



Griddle

Owner's Manual



From Setup to Sizzle Your Wildfire Griddle Guide

This manual is for use with the following Ranch Pro Series griddles:

RANCH PRO 42" GRIDDLE

WFPRO42GRDH-BSS-LP
WFPRO42GRDH-BSS-NG
WFPRO42GRDH-SS-LP
WFPRO42GRDH-SS-NG



For up-to-date information, visit our
website at: wildfireoutdoorliving.com

SERIAL LABEL HERE

WELCOME TO

YOUR WILDFIRE GRIDDLE
GUIDE



WELCOME TO THE WILDFIRE EXPERIENCE

Congratulations on your Wildfire professional griddle! At Wildfire, we believe every meal starts with great moments, gathered around the griddle with family and friends, sharing food, laughter, and good company.

To help you get the most out of your Wildfire griddle, and to keep every cookout safe and enjoyable, please read and follow this Owner's Manual before your first use. Doing so helps prevent damage, personal injury, or death.

BEFORE YOU FIRE IT UP

- Read through this manual thoroughly and follow all warnings.
- Thoroughly inspect your Wildfire griddle and components for any shipping or handling damage.
- Remove all packaging materials, labels, and promotional inserts from your griddle.
- Register your griddle at www.wildfireoutdoorliving.com.
- Use your griddle outdoors only, in a well-ventilated area.

NOTES:

SYMBOLS USED IN THIS MANUAL



Important information or instruction

CAUTION

Failure to heed Caution could result in minor or moderate injury; or could cause product or property damage.



Failure to heed Warning could result in death or serious injury; or will cause product or property damage.



Failure to avoid Danger will result in death or serious injury and/or cause significant property damage.



DANGER

IF YOU SMELL GAS:

- **Shut off gas to the appliance.**
- **Extinguish any open flame.**
- **Open lid.**
- **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**



WARNING

- **Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
- **An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

YOUR GRIDDLE COOKING ROADMAP

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SAFETY

GENERAL SAFETY

- For Outdoor Use Only – Wildfire griddles are designed for outdoor use in open, well-ventilated spaces. Never operate indoors or in enclosed areas (garages, sheds, breezeways, covered patios, etc.).
- For Residential Use Only – Wildfire is intended for residential use by the original owner. They are not approved for commercial use by anyone other than the homeowner.
- NEVER use indoors or in any type of enclosed area, such as a garage, shed or breezeway. Keep clear of trees and shrubs. The griddles are not intended for installation in or on recreational vehicles, portable trailers, boats or any other moving installation.
- To reduce the risk of serious or fatal injury from breathing toxic fumes and from explosion and fire as a result of leaking gas, use only outdoors in an open area with good ventilation. NEVER obstruct the flow of combustion and ventilation air.
- Fire Hazard: The area surrounding your new griddle should be kept clean and free from flammable liquids and other combustible materials such as mops, rags or brooms, as well as solvents, cleaning fluids, lighter fluid, and gasoline.
- NEVER use the griddle in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.), a wind break is required. Always adhere to the clearances specified in the “CLEARANCES” section of this manual.
- NEVER leave the griddle unattended while cooking.
- Risk of Explosion: NEVER use natural gas in a unit designed for liquid propane gas or vice versa.
- Do not use lighter fluid in/on a gas griddle.
- NEVER allow children to use or play near the griddle. Keep children and pets away from a hot griddle at all times.
- Installation and any repairs or replacement of parts should be performed by a qualified service technician. If you are not qualified to install, repair, or replace parts of your griddle, please hire a qualified professional contractor or technician to do so.
- Burn Hazard: NEVER lean over an open griddle. Do not place clothing or other flammable material on or near the griddle. Do not wear loose-fitting clothes or long sleeves while using the griddle as some fabrics can be highly flammable and, if ignited, may result in personal injury or death.
- Burn Hazard: When using the griddle, do not touch the griddle plate, burners, or immediate surroundings as these areas become extremely hot and can cause burns. Always use a covered/gloved hand when opening the griddle hood and only do so slowly to allow heat and steam to escape.
- ALWAYS have an ABC fire extinguisher accessible.
- NEVER attempt to extinguish a grease fire with water or other liquids as this may cause a flashback that could result in personal injury or death.
- NEVER use aluminum foil to line the griddle racks or the drip trays, this can alter airflow for proper combustion and also build up heat in the control area causing damage to the knobs.
- NEVER allow grease or other hot material to drip from the griddle onto the valve, hose, or regulator. If that occurs, turn off the fuel supply immediately. After the griddle has cooled, determine the cause of the dripping and correct it. After cleaning the valve, hose and regulator, perform a soapy water leak test before continuing use. If a leak is discovered, call a qualified technician for service.
- NEVER heat any unopened glass or metal container of food on the griddle. Pressure may build up and cause the container to burst, possibly resulting in death, serious personal injury, or property damage.

