

DETAILS FOR THE USE AND CARE OF THE PANCAKE GRILLS

(Do Not Operate Grills Outdoors If Temperature Is Under 60°)

1. The grill top has been treated with canola oil. Wash it off with dishwasher soap and warm water before using.
2. The grills are equipped to operate on either natural gas OR propane. (You must designate.)
3. If using a natural gas grill, you will need will need to rent or buy a regulator (from any hardware store or the gas company). ½-inch copper pipe and fittings. A qualified person (gas company employee) should install the piping.
4. If using propane, state law says that the tanks **MUST** be located outside the building. Use a line coming in from a window or doorway to be attached to the grill. You may obtain a proper hose from **Lee's Propane. (They are familiar with our grills.)**
5. You will need to adjust the air flow — “Closed” if using natural gas or “Full” if using propane (it should be a blue flame).
6. There are adjustments for leveling the grill, located on each grill leg.
7. Hook up the gas to the burners;
 - A. Plug the motor into an electrical socket, 120v;
 - B. Start the grill rotating **before** lighting;
 - C. Turn on the gas to one burner and immediately light with a match and repeat the process to the remaining three burners;
 - D. Keep rotating during the heating up process and throughout your pancake feed
8. The grills generally take 30 minutes to properly heat up before making the first batch of pancakes.
9. Canola oil is preferred for curing and re-curing the grill and does not cause smoke as some other oils do. *Caution: Do not use peanut oil as it may be harmful to anyone with a particular allergy to the nut.*
10. The grills ARE NOT DESIGNED to cook eggs, sausage or anything except pancakes. The temperature of the surface is regulated by highly tempered aluminum, not suitable for fried foods that likely must be scraped off if overheated. If damage to the surface occurs because of improper use, you will be held responsible for any repairs that are necessary as a result.
11. Before returning the grill, turn off the burners until the surface is cool. The surface will cool more quickly if the surface is kept rotating.
12. After use, wash the grill with just dishwasher soap and warm water and coat lightly with the canola oil to keep it seasoned for the next use. **Do not use a Scotch Brite pad or any other abrasive material.**

- *The very best way to master the use of the grill is to: **SEE ONE - TO DO ONE*** ●

Attend a Pancake Feed sponsored by another group:

Kiwanis, School, a Church, Scouts, etc.

Kiwanis Club of Lincoln NE, Lincoln Center

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