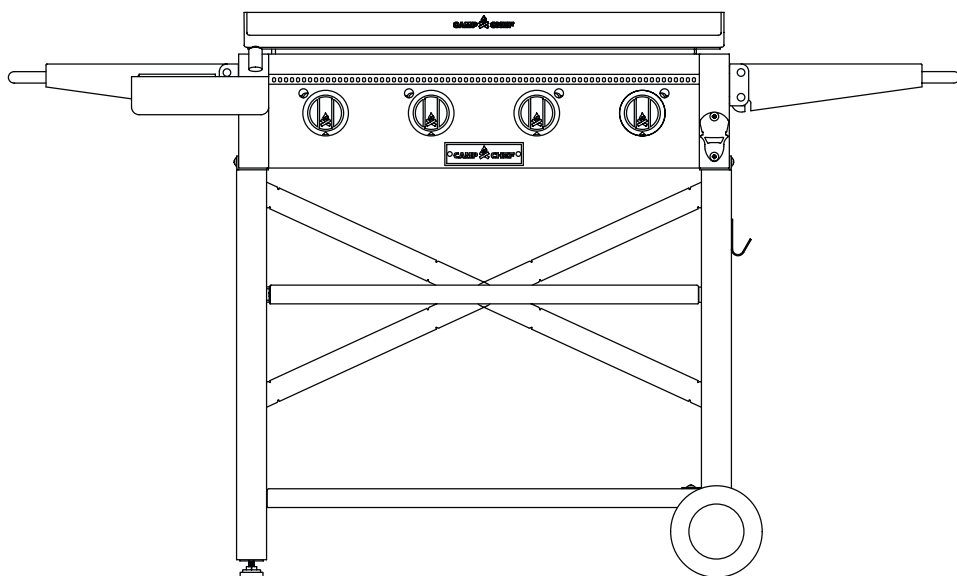




FLAT TOP GRILL



WARNING & INSTRUCTION BOOKLET MODEL FTG600-5



ANSI Z21.58-2018.CSA 1.6-2018
US Outdoor cooking gas appliance.

⚠ WARNING

FOR OUTDOOR USE ONLY

⚠ DANGER

If you smell gas:

- Shut off gas to the appliance at the tank.
- Extinguish any open flame.
- If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

⚠ WARNING

- **DO NOT** store a spare LP gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80% full.
- A fire causing death or serious injury may occur if the above is not followed exactly.

⚠ WARNING

- To installer or person assembling this appliance: Leave this manual with this appliance for future reference.
- To consumer: Keep this manual with this appliance for future reference.

This instruction manual contains important information necessary for the proper assembly and safe use of this product. Read and follow all warnings and instructions before assembling and using this appliance. Do not discard this instruction manual.

⚠ WARNING

1. **DO NOT** store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. Never allow oil or grease to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C), or if oil begins to smoke, immediately turn burner or gas supply OFF.
5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
6. If a fire should occur, keep away from appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

1. Do NOT leave this appliance unattended while in use. The user must remain in the immediate area of the product and have a clear view of the product at all times during operation.
2. Keep children and pets away from burner at all times.
3. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance.
4. For OUTDOOR use only. Do NOT use in a building, garage or any other enclosed area. Do NOT use in or on recreational vehicles or boats. NEVER use this appliance as a heater.
5. Do not operate appliance under ANY overhead construction. Keep a minimum clearance of 3 feet (1 m) from the sides, front and back of appliance to ANY construction. Keep the area clear of all combustible material and flammable liquids, including wood, dry plants and grass, brush, paper, and canvas.
6. Use ONLY on a level, stable non-combustible surface like bricks, concrete or dirt. Do NOT use this appliance on any surface that will burn or melt like wood, asphalt, vinyl, or plastic.
7. Keep the fuel supply hose away from any heated surfaces.
8. To prevent accidental fires, before using the appliance ensure that the hose is not damaged and all joints and connections are not leaking by turning on the cylinder valve, leave the burner valve closed, and apply a soapy solution to the joints and connections. If a continuous hissing sound is heard, or if the soapy solution bubbles, there is a leak. Do not use the appliance if there is a leak. Replace the faulty parts.
9. Extinguish all open flames before connecting the gas supply to the appliance and before checking for leaks.
10. When cooking with oil or grease, fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire do NOT attempt to extinguish with water. Use a Type BC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda.
11. Do NOT move the appliance when in use. Allow unit to cool to 115°F (45°C) before moving or storing.
12. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
13. In case there is a fire, call the local fire department or dial 911. Stay clear from flames. Do not attempt to extinguish an oil or grease fire with water.
14. This product is not intended for commercial use.
15. Always allow the appliance to cool before covering with the patio cover.
16. Never use charcoal or wood briquets in a gas grill. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
17. Never place more than 25 pounds on the side shelf. DO NOT lean on the side shelf.
18. After cooking, allow grill and grease cans to cool off completely before removing grease can.
19. Use gloves or oven mitts to hold grease cans

when moving to avoid spilling hot grease.

