

## BESTFIRE BFTP63-73

# BESTFIRE 3-Burner Propane Griddle User Manual

Brand: BESTFIRE | Model: BFTP63-73

## 1. INTRODUCTION

Thank you for choosing the BESTFIRE 3-Burner Propane Griddle. This portable and versatile flat top griddle is designed for outdoor cooking, perfect for kitchen use, BBQ, camping, and tailgating. With its powerful 30,000 BTU output and durable stainless steel construction, it provides a reliable and efficient cooking experience. This manual provides essential information for safe setup, operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your griddle.

## 2. SAFETY INFORMATION

**WARNING:** Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- Always operate the griddle outdoors in a well-ventilated area. Never use it in an enclosed space.
- Keep children and pets away from the griddle during operation.
- Ensure the griddle is placed on a stable, level, non-combustible surface.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Check for gas leaks before each use. Apply a soapy water solution to connections; bubbles indicate a leak. Tighten connections or replace parts if necessary.
- Do not leave the griddle unattended while in use.
- Allow the griddle to cool completely before cleaning or moving.
- Use heat-resistant gloves when handling hot surfaces.
- Ensure the propane tank is securely connected and upright.

## 3. PACKAGE CONTENTS

Verify that all components are present before assembly and operation:

- BESTFIRE 3-Burner Propane Griddle Unit
- Flat Top Griddle Pan
- Propane Adapter Hose with Regulator

- Removable Grease Drip Tray
- User Manual (this document)

## 4. SETUP AND ASSEMBLY

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The BESTFIRE griddle is designed for easy setup. Follow these steps to prepare your griddle for first use:

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Placement:** Place the griddle unit on a stable, heat-resistant surface. Ensure there is adequate clearance from combustible materials (at least 24 inches from sides and back).
3. **Griddle Pan Installation:** Position the flat top griddle pan securely onto the main burner unit. Ensure it sits flush and stable.
4. **Propane Tank Connection:** Connect the provided adapter hose with regulator to a standard propane tank (not included). Hand-tighten the connection. Ensure the propane tank valve is closed before connecting.
5. **Leak Test:** Before first use and after every tank change, perform a leak test. Open the propane tank valve slowly. Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Close the tank valve, tighten connections, and retest. If leaks persist, do not use the griddle and contact customer support.
6. **Initial Seasoning:** For optimal non-stick performance and rust prevention, it is recommended to season the griddle pan before first use. Apply a thin layer of high-smoke-point cooking oil (e.g., flaxseed, grapeseed) to the entire cooking surface. Heat the griddle on low for 15-20 minutes until the oil smokes, then let it cool. Repeat this process 3-4 times.



*Figure 4.1: The BESTFIRE 3-Burner Propane Griddle with its flat top griddle pan and propane hose.*

This image displays the main griddle unit, highlighting its three control knobs and the integrated piezo igniter. The detachable flat top

griddle pan is shown resting securely on top, ready for cooking. The propane adapter hose with regulator is visible in the foreground, indicating its connection point to the griddle.



Figure 4.2: Key components of the BESTFIRE griddle.

This diagram illustrates the various functional parts of the griddle, including the removable grease cup, the electric ignition engine button, the oil-out drain for grease, and the gas input nozzle for propane connection. These components are essential for the griddle's operation and maintenance.

## 5. OPERATING INSTRUCTIONS

Your BESTFIRE griddle is designed for quick and consistent heating, offering precise temperature control for various cooking needs.

