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COWSAR 32000BTU

COWSAR Portable 4-Burner Stainless Steel BBQ Griddle (32000 BTU)

Instruction Manual

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your COWSAR Portable 4-Burner Stainless Steel BBQ Griddle. Please read all instructions carefully before assembly and use.

Key Features:

- **Durable 304 Stainless Steel:** Constructed from double-layer 304 stainless steel for corrosion resistance and durability, ensuring even heating and a non-stick surface without coatings.
- **4 Robust Turbo-Fueled Burners:** Features 4 independently controlled 8000 BTU burners, providing a total of 32000 BTU. Allows for precise temperature adjustment for various cooking methods.
- **Portable and Compact Design:** Engineered for easy transport and convenient use in diverse outdoor settings such as camping, tailgating, and picnics.
- **Large Cooking Space:** Offers 428 square inches of cooking area, suitable for preparing meals for large families or group gatherings.
- **Easy to Clean:** Equipped with a large oil collecting pan that covers the entire tabletop grill, simplifying cleanup by preventing oil drips and allowing for easy removal and washing.

SETUP AND ASSEMBLY

Carefully unpack all components and ensure all parts are present before beginning assembly. Refer to the included parts list for verification. Assembly typically involves attaching the main body to the stand, installing side shelves, and connecting the gas line.



Image: Overview of the COWSAR Portable 4-Burner Stainless Steel BBQ Griddle.

Assembly Steps:

1. **Unpack Components:** Remove all parts from the packaging. Verify against the parts list.
2. **Assemble the Base:** Securely attach the legs and lower shelf components using the provided screws and tools.
3. **Attach Main Grill Body:** Carefully place the main grill body onto the assembled base and fasten it with screws.
4. **Install Side Shelves/Burner:** Attach the side shelves and the auxiliary burner unit to the main body. Ensure all connections are tight.
5. **Connect Gas Line:** Connect the propane regulator and hose to the grill's gas inlet and to your propane tank. Perform a leak test before first use.
6. **Insert Griddle Plate:** Place the stainless steel griddle plate onto the cooking surface.

Your browser does not support the video tag.

Video: Assembly guide for a similar 3/4 burner propane gas grill. This video demonstrates general assembly steps that may apply to your griddle.

OPERATING INSTRUCTIONS

Follow these steps for safe and effective operation of your griddle.

Before First Use:

- **Seasoning the Griddle:** Before initial use, and periodically thereafter, season the griddle surface. Apply a thin, even layer of high smoke point cooking oil (e.g., avocado, grapeseed) to the entire cooking surface. Heat the griddle on medium-low for 15-20 minutes until the oil begins to smoke, then turn off the burners and let it cool. Repeat this process 2-3 times. This creates a natural non-stick surface and protects against rust.
- **Leak Test:** Always perform a leak test on all gas connections before first use and after any gas cylinder change. Apply a soapy water solution to all connections. If bubbles appear, there is a leak. Tighten connections or replace parts as necessary. Do not use the griddle if a leak is detected.

Lighting the Burners:

1. Ensure the griddle lid is open.
2. Turn on the gas supply at the propane tank.
3. Push in and slowly turn one burner control knob to the "HIGH" position.
4. Press the igniter button (if available) or use a long match/lighter to ignite the burner.
5. Once the first burner is lit, you can light the remaining burners by turning their respective control knobs to "HIGH".
6. Adjust the flame to your desired cooking temperature.

Cooking with the Griddle:

- Preheat the griddle for 10-15 minutes to achieve even heat distribution.
- Use appropriate cooking utensils for griddle surfaces (e.g., metal spatulas).
- The 4 independent burners allow for different heat zones, enabling simultaneous cooking of various foods at different temperatures.
- The griddle can be used for a wide range of foods, including pancakes, eggs, bacon, stir-fries, fajitas, and more.

Switchable Between Griddle & Baking tray

4 mm thickened baking tray



Image: The griddle features a switchable griddle and baking tray for versatile cooking options.

