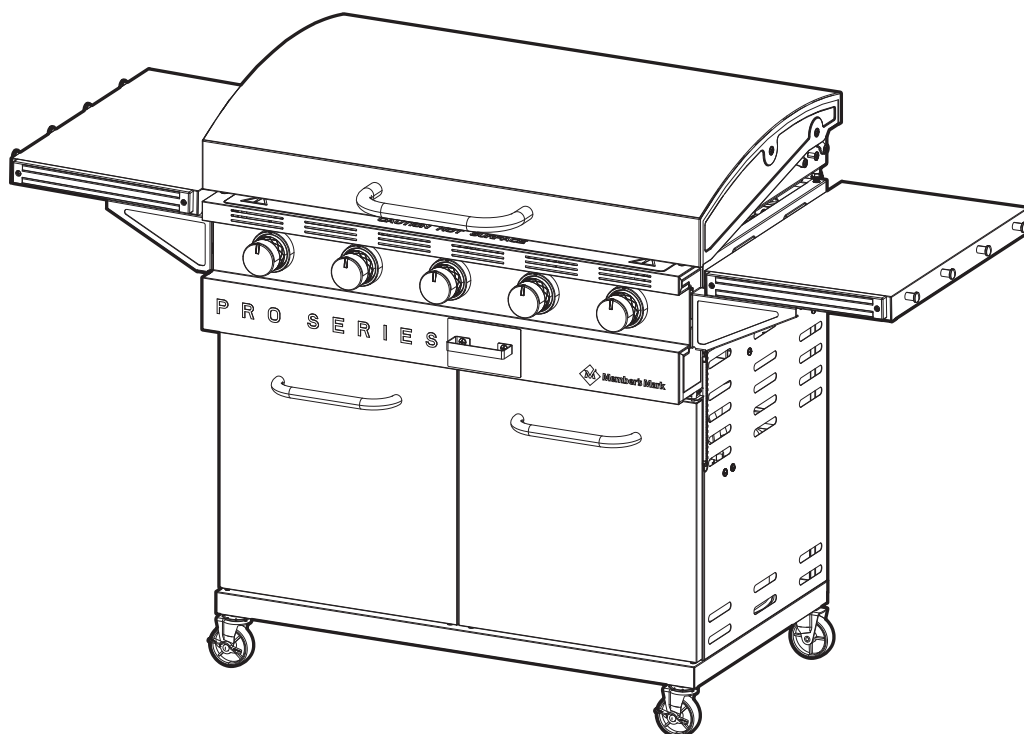




Member's Mark™

PRO SERIES 5 BURNER NATURAL GAS GRIDDLE



Assembly Instructions & User Manual

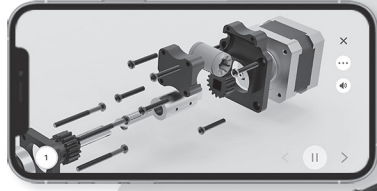
Model G70303 / G70303-1

BEFORE YOU BEGIN

 **BILT®**

Scan for easy 3D instructions
Download the BILT app before you begin







Do not return this product to the store. If you need help or require parts, call the Customer Care Hotline

1-833-454-0864

This manual must remain with the product at all times.

FOR OUTDOOR USE ONLY.

IMPORTANT SAFETY WARNINGS

CAUTION

Read and follow all safety statements, assembly instructions, use and care directions before attempting to assemble and cook.

INSTALLER OR ASSEMBLER/CONSUMER

This manual should be kept with the Griddle at all times.

WARNING

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

Follow all leak check procedures carefully prior to operation of griddle, even if griddle was dealer assembled. Do not try to light this griddle without reading the Lighting Instructions section of this manual.

DANGER

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

CAUTION

IN DIRECT SUN, AND IN OPERATION, YOUR GRIDDLE'S STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.

CAUTION

Some parts may contain sharp edges, especially as noted in the manual. Wear protective gloves during assembly and usage of this appliance.

For residential use **ONLY**. Do not use for commercial cooking.

WARNING

Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

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CALIFORNIA PROPOSITION 65 WARNING

 **WARNING:** This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

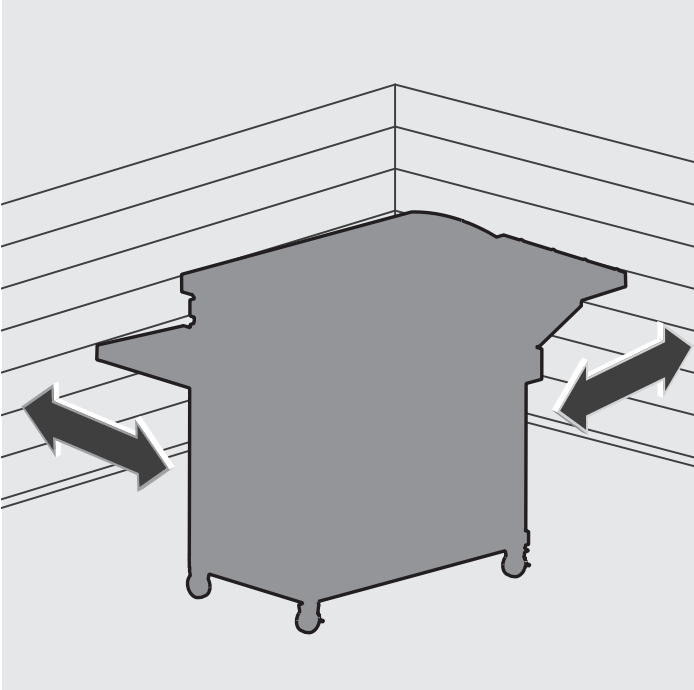
 **WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.**

INSTALLATION

Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

SETTING UP YOUR GRIDDLE

Where to Setup Your Griddle

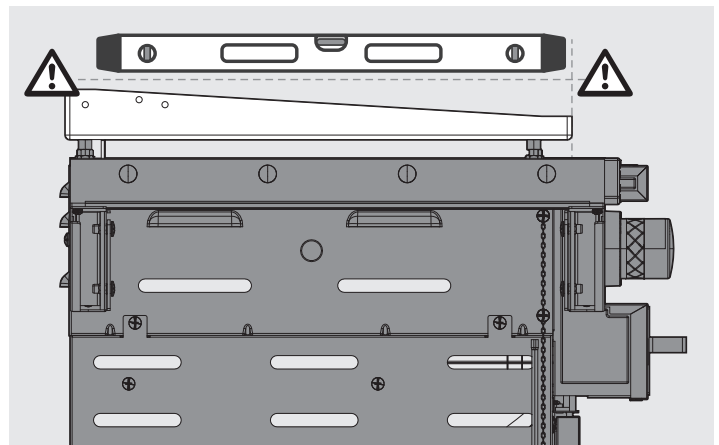
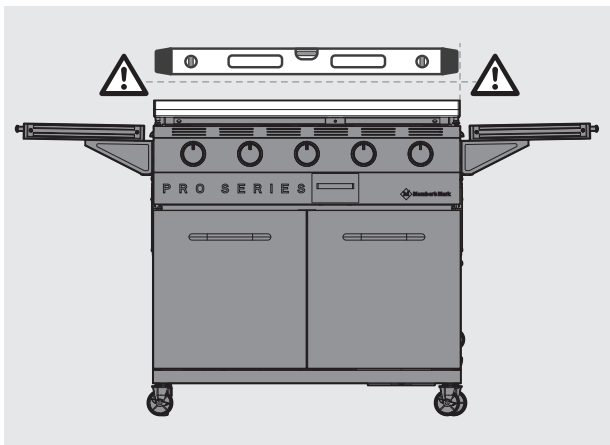


- **For Outdoor use only, in a well-ventilated area.**
- **Minimum clearance to adjacent combustible materials.**
- **MUST** have a clearance of 36" (91.44 cm) on all sides, from a dwelling, walls, aluminum siding, windows, fencing and any other combustible material.
- **MUST NOT** be under any overhang, siding, or other combustible material.
- **NOT FOR** use on any boat or recreational vehicle.
- **DO NOT** use in enclosed spaces such as carport, garage, porch or covered patio.
- **DO NOT** block ventilation holes in the sides or back of barbecue.
- **AVOID** set-up in windy locations.

Leveling Your Griddle

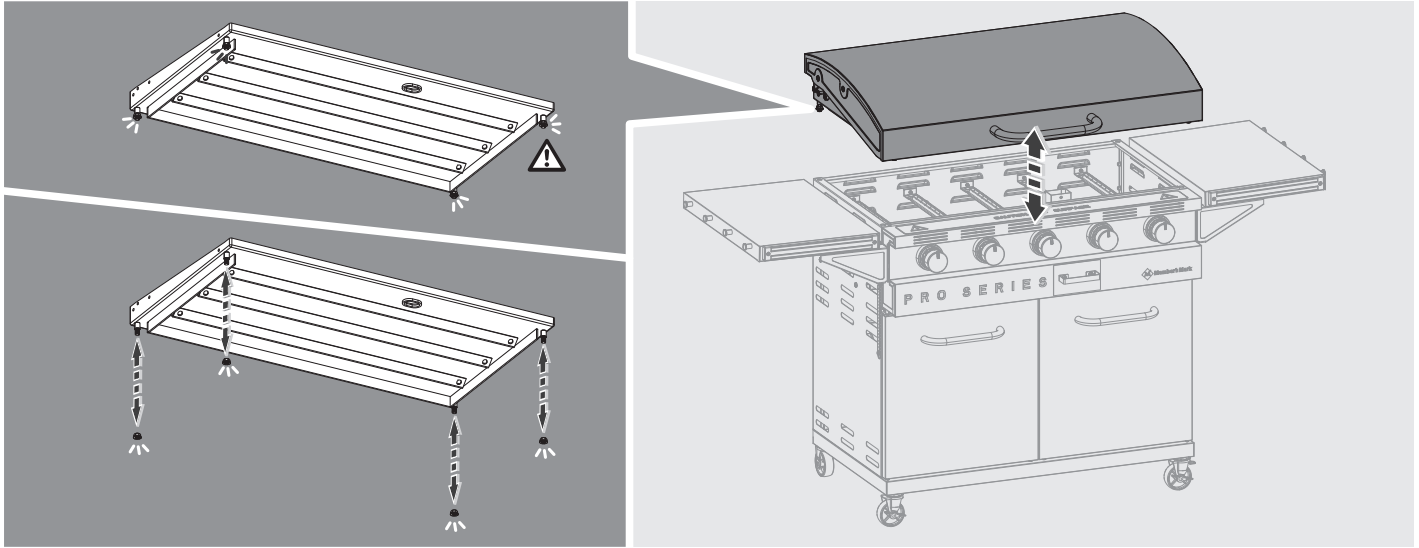
Leveling your griddle will ensure proper flow of grease on the griddle top, into the grease catch.

- a. Choose the griddle location.
- b. Use a level to determine if any adjustments are required.



Leveling Your Griddle

c. Adjust the griddle top height by turning the leveling nut on the griddle feet, to ensure positive flow of grease to the grease catch.



GENERAL WARNINGS

⚠ WARNING

- Maintain a minimum clearance of 36 inches (91 cm) between back and all sides of griddle, deck railings, walls or other combustible material. Not adhering to these clearances may prevent proper ventilation and can increase risk of a fire and/or property damage, which could also result in personal injury. **DO NOT** use griddle under overhead combustible construction.
- Leak test all connections before first use, even if griddle was purchased fully assembled. Inspect hose for abrasions or wear.
- Never use propane in a unit designed for natural gas.
- Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
- Ensure flames come out of all burner ports at each use. Spiders and insects like to build nests in burner tubes. Blocked burner tubes can prevent gas flow to burners and could result in a burner tube fire or fire beneath griddle.
- Never check for leaks using a match or open flame.
- Never use or store gasoline, lighter fluid, paint thinner, or other flammable vapors and liquids or combustible materials in or near your griddle.
- **DO NOT** block ventilation areas in sides, back or cart compartment of griddle.
- **DO NOT** cover cooking grates or other components with aluminum foil, as this blocks ventilation and may cause damage to grill or personal injury may occur.
- Never place more than 15 pounds on side tables. **DO NOT** lean on side tables. **DO NOT** lift griddle using side tables.
- Keep children and pets away from hot grill. **DO NOT** allow children to use or play near this griddle.
- **DO NOT** leave griddle unattended while **ON** or in use.
- **DO NOT** allow gas hose to come in contact with hot surfaces. Redirect gas hose if necessary.

- DO NOT allow grease or hot drippings to fall on natural gas hose. If this occurs, turn gas supply OFF at once. Empty grease tray/cup and clean natural gas hose and inspect for damage before use.
- Never cook on griddle without grease cup/tray in position.
- DO NOT use water on a grease fire. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- DO NOT use while under influence of drugs or alcohol.
- FOR OUTDOOR USE ONLY. DO NOT operate indoors or in an enclosed area such as a building, garage, shed or breezeway.
- DO NOT operate this barbecue under or near any overhanging or unprotected construction, aluminum siding, windows, or fencing.
- DO NOT use in enclosed spaces such as carport, garage, porch or covered patio.
- DO check burner flames regularly.
- DO NOT attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed barbecue is hazardous.
- DO NOT store any spare L.P. (propane) cylinder, full or empty, under or near your barbecue.
- DO NOT use charcoal or ceramic briquettes in this gas barbecue.
- DO NOT use or install this griddle in or on a recreational vehicle and/or boat.
- If a bristle brush is used to clean any cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling as loose bristles may attach to food.
- DO NOT store items in cart that can catch fire or damage your griddle.
- Griddle is hot when in use. To avoid burns:
 - DO NOT attempt to move the griddle while hot or in use.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot griddle surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with griddle.
- Not for commercial use. DO NOT use this griddle for anything other than its intended purpose.

**⚠ USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GAS GRIDDLE.
FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL
COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE.
SAVE THIS MANUAL FOR FUTURE REFERENCE.**

NATURAL GAS HOOK-UP'S AND WARNINGS

WARNING

- This Member's Mark Pro-Series Natural Gas Griddle come equipped with a 10' Natural Gas hose with a quick connect socket connection, designed for natural gas and certified for outdoor use. This will allow you to attach your Barbecue to your residential gas line.
- These connections must be made by a licensed gas fitter. The gas griddle is designed to operate at an inlet pressure of 7 inches of water column. Piping and valves upstream of the quick disconnect are not supplied. The installation must comply with the National Fuel Gas Code, ANSI Z223.1 in the United States. The gas supply pipe must be sufficiently sized to supply up to 85,000 BTU/h specified on the rating plate, based on the length of the piping run.
- The quick disconnect must not be installed in an upward direction and a readily accessible manual shut-off valve must be installed upstream of, and as close to, the quick disconnect as is feasible.

ATTENTION

- If it is evident there is abrasion or wear, or the hose is cut, it must be replaced prior to operation. The replacement hose assembly shall be that specified by the manufacturer.
- Do not route hose underneath the drip pan.
- Do not route hose between bottom shelf space and back panel.
- Do not route hose over top of rear panel.
- Ensure all hose connections are tightened using two wrenches.
- Ensure the hose does not contact any high temperature surfaces or it may melt and leak causing a fire.

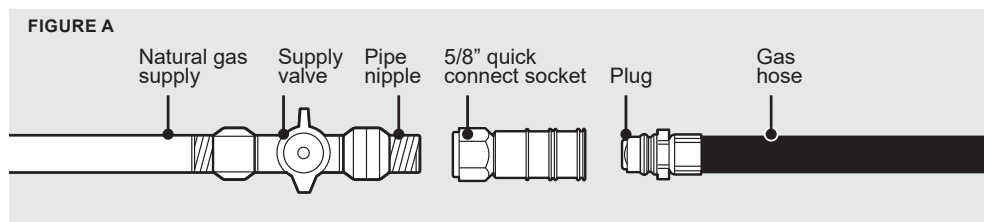
⚠ ATTENTION: In order to complete installation of your Natural Gas BBQ a 1/2" or 3/8" adapter may be required to connect your BBQ's Natural Gas hose to your home gas supply. Contact your Natural Gas supplier to purchase the necessary part.

