

GRIDDLE

OPERATION

1. ABC Griddles are designed **FOR OUT-DOOR USE ONLY**.
2. Prior to opening the main cylinder valve, and lighting the griddle, place all control knobs in the “CLOSED” position (parallel to the manifold).
3. Connect regulator to the LP Cylinder and open main cylinder valve. Hold a butane gun next to the front burner and turn the burner control knob to OPEN (perpendicular to the manifold). The burner will instantly ignite. The additional burners will light by simply turning them on.
4. If the front burner does not light immediately, repeat steps 2 and 3.
5. Once the burners are lit, adjust the control knobs to the desired cooking temperature.
6. **CAUTION: GRIDDLE TOP AND FRAME WILL GET VERY HOT!**
7. The griddle is designed to provide a large warming area under the burners. Standard food pans (not included) can be placed into the warming area. Cover pans with aluminum foil to prevent food from drying out, changing texture or presentation.



CARE AND CLEANING

1. Since the griddle surface is steel, it will rust if not protected from moisture. Spray the griddle surface with a light coating of vegetable oil and store in a dry place when not in use.
2. The griddle is designed to be a griddle NOT a stove to heat other pots and pans. the griddle should be turned up hot enough to only cook the foods intended. It should not be heated to extreme temperatures as a method of cleaning.
3. A good griddle scraper is essential to clean up.
4. Most meals can be cleaned up by simply scraping and wiping down with a paper towel and cooking oil to prevent rust.
5. Scrubbing with a paper towel and 1/4 cup of table salt is also a good method of cleaning up.
6. Periodically, the griddle should be cleaned with a griddle brick.

HOW TO USE PROPANE SAFELY

1. Never use or store cylinders indoors.
2. Keep main cylinder valve securely closed when not in use. **WARNING:** Propane tank valves are designed to work completely open and/or completely closed. Never just crack the valve.
3. Always position the LP cylinder so that the connection between the valves and the regulator will not cause sharp bends in the hose.
4. The POL connector on the regulator screws into the valve outlet of a 30lb. cylinder, by turning counterclockwise (to the left) only.
5. Make sure the connector is free from scratches or nicks which can cause leaks.
6. There are two (2) types of connectors (see Diagram A and Diagram B)

DISCONNECTING AND TRANSPORTING

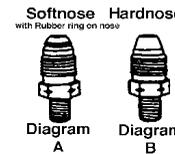
1. Turn off all control knobs and close the main cylinder valve.
2. Place cylinder plug snugly in the main cylinder valve outlet.
3. Always transport and store LP cylinders in a secured, upright position.
4. Never keep propane cylinders in a hot car or truck. Heat could cause the relief valve to discharge propane and create a dangerous situation.

RECONNECTING A FILLED 30 lb. CYLINDER:

1. Remove the main cylinder valve plug.
2. Thread the POL Connector snugly into the main cylinder valve by turning counterclockwise (to the left).
3. What you do next depends on whether you have a soft nose connector with a rubber ring or a hard nose connector:

WITH A SOFTNOSE CONNECTOR (DIAGRAM A):

If there is a handwheel, tighten firmly by hand, or use a wrench. **DO NOT OVERTIGHTEN.** The rubber O ring must be in place on soft nose POL connectors, otherwise it may not seat and form a good seal.



WITH A HARDNOSE CONNECTOR (DIAGRAM B):

Use 8” adjustable wrench. Tighten firmly but do not use excessive force.

4. Always test for leaks. Apply soapy water with a brush at areas marked with an X on the diagram. Open main cylinder valve. If bubbles appear, and further tightening of the connector does not eliminate the leak, close main cylinder valve and call a qualified propane dealer. If system is free of leaks, light burners and check for a clean blue flame.



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GRILL OPERATING INSTRUCTION

CHARCOAL GRILL

LIGHTING INSTRUCTIONS

1. Use good quality charcoal. We recommend all natural hardwood lump charcoal. This will give your food the best flavor possible. Most briquette charcoal and automatic light charcoal use binders which give off a harsh smoke.
2. If using the entire 2' x 5' surface, start with 30 lbs of charcoal. (Use 15 to 18 lbs for 2' x 3' fires).
3. Make several small piles and use lighter fluid to light the piles.
4. Once the charcoal starts to turn white, spread the charcoal piles out in an even layer.
5. The charcoal is at its hottest and ready to cook on when it has a thin layer of white ash covering the pieces of charcoal.
6. If cooking for a prolonged period, the fire will need restocking over time. You may wish to have a separate container to start additional charcoal. You will need an additional 10 lbs. of charcoal for each hour of cooking time. Add your supplemental charcoal after it has been burning for at least 10 minutes.
7. Adding unlit charcoal during the cooking process will give your food a harsh taste.



CLEANING INSTRUCTIONS

1. Line Charcoal firebox with aluminum foil.
2. When all the coals are cool, crumble foil with ashes inside and dispose of contents in an approved manner. **WARNING: Never pour water on hot coals to extinguish. This can hurt you and warp the firebox.**
3. When the grill has cooled, clean separately from the firebox. Grill top can be cleaned using commercial cleaners and a pressure washer. Excessive carbon build up can be removed using a non-metallic scouring pad, like Scotch-Brite. Do not use a wire brush.
4. Clean firebox with a solution of hot, soapy water and dry before storing. The firebox must be clean and dry before storing.

