

COWSAR TG0120C

COWSAR Portable Propane Griddle

Model: TG0120C

Instruction Manual

INTRODUCTION

The COWSAR Portable Propane Griddle (Model TG0120C) is a versatile 2-burner tabletop gas grill designed for outdoor cooking. Featuring durable 304 stainless steel construction and 16,000 BTU total heating power, it is suitable for various outdoor activities like camping, RV trips, tailgating, and backyard barbecues. This manual provides essential information for the safe and efficient use of your griddle.

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 indoors or in enclosed spaces.
- Keep flammable materials, such as gasoline, propane, and other combustible liquids or vapors, away from the griddle.
- Do not leave the griddle unattended during operation.
- Ensure all gas connections are secure and leak-tested before lighting the griddle.
- Allow the griddle to cool completely before cleaning, moving, or storing.
- Keep children and pets away from the hot griddle and its components.
- Use caution when handling hot surfaces. Always use heat-resistant gloves or mitts.
- Do not obstruct the flow of combustion and ventilation air.

PRODUCT FEATURES

- **Powerful 16,000 BTU Dual-Burner Cooking:** Equipped with two independently controlled burners, this tabletop griddle delivers a total of 16,000 BTU heat output (8,000 BTU per burner) for fast, efficient cooking. The dual-zone design allows for precise temperature control.
- **Premium Stainless Steel & Non-Stick Surface:** Made of durable 304 stainless steel with a non-stick cooking surface, ensuring even heat distribution, easy food release, and long-lasting outdoor use. The sturdy construction is rust-resistant.
- **Easy Electronic Ignition & Safe Operation:** Features a reliable electronic ignition system for quick startup without matches. User-friendly control knobs allow for easy flame adjustment and stable heat.
- **Hassle-Free Cleanup with Grease Management:** Designed with a built-in grease channel and removable grease cup to effectively collect oil and food residues, simplifying cleanup.
- **Ultra-Portable & Versatile:** Lightweight, compact tabletop design makes this griddle perfect for camping, RV trips, tailgating, picnics, and backyard BBQs. Easy to carry, store, and set up with minimal assembly.

PACKAGE CONTENTS

Verify that all components are present before assembly and operation:

- COWSAR Portable Propane Griddle Unit (Base with burners)
- Griddle Plate
- Grease Cup
- Propane Adapter Hose
- User Manual

SETUP

1. **Unpack Components:** Carefully remove all griddle components and packaging materials from the box. Ensure no parts are missing or damaged.
2. **Choose a Location:** Place the griddle on a stable, level, non-combustible surface outdoors, away from any flammable materials or structures. Ensure adequate ventilation.
3. **Install Griddle Plate:** Carefully place the griddle plate onto the main griddle unit, ensuring it sits securely over the burners.



This image highlights the griddle's key features, including the Stainless Steel Griddle surface properly seated on the unit.

4. **Insert Grease Cup:** Slide the removable grease cup into its designated slot at the front or rear of the griddle unit. This collects excess oil during cooking.



Oil-Drain & Griddle Cup for Effortless Cleanup

Detail of the griddle's integrated oil drainage system, featuring a built-in channel and a removable grease cup.

5. Connect Propane Tank:

- Ensure the griddle's control knobs are in the "OFF" position.
- Connect the propane adapter hose to the griddle's gas inlet.
- Connect the other end of the hose to a 1 lb propane cylinder or a 20 lb gas tank (using an appropriate adapter if necessary).
- Tighten all connections by hand. Do not overtighten.
- Perform a leak test: Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Tighten connections or replace parts as needed. Do not operate the griddle if a leak is detected.



**1 lb
propane
cylinders**

Flexible, Ready To Use



**20 lb
gas
tank**



The griddle offers flexible fuel options, capable of connecting to both a small 1 lb propane cylinder for portability and a larger 20 lb gas tank for extended use.

Setup Video

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Official video demonstrating the features and setup of the COWSAR Premium Dual-Burner Tabletop Gas Grill.