- Use appliance only with LP (propane) gas and the regulator/valve assembly supplied with the appliance.
- Installation must conform with local codes, or in their absence with National Fuel Gas Code, NFPA 54/ANSI Z223.1, or Natural gas and proper installation code CSA B149.1 or propane and storage handling code B149.2 Handling and storage of LP cylinders must conform to LP Gas Code NFPA/ANSI 58. Appliance is not for use in or on recreational vehicle and/or boats.
- Do not modify this appliance. Modifications will result in a safety hazard. Questions regarding certification in other areas may be addressed to 1-435-752-3922.
- Apartment Dwellers: Check with management to learn the requirements and fire codes for using an LP Gas appliance at an apartment. If allowed, use outside on the ground floor with a 10 foot clearance from walls or rails. Do NOT use appliance on or under any apartment, condominium balcony or deck.
- Before opening LP tank valve, check the coupling nut for tightness. When appliance is not in use, turn off control knob and LP tank valve on supply cylinder.
- Never use LP tank if visibly rusted, damaged, or out of date.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct, clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- The regulator may make a humming or whistling noise during operation. This will not affect the safety or use of the appliance.
- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. See product sheet for hose & regulator information.
- Do not block holes in bottom or sides of appliance.
- Never operate appliance with LP tanks out of correct position specified in Assembly Instructions.
- Always close LP tank valve and remove coupling nut before moving LP tank form specified operating position.
- NEVER store a spare LP tank under or near appliance or in enclosed areas. NEVER fill the cylinder beyond 80% full. An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve. Failure to follow these instructions exactly could cause a fire resulting in death or serious injury.
- If you see, smell, or hear escaping gas, immediately get away from the LP tank/appliance and call your fire department.
- All spare LP tanks must have safety caps installed on the LP tank outlet.

LP Tank Removal, Transport and Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only – do not use tools to disconnect. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.
- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle, which may become overheated by the sun.
- Do not store LP tanks in an area where children play.
- Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.



LP Tank

This grill is designed to fit Worthington, Manchester or SMPK brand 20 lb. (9.1 kg) cylinders. Other brand DOT cylinders may fit this grill if the cylinder has similar dimensions of the top and bottom rings. The LP tank used with your appliance must meet the following requirements:

- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- Be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
- The propane cylinder used with this appliance must include a collar to protect the cylinder valve.

LP tank valve must have

- Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.
- LP tank must be arranged for vapor withdrawal.



LP (Liquefied Petroleum Gas)

- LP gas is non-toxic, odorless and colorless when produced. For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP dealer must purge tanks before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tanks will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas companies" for nearest certified LP dealers.

LP Tank Exchange

- Many retailers that sell appliances offer you the option of replacing your empty LP tanks through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- Leak test new and exchanged LP tanks BEFORE connecting to appliance.

LP Tank Leak Test

For your Safety

WARNING

Appliance must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep appliance away from open flames or sparks.

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.

Use a clean paintbrush and 50/50 soap and water solution. Use mild soap and water. Do not use household cleaning agents. Damage to gas train components can result. Brush soapy solution onto all weld seams and entire valve area.

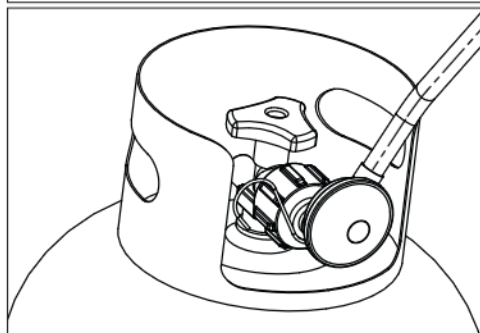
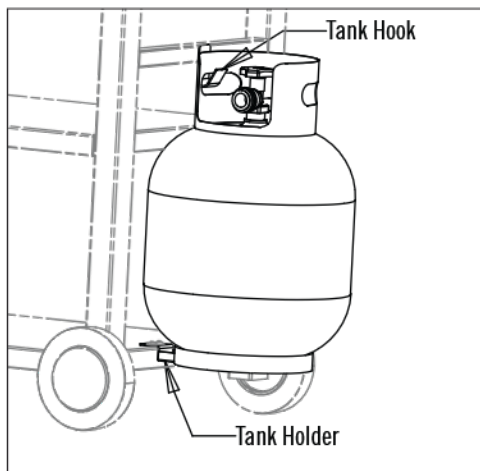


WARNING

If "growing" bubbles appear, do not use or move the LP tank. Contact an LP gas supplier or your fire department.

Installing The LP Gas Cylinder Onto The Grill

1. Check that the cylinder valve is closed by turning the knob clockwise.
2. Hang the cylinder from the tank hook while aligning the cylinder ring into the tank holder at the bottom of legs.



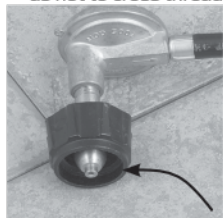
3. Orient the cylinder such that the valve opening faces the right side or the front of the grill, and so that the hose is not kinked or damaged.

4. Attach or detach regulator to the LP gas cylinder only when cylinder is at rest in tank holder.

5. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.

Do not use a POL transport plug (plastic part with external threads). It will defeat the safety feature of the valve.

6. Hold regulator, insert nipple (B) into LP tank valve. Hand tighten coupling nut, holding regulator in a straight line (C) with LP tank valve so as not to cross thread the connection.



(B) Nipple has to be centered into the LP tank valve



(C) Hold coupling nut and regulator as shown for proper connection to LP tank valve

7. Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in LP tank valve, resulting in some resistance. An additional one-half to three quarters turn is required to complete connection. Tighten by hand only – do not use tools.