SAFETY

GENERAL SAFETY

- ALWAYS keep any electrical supply cords away from water or heated surfaces. Electrical cords should be placed away from walkways to avoid a tripping hazard.
- ALWAYS keep gas supply lines as short as possible.
- NEVER move the griddle when hot.
- NEVER use the griddle while under the influence of drugs or alcohol.
- NEVER store a spare gas cylinder under or near your griddle.
- Fire Hazard: NEVER use the griddle without the drip tray in place; hot grease could leak downward and produce a fire or an explosion. The drip tray should be pushed all the way into its intended location.
- Fire Hazard: Grease is extremely flammable. Let hot grease cool down before attempting to handle or dispose of it. The drip tray should be cleaned on a regular basis and kept free of grease.
- In the event that a burner goes out, turn burner knobs to the full OFF position, fully open the griddle hood and let it air out. NEVER attempt to use the griddle until the gas has had time to dissipate.
- Do not use a griddle until a leak check has been completed.
- ALWAYS turn off the LP cylinder tank valve when your griddle is not in use.
- ALWAYS ensure the control knobs are in the "OFF" position when not in use.
- ALWAYS use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.

FUEL AND FIRE SAFETY

- Use the Correct Fuel – Do not connect natural gas to a propane griddle or vice versa. This may cause an explosion or serious injury.
- No Lighter Fluid – Never use lighter fluid or other accelerants on or in a gas griddle.
- Fire Readiness – Keep an ABC-rated fire extinguisher accessible at all times.
- Grease Fires – Never use water or any liquid to extinguish a grease fire. Using extreme caution, turn off the gas supply immediately and use a fire extinguisher if necessary.
- Foil Warning – Do not line griddle or drip trays with aluminum foil. This restricts airflow, causes overheating, and may damage control components.
- Grease and Leak Prevention – Avoid letting grease drip onto valves, hoses, or regulators. If it occurs, turn off gas immediately. Once cooled, clean and perform a soapy water leak test. If a leak is detected, call a qualified service technician.

BURN AND INJURY PREVENTION

- Stay Clear of Flames – Never lean over an open griddle. Avoid loose or flowing clothing that could catch fire.
- Hot Surfaces – Griddle surface, burners, and surrounding areas become extremely hot. Use gloves or heat-resistant tools and open the hood slowly to allow heat and steam to escape.
- Children and Pets – Keep children and pets away from the griddle during and after use.
- Professional Service Only – Installation, repairs, and part replacements must be performed only by a qualified service technician.

NOTICE

CALIFORNIA PROPOSITION 65

The burning of gas cooking fuels (propane gas) generates some byproducts (including Benzene) which are on the list of substances which are known by the State of California to cause cancer (birth defects) or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Use and Care Manual, ensuring you provide good ventilation when cooking with gas.

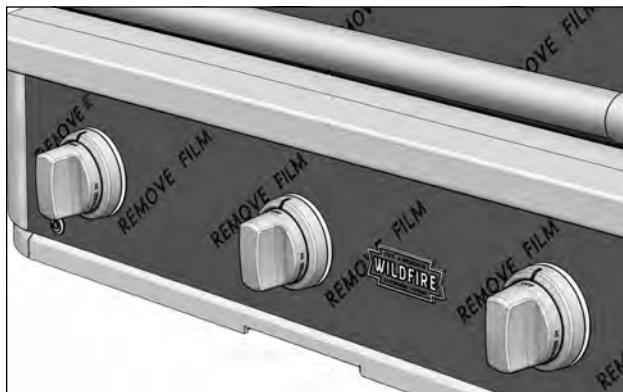
BEFORE GETTING STARTED

For your safety, the safety of others, and to have the best experience possible, please obey all warnings and instructions. Use your griddle only as intended and as instructed in this manual. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating, and maintaining any gas appliance. A digital copy of this manual can be downloaded from our website at:

www.wildfireoutdoorliving.com or call Customer Service at 602-344-4840.