OPERATING INSTRUCTIONS

1. Pre-heating:

- Ensure all control knobs are in the "OFF" position.
- Slowly open the gas supply valve on the propane tank.
- Push in and turn one control knob counter-clockwise to the "HIGH" position.
- Press the electronic ignition button repeatedly until the burner lights. You should hear a clicking sound and see a flame.
- If the burner does not light within 5 seconds, turn the knob to "OFF", wait 5 minutes for gas to dissipate, and repeat the lighting procedure.

- Repeat for the second burner.
- Close the griddle lid (if applicable) and allow the griddle to preheat for 5-10 minutes.

16000 BTUs of cooking power

Food-grade SUS304 stainless steel

2 Burners



An internal view of the griddle base, showcasing the two powerful burners, each providing 8,000 BTUs.

2. **Temperature Control:** Adjust the control knobs between "LOW" and "HIGH" to achieve the desired cooking temperature for your food. The dual burners allow for different temperature zones.
3. **Cooking:** Place food directly on the preheated griddle surface.
4. **Shutting Down:**
 - When finished cooking, turn all control knobs to the "OFF" position.
 - Close the gas supply valve on the propane tank.
 - Allow the griddle to cool completely before cleaning or moving.

MAINTENANCE

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

1. **Cleaning the Griddle Plate:**

- After each use, once the griddle has cooled slightly but is still warm, scrape off food residue with a griddle scraper or spatula.
- Wipe the surface clean with a paper towel or cloth.
- For stubborn residue, apply a small amount of warm soapy water and scrub with a non-abrasive pad. Rinse thoroughly and dry immediately to prevent rust.

2. **Cleaning the Grease Cup:**

- Remove the grease cup from its slot.
- Empty collected grease and food residues.
- Wash the grease cup with warm soapy water. Rinse and dry thoroughly before reinstalling.

3. **Exterior Cleaning:** Wipe the stainless steel exterior surfaces with a damp cloth and mild detergent. Dry thoroughly to maintain its appearance and prevent water spots.

4. **Storage:**

- Ensure the griddle is completely cool and clean before storing.
- Disconnect the propane tank.
- Store the griddle in a dry, protected area, away from direct sunlight and extreme weather conditions.
- Consider using a griddle cover (not included) to protect it from dust and moisture.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner does not light	No gas supply Loose gas connection Faulty igniter	Check propane tank level and ensure valve is open. Tighten all gas connections and perform a leak test. If electronic ignition fails, use a long match or lighter through the lighting hole. Contact customer support if igniter is faulty.
Uneven heating	Griddle not level Blocked burner ports	Ensure the griddle is placed on a level surface. Clean burner ports if clogged with food debris.
Low flame or yellow flame	Low propane level Gas line kinked or obstructed	Check propane tank level and replace if empty. Inspect the gas hose for kinks or obstructions.

SPECIFICATIONS

- **Brand:** COWSAR
- **Model Name/Number:** TG0120C
- **Fuel Type:** Propane Gas
- **Heating Power:** 16,000 BTU Total (8,000 BTU per burner)
- **Number of Burners:** 2
- **Cooking Surface Area:** 310 Square Inches

- **Material:** 304 Stainless Steel
- **Unit Dimensions (Approximate):** 22.24" W x 17.32" D x 10.63" H (Griddle plate: 18" x 17")
- **Item Weight:** 35.2 Pounds
- **Special Features:** Portable, Electronic Ignition, Non-Stick Griddle Surface, Grease Management System
- **Required Assembly:** Minimal
- **Indoor/Outdoor Usage:** Outdoor Only



This image illustrates the COWSAR Portable Propane Griddle's cooking surface, measuring 310 square inches. It highlights the capacity for cooking various items and provides key dimensions of the unit.

WARRANTY AND SUPPORT

For warranty information, product registration, or customer support, please refer to the documentation included with your product packaging or visit the official COWSAR website. You may also contact COWSAR customer service directly for assistance with any questions or concerns regarding your portable propane griddle.

