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## Camp Chef CGG16B

# Camp Chef Reversible Pre-Seasoned Cast Iron Griddle (Model CGG16B)

Instruction Manual

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## 1. INTRODUCTION

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This instruction manual provides essential information for the safe and effective use of your Camp Chef Reversible Pre-Seasoned Cast Iron Griddle, Model CGG16B. Designed for versatility, this griddle offers both a flat cooking surface and a ribbed grill surface, suitable for various outdoor cooking applications.



*Image 1: The Camp Chef Reversible Pre-Seasoned Cast Iron Griddle.*

## 2. KEY FEATURES

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- **Reversible Design:** Features a flat griddle side for pancakes, eggs, and bacon, and a ribbed grill side for searing meats and vegetables.
- **Pre-Seasoned Cast Iron:** Ready for immediate use out of the box, providing a natural, easy-release cooking surface.
- **Durable Construction:** Made from quality cast iron for long-lasting performance and excellent heat retention.
- **Integrated Handles:** Molded handles are incorporated into the griddle for secure handling when cool.
- **Grease Management:** Designed with a grease reservoir on the griddle side to collect excess fats.
- **Compatibility:** Fits both 14" Blue Flame and 16" Orange Flame Camp Chef Cooking Systems.



*Image 2: The reversible design of the griddle, showing both the flat and ribbed surfaces.*

### 3. SETUP

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1. **Unpacking:** Carefully remove the griddle from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the griddle with warm water and a mild soap. Rinse thoroughly and dry immediately to prevent rust.
3. **Placement:** Place the griddle directly onto the grates of your compatible Camp Chef cooking system. Ensure it is centered and stable. The griddle is designed to cover one burner area.
4. **Pre-heating:** For optimal cooking, pre-heat the griddle on medium heat for 5-10 minutes. A small amount of cooking oil can be applied to the surface before adding food.



Image 3: The griddle positioned on a Camp Chef stove, ready for use.

## 4. OPERATING INSTRUCTIONS

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### 4.1 Using the Griddle Side (Flat Surface)

The flat griddle side is ideal for cooking items that require a consistent, even heat surface, such as pancakes, eggs, bacon, and sautéed vegetables.

- Ensure the griddle is properly pre-heated.
- Apply a thin layer of cooking oil to the surface.
- Place food directly onto the hot griddle.
- Adjust burner heat as needed to maintain desired cooking temperature.
- The integrated grease trough will collect excess liquids.