⚠ WARNING

For all new, at home, natural gas connections please contact a certified gas technician to install your natural gas barbecue.

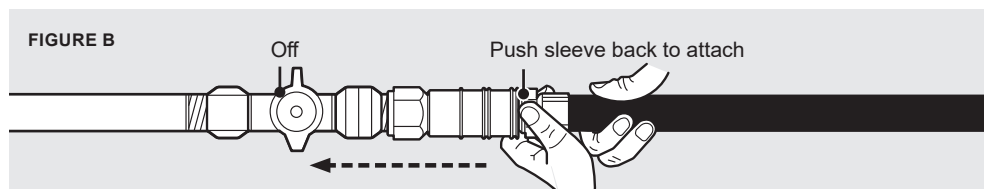
CONNECTING YOUR GRIDDLE TO THE NATURAL GAS SOURCE

1. Coat pipe nipple with gas resistant Teflon tape or pipe dope. Tighten quick-disconnect coupling onto pipe nipple that leads to natural gas supply (FIGURE A).
2. With the natural gas supply valve **"OFF"**, connect the natural gas hose to the quick connect socket. Push the sleeve back on the quick connect socket (FIGURE B) and insert the plug until the sleeve snaps forward, locking the plug into the quick connect socket. Be sure to leak test these connections prior to use.



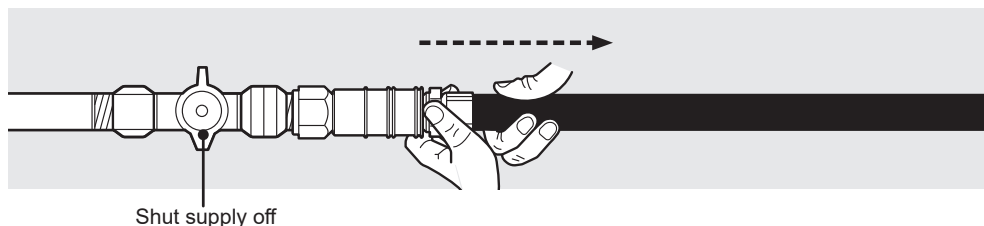
ATTENTION:

Gas must be turned off at the natural gas supply valve when the gas griddle is not in use.



DISCONNECTING YOUR GRIDDLE FROM THE NATURAL GAS SOURCE

1. Turn natural gas supply valve **"OFF"**.
2. To disconnect, push sleeve back and pull plug out of sleeve. **CAUTION:** The natural gas source should always be in the **"OFF"** or in closed position when the griddle is not in use.



⚠ ATTENTION!

The installation must be performed by a licensed gas fitter, and all connections must be leak tested before operating the griddle.

LEAK TESTING

WARNING

Never use your griddle without leak testing all gas connections and hoses. Follow the section on "Leak Testing" in this manual for proper procedures.

DANGER

To prevent fire or explosion hazard:

- **DO NOT** smoke or permit ignition sources in the area while conducting a leak test.
- Perform test **OUTDOORS** in a well ventilated area that is protected from the wind.
- **Never** perform a leak test with a match or open flame.
- **Never** perform a leak test while the griddle is in use or while griddle is still hot.

WHEN TO PERFORM A LEAK TEST

- After assembling your griddle and before lighting for the first time, even if purchased fully assembled.
- Every time any of the natural gas components are disconnected or replaced.
- Any time your griddle has been moved.
- At least once per year or if your griddle has not been used for more than 60 days.

CHECKING FOR LEAKS

NOTE: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing and not in a windy or noisy area so larger leaks can be detected by smell or sound.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Connect the gas supply hose first and open lid.
3. Ensure all control knobs are set to "**OFF**".
4. Brush or spray soapy water solution onto all connections shown.
5. Slowly open gas shut-off valve by turning counter clockwise.

 **WARNING:** If you hear a rushing sound or smell gas, close gas shut-off valve. Tighten all connections. If leak is detected and tightening connections does not stop leak, reinspect natural gas hose.

6. Check each location for growing bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
7. Close gas shut-off valve.
8. Tighten any leaking connections.
9. Repeat soapy water test until no leaks are detected.
10. Turn off gas shut-off valve until you are ready to use your griddle.
11. Wash off soapy residue with cold water and towel dry.
12. Wait 5 minutes to all gas to dissipate, before lighting griddle.

 **WARNING:** **DO NOT** use griddle if leaks cannot be stopped. **Contact Customer Care at 1-833-454-0864.**

PRE-START CHECK LIST

DANGER

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the griddle has been assembled and prior to each use. **DO NOT** operate this griddle until you have read and understand **ALL** of the warnings and instructions in this manual.

- Ensure that the griddle is properly assembled.
- Inspect gas supply hose for burns, chaffing, kinks, and proper routing before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to griddle being used. Contact Customer Care at 1-833-454-0864 for a replacement.
- Leak check all gas connections and hoses. See section on "checking for leaks" page 9.
- Position your griddle on a level surface in a well ventilated location, a safe distance 3 ft. (0.91m) from combustible materials, buildings and overhangs.
- Properly place empty grease cup under grease drain hole in bottom of griddle to catch grease during use.
- **DO NOT** block ventilation areas on sides, back or cart compartment of griddle.

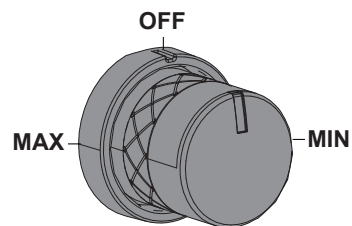
LIGHTING INSTRUCTIONS

WARNING

Before you light this griddle, turn all control knobs to the **"OFF"** position and close the natural gas safety shut-off valve.

Lighting Burners

1. Turn all burner control knobs **"OFF"**. (Push in and turn the knobs clockwise to confirm **"OFF"** position.)
2. Turn on Natural gas supply.
3. Open lid before lighting.
4. Select burner to be lit. Push-in and hold down(2-3 seconds) the control knob and turn **SLOWLY** to **"MAX"**. You should hear the ignitor click.
5. If burner does not ignite within 5 seconds: Turn control knob to **"OFF"**, wait 5 minutes for gas to dissipate, and repeat lighting procedure.
6. Repeat steps 2 and 3 to light other main burners.



If the burners fail to light properly within 3-5 seconds, turn the burner control knob OFF. Wait five minutes before attempting to light the burner again. This will allow time for released gas to dissipate.

LIGHTING INSTRUCTIONS

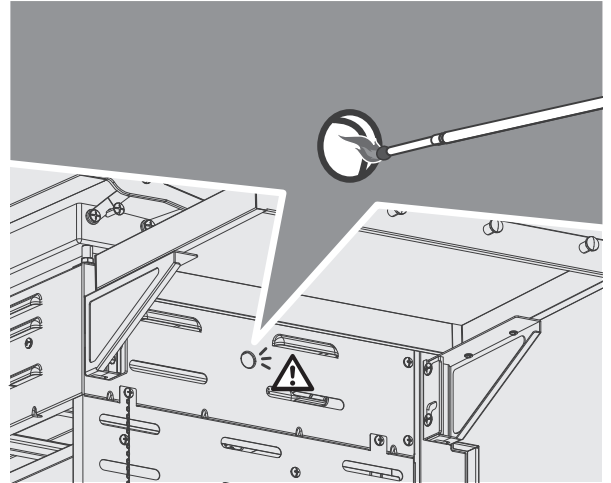
WARNING

Never stand with your head directly over the griddle when preparing to light the main burners, to prevent possible bodily injury.

Match-Lighting — Procedure

Repeat **STEPS 1-2 “Lighting Burners”** above.

3. To match light: push in and turn the far right control knob counter clockwise to the **“MAX”** position.
4. Immediately strike a match or use a butane lighter, and position through the lighting hole on the left or right side of the burner box. Check to ensure that the burner is lit.
5. Repeat steps 3 and 4 to light the other burners.



CAUTION

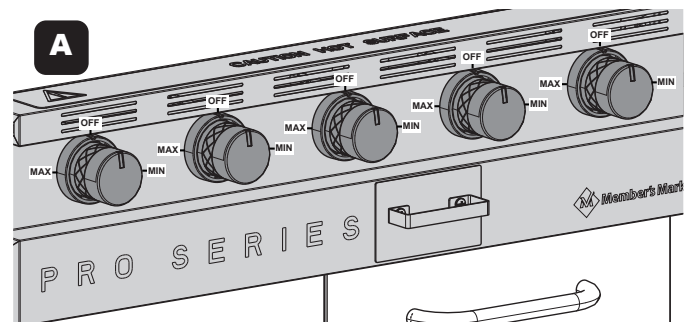
If the ignition does **NOT** occur in 5 seconds, turn the control knobs **“OFF”**, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the controls on, gas will continue to flow out of the burner and could accidentally ignite with risk of injury. Turn control knobs and gas source **“OFF”** before attempting to re-light.

ATTENTION

Always preheat griddle before starting to cook. Light all burners and adjust them to the **“MAX”** position for 10 minutes. Following preheat; adjust the controls to appropriate setting.

Shut Down Procedure

1. Push in and turn each control knob **CLOCKWISE** to the **“OFF”** position (See image A).
2. Turn off Natural gas supply.



RESOLVING BURNER ISSUES

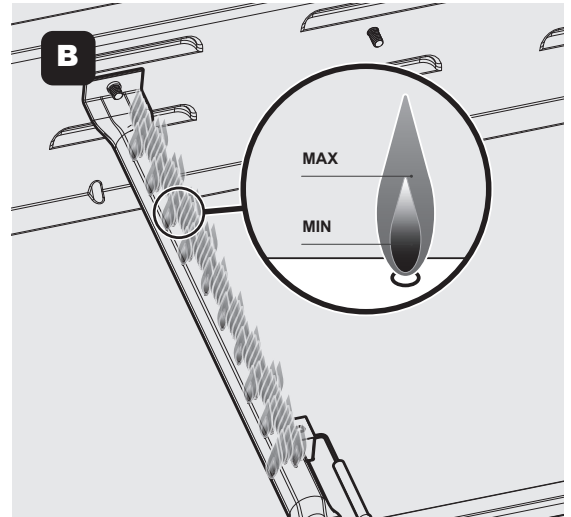
⚠ ATTENTION

Once lit, confirm that the burner is properly lit and that the flame pattern is as desired. If the flame pattern is other than normal, consult the troubleshooting guide for corrective action.

Burner Flame Check

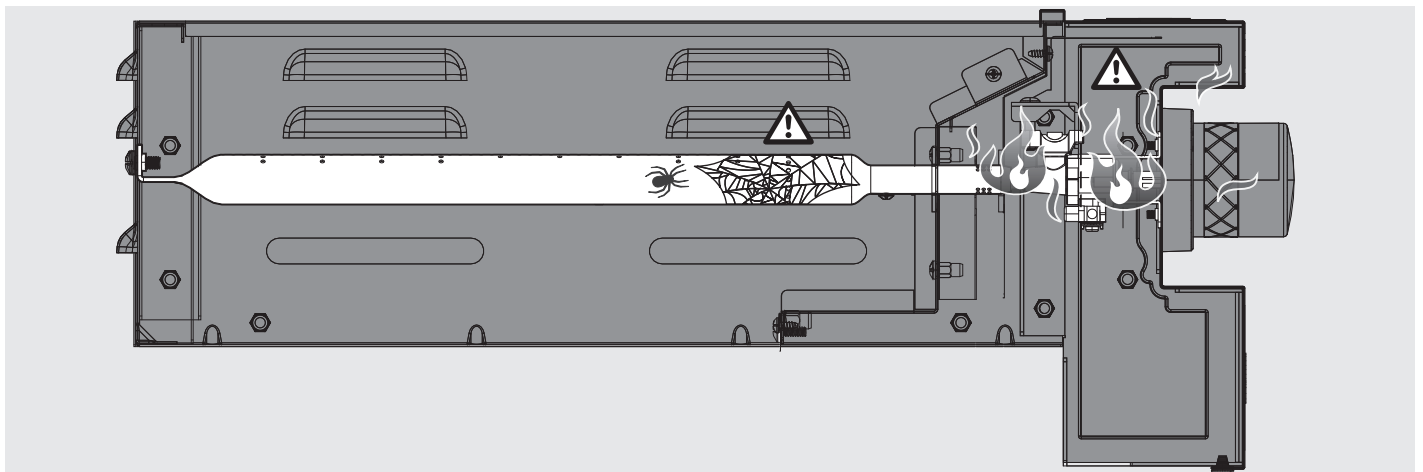
The burner flame pattern is the key indicator of proper or improper function within the firebox. When the burners are performing correctly, you will see a specific flame pattern. All burner ports should be 2.5cm/1" flame on **"MAX"** with orange tips, light blue center, with dark blue flame at the base of the burner port (See image B). Refer to the troubleshooting section.

Light the burners and rotate the knobs from **"MAX"** to **"MIN"**. You should see a smaller flame in low position than seen on high. Perform burner flame check by looking below the griddle top on the side of the unit to view the burners below. Always check the flame before each use. If there is a sudden drop or low flame issue, please refer to the troubleshooting section.



Flash-Back Fires

A flash-back fire occurs when a blockage in the venturi tubes caused by spiders, insects, and nests block the flow of gas, forcing it back towards the control panel and control knob. The ignited gas, if not detected, can cause a fire to burn in this area. **If you experience any of the characteristics of a flash-back fire, turn off natural gas supply immediately. Follow the burner cleaning procedure outlined in the maintenance section of this manual.**



RESOLVING BURNER ISSUES

Characteristics of A Flash-Back Fire

- A fire burning between the firebox and control panel, usually accompanied by **HOT OR MELTING CONTROL KNOBS**.
- Burners may burn with **LARGE YELLOW FLAMES**.
- Burners may not light.

Prevent Flash-Back Fire

1. After lighting, check for normal burner flames.
2. If irregular flames are found, shut down immediately, and perform maintenance on burners, to remove blockages.
3. If knobs appear hot, shut down immediately, and perform maintenance on burners, to remove blockages.
4. Clean tip of valve gas jet to remove any build-up or blockages.

WARNING

At first sight of yellow, unruly flames, or poorly lit burners, shut down your griddle and remove and clear obstructions, like insect webs, from your burners and valve gas jet.

