



[Manuals.plus](#) /

› [Camp Chef](#) /

› Camp Chef Gridiron 36 Outdoor Griddle Grill User Manual

Camp Chef FTG360

Camp Chef Gridiron 36 Outdoor Griddle Grill User Manual

Model: FTG360

INTRODUCTION

Thank you for choosing the Camp Chef Gridiron 36 Outdoor Griddle Grill. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new griddle grill. Please read this manual thoroughly before assembly or use and retain it for future reference.

The Camp Chef Gridiron 36 is designed for outdoor cooking, featuring a flamethrower ignition system, a hidden grease catcher, and a large cooking surface, making it ideal for various culinary tasks.

IMPORTANT SAFETY INFORMATION

Always follow these safety guidelines to prevent injury or property damage.

- **Outdoor Use Only:** This appliance is for outdoor use only and should not be used indoors.
- **Clearance:** Maintain proper clearance from combustible materials.
- **Gas Leaks:** Check for gas leaks before each use. Never use a flame to check for leaks.
- **Ventilation:** Ensure adequate ventilation around the appliance.
- **Children and Pets:** Keep children and pets away from the hot appliance.
- **LP Cylinder:** Use only a properly sized and maintained LP gas cylinder.
- **Ignition:** Follow ignition instructions carefully. If ignition does not occur, wait 5 minutes before reattempting.
- **Cleaning:** Clean the griddle regularly to prevent grease fires.

ASSEMBLY

Assembly is required for the Camp Chef Gridiron 36. It is recommended to have two people for assembly. Ensure all parts are present before beginning.

Unpacking and Parts Identification

Carefully remove all components from the packaging. Refer to the parts list provided in the box to identify each component.



Figure 1: Front view of the Camp Chef Gridiron 36 Outdoor Griddle Grill, showing the main unit, control knobs, side shelves, and propane tank connection.

Step-by-Step Assembly

- 1. Attach Legs and Wheels:** Securely attach the four legs to the main body of the griddle using the provided hardware. Install the wheels on the designated legs for mobility.
- 2. Install Side Shelves:** Mount the foldable side shelves to the main unit. Ensure they are securely fastened and can be folded up and down smoothly.
- 3. Connect Gas Hose:** Connect the gas hose from the regulator to the griddle's gas inlet. Ensure all connections are tight.
- 4. Place Griddle Top:** Carefully place the griddle cooking surface onto the main frame. Ensure it sits level and securely.
- 5. Install Grease Management System:** Assemble and install the hidden grease bucket and oversized grease trough. Ensure the grease chute aligns properly.
- 6. Leveling:** Use the integrated leveling screws to ensure the griddle surface is perfectly flat.



Figure 2: The large, flat cooking surface of the Gridiron 36, demonstrating its capacity for multiple food items like steaks and shrimp. The reliable leveling system ensures an even cooking surface.



Figure 3: Close-up view of the easy grease management system, showing a hand engaging the hidden grease bucket for convenient cleaning.

OPERATING INSTRUCTIONS

Connecting the LP Cylinder

Ensure the LP cylinder valve is closed. Connect the regulator to the cylinder valve, tightening by hand. Do not overtighten. Check for leaks using a soapy water solution.

Pre-Seasoning the Griddle

Before first use, the griddle surface must be seasoned to create a non-stick surface and prevent rust. Apply a thin, even coat of high-heat cooking oil (e.g., flaxseed, grapeseed) to the entire cooking surface. Heat the griddle on low until the oil smokes, then turn off the burners and let it cool. Repeat this process 3-4 times.

Ignition Procedure (Flamethrower Ignition)

1. Ensure all control knobs are in the "OFF" position.
2. Open the valve on the LP cylinder slowly.
3. Push in and turn one control knob to the "HIGH" position. You will hear a distinct "whoosh" sound as the flamethrower ignition activates.
4. If the burner does not ignite within 5 seconds, turn the knob to "OFF", wait 5 minutes, and repeat the process.

5. Once ignited, adjust the flame to the desired cooking temperature. Repeat for other burners as needed.



Figure 4: Detailed view of the powerful burner system with flamethrower ignition, showing the blue flame indicating proper operation.

Cooking Tips

- Preheat the griddle for 10-15 minutes before cooking for even heat distribution.
- Use a thin layer of cooking oil or butter on the griddle surface for non-stick cooking.
- The heavy-duty lid can be used to trap heat and smoke, enhancing flavor and ensuring even cooking.



Figure 5: The heavy-duty lid being lifted, illustrating its function in retaining heat and smoke for improved cooking results.

CARE AND MAINTENANCE

Cleaning the Griddle Surface

After each use, while the griddle is still warm, scrape off food debris into the grease trough. Use a griddle scraper or spatula. Once cooled, wipe the surface clean with a paper towel. For stubborn residue, use warm soapy water and a non-abrasive pad, then re-season the area.

Grease Management System

Regularly empty the hidden grease bucket. Clean the grease trough and bucket with warm soapy water. Ensure they are dry before re-installing.

Exterior Cleaning

Wipe down the exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners that can damage the finish. Store the griddle in a dry, covered area when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner not igniting	No gas flow, clogged burner port, faulty igniter.	Check LP cylinder connection and gas level. Clean burner ports. Contact customer support if igniter is faulty.
Uneven heating	Griddle not level, clogged burner ports.	Adjust leveling screws. Clean burner ports.
Grease buildup	Infrequent cleaning of grease management system.	Regularly empty and clean the grease bucket and trough.
Rust on griddle surface	Improper seasoning or storage.	Clean rust with a griddle stone, then re-season the entire surface. Store in a dry, covered area.

SPECIFICATIONS

Feature	Detail
Brand	Camp Chef
Model Name	Camp Chef Flat Top Grill
Model Number	FTG360
Product Dimensions (Assembled)	69"W x 40"H x 32"D
Cooking Surface Area	751 Square Inches
Fuel Type	Gas (Propane)
Main Burner Count	4
Heating Power	12000 British Thermal Units per burner
Material	Stainless Steel (Frame, Handle)
Finish Type	Non-Stick (Griddle surface)
Item Weight	154.7 pounds
Assembly Required	Yes
Special Features	Adjustable height, Flamethrower Ignition, Hidden Grease Catcher, Foldable Shelves, Magnetic Accessory System

CUSTOMER SUPPORT

For technical assistance, replacement parts, or any questions regarding your Camp Chef Gridiron 36, please contact Camp Chef customer support. Refer to the contact information provided on the product packaging or the official Camp Chef website.

Note: Warranty information is typically provided with the product purchase documentation. Please refer to your sales receipt or the manufacturer's website for specific warranty terms and conditions.