

Loco Cookers 2023050165

LoCo Cookers 26-Inch 2-Burner Digital Series II SmartTemp Griddle User Manual

Model: 2023050165

Brand: Loco Cookers

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation and maintenance of your LoCo Cookers 26-Inch 2-Burner Digital Series II SmartTemp Griddle. Please read all instructions carefully before assembly and use.

Key Features:

- **Precision Cooking Control:** Digital IQ Temperature Regulation for consistent heat across the 533 square inch griddle.
- **Durable Construction:** Crafted with premium materials for demanding outdoor cooking conditions.
- **Comprehensive Grill Kit:** Includes side shelves, folding trays, tank enclosure, double-walled lid, and a leveling system.
- **Versatile Outdoor Cooking:** Suitable for various events, offering a spacious cooking surface and easy transportation.
- **Effortless Use & Cleanup:** Features SureSpark electronic ignition, an oversized grease cup, and four sturdy wheels for mobility.

Dimensions



Figure 1: Overview of the LoCo Cookers 26-Inch 2-Burner Digital Series II SmartTemp Griddle with key features highlighted.

2. SETUP

2.1 Assembly

The LoCo Cookers griddle requires minimal assembly. Ensure all components are present and undamaged before proceeding. Refer to the included assembly guide for detailed steps.

2.2 Propane Tank Connection

This griddle operates on propane gas. Connect a standard propane tank (not included) to the griddle's gas line. The griddle features a full propane tank enclosure for discreet storage.

2.3 Electrical Connection

The digital display and SmartTemp features require an electrical connection. Plug the provided electrical cord into a suitable outdoor outlet. Ensure the outlet is protected from the elements.

2.4 Seasoning the Griddle

Before first use, the griddle surface must be seasoned to create a non-stick cooking surface and prevent rust. Follow these steps:

1. Clean the griddle surface thoroughly with warm, soapy water and rinse. Dry completely.
2. Apply a thin, even layer of high smoke point cooking oil (e.g., avocado, flaxseed) to the entire cooking surface.
3. Heat the griddle to a high temperature (e.g., 400°F or 'Sear' mode) until the oil begins to smoke and burn off. This typically takes 15-20 minutes.
4. Turn off the griddle and let it cool completely.
5. Repeat steps 2-4 at least 3-5 times, or until the surface is dark and non-stick.

Your browser does not support the video tag.

Video 1: Official product video demonstrating the features and seasoning process of the LoCo Cookers SmartTemp Griddle.

3. OPERATING INSTRUCTIONS

3.1 SureSpark Electronic Ignition

To ignite the griddle, ensure the propane tank is open and the electrical cord is plugged in. Push and turn the control knob to the desired temperature setting. The SureSpark electronic ignition will automatically light the burner. If ignition does not occur within 5 seconds, turn the burner control to OFF, wait 5 minutes, and repeat the lighting procedure.



Figure 2: The SureSpark electronic ignition provides quick and reliable startup.

3.2 Digital IQ Temperature Regulation

The griddle features digital control knobs with integrated displays, allowing you to set precise temperatures in 25-degree increments. The IQ Temperature Regulation Technology uses thermocouples (temperature sensors) beneath the griddle surface to constantly measure and automatically adjust the flame, ensuring the temperature you set is the temperature you get.



Figure 3: Digital control panel for precise temperature adjustments.

3.3 Independent Multi-Zone Cooking

With two independent burners, you can set different temperatures for different sections of the griddle, allowing you to cook various foods simultaneously at their optimal heat.



Independent Multi-zone Design

LoCo Griddles take grilling to the next level. Cook multiple dishes at best temperatures

Figure 4: Redesigned Broadband Tube Burners ensure even heat distribution.

3.4 Cooktop Leveling System

The integrated cooktop leveling system allows you to adjust the angle of the griddle surface. This is useful for directing grease towards the drain hole for easier cleanup or for accommodating uneven surfaces like patios or decks.



Quick and Easy Set-Up

Folding side shelves, double-walled lid, and durable, oversized wheels make grilling a breeze from prep to storage.

Figure 5: The cooktop leveling system helps manage grease and adapt to surfaces.

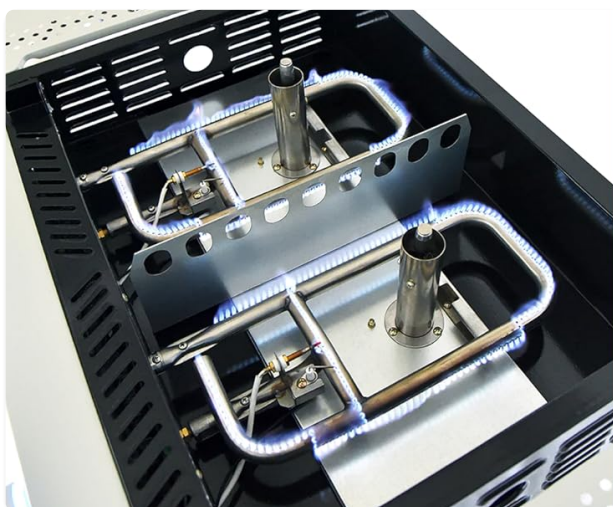
4. MAINTENANCE

4.1 Cleaning the Griddle Surface

After each use, allow the griddle to cool slightly. Scrape off any food residue with a griddle scraper. For stubborn residue, pour a small amount of water onto the hot surface to deglaze, then scrape. Wipe the surface clean with paper towels. Reapply a thin layer of cooking oil to maintain seasoning and prevent rust.

4.2 Emptying the Grease Cup

The griddle is equipped with an oversized grease cup for easy disposal. Regularly check and empty the grease cup to prevent overflow. The cooktop leveling system can be used to direct grease efficiently into the cup.



Redesigned Broadband Tube Burners

Ensures consistent heat for perfectly cooked food across the 533-square-inch griddle surface.

Figure 6: The oversized grease cup simplifies cleanup.

4.3 General Care

Wipe down the exterior of the griddle with a damp cloth. Store the griddle in a dry, protected area when not

in use. Consider using a griddle cover to protect it from the elements.

5. TROUBLESHOOTING

- **Burner not lighting:** Ensure the propane tank is open, the gas line is properly connected, and the electrical cord for the ignition is plugged in. Check if the igniter is sparking.
- **Uneven heating:** Verify that the griddle surface is properly seasoned. The IQ Temperature Regulation system should maintain even heat; if not, ensure burners are clean and free of debris.
- **Rust on griddle surface:** This indicates a need for re-seasoning. Clean the rust off and re-season the griddle as described in Section 2.4. Ensure the griddle is stored in a dry environment.

6. SPECIFICATIONS

Feature	Detail
Brand	Loco Cookers
Model Number	2023050165
Fuel Type	Gas (Propane)
Main Burner Count	2
Cooking Surface Area	488 Square Inches
Cooking System	Dual-Zone Smart Temperature Control
Finish Type	Powder Coated
Frame Material	Stainless Steel
Handle Material	Stainless Steel
Installation Type	Free Standing
Weight	126.46 lbs (approximate)
Dimensions (W x D x H)	61.14" x 28.54" x 43.78" (approximate)



Figure 7: Product dimensions and weight for planning and placement.

7. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the manufacturer's official website or contact their customer service directly. Keep your purchase receipt for warranty claims.

You can visit the [LoCo Cookers Store](#) for more information.