For Your Safety

- **DO NOT** throw water on a fire.
- **DO** keep baking soda handy to extinguish a fire.
- **DO** follow all warnings and safety checks outlined in this **MANUAL**.
- **DO protect your family and home by performing the cleaning and maintenance steps outlined in this manual.**

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE:
Burners will not light (with igniter or match)	• Positive connection or leak between the BBQ and natural gas safety shut-off valve. • Installation issues. Consult with the gas fitter who performed installation. Pipe must be sized according to installation code. • Natural gas safety shut-off valve is closed. • Burners are not properly seated over valve orifices.
Burners will not light with the igniter (No spark)	• Loose electrode wires. • Broken electrode – ceramic casing around electrode damaged. • Faulty Ignition button.
Hot or Melting Control Knobs- Flash-Back Fire	• Burner is improperly seated over gas jet.
Yellow smokey flames/ gas odor can be smelled	• Burner(s) have a blockage that needs to be cleared.
Flame blows out on LOW	• High wind condition – Adjust griddle to shield from wind. • Burner is improperly seated on gas jet.
Low heat	• Make certain the problem is isolated to only one burner. If it appears so, burner(s) have a blockage that needs to be cleared. • Check for a bent or kinked fuel hose. • In colder temperatures preheat for longer periods.
Low or incomplete flame (assuming burners and Venturi tubes are free and clear of blockages)	• A leak may be present. Perform a leak test on all connections. • Improper lighting procedure followed. Shut down entire system and follow the proper lighting procedure.
Too much heat/Excessive flare up	• Grease build up around burner system causing dangerous and over-heating. • Cooking on the “MAX” setting, without adjusting temperature control. • Grease catch need to be cleaned. • Covering more than 70% of the cooking surface may cause the Griddle to overheat. • Excessive fat on meat and cooking on high temperatures.
Griddle top is rusting	• The griddle top is made of steel and will RUST when seasoning has worn off, has not been applied, or when the griddle has been stored without proper maintenance for long periods. Follow the “Seasoning and Griddle Care” instructions in this manual, to remove rust and re-season the griddle.
Food is sticking to the griddle top	• The seasoning has worn off of the griddle top. Repeat the steps outlined in the “Seasoning And Griddle Care” section of this manual, to create a slick, non-stick, seasoned griddle surface.
Decreasing heat, “popping sound”	• Out of gas. • Burner and/or burner tubes are blocked.
Grease is not flowing into the grease catch	• The griddle is not leveled correctly. Follow the steps outlined in the “Setting Up Your Griddle” section of this manual on page 4.
Grease fires	• Cooking with excess oil or grease on the cook surface, can cause a grease fire on the griddle surface, which can also ignite excess grease within the grease catch. • Prevent Grease Fires: • Ensure the griddle is leveled correctly to ensure a positive flow of grease into the grease catch. • If flare-ups occur, adjust the cooking temperatures to low.
Griddle surface has a brown sticky surface	IMPORTANT: The Member's Mark Griddle is pre-treated with soy oil as a protective coating following manufacturing. This coating may leave a discoloration on the griddle top. This is normal and will not affect the seasoning process. Follow the seasoning instructions on page 16.

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE:
Griddle surface has warped Attention: Minor warpage is a natural phenomenon as small variations in manufacturing and raw materials can cause some griddles to be slightly warped. This is generally temporary and should not affect the performance of your griddle. And the griddle should flatten out with more use.	• Tips to avoid temporary warping: 1) Always use all available burners. 2) Preheat at lower temperatures and for a shorter period. This will also give you greater control of your griddle temperature, if preheated too hot, it will take a long time to cool. 3) Don't overheat. You might get the urge to turn your burners up to full blast the first time you use the Griddle, but don't! Most only need to be set to "MED" to heat to over 500 degrees F. 4) Using pots or pans on the Griddle can act like a heat sink pulling tremendous amount of heat from the Griddle and possibly warping the steel temporarily. 5) Avoid wild temperature differences. Never add a large amount of frozen food or cold water to a hot griddle. It's perfectly fine to use "zones" of different temperatures on the Griddle for cooking different kinds of foods at the same time, however, extreme differences such as one side heated on "MAX", while the opposite is set to "MIN", can cause warping.
Fire within Cabinet	• Gas shut-off valve and control knobs left on while griddle is not in use.

CAUTION

Always allow sufficient time for the griddle to cool fully before handling or cleaning any of its parts.

WARNING:

HEED THE WARNINGS IN THIS MANUAL. ALWAYS PERFORM A LEAK TEST, EVERY TIME YOU RECONNECT OR REPLACE THE GAS HOSE. NEVER LEAVE GAS AND THE CONTROL KNOBS ON WHILE NOT IN USE. ALWAYS OPEN YOUR GRIDDLE LID BEFORE **ATTEMPTING TO LIGHT YOUR GRIDDLE.**

SEASONING AND GRIDDLE CARE

? What is seasoning?

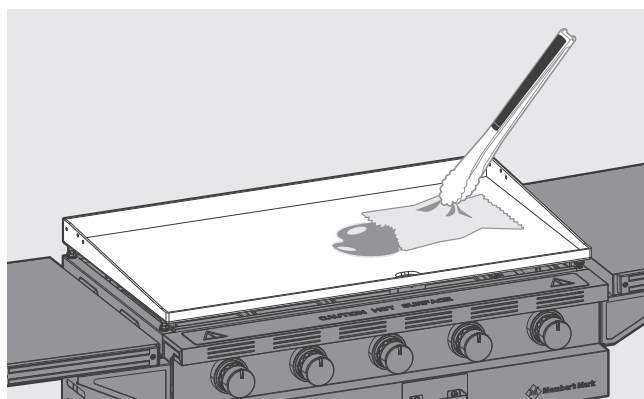
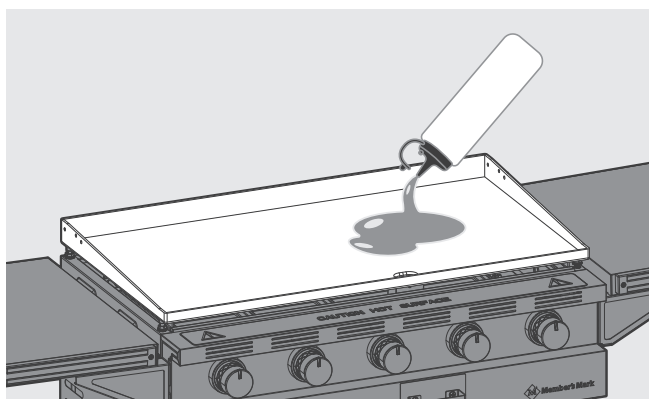
Seasoning is the process of applying multiple coatings of oil to the griddle surface, heating to a high temperature, to bake the oil into the griddle top, creating a slick, non-stick surface, that is blackened and protected from rust and oxidization.

Seasoning Your Griddle

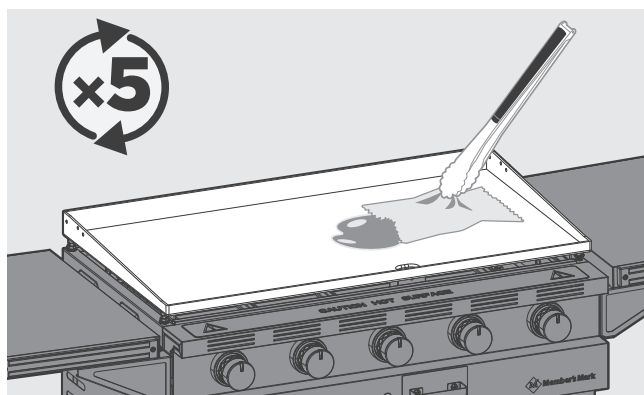
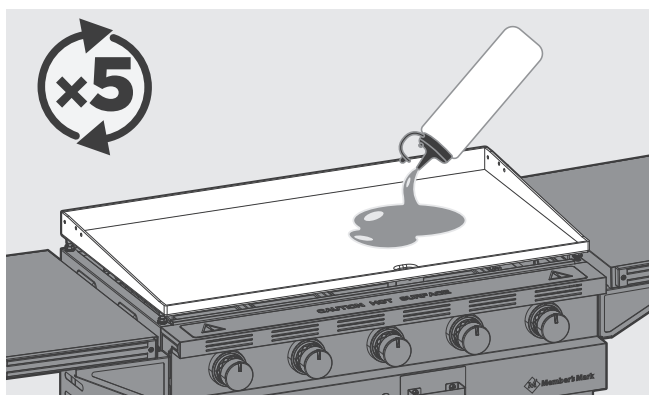
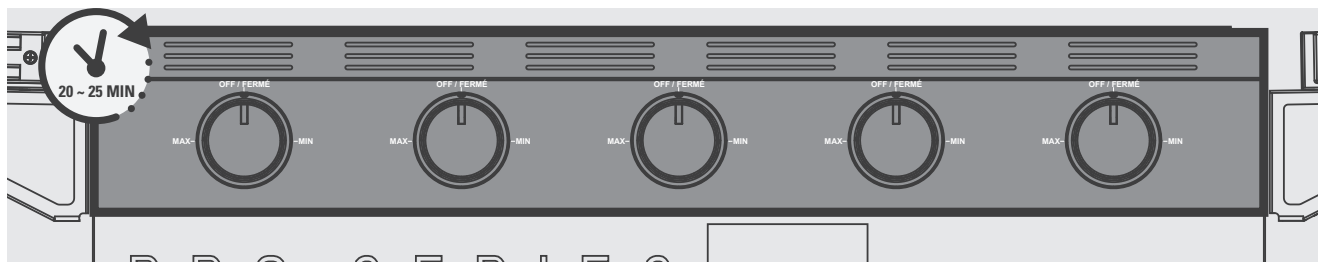
Seasoning your griddle top improves the cooking performance, creates a non-stick surface for cooking, prevents damage and deterioration due to moisture and humidity, and extends the life of your griddle.

How to Season

1. Clean the griddle top with a damp cloth to remove any dust/dirt.
2. Apply oil to the griddle top, sides and corners. Use a paper towel to coat surface thoroughly.



3. Light the griddle and set control knobs to the “MAX” setting.
4. Heat the oil to its smoke point. You will notice the griddle top changing color.
5. When the oil stops smoking, repeat steps 2 to 4, about 5 times, until the griddle surface becomes dark.



SEASONING AND GRIDDLE CARE

Oil's For Seasoning

- Vegetable oil
- Vegetable shortening
- Canola oil
- Flax oil
- Olive oil - Not ideal. Burns off at lower temperatures than the other options above.

DO NOT USE SOAP on the griddle surface, this will destroy the seasoning.

CARE AND MAINTENANCE

⚠ NOTE

With continued use of your griddle, the seasoning bond will get better and better. Applying a coating of oil at the start and finish of each cook, will help to maintain seasoning. Never use soap to clean the griddle, this will destroy the seasoning. Never pour cold water on surface, as this can cause the surface to warp.

Griddle Cleaning Tools

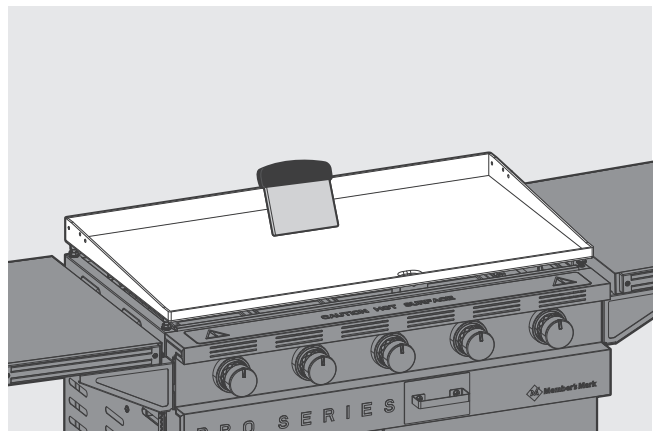
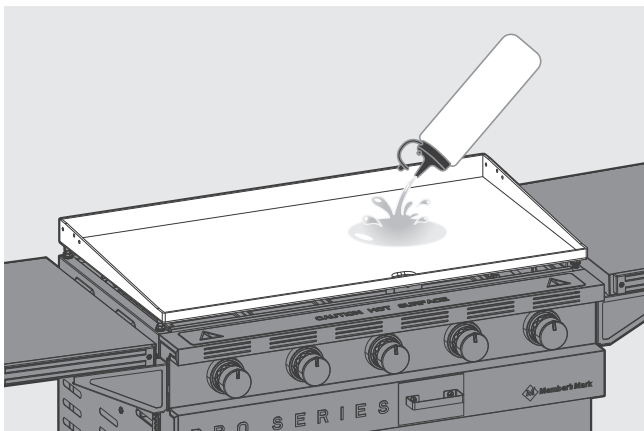
You will need:

- PROTECTIVE GLOVES
- CLOTH/ PAPER TOWELS
- SCRAPER
- STEEL WOOL
- WATER BOTTLE
- OIL BOTTLE

Cleaning Your Griddle

Griddle Surface:

Preheat your griddle. Use a water bottle to squirt the griddle surface. Use a griddle scraper to loosen any debris on the surface. Apply more water if needed. Be careful not to use too much water, as you may overflow the grease catch. Once the griddle top is reasonably clean, scraped and dry, apply a thin coat of oil to maintain the seasoning bond and prevent rust.



CARE AND MAINTENANCE

Burners & Firebox Maintenance

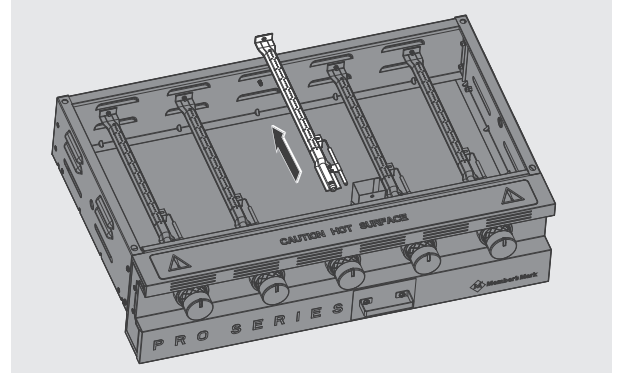
Although your griddle's firebox is fully protected from grease and other build-up that can accumulate during cooking, regular checks of the burners and ignition electrode are still required to ensure proper performance, safety and a longevity of your parts.

Burners

Because the burners are covered by the griddle top, it is not as easy to identify poor performance and premature aging of parts.

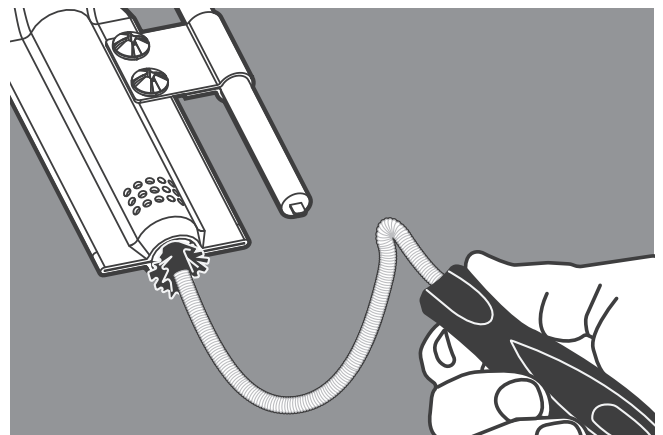
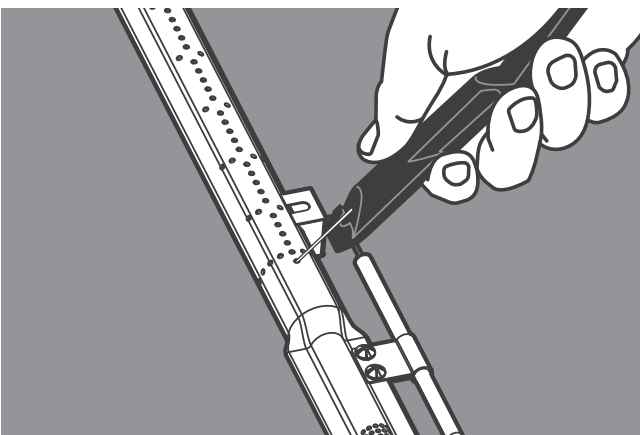
For this reason, we recommend that once a season the griddle top is removed and burner maintenance conducted.

1. Remove griddle top. Place on the ground, right side up.
2. Remove hitch pins/screws to free the burners. Use WD40 and a screwdriver/pliers to make this removal easier.
3. Remove burners
4. Use a flexible venturi brush to clean the interior of the burners. Ensure you enter the burner far enough to remove any spider webs and nests that may be present.
5. Use a wire or paper clip to clean any blocked burner ports.
6. Brush away any rust or corrosion from the burners surface, and wipe clean with a damp cloth. Dry the burners.
7. Re-install the burners. Ensure that the burners are properly seated on the valve gas jet before assembling hardware.



