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[manuals.plus](#) /

- › [Camp Chef](#) /
- › [Camp Chef Portable Flat Top Grill 600 User Manual](#)

Camp Chef FTG600P

Camp Chef Portable Flat Top Grill 600 User Manual

Model: FTG600P | Brand: Camp Chef

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your Camp Chef Portable Flat Top Grill 600. Please read all instructions carefully before assembly and use to ensure optimal performance and safety.

SAFETY INFORMATION

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 grill outdoors in a well-ventilated area.
- Keep children and pets away from the grill during operation.
- Ensure all connections are tight and leak-free before lighting.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Never leave a lit grill unattended.
- Allow the grill to cool completely before moving or cleaning.

COMPONENTS AND FEATURES

The Camp Chef Portable Flat Top Grill 600 (Model FTG600P) is designed for versatile outdoor cooking. Key components include:

- **Pre-Seasoned Flat Top Griddle:** A large 604 sq. inch non-stick cooking surface.
- **Four Burners:** Providing 48,000 BTU heating power for even cooking.
- **Collapsible Legs:** For easy setup and portability.
- **Folding Side Shelves:** Offer convenient workspace and fold inwards for protection during transport.
- **Griddle Grease Drain & Catch Cup:** Facilitates easy cleanup.



Image: The Camp Chef Portable Flat Top Grill 600, showcasing its full assembly with the griddle, control knobs, side shelves, and connected propane tank.

SETUP

Assembly is required for initial setup. Follow these steps to prepare your grill for use:

1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Extend Legs:** Unfold and lock the collapsible legs into their upright position. Ensure they are stable on a flat, level surface.
3. **Attach Side Shelves:** Secure the folding side shelves to the main grill body. These provide additional workspace.
4. **Place Griddle:** Position the pre-seasoned flat top griddle securely over the burners.
5. **Connect Propane Tank:** Attach a standard propane tank (not included) to the grill's gas line. Ensure all connections are tight to prevent leaks. Perform a leak test with soapy water if unsure.
6. **Insert Grease Catch Cup:** Place the included grease catch cup into the designated drain opening.

Your browser does not support the video tag.

Video: This video demonstrates the portability and setup of the Camp Chef Portable Flat Top Grill, including unfolding the legs and placing the griddle. It highlights the ease of transport and quick readiness for cooking.

OPERATING INSTRUCTIONS

Your Camp Chef Flat Top Grill is designed for efficient and versatile cooking. Follow these steps for optimal use:

1. **Preheat:** Turn on the propane supply and then turn the burner control knobs to the desired heat setting. Allow the griddle to preheat for 10-15 minutes.

2. **Cooking Surface:** The 604 sq. inch pre-seasoned surface is ready for cooking. For best results and to maintain seasoning, apply a thin layer of cooking oil before each use.
3. **Temperature Control:** Adjust individual burner knobs to achieve different temperature zones across the griddle, allowing for simultaneous cooking of various foods.
4. **Griddle Leveling:** Utilize the griddle levelers to adjust the angle of the cooking surface, ensuring proper grease drainage towards the grease drain.
5. **Grease Management:** Excess grease will flow into the integrated grease drain and collect in the removable catch cup for easy disposal.



FEEDS PEOPLE FAST

The large 600-sq. inch surface allows you to crank out food for 50-100 people every hour—your party will never go hungry.

Image: The large 604 sq. inch cooking surface of the grill, shown with bacon and burgers cooking, illustrating its capacity for feeding many people quickly.

TRUE SEASONED SURFACE

Pre-seasoned, non-stick
surface is ready to cook.



Image: A close-up view of the pre-seasoned, non-stick cooking surface, ready for immediate use.

A close-up photograph of a person's hands adjusting the griddle levelers on a Camp Chef grill. The person is wearing a black watch. The grill is stainless steel with red control knobs. The griddle is tilted upwards. The background is a blurred outdoor setting with a brick wall and greenery.

GRIDDLE LEVELERS

Adjust your griddle to
the correct angle.

Image: A user adjusting the griddle levelers to achieve the correct cooking angle for optimal grease drainage.



GREASE MANAGEMENT

Quick clean-up with a griddle grease drain and included grease catch cup.

Image: The integrated griddle grease drain and removable catch cup, designed for easy cleanup after cooking.

MAINTENANCE

Proper maintenance ensures the longevity and performance of your Camp Chef Flat Top Grill:

- **Cleaning the Griddle:** After each use, while the griddle is still warm, scrape off food residue with a metal spatula. Wipe clean with paper towels. For stubborn residue, pour a small amount of water on the griddle and scrape.
- **Re-seasoning:** If the non-stick properties diminish, re-season the griddle by applying a thin layer of cooking oil and heating it until it smokes, then letting it cool. Repeat several times.
- **Grease Cup:** Regularly empty and clean the grease catch cup.
- **Exterior Cleaning:** Wipe down the exterior surfaces with a damp cloth. Avoid abrasive cleaners.
- **Storage:** Store the grill in a dry, protected area. Consider using a grill cover to protect it from the elements.

TROUBLESHOOTING

If you encounter issues with your grill, refer to the common troubleshooting tips below:

Problem	Possible Cause	Solution
Burner not lighting	No gas flow, clogged burner, igniter issue.	Check propane tank connection and level. Clean burner ports. Check igniter electrode.
Uneven heating	Partially clogged burner, griddle not level.	Clean burner ports. Adjust griddle levelers.
Excessive smoke	Too much oil, food residue buildup.	Use less oil. Clean griddle thoroughly after each use.

For issues not listed or if problems persist, please contact Camp Chef Customer Support.

SPECIFICATIONS

Feature	Detail
Brand	Camp Chef
Model Name	PORTABLE FLAT TOP GRILL 600
Model Number	FTG600P
Product Dimensions	35"D x 24"W x 20.5"H
Item Weight	122 Pounds
Fuel Type	Gas (Propane)
Heating Power	48,000 British Thermal Units (12,000 BTU per burner x 4)
Main Burner Count	4
Cooking Surface Area	604 Square Inches
Material	Stainless Steel, Steel
Finish Type	Non-Stick
Assembly Required	Yes
Special Feature	Portable

WARRANTY AND SUPPORT

For warranty information, please refer to the manufacturer's official documentation or website. Camp Chef products typically come with a manufacturer's warranty covering defects in materials and workmanship.

For customer support, technical assistance, or to inquire about replacement parts, please contact Camp Chef directly:

- Visit the official Camp Chef website: www.campchef.com
- Refer to the contact information provided in your product packaging.