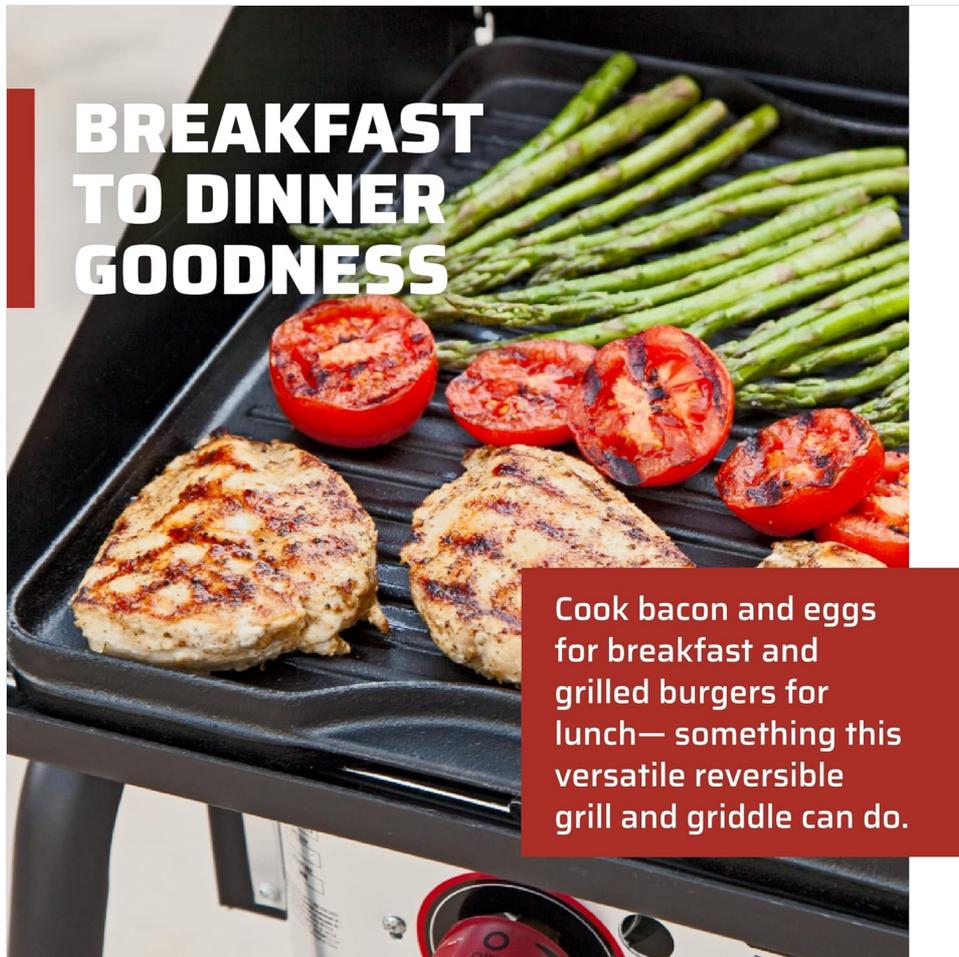


Image 4: Detail of the flat griddle surface, highlighting the grease trough.

## 4.2 Using the Grill Side (Ribbed Surface)

The ribbed grill side is perfect for achieving sear marks on meats like steaks, burgers, and chicken, as well as grilling vegetables.

- Flip the griddle to expose the ribbed side.
- Pre-heat the grill side thoroughly.
- Lightly oil the ribbed surface to prevent sticking.
- Place food on the hot grill ribs for desired grill marks and cooking.



*Image 5: Steaks and vegetables cooking on the ribbed grill surface.*

## 4.3 Video Demonstration

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*Video 1: This video demonstrates the Camp Chef Explorer Stove, which is compatible with this griddle, showing various cooking applications.*

## 5. CARE & MAINTENANCE

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Proper care and maintenance are crucial for the longevity of your cast iron griddle.

### 5.1 Cleaning

- **Cool Down:** Allow the griddle to cool completely before cleaning.
- **Hand Wash Only:** The griddle is **not** dishwasher safe. Hand wash with warm water and a mild soap. Avoid harsh soaps that can strip the seasoning.

- **Remove Food Residue:** Scrape off any stuck-on food particles. For stubborn residue, you may boil water in the griddle to loosen it.
- **Dry Immediately:** After washing, dry the griddle thoroughly with a towel or by placing it on low heat on the stove for a few minutes to evaporate all moisture.

## 5.2 Re-Seasoning

Regular re-seasoning helps maintain the non-stick properties and protects against rust.

1. After cleaning and drying, apply a very thin, even layer of cooking oil (such as vegetable oil, flaxseed oil, or shortening) to all surfaces of the griddle.
2. Wipe off any excess oil with a paper towel until the surface appears dry.
3. Place the griddle in an oven (or on a grill) at 350-400°F (175-200°C) for about one hour.
4. Turn off the heat and let the griddle cool completely inside the oven/grill.
5. Repeat this process periodically or as needed.

## 6. SPECIFICATIONS

Attribute	Detail
Model Number	CGG16B
Material	Cast Iron
Dimensions (L x W x Th)	16" x 13.98" x 1.5"
Cooking Surface	14" x 16" (approximate)
Item Weight	10 pounds
Color	Black (Cast Iron)
Compatibility	Fits 14" Blue Flame and 16" Orange Flame Camp Chef Cooking Systems
Dishwasher Safe	No



Image 6: Visual representation of the griddle's dimensions.

## 7. WARRANTY

This Camp Chef Reversible Pre-Seasoned Cast Iron Griddle comes with a **90-day Limited Warranty**. For specific terms and conditions, please refer to the official Camp Chef website or contact customer support.

## 8. SUPPORT

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For further assistance, product registration, or to view additional accessories, please visit the official Camp Chef website:

[www.campchef.com](http://www.campchef.com)

You can also contact Camp Chef customer service for any inquiries regarding your product.