NOTE

Before reinstalling burners, use a cotton swab to clean the valve gas jet.



CARE AND MAINTENANCE

Cleaning Exterior Parts, and Surfaces

ALL MATERIALS including stainless steel, porcelain, and painted steel parts can become stained, soiled and corroded by dirt, pollution, deposits from inappropriate cleaners and grease. Routine cleaning of exterior surfaces is necessary to remove contaminants, rust and avoid permanent damage.

Do's :

- **DO** remove dirt and contamination immediately to avoid permanent damage to porcelain, or painted surfaces.
- **DO** wipe down all surfaces frequently with a basic vinegar and water solution, or basic warm water and detergent.
- **DO RINSE OFF** all cleaners, with clean warm water, and dry completely with a soft or microfiber cloth.
- **DO NOT** use any chloride-containing detergents, abrasive cleaners, bleach or other chemical cleaners as they may permanently damage painted surfaces.

Cleaning The Lid

Over time you may notice “paint-like” peeling on the inside of the griddle lid. During use grease and smoke vapor’s turn into carbon deposits, which eventually begin to peel. These deposits are non-toxic but should be cleaned off to avoid flakes falling onto food. Use a grill brush to brush the carbon build up from inside the lid on a regular basis to avoid this build-up.

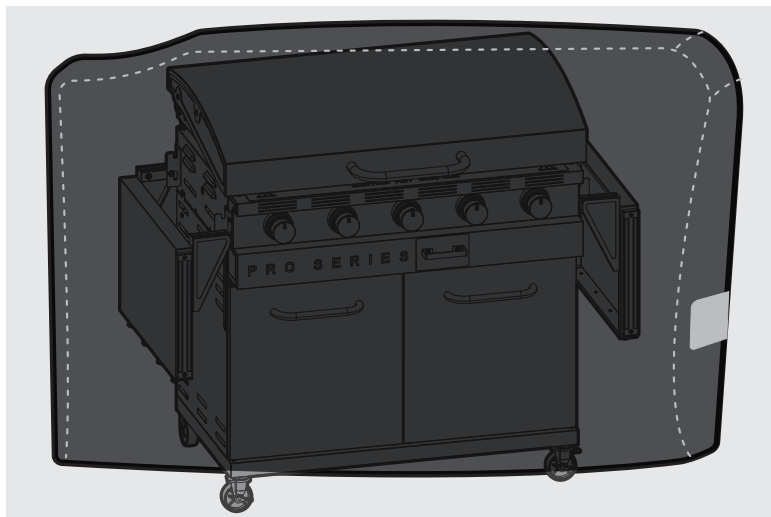
Because of the high temperature capabilities of this Griddle, cooking on high temperatures with the lid closed will cause the stainless steel to discolour. This will have no impact on the performance of the lid.

Storing Your Griddle

- If possible, always store in a cool, dry location.
- If storing for long periods of time, make sure that the griddle top is fully seasoned and protected.
- Always cover your **Griddle** with a full length, all weather grill cover, to protect from all elements.

CAUTION

Only cover the Griddle and Griddle Top when fully cooled.



⚠️ GENERAL GRIDDLE SAFETY TIPS ⚠️

1. ALWAYS turn control knobs and gas source when not in use.
2. Do not leave griddle unattended at any time while in operation.
3. If the griddle surface and components have not been regularly maintained or safely checked, take extreme caution at first lighting, during preheat, and when cooking at high temperatures.
4. Never move the griddle while in operation or still hot.
5. All surfaces in and around the griddle can become HOT to the touch. Keep children and pets away. Do not allow people to congregate around the griddle. Always use long-handled barbecue utensils and grilling gloves to avoid burns and protect from grease splatters.
6. Do not overload side shelf (Load capacity 10 lbs.)
7. The grease catch must be in position before cooking.
8. Always empty the grease catch after every cook. Do not remove the grease catch until it has completely cooled.
9. Clean griddle often, preferably after each cookout.
10. If you notice grease dripping from the griddle, wait until cool and adjust the level of your griddle top to ensure that grease flows correctly into the grease catch.
11. Inspect your griddle's hose or any cracks, tears or damage caused by rodents. If unsure, perform a leak test to ensure your families safety.
12. Never position any flammable, or temperature sensitive items on the side shelf or close to the griddle surface, as they may overheat and result in an explosion, fire, severe personal injury, or death.
13. Do not use water on a fire. If a fire develops, and it is safe to do so, turn off the natural gas supply and disconnect it. Wait for the fire to go out before turning the control knobs **"OFF"**.
14. Do not place a tool which weighs more than 1kg to magnet tool holder. Do not hold tools with sharp edges or angles on magnet tool holder. Keep out of reach of children.

START GRILLING

WARNING

Always observe safe food handling and safe food preparation practices when using this griddle, to prevent food-borne illnesses.

WARNING

To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

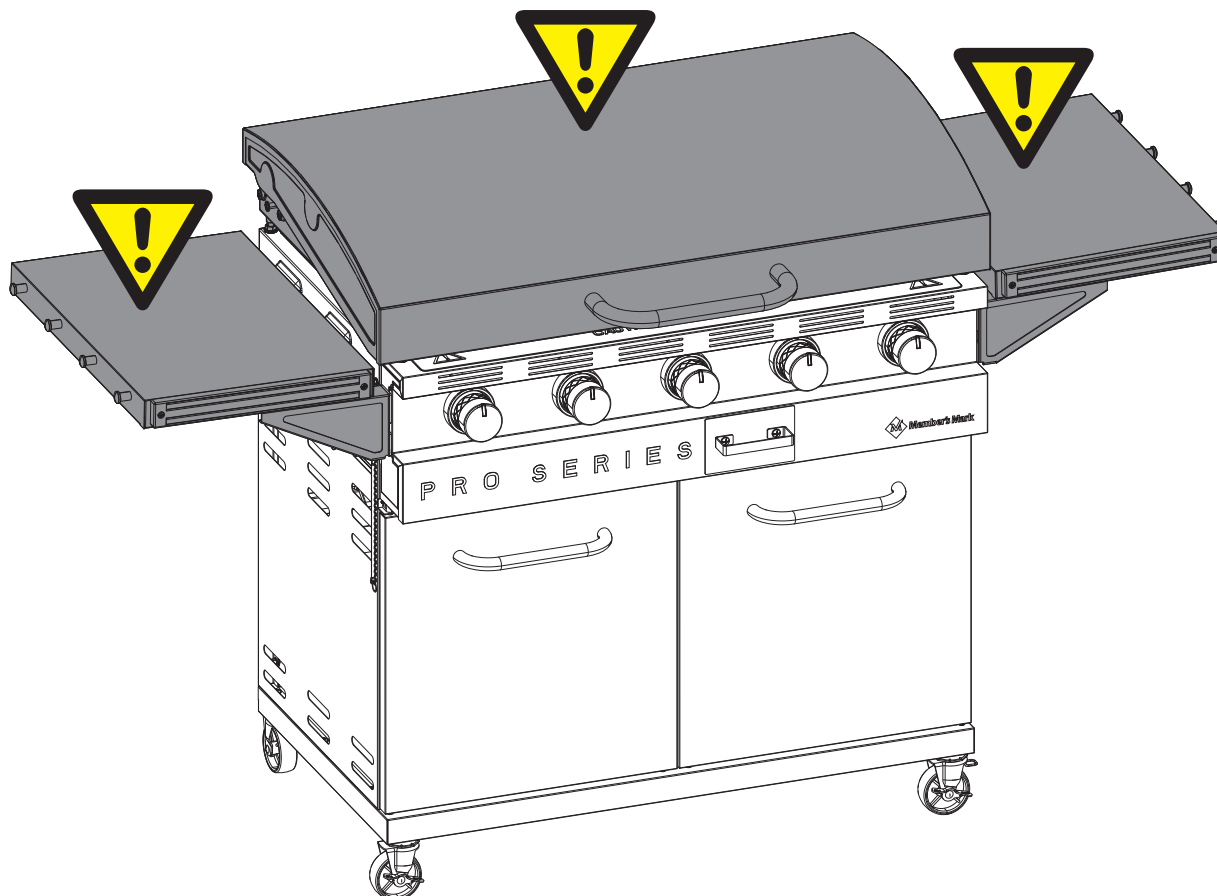
USDA Safe Minimum Internal Temperatures	
Fish	145° F
Pork	160° F
Egg Dishes	160° F
Steaks and Roasts of Beef, Veal or Lamb	145° F
Ground Beef, Veal or Lamb	160° F
Whole Poultry (Turkey, Chicken, Duck, etc.)	165° F
Ground or Pieces Poultry (Chicken Breast, etc.)	165° F

USDA Food Safety and Inspection Service



WARNING:

HOT SURFACES



WARNING

EXTERIOR SURFACES WILL BECOME VERY HOT. TO PREVENT BURNS,
ALWAYS WEAR INSULATED PROTECTIVE GRILLING MITTS WHEN
WORKING AT THE GRIDDLE.

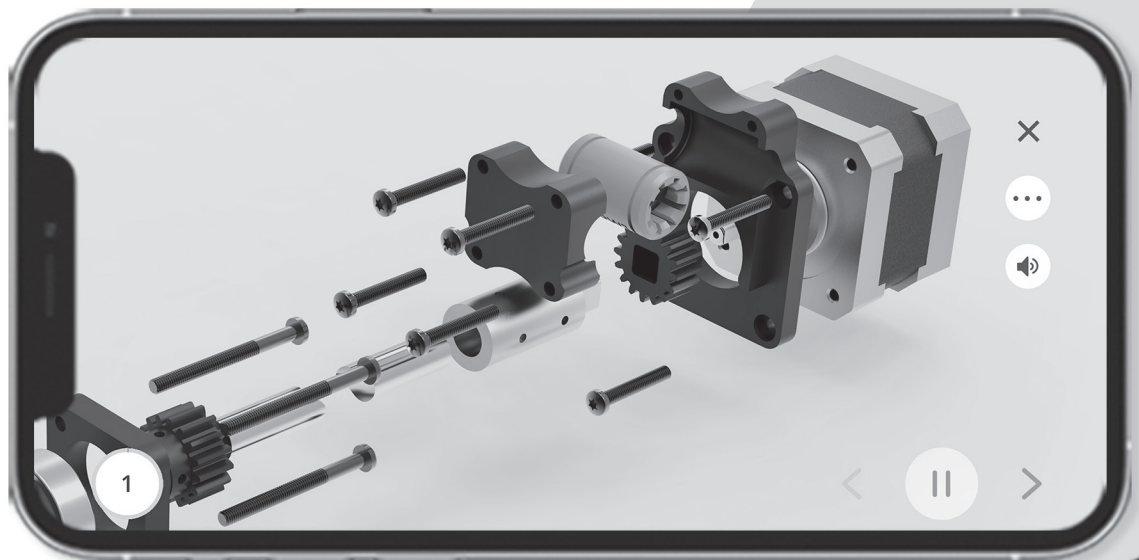
- KEEP AWAY FROM COMBUSTIBLE MATERIALS
- KEEP CHILDREN AND PETS AWAY FROM THIS GAS FIRED APPLIANCE
- AVOID DANGEROUS FIRES: DO NOT LEAVE YOUR GRIDDLE UNATTENDED WHILE IN OPERATION

IMPORTANT

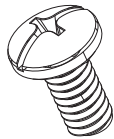


Scan for easy 3D instructions

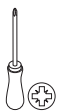
Download the BILT app before you begin



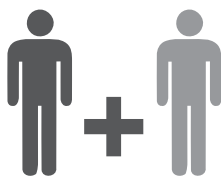
HARDWARE PACK

Key	Description	Picture	Qty
A	Caster Pin		1
B	1/4"-20UNC x 13 Screw		26
C	NO.10-24UNC x13 Screw		19
D	Shoulder Screw		4
E	NO.10-24UNC x13 Screw_Assy		4
F	Fixed Pin		2
G is not used.			
H	Extra Hardware		

TOOLS REQUIRED

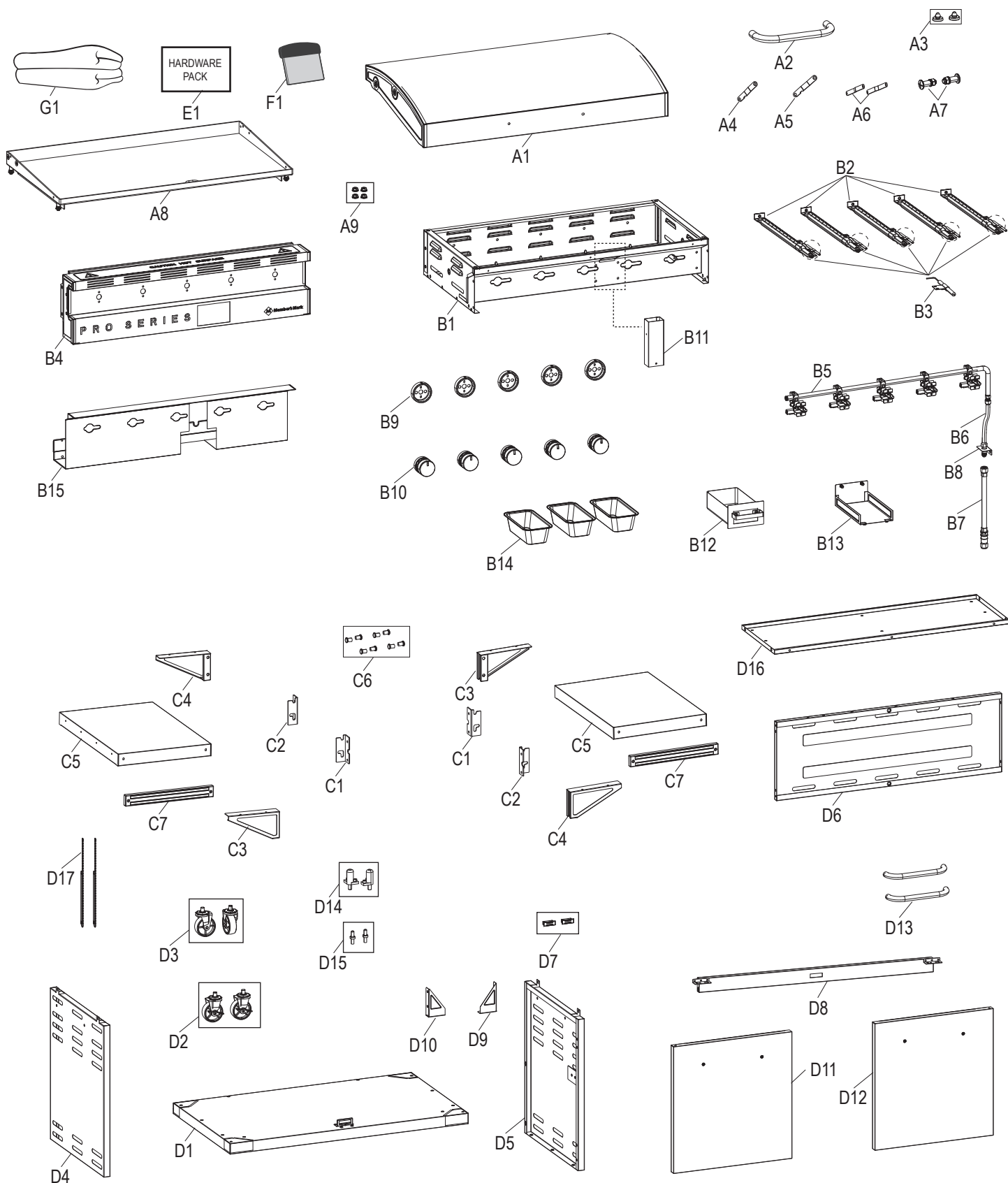


Screwdriver
(Not Included)



