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Camp Chef FTG250

Camp Chef Versatop FTG250 Portable Flat Top Grill and Griddle

Instruction Manual

INTRODUCTION

Thank you for choosing the Camp Chef Versatop FTG250 Portable Flat Top Grill and Griddle. This versatile outdoor cooking system is designed for portability and efficient performance, making it ideal for camping, RV trips, and backyard use. It features a durable, pre-seasoned flat top griddle and a powerful 15,000 BTU burner, ensuring a consistent cooking experience. Please read this manual thoroughly before assembly, operation, or maintenance to ensure safe and proper use of your appliance.

IMPORTANT SAFETY INFORMATION

WARNING: For outdoor use only. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

CALIFORNIA PROPOSITION 65 WARNING: This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

- Always operate the appliance on a level, stable surface.
- Keep children and pets away from the hot appliance.
- Never leave the appliance unattended while in use.
- Ensure adequate ventilation when operating.
- Do not modify the appliance. Any modification may be dangerous and will void the warranty.
- Read all lighting instructions before lighting. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

WHAT'S IN THE BOX

Your Camp Chef Versatop FTG250 package includes the following components:

- Camp Chef Versatop FTG250 Grill Base
- Flat Top Griddle (Pre-seasoned)
- Grease Management Tray

- Adjustable Leg Levelers
- Propane Regulator and Hose (for 1-lb propane canisters)

SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Placement:** Place the grill base on a stable, non-combustible surface outdoors. Ensure there is adequate clearance from walls and other combustible materials.
3. **Leg Levelers:** Adjust the leg levelers on the bottom of the grill base to ensure the unit is stable and level.
4. **Griddle Placement:** Carefully place the flat top griddle onto the grill base. Ensure it sits securely.
5. **Grease Tray:** Slide the grease management tray into its designated slot on the front of the grill base.
6. **Propane Connection:** Attach the propane regulator and hose to a 1-lb propane canister. Then, connect the other end of the hose to the gas inlet on the side of the grill base. Ensure all connections are tight to prevent leaks.



Image: Adjustable Heat Control Knob. The red knob allows for precise temperature adjustments.

OPERATING INSTRUCTIONS

1. **Ignition:** Turn the propane canister valve fully open. Push and turn the heat control knob to the 'HIGH' position. The matchless ignition system will light the burner. If the burner does not light within 5 seconds, turn the knob to 'OFF', wait 5 minutes, and repeat the process.
2. **Heat Control:** The grill features a 15,000 BTU burner with an adjustable heat control knob, offering Low, Medium, and High settings. Adjust the knob to achieve your desired cooking temperature.
3. **Pre-heating:** Allow the griddle to pre-heat for 5-10 minutes to ensure even heat distribution across the cooking surface. The griddle is pre-seasoned for immediate use.
4. **Cooking:** Place food directly on the pre-heated griddle surface. The large cooking area is suitable for various meals.
5. **Accessory Compatibility:** The Versatop FTG250 is compatible with Camp Chef 14-inch (Blue Label) accessories, such as the BB30L and PZ30, allowing for expanded cooking options.
6. **Shut Down:** When finished cooking, turn the heat control knob to 'OFF' and close the valve on the propane canister.



Image: Handy Flat Top Freedom. The compact design allows for easy outdoor cooking.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your griddle.

- **Grease Management:** The integrated grease management system includes a removable tray. After each use, allow the griddle to cool, then remove and empty the grease tray. Clean the tray with warm, soapy water.
- **Griddle Cleaning:** While the griddle is still warm (but not hot), scrape off any food residue using a griddle scraper. Wipe the surface clean with a paper towel. For stubborn residue, a small amount of water can be used to deglaze the surface, then scrape and wipe clean.
- **Re-seasoning:** If the griddle surface loses its non-stick properties or shows signs of rust, it may need to be re-seasoned. Apply a thin layer of cooking oil (e.g., flaxseed, grapeseed) to the entire cooking surface and heat the griddle until the oil smokes, then let it cool. Repeat this process several times.
- **Storage:** Ensure the griddle is clean and dry before storing. Store in a cool, dry place. The compact design allows for easy storage and transport.



Image: Grease Management. The griddle features a convenient grease drain for easy clean-up.

TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|----------------------------------|--|---|
| Griddle top warps during heating | This griddle uses thinner sheet steel for portability, which can cause temporary warping at higher temperatures. | This is often normal for thinner griddle tops and typically flattens as it cools. For minor warping, some users have found success by adding a small spacer to one corner to level it when hot. Avoid excessively high heat settings if warping is a concern. |

| Problem | Possible Cause | Solution |
|---------------------|---|--|
| Igniter not working | Gas flow issue, igniter electrode dirty or misaligned, or faulty igniter. | Ensure propane tank is full and connected correctly. Check for gas flow. Clean the igniter electrode. If the issue persists, contact customer support. |
| Uneven heating | Grill not level, burner ports clogged, or wind interference. | Ensure the grill is level using the adjustable leg levelers. Clean burner ports if necessary. Shield the grill from strong winds. |

SPECIFICATIONS

- **Model Name:** FTG250
- **Brand:** Camp Chef
- **Product Dimensions:** 18"D x 17"W x 8"H
- **Item Weight:** 24 Pounds
- **Material:** Alloy Steel
- **Special Feature:** Portable
- **Burner BTU:** 15,000 BTU
- **Fuel Type:** Propane (1-lb canisters, not included)



Image: Product Dimensions. The compact size makes it easy to transport and set up.

WARRANTY AND SUPPORT

Your Camp Chef Versatop FTG250 comes with a manufacturer's limited warranty. For specific details regarding warranty coverage, please refer to the documentation included with your product or visit the official Camp Chef website.

For technical assistance, troubleshooting, or to inquire about replacement parts, please contact Camp Chef Customer Support:

- **Website:** www.campchef.com

- **Phone:** Refer to the Camp Chef website for current contact numbers.