NOTE: If you cannot complete connection, disconnect regulator and repeat steps 6 and 7. If you are still unable to complete the connection, do not use this regulator!

- Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- Never attempt to attach this appliance to the self-contained LP gas system of a camper or trailer or motor home.

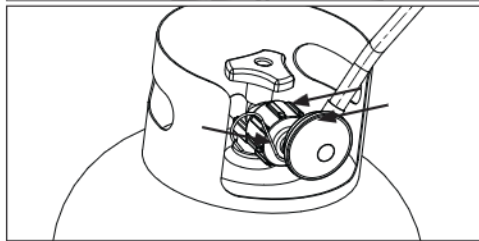
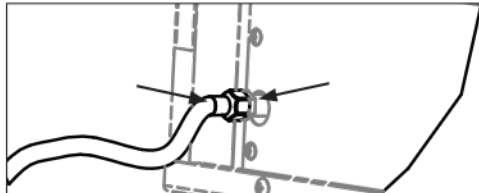
⚠ WARNING

Appliance must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep appliance away from open flames or sparks.

NOTE: ○ represents off.

Leak Testing

1. Turn all control knob(s) to OFF.
2. Be sure regulator is tightly connected to LP tank.
3. Slowly open LP tank valve by turning hand wheel counter clockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct the leak before proceeding.
4. Brush 50/50 soap and water solution onto indicated connections shown.



5. If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped, do not try to repair. Call for replacement parts. Order new parts by giving the serial number, model number and name of items needed to the Service Center at 1-435-752-3922.

6. Always close LP tank valve after performing tank leak test by turning hand wheel clockwise.

WARNING

- Do not use appliance until leak checked.
- If you cannot stop a gas leak, immediately close LP tank valve and call LP gas supplier or your fire department!

Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hose assembly before using appliance. Use only valve/hose/regulator specified by manufacturer. See product sheet for hose & regulator information.

Warning: Never operate the appliance without the grill grease cup installed under the appliance. Never use the griddle without the griddle grease cup installed. See assembly instructions for proper assembly.

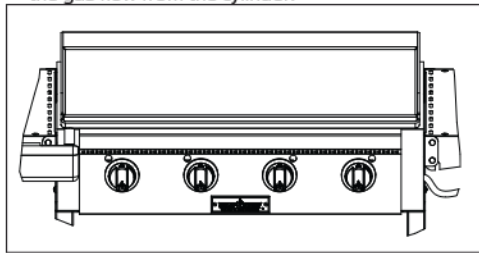
Lighting Instructions

Follow the instructions exactly.

1. Check that all burner control knobs and the cylinder valve are turned to the "OFF" position.
2. Turn on the fuel supply by rotating the cylinder valve knob counter-clockwise to full open.
3. DO NOT stand with head, body, or arms over the grill when lighting.

Lighting The Main Burners

1. Make sure all control knobs are in the "OFF" position.
2. Select the burner to be lit. Push and turn the control knob of that burner to the "HIGH" position.
3. If ignition does NOT occur in 5 seconds, turn control knob to "OFF", wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
4. Repeat steps 2-3 for lighting each burner. If burner does not ignite, wait 5 minutes, see "Match Lighting The Main Burners" section.
5. To turn off, turn each control knob clockwise until it locks in the "OFF" position. This does not turn off the gas flow from the cylinder.

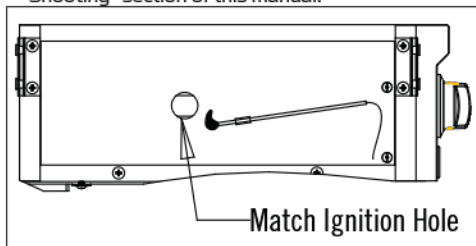


Note: If burner does not light or flame is too low, you may have spider or other insect blockage in burner. See "Burner Assembly/Maintenance" under Proper Care and Maintenance.

Match Lighting The Main Burners

1. Turn the burner control knobs to "OFF".
2. Place a paper match in the end of the match lighter. Strike the match and place through lighting hole in the left hand side of the grill to approximately 1/2" (1 to 2 cm) from the burner.
3. Turn on the FAR LEFT burner control knob to the "HIGH" position. The burner should light within 5 seconds.

4. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
5. Once lit, light adjacent burners in sequence by pressing in and rotating the control knob to the "HIGH" position.
6. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual.

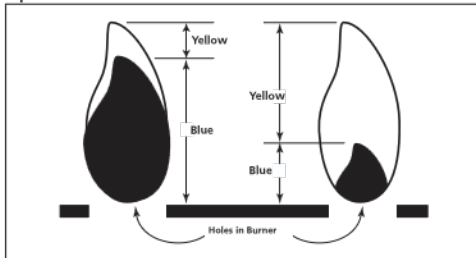


Turning LP Cooker Off

- Turn all knobs to OFF position.
- Turn LP tank OFF by turning hand-wheel clockwise to a full stop.

Burner Flame Check

- Light burner; rotate knob(s) from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. A blue flame with little or no yellow flame provides the best heat.



Operating The Grill

Never use Charcoal or Lighter Fluid inside your Gas Grill. Read and follow all warnings and instructions contained in the preceding sections of this manual.