2 people

EXPLODED DIAGRAM



PARTS LIST

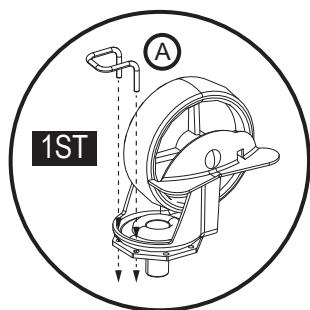
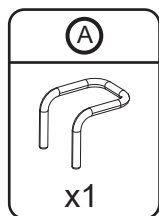
Key	Qty	Description	Part No.
A1	1	LID	G703-2300-C1
A2	1	LID HANDLE	G703-0004-C1
A3	1	LID BUMPER	G501-0066-C1
A4	1	LID HINGE A	G703-0005-C1
A5	1	LID HINGE B	G703-0006-C1
A6	2	LID HINGE C	G703-0007-C1
A7	2	LID STOPPING SCREW	G703-0011-C1
A8	1	GRIDDLE TOP	G703-2100-C1
A9	4	GRIDDLE TOP LEG NUT	G466-0042-C2
B1	1	FIREBOX	G703-0700-C1
B2	5	BURNER	G703-0901-C1
B3	5	ELECTRODE	G703-0902-C1
B4	1	CONTROL PANEL	G703-3800-C1
B5	1	MANIFOLD ASSEMBLY_NG	G703-6500-C1
B6	1	METAL HOSE	G432-1102-C1
B7	1	NATURAL GAS HOSE	G501-0099-C1
B8	1	RETAINER BRACKET	G703-2600-C1
B9	5	BEZEL	G525-0012-C1
B10	5	CONTROL KNOB	G618-0014-C1
B11	1	GREASE DRAIN TUBE	G703-1002-C1
B12	1	GREASE CATCH	G703-1500-C1
B13	1	GREASE CATCH SUPPORT	G703-0606-C1
B14	3	FOIL INSERT	G703-0607-C1
B15	1	CONTROL PANEL HEAT SHIELD	G703-0608-C1
C1	2	SIDE SHELF BRACKET, RIGHT	G703-0001-C1
C2	2	SIDE SHELF BRACKET, LEFT	G703-0002-C1
C3	2	SIDE SHELF SUPPORT A	G703-1601-C1
C4	2	SIDE SHELF SUPPORT B	G703-1602-C1
C5	2	SIDE SHELF	G703-4001-C1
C6	8	TOOL HOOK	G474-0029-C1
C7	2	MAGNETIC TOOL HOLDER	G703-0022-C1
D1	1	BOTTOM SHELF	G703-6700-C1
D2	2	CASTER, LOCKING	G703-0114-C1
D3	2	CASTER	G703-0115-C1
D4	1	CART SIDE PANEL, LEFT	G703-0401-C1
D5	1	CART SIDE PANEL, RIGHT	G703-2900-C2

Key	Qty	Description	Part No.
D6	1	CART BACK PANEL	G703-0102-C2
D7	2	DOOR MAGNET	G527-0037-C1
D8	1	UPPER DOOR BRACE	G703-4200-C1
D9	1	TRIANGLE SUPPORT_RIGHT	G451-1X02-C1
D10	1	TRIANGLE SUPPORT_LEFT	G451-1X03-C1
D11	1	DOOR_LEFT	G703-3601-C1
D12	1	DOOR_RIGHT	G703-3501-C1
D13	2	DOOR HANDLE	G517-0011-C1
D14	2	SPRING PIN, DOOR	G362-0052-C3
D15	2	FIXED PIN, DOOR	G703-3303-C1
D16	1	HEAT SHIELD	G703-0110-C1
D17	2	MATCH HOLDER	G703-0015-C1
E1	1	HARDWARE PACK	G70302-B001-C2
F1	1	SCRAPER	G703-0016-C1
G1	1	COVER	G703-0023-C1

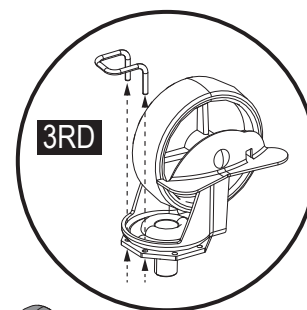
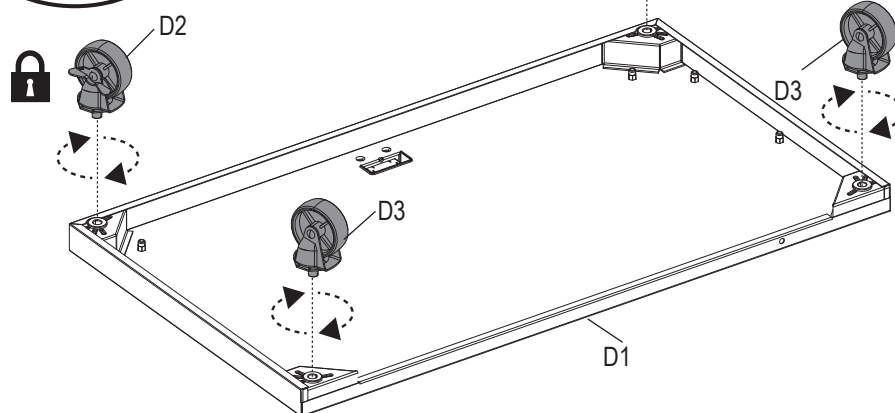
ASSEMBLY INSTRUCTIONS

NOTE: Use this pin as a tool to lock all 4 casters during assembly.

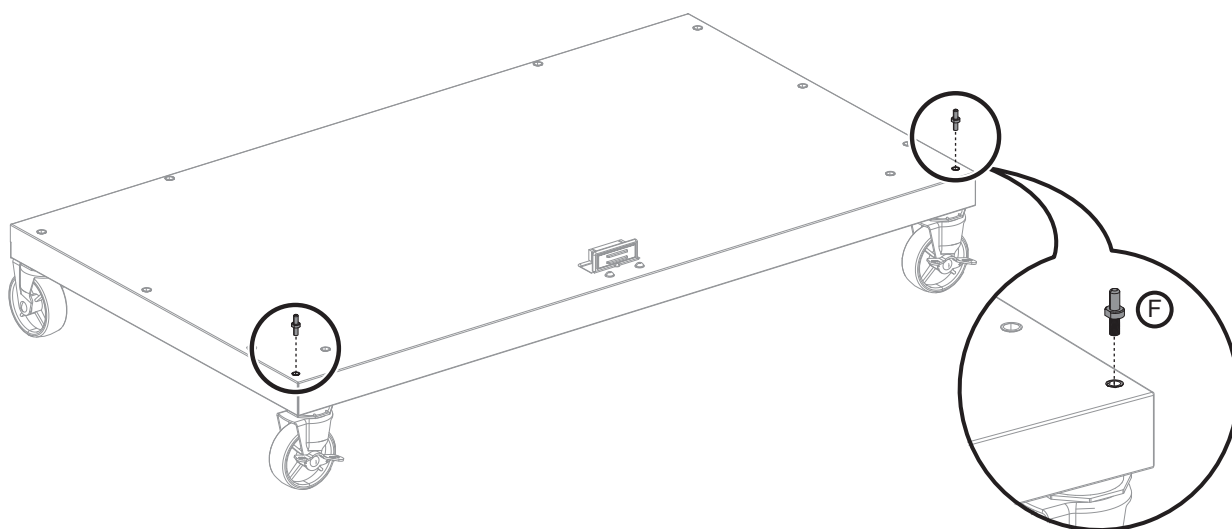
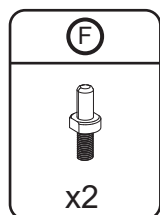
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2ND



2



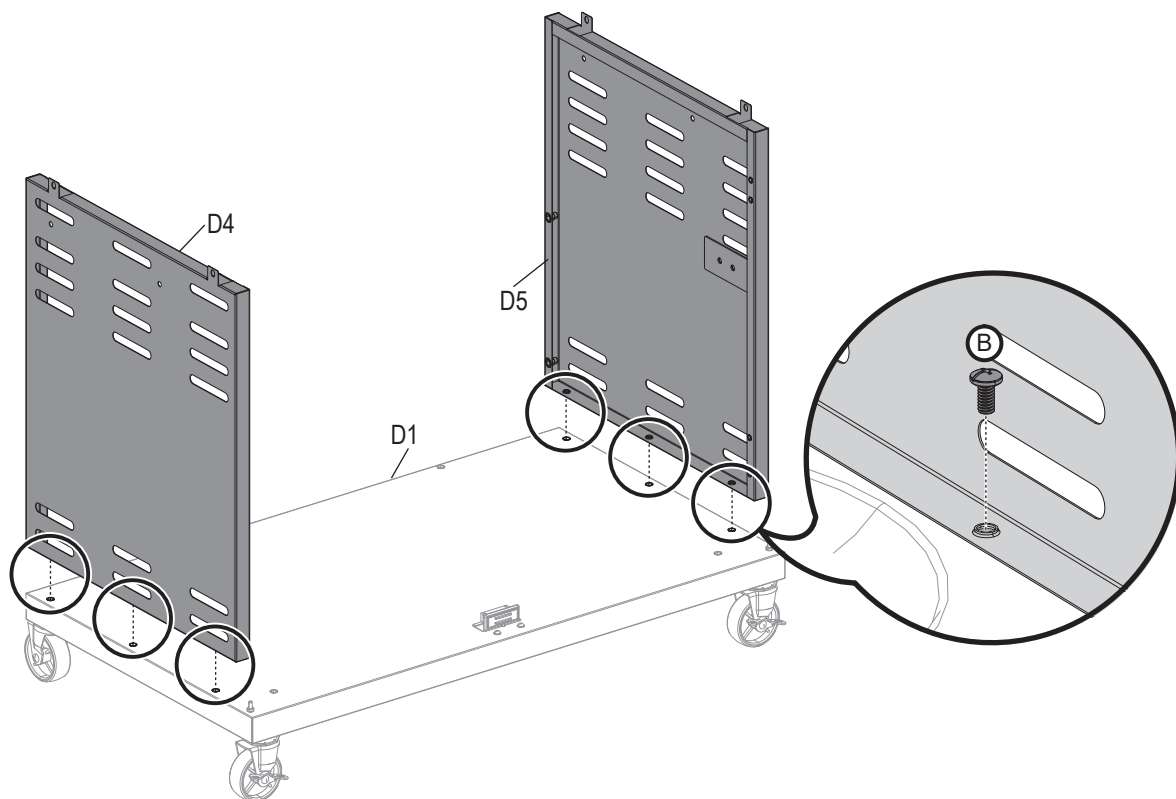
ASSEMBLY INSTRUCTIONS

3

(B)



x6



4

(B)

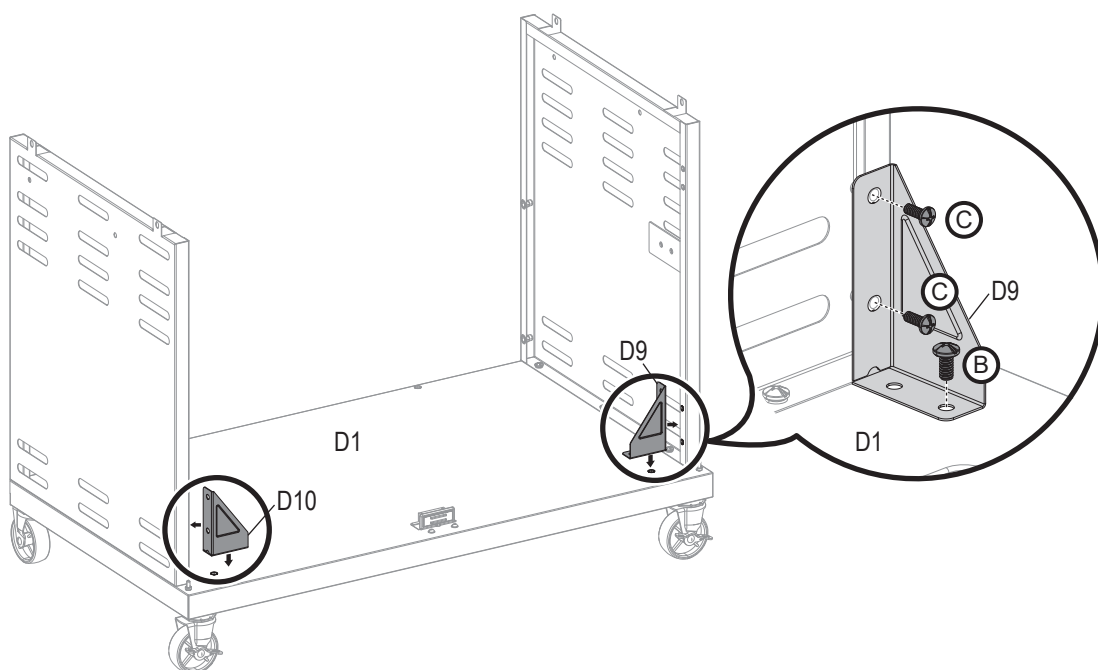


x2

(C)



x4



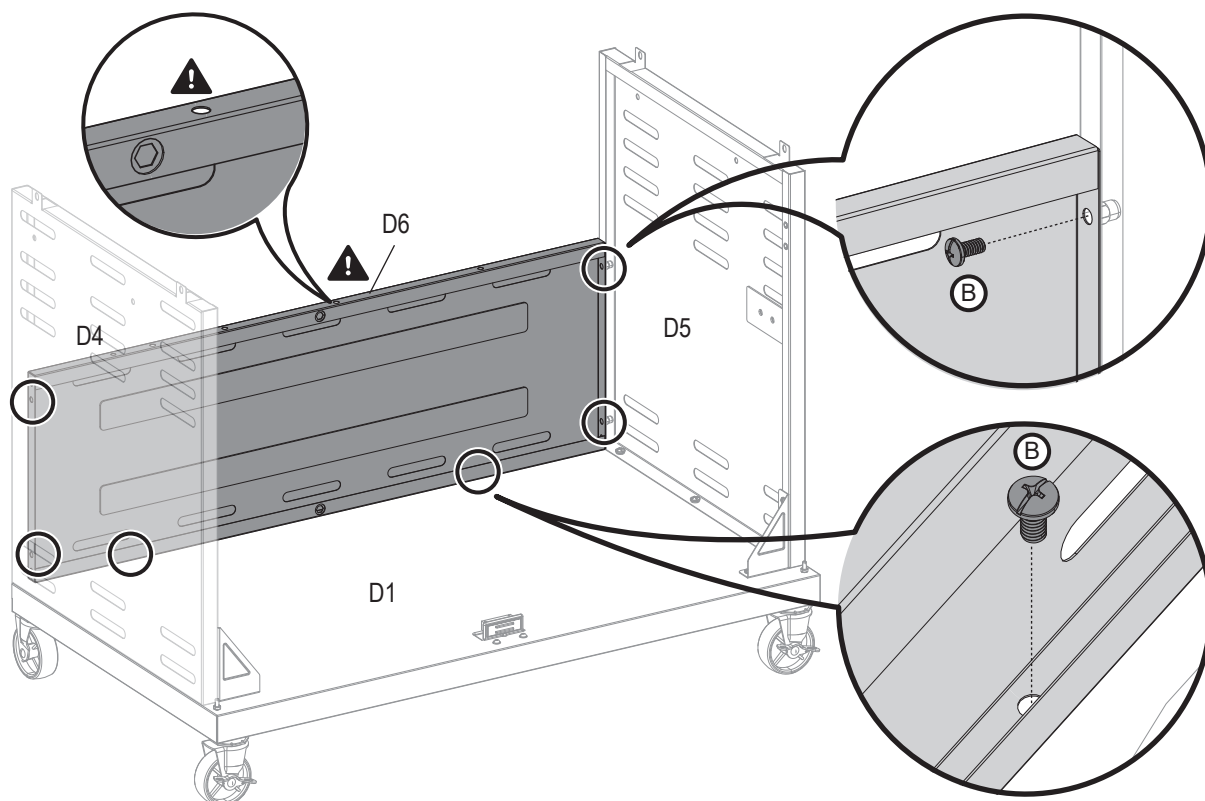
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5

