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MASTER CHEF GRIDDLES MC12 & MC24 SET UP INSTRUCTIONS

Thank You for choosing a Rocky Mountain Cookware Griddle!
We are proud of our products and are confident that you will receive many years of reliable service from your unit.

Our Griddles fit and work on most commercial ranges, but may require some minor adjustments and a little time setting up the Griddle itself.

Please wash the entire unit with soap and hot water to easily remove the preservative applied at the factory. The preservative is not harmful but may add an undesirable taste to your food. After washing immediately heat dry to prevent rusting. A light coating of vegetable oil should be put on the Griddle when dry and still warm.

SEASONING YOUR GRIDDLE

We have found that it is best to use low to medium heat and to let the griddle heat up before cooking on it. Make sure that it is oiled before using the first few times. The oil that you use is not that important, vegetable oil will work fine. After cooking on it **do not** wash with soap for the first few times, use hot water only and return to the stove to heat dry. You can then re-oil while still warm and your griddle will be ready to use the next time. Your griddle will take a cure similar to cast iron and will start to darken with use. **We encourage the use of a surface thermometer while cooking in order to not void the warranty which covers up to 600°.**

WARNING:

Failure to properly set up your Griddle could cause fire, injury and/or death.
Set up is your responsibility!!

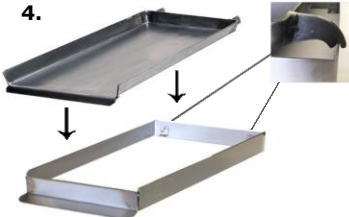
2.



3.



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6.



SET UP

1. First be sure that your range is level.
2. Insert the bolts into the angle brackets at the back of the frame with the head of the bolt down and a nut on either side of the angle bracket. It is best to have the back slightly higher than the front.
3. Place the frame on the range with the "lip" down flat and towards you. Check for level back to front and side to side. If the frame is not level use the bolts provided to level it.
4. Now place the Griddle on the frame with the notched piece at the back and the downturned drip edge toward you. Be sure the notches sit on the top edge of the frame. The Griddle should slope down from back to front. There should be a gap between the back of the Griddle and the frame to allow for exhausting of the burners.
5. Place the stainless steel grease tray on the "lip" at the front of the broiler and under the drip edge of the Griddle.
6. Use the handle provided to lift the Griddle for grease removal when hot. Lift at the center of the Griddle. Dump grease when the pan is 1/2 full to avoid spills or burns.

Feel free to contact Rocky Mountain Cookware should you need assistance.

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