Breaking In Your Grill

- In manufacturing and preserving the components of your grill, oil residue may be present on the burner and cooking surfaces of your grill.
- Before cooking on your grill for the first time you should preheat it for 15 minutes on "HIGH" to burn off these residual oils.

Preheating The Grill

- Prior to use, it is recommended that you preheat your grill. This ensures that the grilling surfaces are at the desired temperatures to sear the food sugars when cooking. After lighting your grill, set the main burner control knobs to the "LOW" position. Slowly raise the temperature every few minutes for 10-15 minutes.

Controlling Flare-Ups

- Flare-ups are a part of cooking meats on a gas grill. This adds to the unique flavor of cooking on a gas grill. Excessive flare-ups can over-cook your food and cause a dangerous situation for you and your grill. Excessive flare-ups result from the build-up of grease in the bottom of your grill. If this should occur, **DO NOT** pour water onto the flames. This can cause the grease to splatter and could result in serious burns or bodily harm.

To Minimize Flare-Ups

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
- Ensure that your grill is on level ground and the grease is allowed to evacuate the grill through the drain hole in the bottom and into grease cup.

Indirect cooking

- Indirect cooking is the process of cooking your food without the heat source being directly under your food. You can sear meats over a high flame on one side of the grill while slow cooking a roast on the other (unlit) side of the grill.

Cleaning The Burner

NOTE: Spiders and small insects can spin webs and build nests inside the burner. This especially occurs in late summer and fall before frost when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the burner and orifice. Such a fire can cause operator injury and serious damage to the appliance. To help prevent a blockage and ensure full heat output, clean and inspect burner tube often (once or twice a month). **NOTE:** Water or air pressure will not normally clear a spider web.

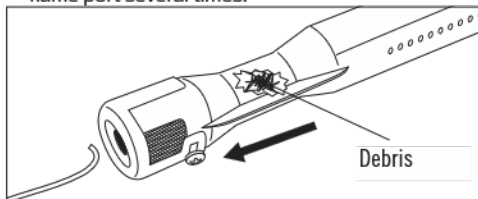
⚠ WARNING

All cleaning and maintenance should only be done when the appliance is cool and with the fuel supply turned off at the LP cylinder. **DO NOT** clean any part in a self-cleaning oven. The extreme heat will damage the finish.

Burner Assembly/Maintenance

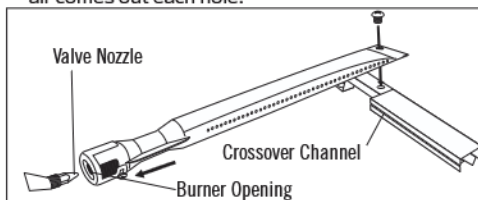
- Although your burners are constructed of stainless steel, they may corrode as a result of the extreme heat and acids from cooking foods. Regularly inspect the burners for cracks, abnormal holes, and other signs of corrosion damage. If found, replace the burner.
 - **DO NOT** obstruct the flow of combustion and ventilation air. Burner tubes can become blocked by spiders and other insects building their nests. Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the grill. To clean the Burner Assembly follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting the grill.
1. Turn gas off at control knobs and LP cylinder tank valve.
 2. Remove cooking grills and heat distribution plates.
 3. Remove screw from each burner "foot" using a screwdriver.

4. Carefully lift each burner up and away from valve openings.
5. Use a narrow bottle brush or a stiff wire bent into a small hook to run through each burner tube and flame port several times.

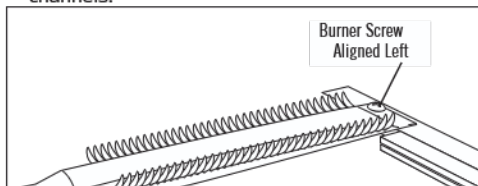


Note: Wear eye protection when performing procedure 6.

6. Use compressed air to blow into burner tube and out the flame ports. Check each port to make sure air comes out each hole.



7. Wire brush entire outer surface of burner to remove food residue and dirt.
8. Check burner for damage, if any large cracks or holes are found replace burner. **IMPORTANT:** Burner opening must slide over valve nozzle.
9. Orient burners **CORRECTLY** by aligning screw hole in burner to the left as shown. **Note:** Make sure burner tubes align evenly between cross over channels.



10. Replace screw on each burner and follow the "Gas Leak Testing" section of this manual. Relight burners to verify proper operation.
11. Replace heat distribution plates and cooking grills.

Proper Care & Maintenance

- To protect your grill from excessive rust, the unit must be kept clean and covered at all times when not in use.
- Wash cooking grills and heat distribution plates with hot, soapy water, rinse well and dry. Lightly coat cooking grill with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- The stainless steel exterior surface of your grill, can be cleaned with stainless steel cleaner.

- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

Cleaning and Maintenance

Correct care and maintenance will keep your appliance operating smoothly. Clean regularly as determined by the amount of use. NOTE: Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on usage). Cleaning should be done where detergents won't harm patio, lawn, or the like.

Cooking Grills

- Clean with mild soap detergent and water. A brass bristled brush or a nylon cleaning pad can be used to remove residue from the stainless steel surfaces. Do not use steel wire bristles to clean the cooking grills. Steel can cause the finish to chip or crack. DO NOT use a commercial oven cleaner.

