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Camp Chef SG60

Camp Chef 2-Burner Griddle Instruction Manual

Model: SG60 | Brand: Camp Chef

INTRODUCTION

This instruction manual provides essential information for the safe and efficient use, setup, operation, and maintenance of your Camp Chef 2-Burner Griddle. Please read this manual thoroughly before using the product and retain it for future reference.

PRODUCT FEATURES

- **Versatile Outdoor Cooking Equipment:** The Camp Chef griddle is the perfect accessory for your outdoor cooking needs.
- **Flat Top Griddle for Stovetop:** This double-burner flat-top griddle is designed to fit on your Camp Chef 14" cooking systems.
- **High-Quality Construction:** Made of durable steel, the Camp Chef griddle is built to withstand the rigors of outdoor cooking and provide you with years of use.
- **Perfect for Outdoor Cooking:** With the Camp Chef griddle, you can expand your outdoor cooking capabilities and take your meals to the next level.



Image: The Camp Chef 2-Burner Griddle, a durable steel flat top designed for outdoor cooking systems.

SETUP

Before first use, ensure the griddle is clean and properly seasoned. The griddle comes pre-seasoned, but additional seasoning may enhance non-stick properties and longevity. Place the griddle securely on your compatible Camp Chef 14" cooking system, ensuring it is stable and level.

CHANGE THE GRIDDLE GAME

No matter the size of the crowd, the Professional Flat Top Griddle is big enough to get the job done.

Image: The Camp Chef griddle placed on a two-burner Camp Chef stove, ready for cooking.

OPERATING INSTRUCTIONS

1. Ensure the griddle is properly seated on your cooking system.
2. Turn on the burners to the desired heat level. For best results and to prevent warping, gradually preheat the griddle.
3. Apply a thin layer of cooking oil before adding food.
4. Cook food evenly across the surface. The griddle features heat diffuser plates underneath to help distribute heat.
5. Utilize the sloped design and grease drain for efficient grease management. Grease pools to the front where it is ushered into a channel with a drain and cup.



HIGH SIDES

The restaurant style griddle top is designed with high sides, convenient grease drain, making cooking and cleaning easy.

Image: Various foods, including bacon and eggs, cooking on the Camp Chef griddle, demonstrating its large cooking surface.

STEEL MATERIAL

Unmatched durability
and portability for
long-lasting use.



Image: Close-up of the Camp Chef griddle's grease management system, showing the channel and drain for collecting drippings.



GREASE MANAGEMENT

Grease pools to the front of the griddle where it is ushered into a channel with a drain and cup.

Image: Underside view of the Camp Chef griddle, highlighting the heat diffuser plates designed for even heat distribution.

Your browser does not support the video tag.

Video: A user demonstrating the Camp Chef griddle, highlighting its features and ease of use. This video shows the griddle's non-stick surface, large edges, and grease drainage system, as well as its compatibility with Camp Chef burners. It also shows the griddle being used over a fire pit for cooking burgers.

MAINTENANCE AND CLEANING

Proper maintenance is crucial for the longevity of your griddle. After each use, allow the griddle to cool slightly. Scrape off any food residue with a griddle scraper. For best results, clean with hot water and a stiff brush or non-abrasive pad. Avoid using soap, as it can strip the seasoning. Dry thoroughly immediately after cleaning to prevent rust. Apply a thin layer of cooking oil to maintain the seasoning.

The griddle is **not dishwasher safe**.

TROUBLESHOOTING

- **Food Sticking:** If food begins to stick, the griddle may need re-seasoning. Ensure you are using enough cooking oil during operation.
- **Uneven Heating:** While the griddle has heat diffuser plates, some temperature variations may occur, especially between burners. This can be utilized for different cooking zones (hotter for searing, cooler for warming).
- **Rust Formation:** Rust indicates improper drying or insufficient seasoning. Clean the rust off with a steel wool pad, then re-season the griddle thoroughly.

SPECIFICATIONS

Attribute	Value
Material	Alloy Steel
Brand	Camp Chef
Color	Black
Item Weight	33.2 pounds (15.1 Kilograms)
Product Dimensions	32"L x 14"W x 2"Th
Shape	Rectangular
Nonstick Coating	No (Pre-seasoned steel)
Recommended Uses	Outdoor cooking, making pancakes, eggs, fajitas, and cooking for large groups
Dishwasher Safe	No
Model Number	SG60
UPC	033246201238

WARRANTY AND SUPPORT

For warranty information or product support, please visit the official Camp Chef website or contact their customer service. Keep your purchase receipt for warranty claims.

You can visit the Camp Chef Store for more products and information:[Camp Chef Store](#)