

How To...

Convert a Griddle to Natural Gas



1. Have a professional hook up the griddle to natural gas connection ensuring there are not gas leaks
2. Once the griddle is connected properly, the professional should light the griddle
 - i. **TO LIGHT THE GRIDDLE:**
 - i) Make sure all control knobs are in the OFF position (knobs are parallel to manifold)



- ii. Open propane cylinder control valve and let system pressurize for 1 minute.
- iii. Hold a lit long handled butane lighter gun next to the front burner and push in and turn the knob to ON. The front burner will ignite instantly with a *POOF* sound.
- iv. Remove lighter and turn middle knob to ON. The 2nd burner will light instantly from the 1st.
- v. Repeat for last burner.

*If for some reason the first burner does not light, turn knob to OFF and turn off gas source, wait 5 minutes for gas to dissipate, and restart lighting instructions. **CAUTION: GRIDDLE WILL BE EXTREMELY HOT.***

3. Using a wrench, slowly loosen the brass orifice on each control valve while watching the flame. You only want a flame large enough to just touch the griddle plate. If you open the valve too far - the flame will be very large and possibly dangerous.

Turn Counter Clockwise to open orifice and allow more gas to flow through.



4. An efficient flame is mostly blue with a slight orange tip. Once the flame is large enough, stop loosening and use the silver disk on the air mixer to adjust. Do this on all 3 control valves. Then you're ready to use!

ALL EQUIPMENT IS FOR OUTDOOR USE ONLY

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