Heat Distribution Plates

- Periodically, it may be necessary to inspect and clean the heat distribution plate to prevent excess grease build-up. When the grill is cold, remove the cooking grills. Inspect the heat distribution plates and replace if broken or damaged. Do not allow heat distribution plates to become damaged to the extent that they may fall through onto the burners. Replace the heat distribution plates and cooking grills and light the burners. Operate the grill for 10 minutes to remove the excess grease.

Suggested Cleaning Materials

- Mild dish washing liquid detergent
- Wire brush
- Nylon cleaning pad
- Hot water
- Paper clip
- Soft brass bristled brush

Component Cleaning

- BURNER: Wire brush loose corrosion from burner exterior. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.
- After appliance has cooled, wipe areas where paint and finish have burned off to minimize rusting.

Griddle User Guide

Camp Chef True-Seasoned Finish means your griddle is ready to cook on and with the proper care will get better with use. Its natural non-stick surface is great for grilling or frying breakfast, lunch, or dinner.

WARNING: To avoid warping of the griddle never preheat on high. Preheat the griddle on medium heat and then slowly increase the heat as needed to achieve the desired griddle temperature. Never leave unattended.

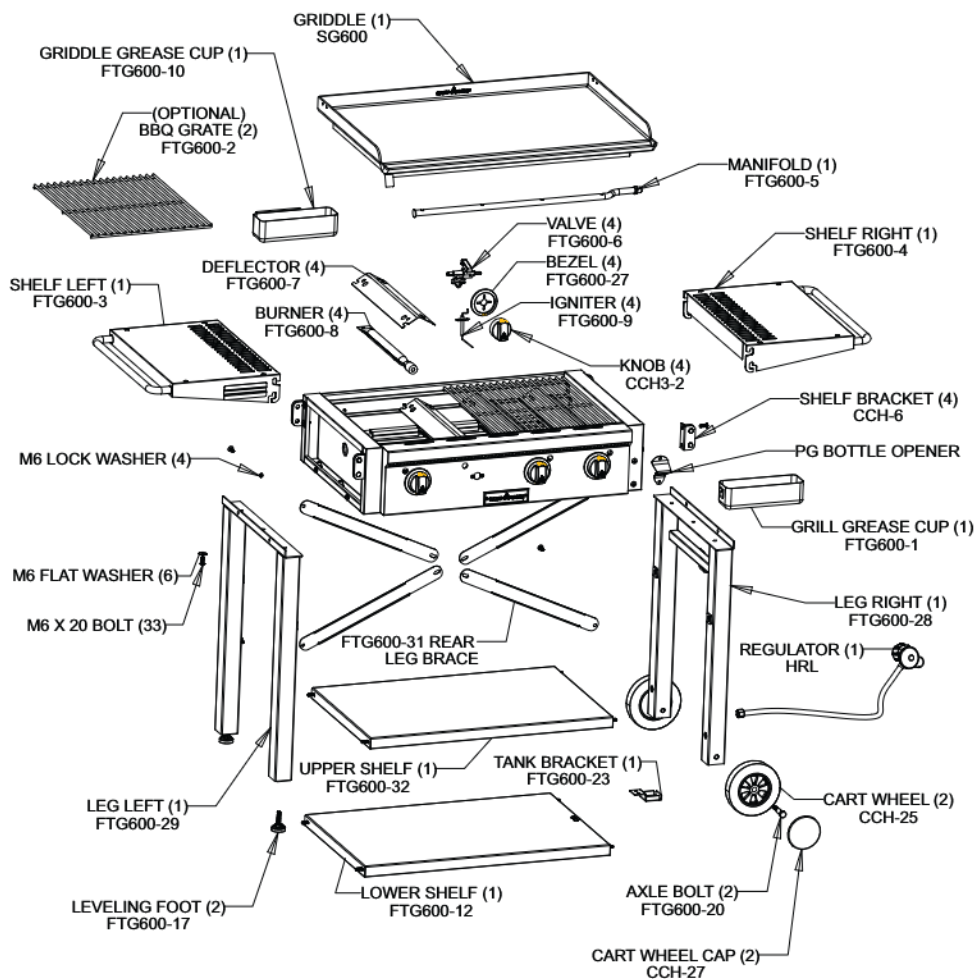
Preheating Instructions

Proper pre-heating will get the best performance out of your griddle. Adjust your heat to Medium or Med-Low heat setting for approximately 5 minutes. This should produce a griddle surface temperature of 350°-400° F. Now turn heat to med-low to low for 2-3 minutes for uniform heat. You are ready to cook.

Temperature Management

Manage heat from low to medium to maintain desired heat for the cooking conditions. Consider what the weather conditions are like. Cold and windy? You'll need more heat. What's being cooked and how much of it? Considering these elements will help you cook better and get the most out of your griddle.

FTG600-5 PARTS



0721-FTG600-PARTS

Warning: Read and follow all instructions and warnings before assembling or operating the grill.

The following tools are required to assemble this grill.