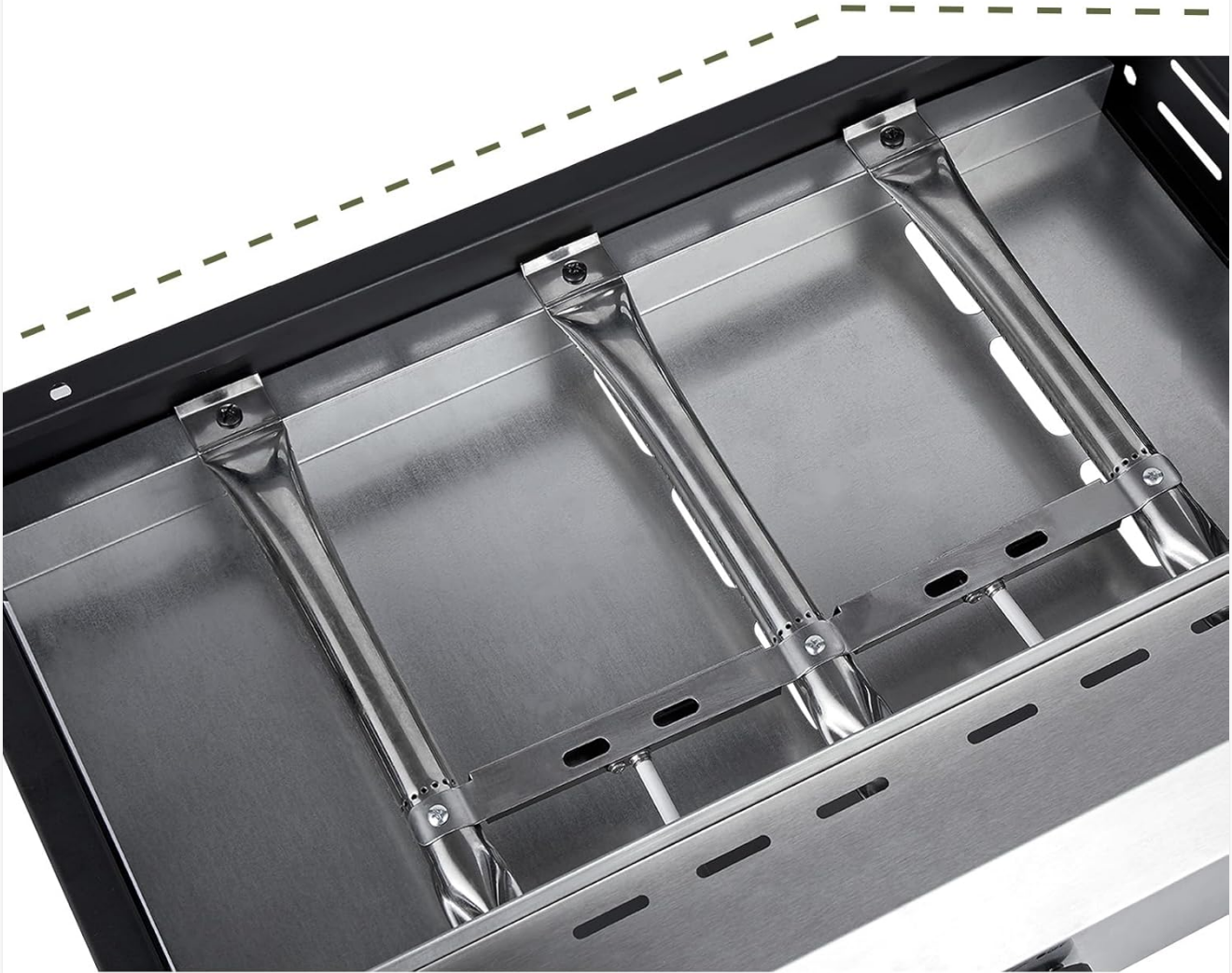
### 5.1 Ignition

1. Ensure the propane tank is connected and its valve is fully open.
2. Push and turn one of the burner control knobs to the "HIGH" position.
3. Immediately press the red integrated piezo igniter button several times until the burner ignites. You should hear a clicking sound and see a blue flame.



4. Once ignited, release the control knob. Repeat for other burners as needed.
5. If a burner does not ignite within 5 seconds, turn the control knob to "OFF", wait 5 minutes for gas to dissipate, and then repeat the ignition process.

## Heated Evenly Full Of Firepower



*Figure 5.1: Even heating from the three powerful burners.*

This image provides a close-up view of the griddle's three burners, demonstrating the consistent and powerful blue flames that ensure even heat distribution across the cooking surface. This even heating is crucial for achieving optimal cooking results.

### 5.2 Temperature Control

Each of the three burners can be independently controlled, allowing for precise temperature zones across the griddle surface. Turn the control knobs between "MIN" and "MAX" to adjust the heat output. This feature is ideal for cooking different foods simultaneously at varying temperatures.

### 5.3 Cooking

The spacious 14.2 inch x 23.2 inch cooking surface (329.4 square inches) provides ample room for various dishes. The non-stick griddle pan ensures food does not stick and makes flipping easy. Cook a wide range of foods, from breakfast items like eggs and bacon to lunch and dinner options such as burgers, steaks, vegetables, and more.



*Figure 5.2: The griddle in use, cooking a variety of foods.*

This image showcases the BESTFIRE griddle actively cooking a diverse meal, including steaks, sausages, shrimp, and asparagus. It highlights the ample cooking space and the griddle's capability to handle multiple food items simultaneously, making it ideal for family gatherings or outdoor events.



