



GGC2552WA-C

Generic 5-Burner Gas Grill & Griddle Combo Instruction Manual

Model: GGC2552WA-C

INTRODUCTION

This manual provides essential instructions for the safe assembly, operation, maintenance, and troubleshooting of your Generic 5-Burner Gas Grill & Griddle Combo, Model GGC2552WA-C. Please read this manual thoroughly before using the appliance and retain it for future reference. This unit is designed for outdoor use only.



Image: The complete 5-burner gas grill and griddle combo unit, shown with both grill and griddle lids open, revealing the cooking surfaces and control panel.

IMPORTANT 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.

- For outdoor use only. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not store a spare liquid propane (LP) cylinder under or near this appliance.
- Always operate the grill on a level, stable, non-combustible surface.
- Keep children and pets away from the grill at all times.
- Never leave the grill unattended while in use.
- Ensure proper ventilation. Do not obstruct the flow of combustion and ventilation air.
- Check for gas leaks before each use. Refer to the "Leak Testing" section.
- Do not attempt to repair or alter the appliance. Contact qualified service personnel for repairs.
- Wear protective gloves when handling hot components.
- Keep the area around the grill clear and free from combustible materials, gasoline, and other flammable liquids

and vapors.

PRODUCT COMPONENTS

The following components are included with your 5-Burner Gas Grill & Griddle Combo:

- Main Grill Unit
- Griddle Plate
- Warming Rack
- Two Side Shelves
- Tool Holders
- Removable Grease Tray
- Porcelain-Coated Cast Iron Grates (for grill section)
- 3mm Steel Griddle Surface (for griddle section)
- Stainless Steel Burners
- Powder-Coated Steel Frame



Image: A detailed view of the control panel, showing the five burner control knobs and the integrated temperature gauge on the grill lid, indicating heat management features.

SETUP AND ASSEMBLY

Assembly is required for this unit. It is recommended that two people complete the assembly process. Basic tools will be needed. Refer to the separate assembly guide included in your package for detailed, step-by-step instructions and diagrams.

Pre-Assembly Checks:

1. Unpack all components and verify against the parts list in the assembly guide.
2. Inspect all parts for any damage. Do not proceed with assembly if parts are damaged.
3. Ensure you have all necessary tools (e.g., screwdriver, wrench).

General Assembly Steps (Refer to detailed guide for specifics):

1. Assemble the main frame and attach the wheels.
2. Mount the main grill and griddle bodies onto the frame.
3. Install the side shelves and tool holders.
4. Place the grill grates, griddle plate, and warming rack into position.
5. Connect the gas hose and regulator to the LP cylinder (not included).

Leak Testing:

Before first use and after any cylinder change, perform a leak test:

1. Mix a solution of equal parts liquid dish soap and water.
2. Ensure all burner control knobs are in the "OFF" position.
3. Connect the LP cylinder and open the cylinder valve slowly.
4. Apply the soap solution to all gas connections, including the regulator connection, hose, and manifold connections.
5. If bubbles appear, there is a leak. Close the LP cylinder valve immediately and tighten the connection. Repeat the test. If the leak persists, do not use the grill and contact support.



Image: A close-up view of the flat-top griddle surface, highlighting its smooth cooking area and the integrated grease drain slot for easy cleaning and fat management.

OPERATING INSTRUCTIONS

Ignition Procedure:

1. Ensure the LP cylinder valve is fully open.
2. Open the grill lid.
3. Push and turn one burner control knob to the "HIGH" position.
4. Press the electronic igniter button (if equipped) and hold for 3-5 seconds until the burner ignites.
5. If the burner does not ignite within 5 seconds, turn the knob to "OFF", wait 5 minutes for gas to dissipate, and repeat the process.
6. Once one burner is lit, you can light adjacent burners by turning their knobs to "HIGH".
7. Close the lid to preheat the grill/griddle to the desired temperature.

Using the Grill Section:

The grill section features porcelain-coated cast iron grates, ideal for searing meats, vegetables, and traditional barbecue items. Use the individual burner controls to create different heat zones for direct or indirect cooking.



Image: A close-up view of the grill section, showing the porcelain-coated cast iron grates and the upper warming rack, ready for cooking.

Using the Griddle Section:

The flat-top griddle surface is perfect for cooking breakfast items like eggs and pancakes, stir-fries, smash burgers, and other foods that require a solid cooking surface. Ensure the griddle is properly seasoned before first use and after cleaning to maintain its non-stick properties.

Heat Control:

Each of the five burners can be independently controlled, allowing you to set different temperatures across the cooking surface. This is useful for cooking various foods simultaneously or for creating a cooler zone for warming.

MAINTENANCE AND CARE

Cleaning the Grill Grates:

- After each use, while the grates are still warm, brush off any food residue with a grill brush.
- For deeper cleaning, remove grates and wash with warm soapy water. Rinse thoroughly and dry completely before reinstalling.

Cleaning the Griddle Plate:

- Allow the griddle to cool slightly after use. Scrape off food debris into the grease tray.
- Wipe the surface with a paper towel. For stubborn residue, pour a small amount of water onto the warm griddle and scrape.
- After cleaning, apply a thin layer of cooking oil to the griddle surface to prevent rust and maintain seasoning.

Grease Management:

The removable grease tray should be emptied and cleaned regularly to prevent grease fires. Ensure the tray is properly installed before each use.



Image: A close-up of the grill lid, featuring the integrated thermometer for monitoring internal cooking temperature and the sturdy stainless steel handle.

Exterior Cleaning:

Wipe exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners that can damage the finish. Cover the grill when not in use to protect it from weather elements.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner fails to ignite	No gas flow; clogged burner port; faulty igniter.	Check LP cylinder valve; ensure gas hose is connected; clean burner ports; check igniter electrode.

Problem	Possible Cause	Solution
Low heat, even on HIGH	Gas regulator bypass; low gas in cylinder.	Reset regulator (turn off grill and cylinder, disconnect, wait 30s, reconnect, open cylinder slowly); replace LP cylinder.
Flare-ups	Excess grease buildup; high fat content food; excessive heat.	Clean grease tray and cooking surfaces; trim fat from meat; reduce burner heat.
Gas odor	Gas leak.	Immediately turn off gas supply. Perform leak test. Do not use if leak persists.

SPECIFICATIONS

Model Name	5-Burner Propane Gas & Griddle Combo Grill
Model Number	GGC2552WA-C
Brand	Generic
Fuel Type	Propane Gas
Total BTU Output	50,000 BTU (5 x 10,000 BTU burners)
Total Cooking Area	694 Square Inches
Product Dimensions (D x W x H)	56D x 177.5W x 107H Centimetres
Item Weight	45.5 Kilograms
Material Type	Porcelain-Coated Cast Iron & 3mm Steel Griddle, Stainless Steel Burners, Powder-Coated Steel Frame
Color	Black
Indoor/Outdoor Usage	Outdoor Only
Assembly Required	Yes

WARRANTY INFORMATION

The manufacturer's warranty is not included with this product. For any warranty-related inquiries or concerns, please contact the seller directly via the Amazon messaging system.

CUSTOMER SUPPORT

For assistance with assembly, operation, parts, or any other product-related questions, please contact the seller, **Bear Tracks Trading CA**, directly through the Amazon platform. They can be reached via the Amazon messaging system for prompt support.

Please have your model number (GGC2552WA-C) and purchase date available when contacting support.