(B)



x6

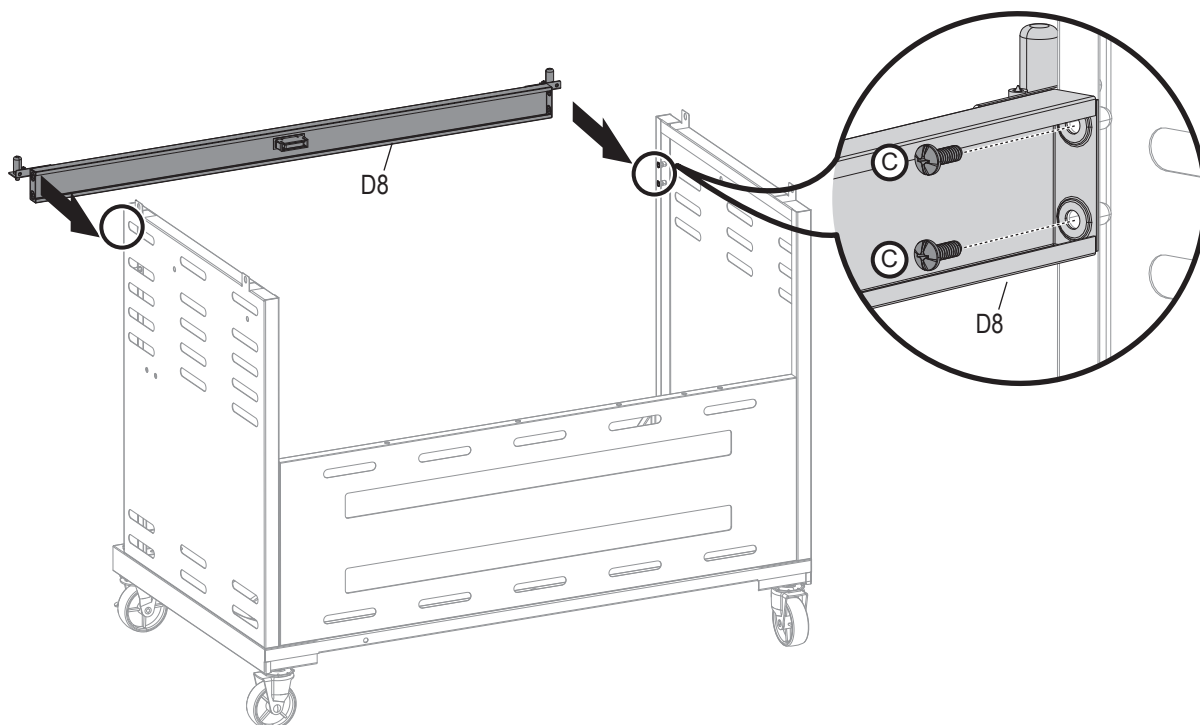


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(C)

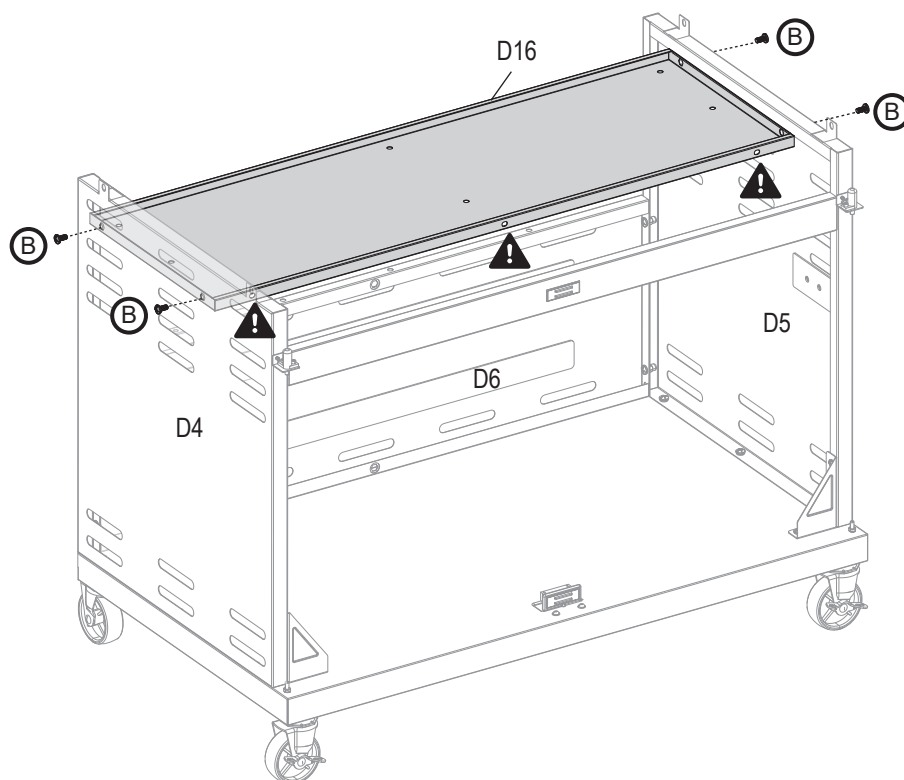
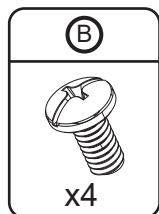


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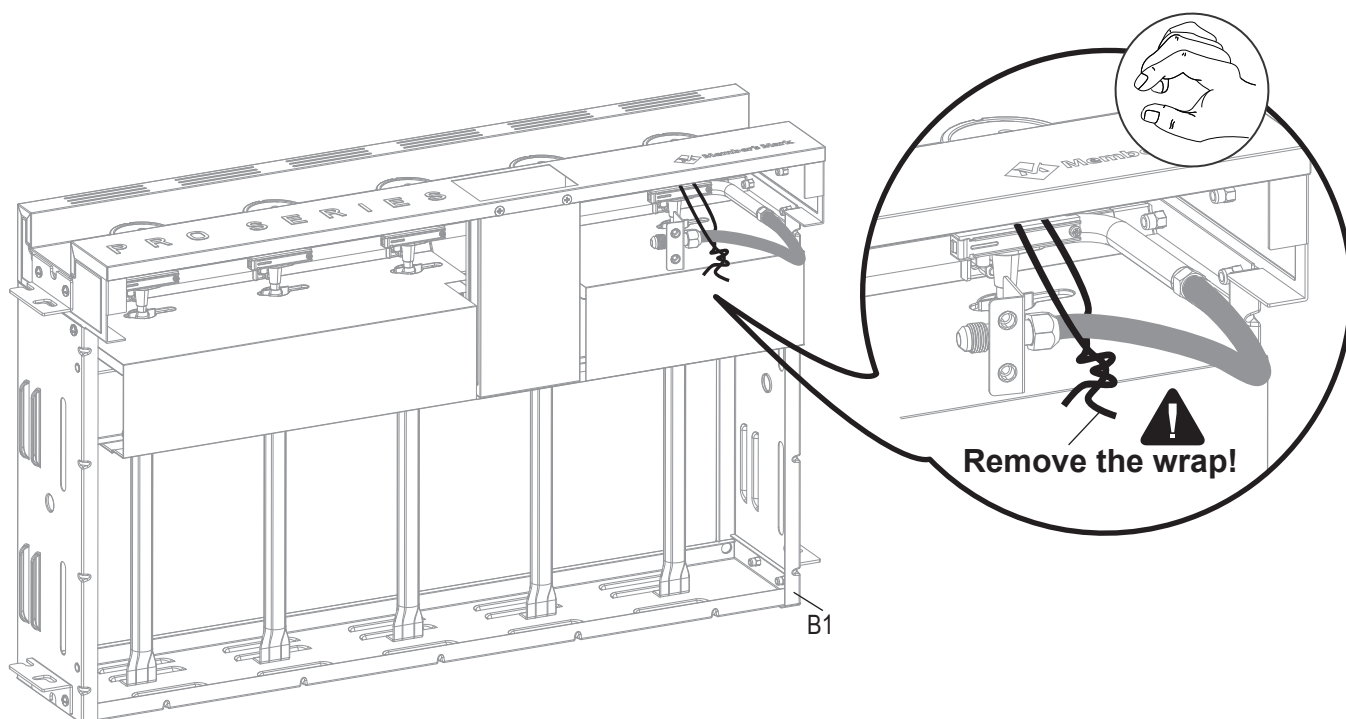


ASSEMBLY INSTRUCTIONS

7



8



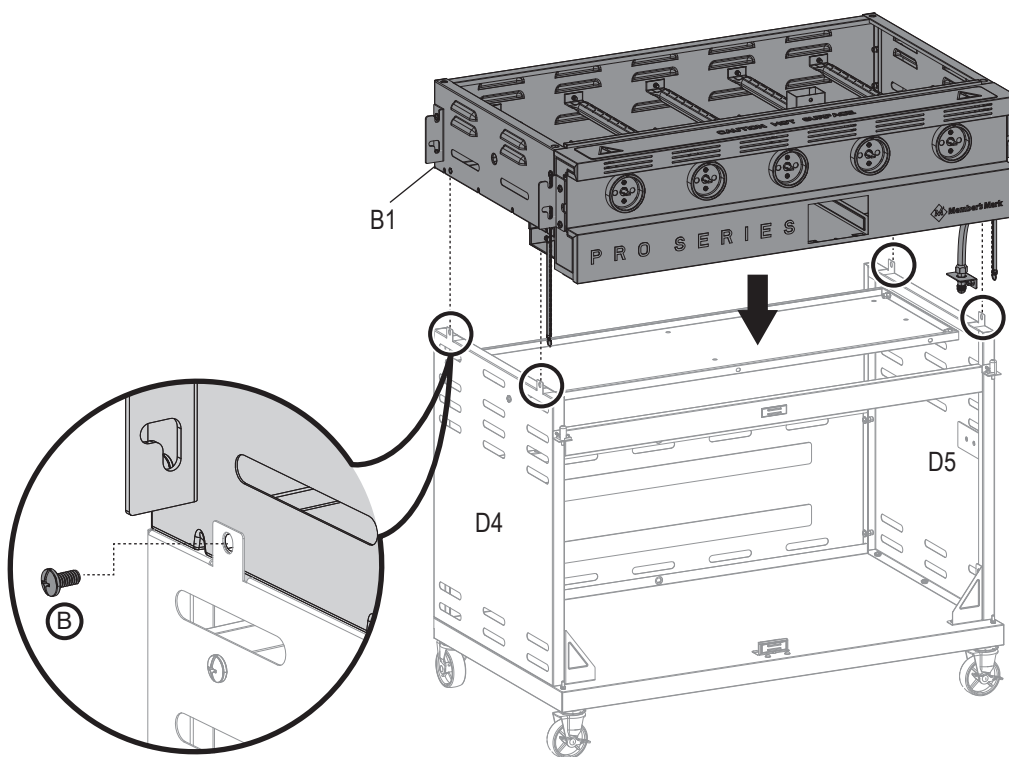
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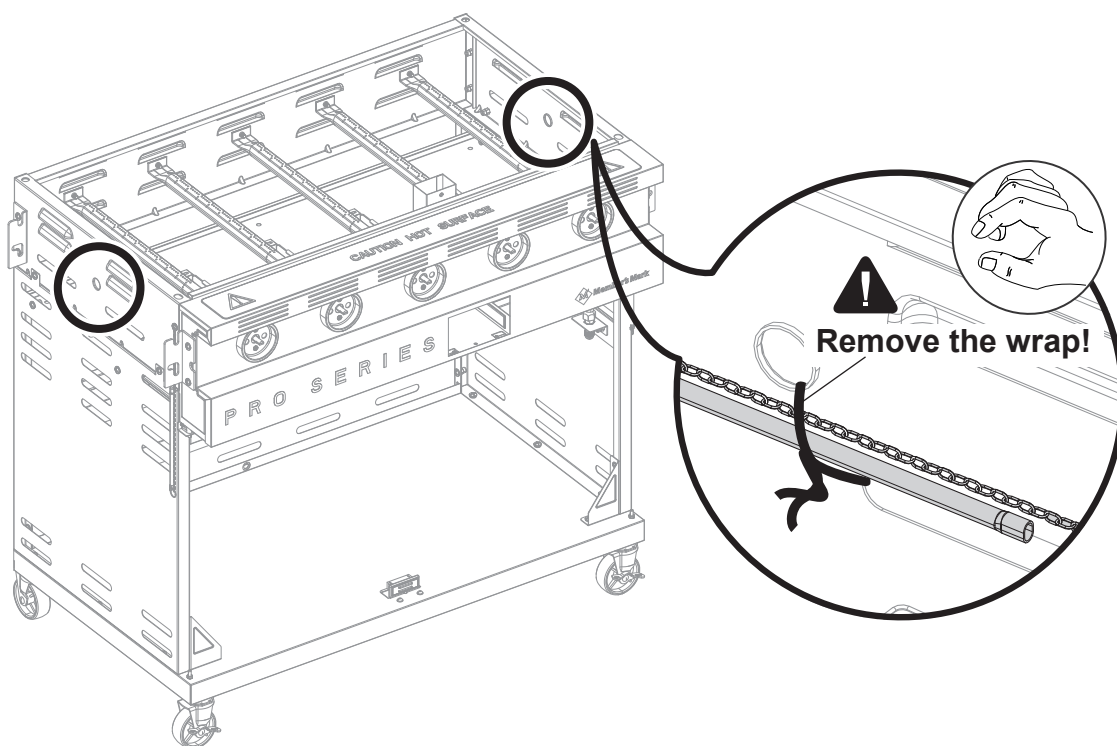
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10



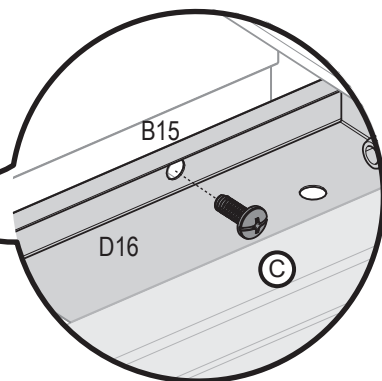
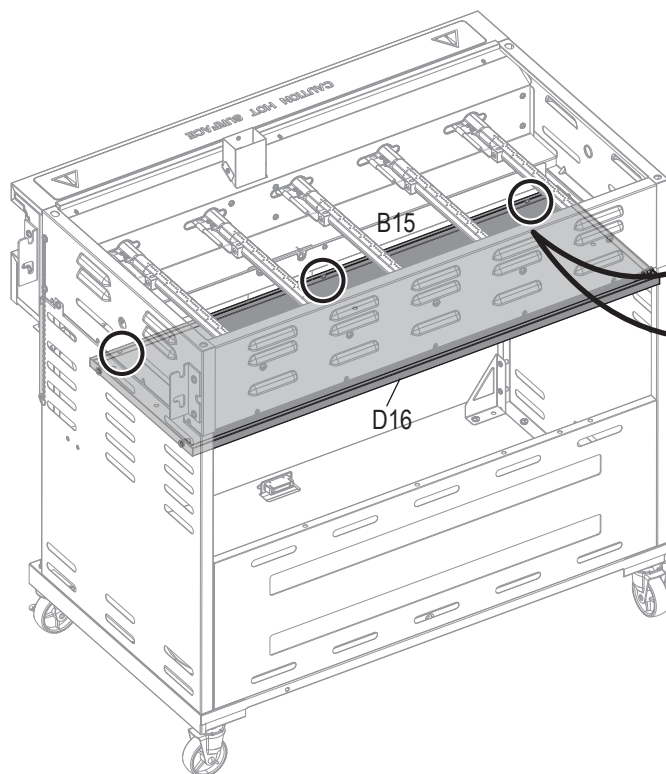
ASSEMBLY INSTRUCTIONS