- Prior to installation, thoroughly inspect your Wildfire griddle and components for shipping damage.
- Remove all packaging materials, protective film, labels, and promotional inserts from your griddle.
- Griddle outdoors only, in a well-ventilated area.
- Never operate your griddle inside a building, garage, or any enclosed space.
- Check for leaks before lighting the griddle. Never light the griddle until all leaks are fixed.

PACKAGING



INSTALLERS: Leave this manual with the owner.

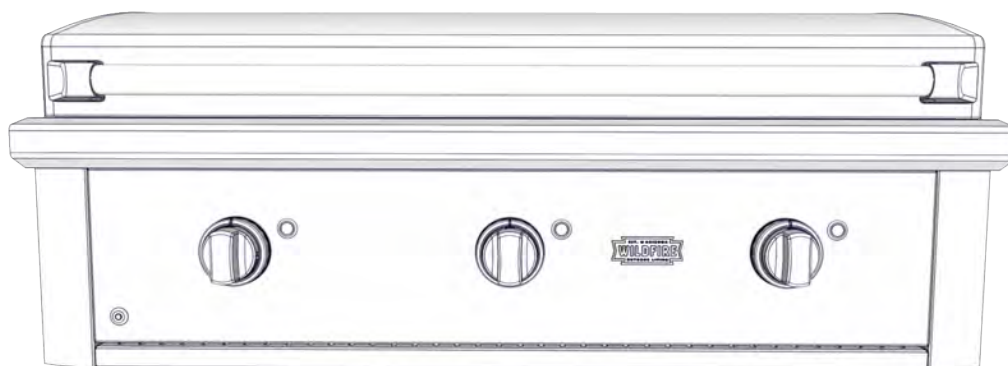
OWNERS: Keep this manual for future reference as it contains important instructions for the safety, care, and use of your griddle.

REMEMBER: Safety is the start of every great Wildfire experience. Follow these precautions so every gathering is safe, effortless, and unforgettable.

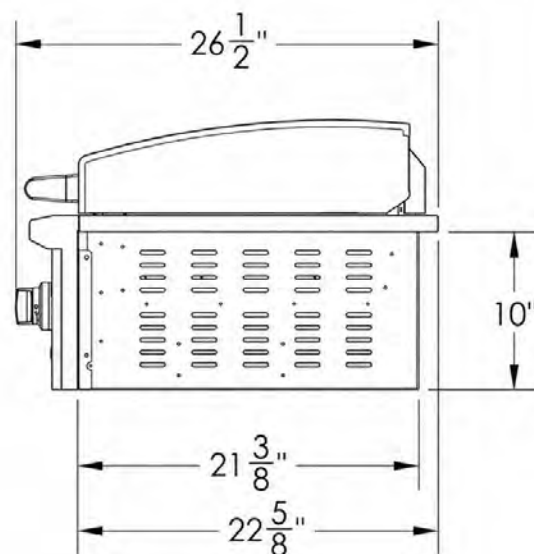
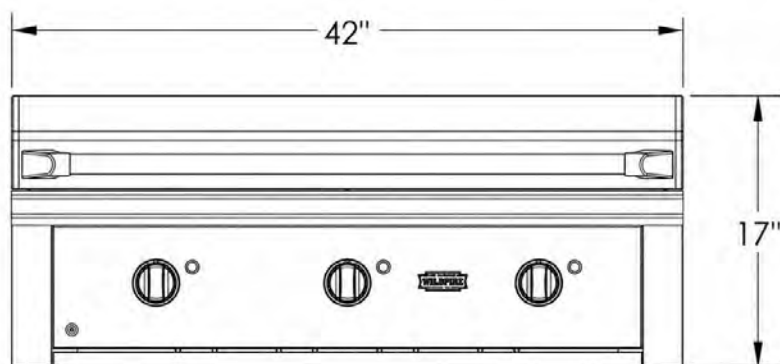


IMPORTANT: Your Wildfire griddle comes with protective film to protect the stainless-steel finish during shipping. This film **MUST** be removed prior to lighting the griddle. Heat from the griddle will melt the plastic to the metal making it very difficult to remove and will produce odors and potentially harmful fumes.