MAINTENANCE AND CLEANING

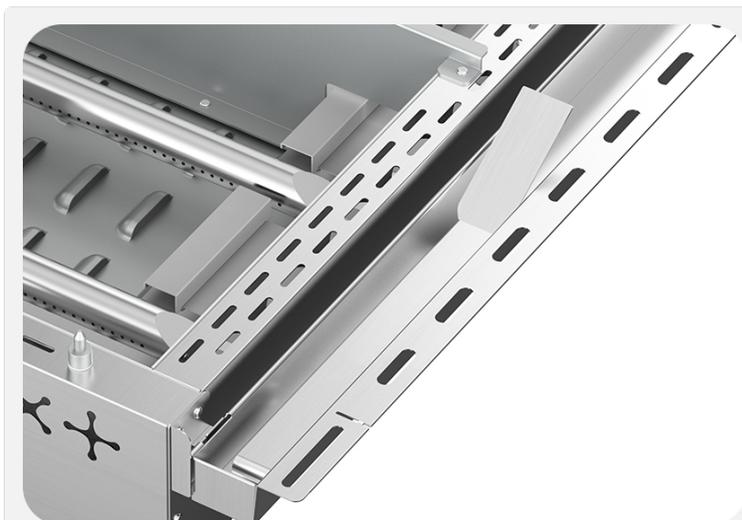
Regular cleaning and maintenance will prolong the life of your griddle and ensure optimal performance.

After Each Use:

1. Turn off all burners and the gas supply at the tank.
2. Allow the griddle to cool slightly but remain warm.
3. Scrape off any food residue with a metal spatula or griddle scraper into the oil collecting pan.
4. Remove the large oil collecting pan and dispose of grease properly. Clean the pan with warm, soapy water.
5. Wipe the griddle surface with a paper towel or cloth. For stubborn residue, pour a small amount of water onto the warm griddle to steam clean, then scrape and wipe.
6. Apply a very thin layer of cooking oil to the griddle surface to maintain seasoning and prevent rust.

General Care:

- Clean the exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.
- Store the griddle in a dry, protected area when not in use. Consider using a grill cover to protect it from elements.
- Regularly check gas hoses for cracks, cuts, or excessive wear. Replace if damaged.



Large oil dripping box

Image: The large oil dripping box simplifies cleanup by collecting excess grease.

TROUBLESHOOTING

If you encounter issues with your griddle, consult the following common troubleshooting tips:

- **Burner Fails to Light:**
 - Check if the propane tank is open and has sufficient gas.
 - Ensure gas connections are secure and free of leaks.
 - Verify the igniter battery (if applicable) is correctly installed and functional.
 - Clean any clogged burner ports with a wire brush.
- **Uneven Heating:**
 - Ensure the griddle is level.
 - Check for blockages in burner tubes or ports.
 - Allow sufficient preheating time for the entire surface to reach temperature.
- **Low Flame:**
 - Check for low gas in the propane tank.
 - Ensure the gas regulator is not in bypass mode (reset by turning off all burners, closing the tank valve, disconnecting the regulator, waiting 5 minutes, reconnecting, and slowly opening the tank valve).

SPECIFICATIONS

Brand	COWSAR
Model Name	32000BTU
Product Dimensions	24.21"D x 22.05"W x 9.06"H
Item Weight	29.1 Pounds

Material	Stainless Steel
Fuel Type	Propane Gas
Main Burner Count	4
Total Heating Power	32000 BTUs (4 x 8000 BTUs)
Cooking Surface Area	428 Square Inches
Special Feature	Portable, Non-Stick Grids
Included Components	Adapter Hose

WARRANTY AND SUPPORT

For warranty information, technical support, or to order replacement parts, please contact COWSAR customer service. Keep your purchase receipt and product model number handy for faster service.

Note: Specific warranty details may vary. Refer to your product packaging or the official COWSAR website for the most current information.