Phillips Screwdriver

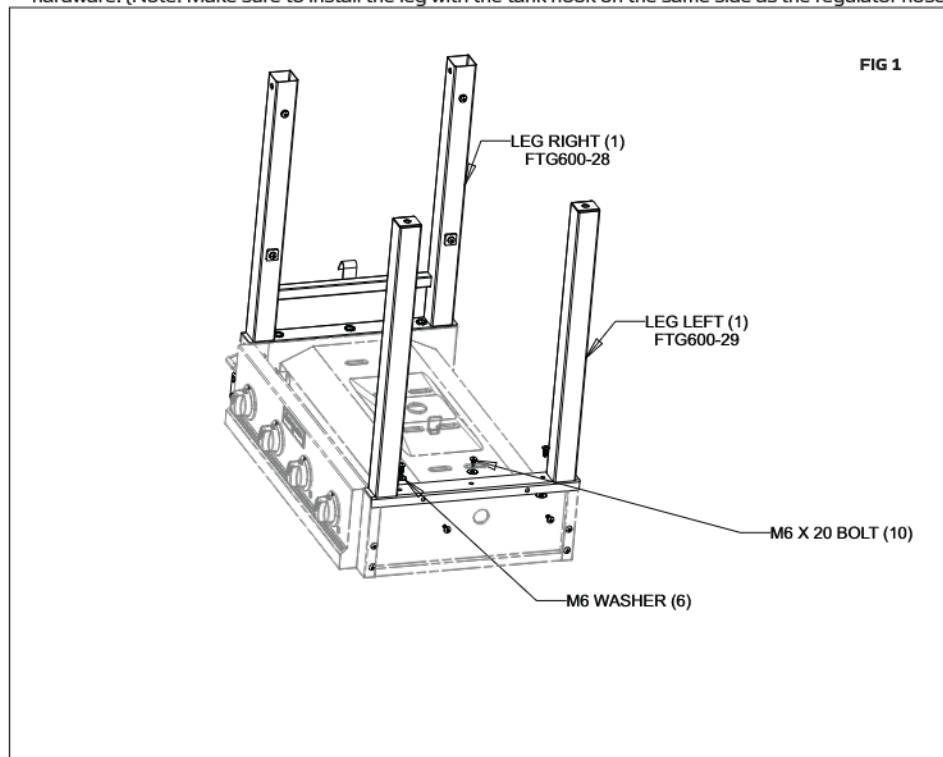
Adjustable end wrench

1. Remove all contents from packaging.

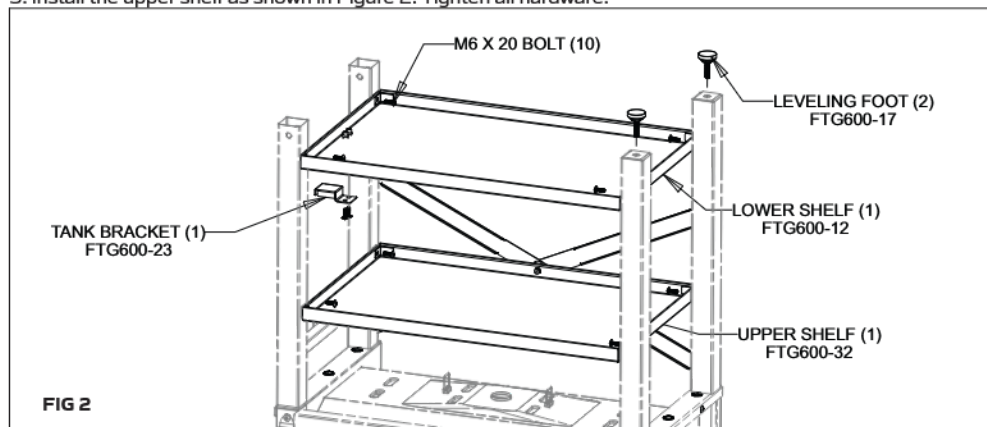
2. Remove any loose parts from the inside of the grill.

3. Turn the grill upside down.

4. Assemble the legs to the bottom of the grill as shown using the hardware indicated in Figure 1. Tighten all hardware. (Note: Make sure to install the leg with the tank hook on the same side as the regulator hose)



5. Install the upper shelf as shown in Figure 2. Tighten all hardware.



6. Install the lower shelf as shown in Figure 2. Tighten all hardware. Note: Lower shelf has extra holes for the tank bracket. Shelf must be oriented so that the tank bracket is on the side of the stove with the regulator hose.