11

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x3

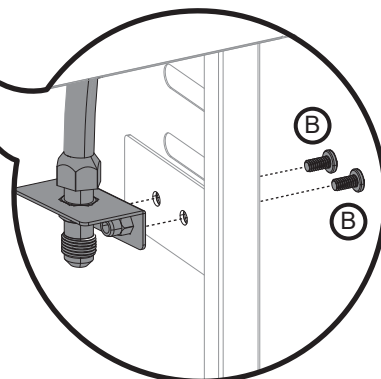
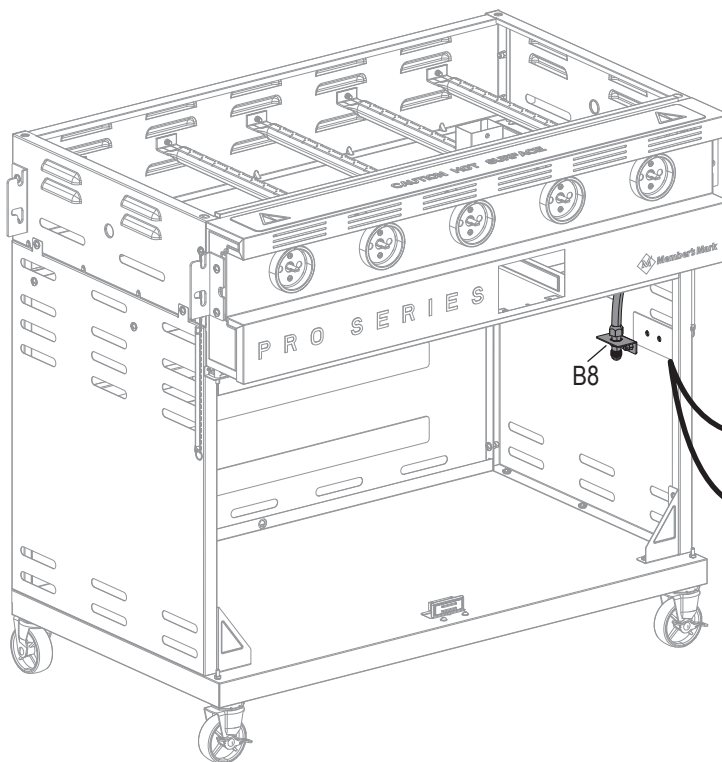


12

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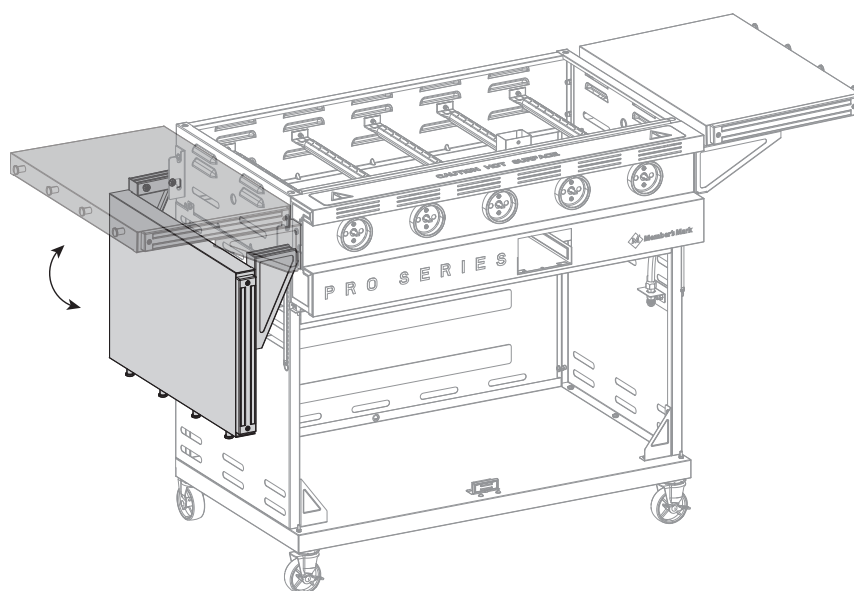
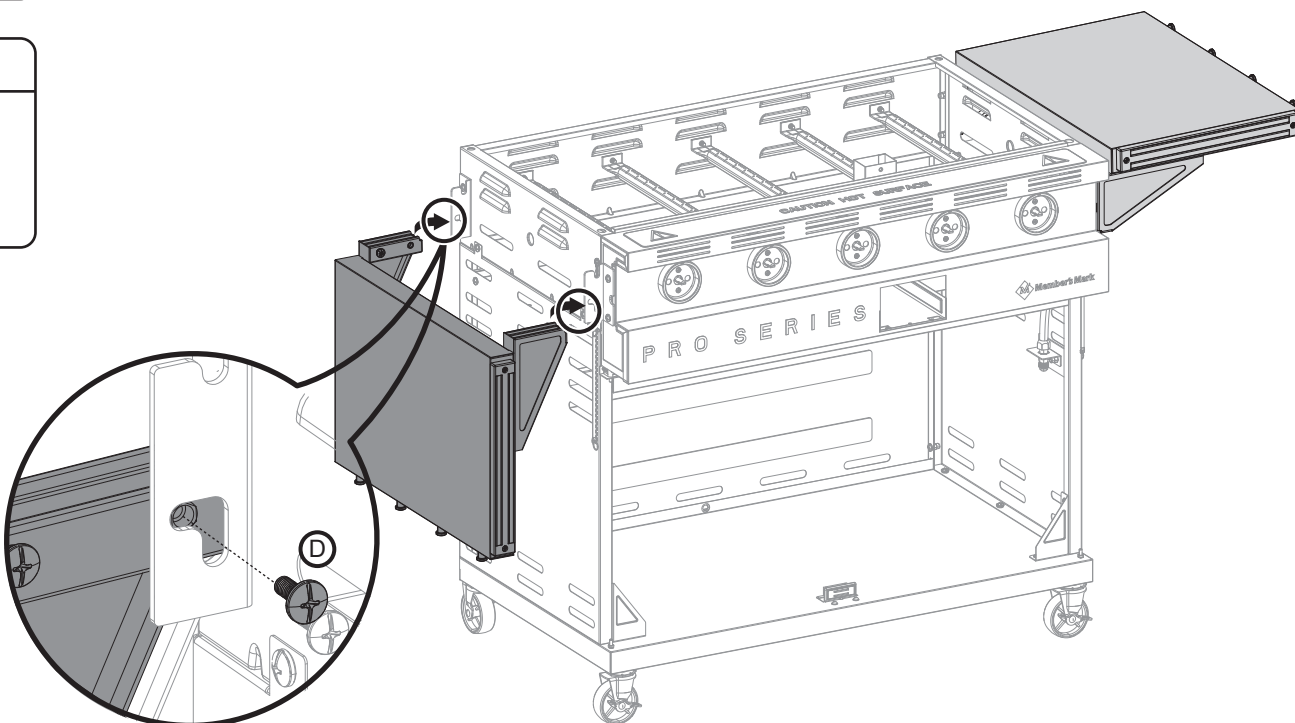
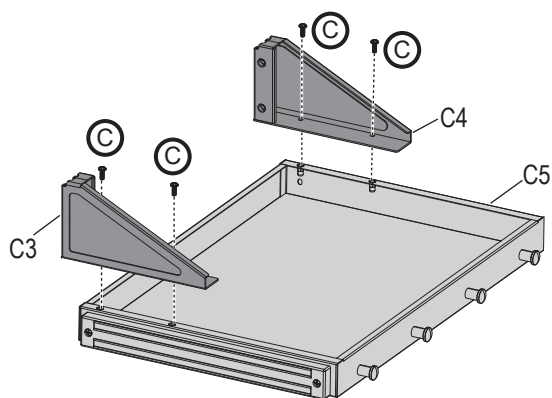
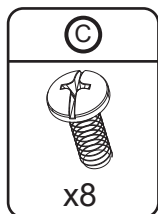
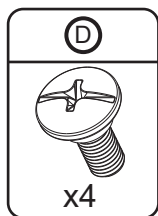


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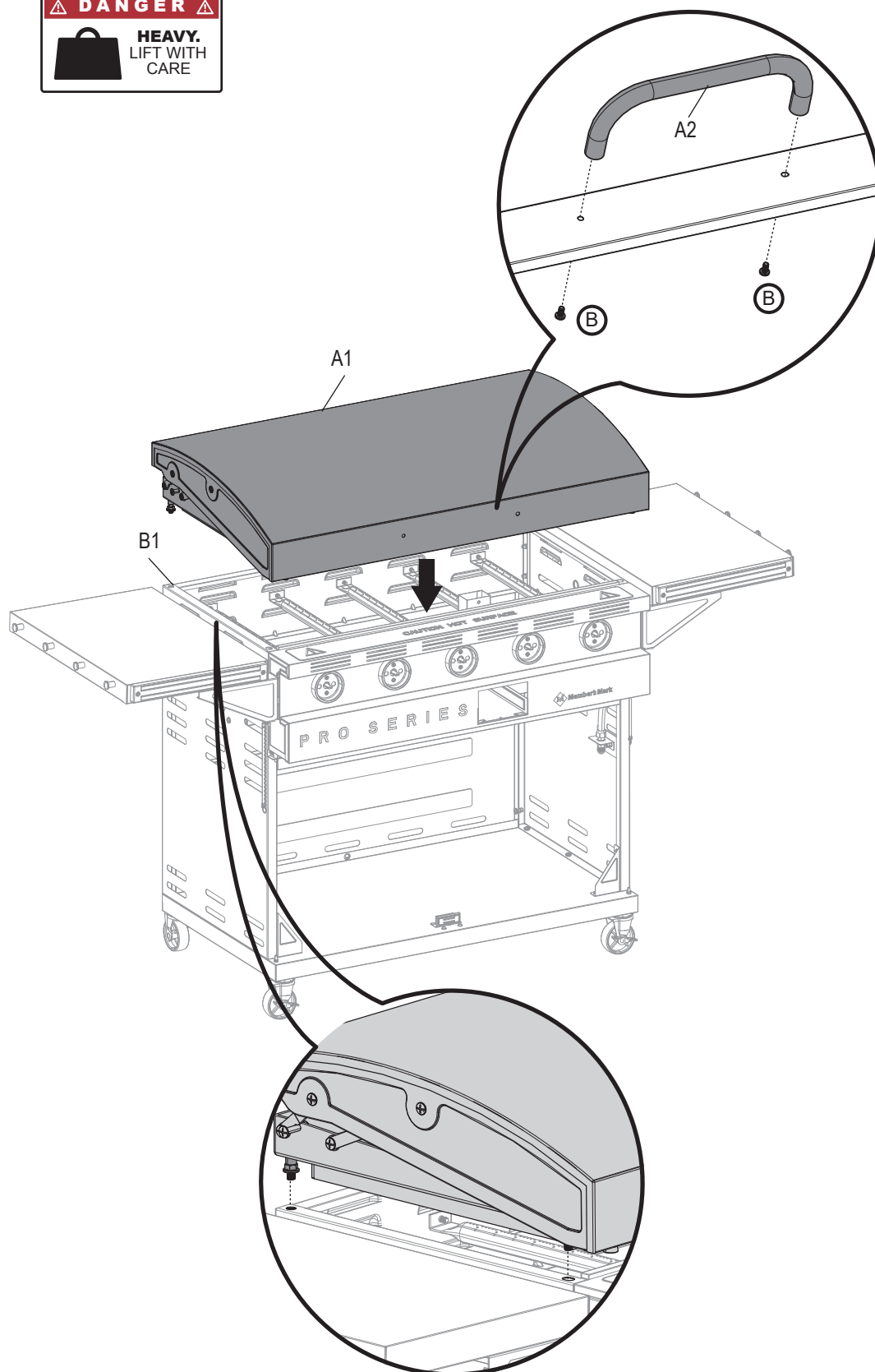
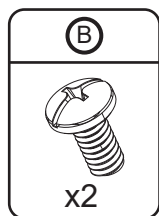
ASSEMBLY INSTRUCTIONS