PROPANE GRILL

OPERATION

1. ABC Grills are designed **FOR OUT-DOOR USE ONLY**.
2. Prior to opening the main cylinder valve, and lighting the grill, place all control knobs in the CLOSED position (turned to the left).
3. Connect regulator to LP cylinder and open the main cylinder valve. Hold a lit butane gun next to a burner and turn the burner control knob to OPEN (pointing at you). the burner will ignite instantly. The second burner in each section will light instantly by simply turning it on. One burner tube in each section must be manually lit since each section is ignited separately, only light the sections you plan on using.
4. Once burners are lit, adjust the control knobs to your ideal cooking temperatures.
5. When you are finished cooking, close all control knobs, the main cylinder valve and disconnect the propane cylinder.
6. Clean grates with a non-metallic pad, like Scotch-Brite, while grates are warm, but at least 20 minutes after shutdown. **DO NOT USE A WIRE BRUSH ON STAINLESS STEEL GRATES.**
7. Cast Iron Grates must be protected from moisture and stored with a coating of vegetable oil to prevent rust.



BIG 60 SINGLE & DOUBLE BURNERS

OPERATION

1. All ABC products are designed **FOR OUTDOOR USE ONLY**.
2. Prior to lighting the utility stove, place all control knobs in the CLOSED position, as marked on the control panel.
3. Connect regulator to the LP Cylinder and open main cylinder valve. Hold a butane gun next to the center burner and turn the far left burner control knob to ON. The burner will instantly ignite. The middle and outer rings will instantly light by simply turning their control knobs to ON.
4. Each burner ring is individually operated by its own control knob. Any combination of ring use or temperature setting is possible.
5. When finished cooking, turn each burner off, disconnect the propane cylinder from the stove and store according to the instructions in the Propane Safety Section of this manual.



CARE AND CLEANING

1. Clean with mild detergent or soap.
2. Since the burner is cast iron, it will rust if not protected from moisture. Store the Big 60 Burner in a dry area when not in use.

STEAM TABLE

OPERATION

1. All ABC are designed **FOR OUT-DOOR USE ONLY**
2. Prior to lighting, reach through the control valve port-hole and place control knob in the closed position.
3. Connect regulator to the LP Cylinder and open main cylinder valve. Hold a butane gun next to the burner and turn burner control knob to open (clockwise). The burner will instantly ignite.
4. A 6 Bay Steam Table has two burners. Repeat steps 2 and 3 to ignite the second burner.
5. With the control knobs in their full ON position, the Steam Table will quickly begin to produce steam. Once steaming begins, adjust each control knob to the desired temperature. If the temperature setting is too high, the food may continue to cook, changing its texture., taste and/or presentation.
6. Place the stainless steel food pans into the unit.
7. Periodically check the water level in the stainless steel water pan ensuring at least 2 inches of water remain in the pan.



WARNING: Operating the Steam Table without a sufficient water level can severely damage the unit.. You are responsible for all damage to unit!

CARE AND CLEANING

1. By connecting a garden hose to the Steam Table's bottom spigot, the hot water remaining in the water pan may be used to aid in your clean-up. Before using the remaining hot water for clean-up, add cold water to the pan to lower the over-all temperature to a safe level. you may then use the warm water to rinse off your dirty equipment before packing up.
2. Clean the stainless steel water pan with a non-metallic scouring pad like Scotch-Brite.

TOWABLE PIG ROASTER

OPERATION

1. Connect regulator to the LP Cylinder and open main cylinder valve. The roaster is equipped with a manual control valve, attached to a thermocouple. Operating instructions are located on the control valve. Please read them now.



2. To light the pig roaster, turn control knob to PILOT POSITION. Depress control knob and repeatedly press red igniter button until the pilot is lit. Continue depressing the control knob. Sufficient time must be allowed for the thermocouple to heat and hold the safety magnet in a locked position. Turn control valve to ON. After burner ignites, allow the roaster 10-15 minutes to heat up to a desired temperature.
3. If you are using the pig roaster to reheat foods or as a griddle, plug the grease drain and remove the grill rack. Place food directly inside the stainless steel pan. If roasting or smoking meat, use the grill rack provided. We suggest roasting and smoking at 225°-275° F. A meat thermometer should be used in insure the finished product is thoroughly cooked as desired.
4. Authentic, smoked barbecue flavor is obtained by using the wood smoke trough. The most effective way to use the smoke trough is to use wood chips that have been soaked in water for at least 24 hours.

TRAVEL & STORAGE

1. The pig roaster requires you to use a 2" ball. The latch must be down and secured. Safety chains are included and must be used.
2. The wing nut and clamp for the wood trough be kept snug when not in use. It is important to have this clamping device secured when traveling. Secure the latches on the hood prior to transporting.

MAINTANCE

1. The air mixer and orifice assembly need to be cleaned periodically to insure the proper amount of propane is entering the unit. If a loss in operating temperature is noticed, the perform the following:
 - A) Carefully unscrew the orifice from the air mixer assembly.
 - B) Clean the orifice opening using a 7/64" drill bit or pipe cleaner.
 - C) Using air pressure, remove any foreign objects from inside.