7. Install the tank bracket as shown in Figure 2. Tighten all hardware.

8. Install the leveling feet as shown in Figure 2. (Note: The leveling feet can be adjusted later to level the grill)

9. Install the wheels as shown in Figure 3. Tighten the axle bolt.

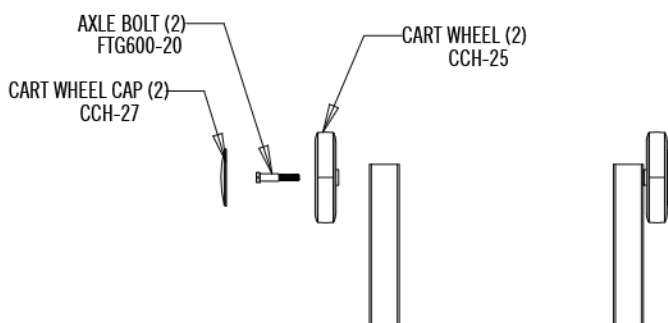


FIG 3

10. Install the wheel cap as shown in Figure 3.

11. Stand the grill upright.

12. Install rear leg brackets as shown in Figure 4.

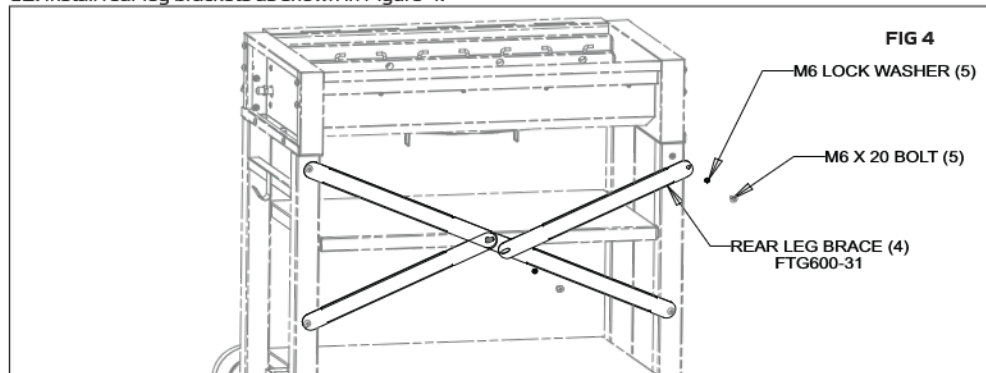


FIG 4

13. Install the 4 shelf brackets as shown in Figure 5. (Note: Leave the bolts a little loose until the shelves are installed.)

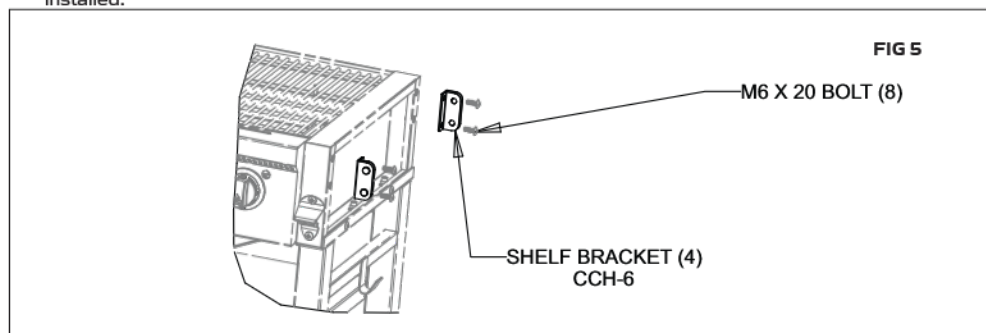
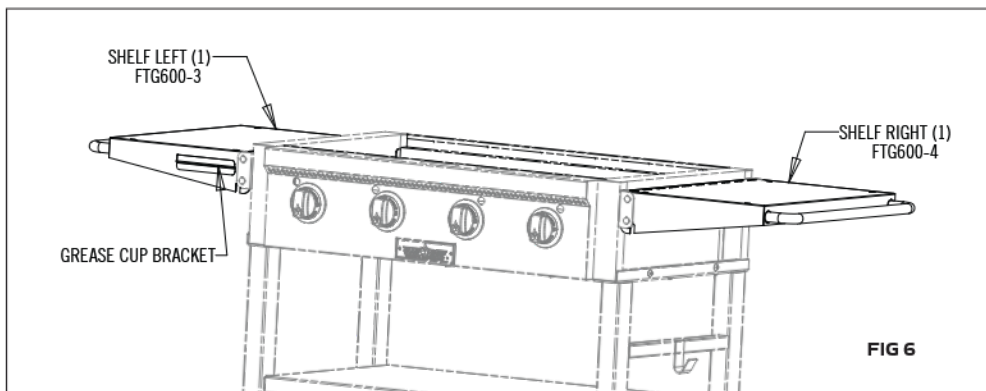


FIG 5

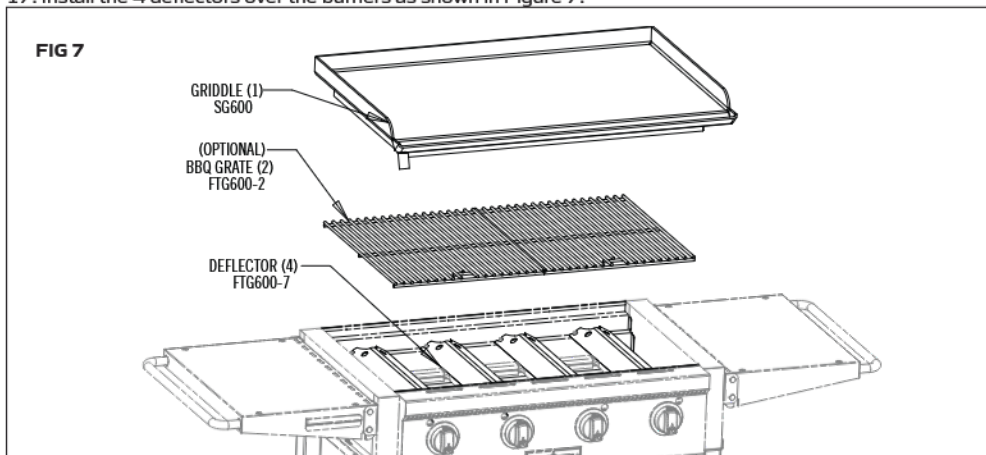
14. Install handles to shelves as shown

15. Install the side shelves by inserting hook over the bottom rod on the brackets. Lift shelf up and rotate into upper rod. Press shelf down to lock into position. See Figure 6. (Note: The shelf with the grease cup bracket on the side must be installed on the left side of the grill.)