# OPTIMALLY SIZED COOKING SURFACE



Figure 5.3: Optimally sized cooking surface in action.

This image demonstrates the practical use of the griddle's cooking surface, showing a person using tongs to manage food. The griddle is filled with various items like sausages, shrimp, and vegetables, emphasizing its generous size and suitability for preparing a full meal outdoors.

## 5.4 Official Product Video

Watch this official product video from BESTFIRE for a visual guide on setting up and using your griddle:

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Video 5.1: Flat Top Grill with 3 Burners by BESTFIRE.

This video provides a comprehensive demonstration of the BESTFIRE 3-Burner Propane Griddle. It covers key aspects such as seasoning the griddle, igniting the burners, and cooking various foods like bacon, eggs, sausages, and vegetables. The video also highlights the easy-to-clean drip tray, showcasing the griddle's user-friendly features and versatility for outdoor cooking.

## 6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your griddle.

### 6.1 Griddle Pan Cleaning

- Allow the griddle to cool down after use, but while it is still warm, scrape off any food residue with a griddle scraper or spatula.
- The non-stick surface is designed for easy cleaning; a gentle wipe after cooking is often sufficient. Avoid abrasive cleaners or metal scouring pads that could damage the coating.
- For stubborn residue, pour a small amount of water onto the warm griddle and scrape.
- Wipe clean with a paper towel or soft cloth. Reapply a thin layer of cooking oil to the surface after cleaning to maintain seasoning and prevent rust.



## CERAMIC COATING GRIDDLE PAN



**NON-STICK**



**ANTI-RUST**



**LONG-LASTING**

*Figure 6.1: Features of the ceramic coating griddle pan.*

This image visually represents the key benefits of the griddle pan's ceramic coating: it is non-stick, anti-rust, and designed for long-lasting durability. These features contribute to easier cooking and simplified cleaning, enhancing the overall user experience.

### 6.2 Drip Tray Cleaning

- The convenient drip tray catches grease, liquids, and food scraps.
- Regularly remove and empty the drip tray.
- Wash the drip tray with warm, soapy water. Rinse thoroughly and dry before reinserting.

### 6.3 Exterior Cleaning



- Wipe down the stainless steel exterior with a damp cloth and mild detergent.
- Dry thoroughly to prevent water spots.
- Do not use abrasive cleaners or steel wool on the stainless steel.

## 7. TROUBLESHOOTING

If you encounter issues with your griddle, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Burner does not ignite.	No gas flow, igniter issue, low propane.	Check propane tank connection and level. Ensure tank valve is fully open. Press igniter button firmly. If igniter clicks but no flame, check for gas flow. If no click, igniter may need service.
Uneven heating.	Burner ports clogged, griddle not level.	Clean burner ports if visible debris. Ensure griddle is on a level surface.
Gas smell.	Gas leak.	Immediately turn off propane tank. Perform a leak test (soapy water solution). Do not operate if a leak is detected. Contact qualified service personnel.
Grease overflow from drip tray.	Drip tray is full.	Empty and clean the drip tray regularly, especially during extended cooking sessions.

## 8. SPECIFICATIONS

Feature	Detail
Brand	BESTFIRE
Model Number	BFTP63-73
Material	Stainless Steel (body), Ceramic Coated (griddle pan)
Number of Burners	3
Total BTU Output	30,000 BTUs
Cooking Area	329.4 sq inches (14.2 inch x 23.2 inch)
Product Dimensions (D x W x H)	18"D x 26"W x 8"H
Item Weight	40 pounds
Ignition Type	Integrated Piezo Igniter
Included Components	Adapter Hose with Regulator
UPC	850067808084



# Capacity



*Figure 8.1: Griddle cooking capacity.*

This diagram illustrates the generous cooking capacity of the griddle, showing how 15 standard-sized burgers can fit comfortably on its surface. The dimensions of the cooking area are clearly marked as 14.2 inches by 23.2 inches, highlighting the ample space available for various cooking needs.

**Bestfire**



**DIMENSION**

*Figure 8.2: Overall griddle dimensions.*

This image provides a clear visual representation of the overall dimensions of the BESTFIRE griddle unit. It shows the length as 26.4 inches (67 cm) and the depth as 18.1 inches (46 cm), giving users a precise understanding of the griddle's footprint for placement and storage.

## 9. WARRANTY AND SUPPORT

For warranty information, technical support, or replacement parts, please contact BESTFIRE customer service directly. Refer to the product packaging or the official BESTFIRE website for the most current contact details.