13 **X2**



ASSEMBLY INSTRUCTIONS

14



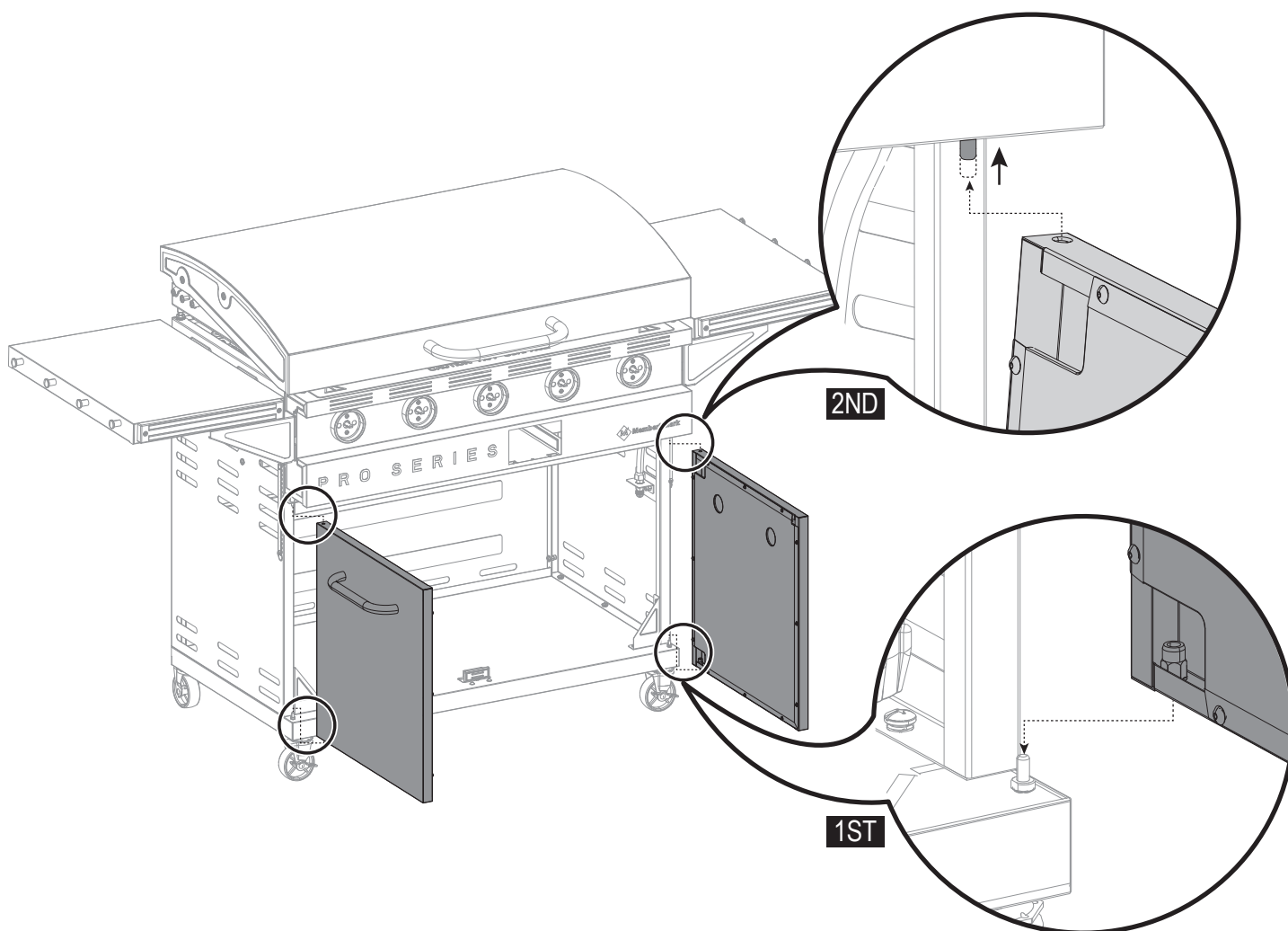
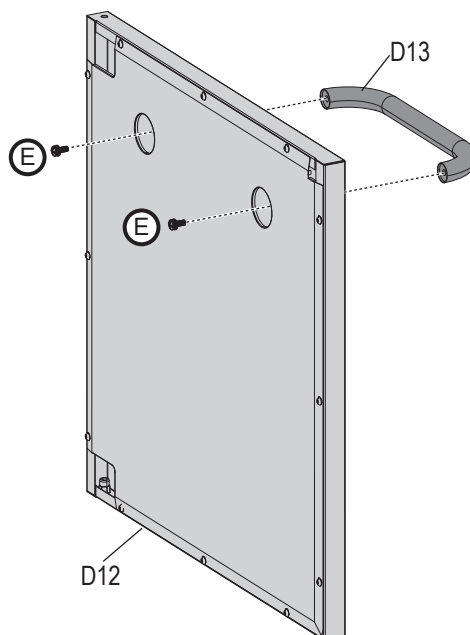
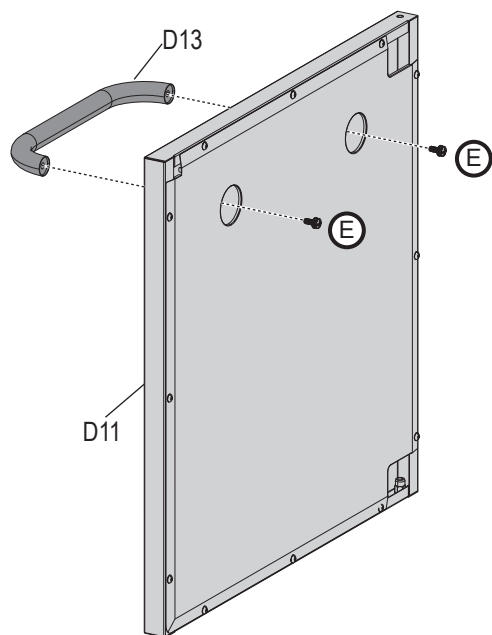
ASSEMBLY INSTRUCTIONS

15

(E)

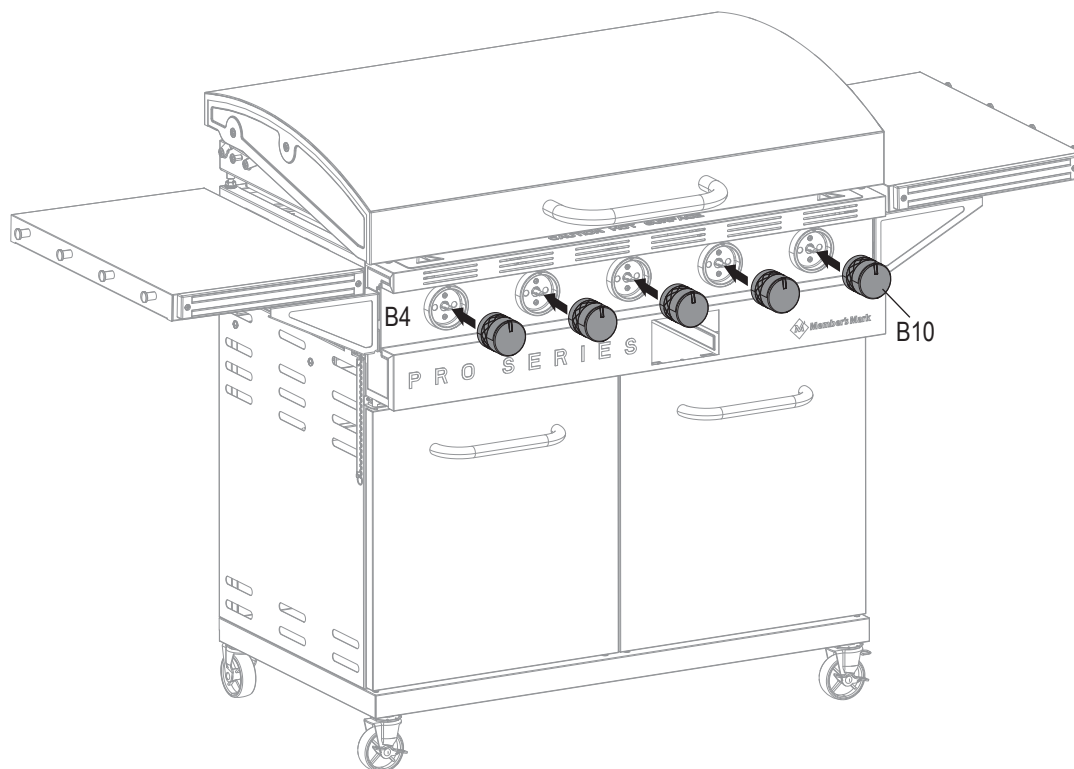


x4

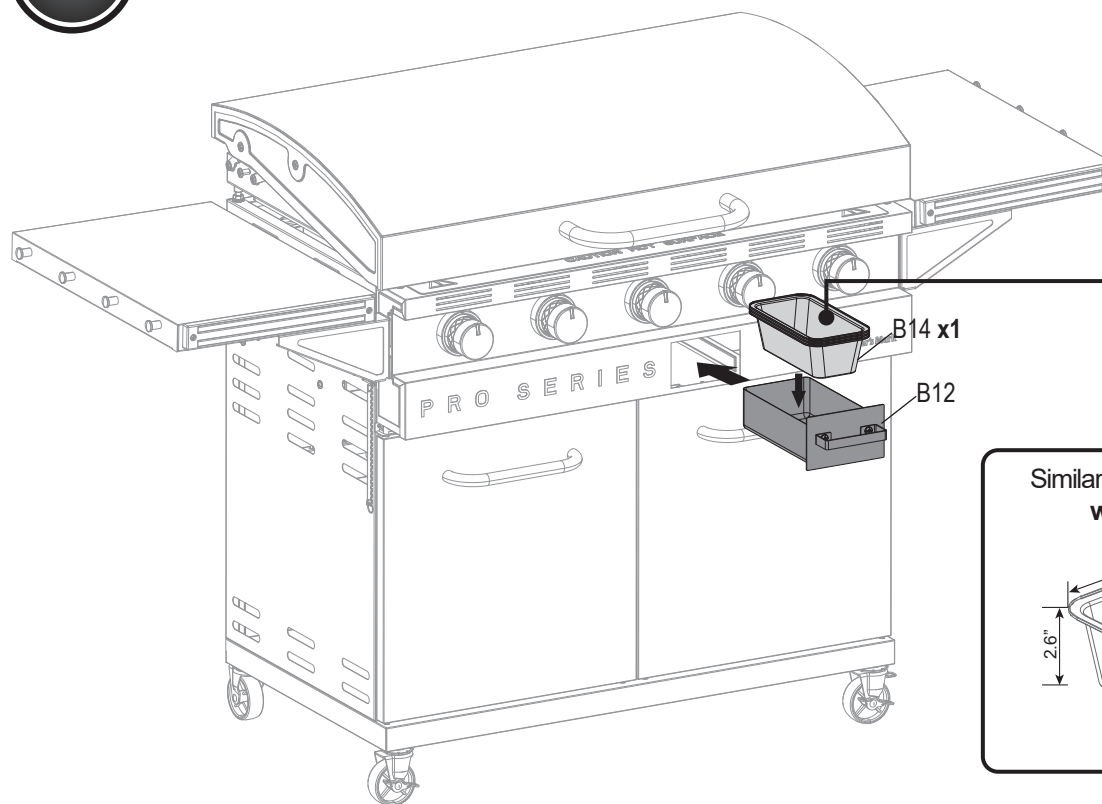


ASSEMBLY INSTRUCTIONS

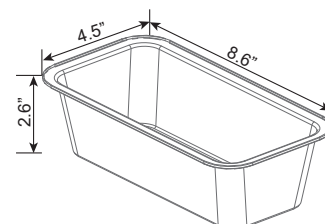
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17

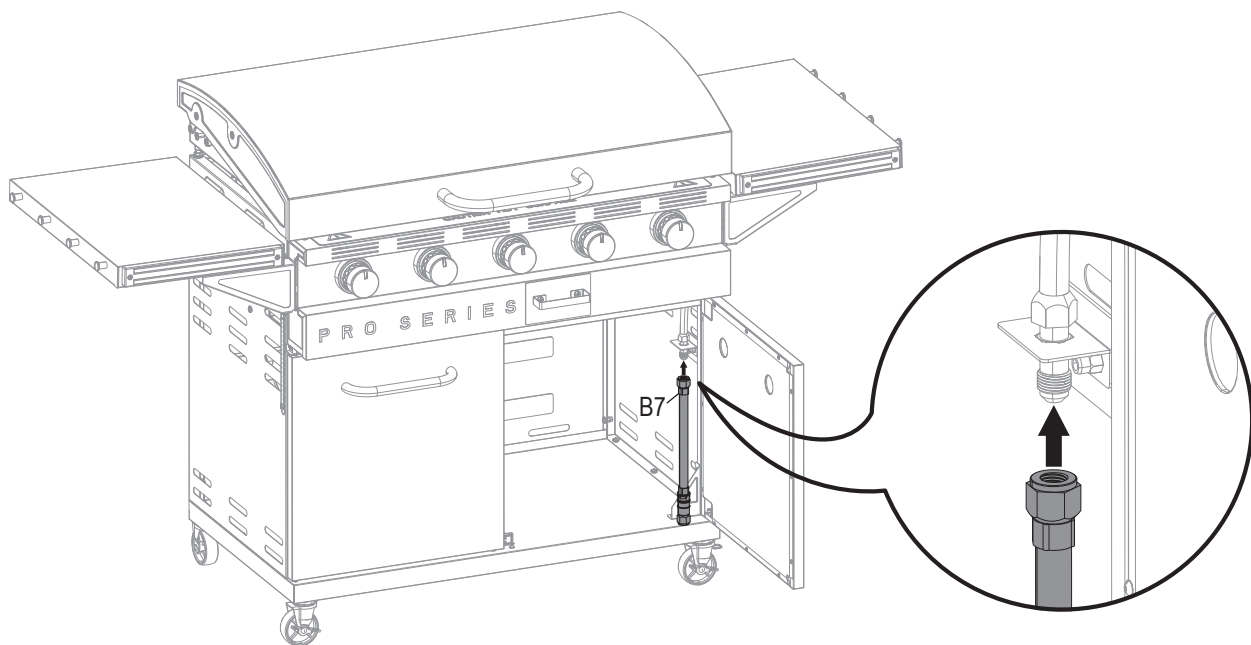


Similar Item # 615265512962 at
www.walmart.com



ASSEMBLY INSTRUCTIONS

18



NOTE: Please perform a leak test on natural gas connections before use.
Proceed to page 9, for instructions.

WARRANTY AND SERVICE

This product is covered by the **Sam's Club Member Satisfaction Guarantee**.
Please visit samsclub.com for more information.

BEFORE YOU CALL FOR SERVICE, have the following information available:

1. **Serial Number:** The serial number is located on the front of this manual and on the rating label located inside your grill cart.
2. **Model Number:** The model number is located on the front cover of this manual and on the rating label located inside your grill cart.
3. **Proof Of Purchase:** By the original owner.

Call Customer Care Hotline: 1-833-454-0864

IF YOUR PRODUCT IS DAMAGED:

1. Call the Member's Mark Customer Care Hotline: **1-833-454-0864**.
2. **Do NOT return to the store for replacement of damaged or defective parts:** Member's Mark Customer Care will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. **Concealed Damage:** If damage is unnoticed until merchandise is unpackaged, resolve issue by contacting Member's Mark Customer Care immediately.

LIMITED WARRANTY:

Winners Products, hereby warrants to the Original Purchaser of this Member's Mark Pro-Series 5 Burner Natural Gas Griddle that will be free of defects in workmanship, from the date of purchase, for the period of the warranty, as outlined below. Please see Limitations and Exclusions section on the following page.

Member's Mark warrants that components in your new Member's Mark Pro-Series 5 Burner Natural Gas Griddle will be free of defects in material and workmanship from the date of purchase, for the following period:

Stainless Steel Burners.....5 years
All other components.....1 years

CAUTION:

Some parts may contain sharp edges – Especially as noted in the manual! Wear protective gloves if necessary. **FOR RESIDENTIAL USE ONLY. DO NOT USE FOR COMMERCIAL COOKING.**

WARNING:

Do not attempt to repair or alter the hose/valve/regulator for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

LIMITATION AND EXCLUSIONS

Winners Products has the following limitations to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes. Which includes (but not limited to): Restaurants, hotels, resorts, time shares or rental properties.
2. This warranty applies only when barbecue is used in the United States.
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its barbecue products.
4. Winners Products Engineering Ltd. Is not responsible for any misuse outside of the directions listed in the manual.
5. Winners Products Engineering Ltd. will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period. (See exclusions to warranty coverage below)
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse for the cost of any consequential losses, including (but not limited to) inconvenience, food, personal injury, expenses for travel, transportation or property damage.

WARRANTY AND SERVICE

8. Winners Products Engineering Ltd. does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Winners Products Engineering Ltd.
9. The purchaser shall retain a copy of the purchase invoice for future claims.
10. Winners Products Engineering Ltd. does not provide warranty whatsoever in respect to accessories, or parts not supplied with original purchase.
11. Claims must be made within the duration of the period of coverage. Winners Products Engineering Ltd will not retroactively cover claims outside of the coverage period, even if the issue arose within the said period. It is the responsibility of the purchaser to establish warranty period with the date from the original sales receipt.
12. Winners Products Engineering Ltd. reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.

EXCLUSIONS

Winners Products Engineering Ltd. excludes from its warranty, the following:

- a. Failure to perform regular maintenance, safety checks and service, including (but not limited to) removal of insects from venturi tubes, resulting in a flashback fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source.
- b. Part failure due to lack of cleaning, seasoning the griddle top and maintenance. Part failure due to use of improper cleaning products, such as indoor stainless-steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- c. Normal wear and tear, chipping and scratching on painted, porcelain enamel, stainless-steel or griddle surfaces. Dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use.
- d. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling, modifications, neglect, improper assembly or installation, environmental such as severe weather conditions or situations otherwise uncontrollable by the manufacturer.
- e. Damages caused by failure to follow proper usage, safety and maintenance instructions presented throughout this manual.
- f. Warping griddle top: It is very common for griddles to expand and contract during heating and cooling, and in some cases with thermal shock the griddle can warp or pop-up temporarily, but will correct itself. This is likely to occur in the first couple months of use but will correct itself with continued use. You can reduce the impact by only placing room temperature foods on the griddle, never placing food right from the fridge or freezer onto the surface, and also not pouring water on the surface for cleaning.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

Distributed by Sam's West Inc.

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Questions or Comments?

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