16. Tighten the shelf bracket screws installed in Step 13.

17. Install the 4 deflectors over the burners as shown in Figure 7.

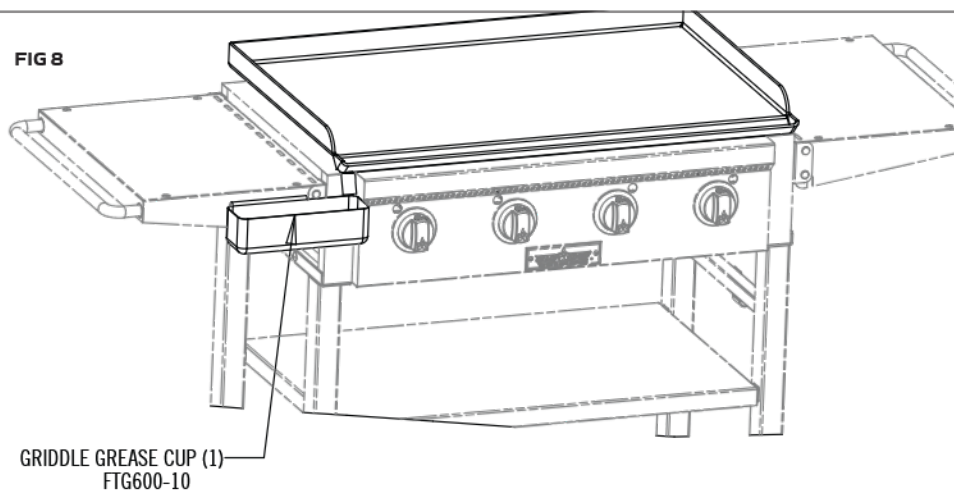


18. Install the grill grates as shown in Figure 7.

19. Install the griddle over the grill grates as shown in Figure 7.

20. Install the griddle grease cup holder as shown in Figure 8. (Note: Make sure the grease cup is slid all the way to the right side so it is under the grease drain tube of the griddle.)

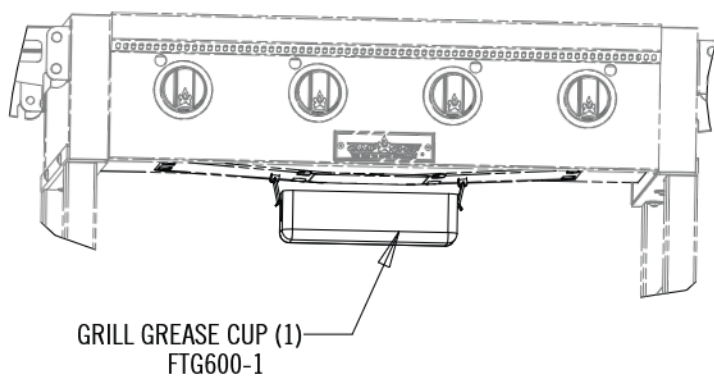
FIG 8



Warning: Never use the griddle without the griddle grease cup holder installed.

21. Install the grill grease cup under the grill as shown in Figure 9.

FIG 9



Warning: Never operate the appliance without the grill grease cup in place.

22. Level grill by adjusting leveling feet installed in step 8 up or down.

LIMITED WARRANTY

Camp Chef No-Hassle Warranty

Here at Camp Chef we stand by our products and take pride in our customer service. Because of this, your new Camp Chef product comes with a No-Hassle Warranty. We warrant that our products will be free from defects in all materials and workmanship (excluding paint and finish) for the Warranty Coverage Period described below. This warranty is extended only to the original consumer purchaser. During the Warranty Coverage Period, we will (at our sole option) replace any defective part or product covered by this warranty when provided with proof of purchase. The replacement will be without charge.

Required Maintenance:

Clean your product after each use to maintain its finish and prolong its lifespan. Wipe away all grease and ashes. Keep metal products free of moisture, salts, acids and harsh fluctuations in temperature. Product paint and other finishes are not covered by this warranty. The exterior finish of the product will wear down over time.

Coverage Details:

Warranty does not cover normal wear of parts or damage caused by misuse, abuse, overheating and alteration. No alterations are covered in this warranty. Camp Chef is not responsible for any loss due to neglectful operation. Furthermore, this warranty does not cover products damaged or rendered defective due to accident, misuse, abuse, modification, water damage, neglect, improper handling or storage, improper maintenance or installation, incorporation of third party components or exposure to weather, natural disasters such as earthquakes, hurricanes, tornadoes, floods, lightning, fires, or failure to follow instructions for use.

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Please keep all original sales receipts from the authorized dealer. Proof of purchase is required to obtain warranty services. Any parts or products returned without written authorization will be discarded without notice.

To obtain warranty services submit a warranty request at www.campchef.com/warranty-information, email: warranty@campchef.com or call (800) 650-2433. Our English speaking Product Specialists are happy to help, Monday-Friday 7 AM – 5 PM MST.

Warranty applies to the United States and Canada.

WARRANTY COVERAGE PERIODS

Pellet Grills	3 years from purchase date
Cooking Systems	1 year from purchase date
Fire Pits	1 year from purchase date
Water Heaters	1 year from purchase date
All other items & accessories	90 days from purchase date