GETTING TO KNOW YOUR GRIDDLE



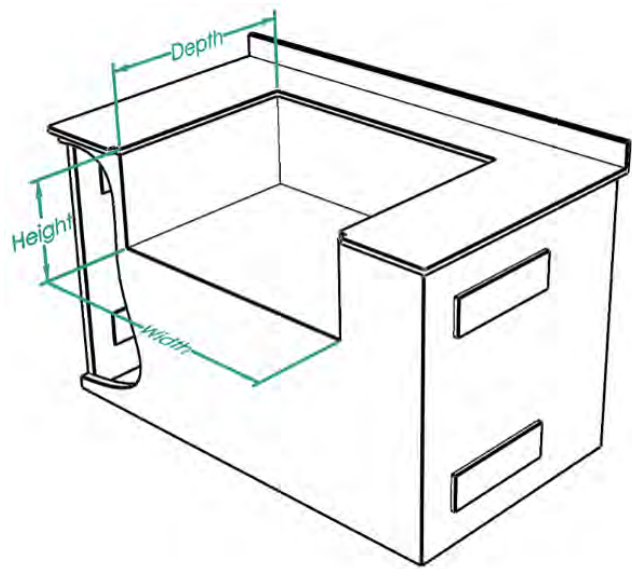
DIMENSIONS



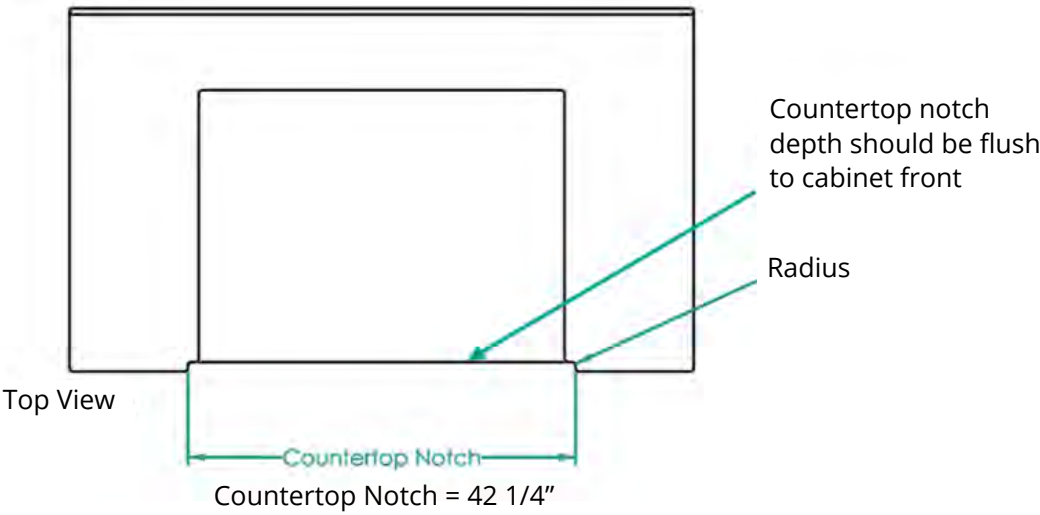
INSTALLATION

All dimensions are in inches

PRODUCT	OVERALL DIMENSIONS			CUTOUT DIMENSIONS			NOTCH WIDTH
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	*EXCLUDING RADII
42" Griddle	42	26 1/2	17	41	21 1/2	10 1/2	42 1/4



Combustible Island Materials
Insulating liner required,
see liner details on page 16.



FEATURES AND BENEFITS

Every Wildfire griddle is designed to deliver a professional-grade outdoor cooking experience — blending precision engineering, premium materials, and timeless design. Wildfire griddles set a new standard for quality, performance, and style in any outdoor kitchen.

Signature Design

- Offered in traditional 304 stainless steel and sophisticated black 304 stainless steel, Wildfire griddles are built to enhance any outdoor living space with a look that's both timeless and modern.
- The soft, contoured edges of each griddle body complement surrounding finishes, providing a seamless fit in any outdoor kitchen design.
- Every detail — from the polished trim to the control accents — reflects Wildfire's commitment to craftsmanship and refinement.

Professional Performance

- High-performance stainless steel burners are engineered for optimal heat distribution and long-lasting performance. Large cross-sectional tubing ensures a consistent, even flame across the cooking surface for superior reliability and control.
- Our 8 mm thick, precision-ground stainless steel cooking surface heats evenly edge-to-edge, giving you complete control whether you're searing steaks, cooking delicate fish, or making breakfast for a crowd. The smooth, non-porous surface requires no extra accessories — simply season, cook, and scrape clean. A gently sloped surface channels grease toward the built-in drip tray, keeping your cooking area clean.
- The combination of stainless-steel burners and a precision-ground griddle plate delivers an expansive, even-heating cooking area for the ultimate outdoor cooking experience, every time.

Engineered for Experience

- Designed to anchor any outdoor kitchen, the Wildfire Ranch Pro Griddle combines performance, style, and versatility.
- Every component is crafted from heavy-gauge 304 stainless steel, built to endure harsh conditions while maintaining a sleek appearance.
- Whether in distinctive black or traditional stainless steel, every Wildfire griddle embodies durability, performance, and elegance — the core of what outdoor living should be.

At Wildfire Outdoor Living, we believe that outdoor cooking should be as inspiring as it is effortless. Every griddle we build represents our passion for quality, our pursuit of innovation, and our dedication to helping you create memorable experiences around the flame.

GETTING THINGS READY

Check your local building codes for the proper method of installation. In the absence of local codes, this unit must be installed in accordance with either, as applicable:

1. ANSI Z223.1/NFPA 54, CSA B149.1, or CSA B149.2; or
2. ANSI A119.2/NFPA 1192 and CSA Z240 RV Series.

NOTE: Proper installation and clearances are essential for safe operation and warranty coverage. Follow these guidelines and local codes when installing your Wildfire griddle.

Outdoor Use Only

Wildfire griddles are designed for outdoor use in open, well-ventilated spaces. Never operate indoors or in enclosed areas such as garages, sheds, or sunrooms. Please note the following:

- An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered openings.
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and not more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered permanent openings.
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.



We strongly recommend professional installation of your Wildfire griddle.

Gas fittings, regulator, and installer-supplied shut-off valves must be easily accessible.



DANGER

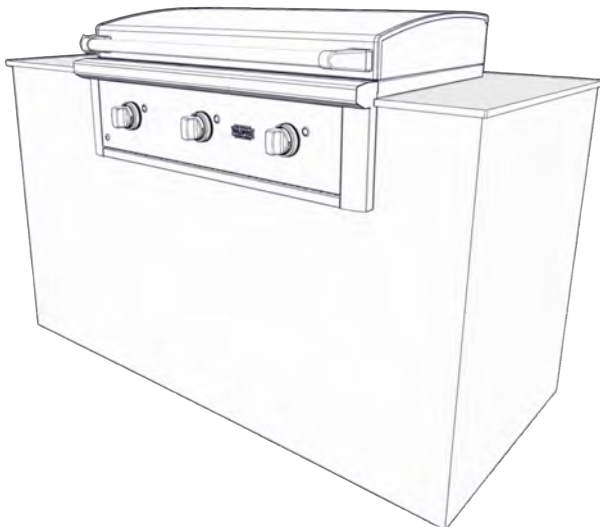
OUTSIDE USE ONLY

Use the griddle only outside in a well-ventilated area. Never use the griddle inside a home, building, garage, basement, underground shelter, shed, sun room, or other enclosed area without an approved ventilation system.

INSTALLATION TYPES

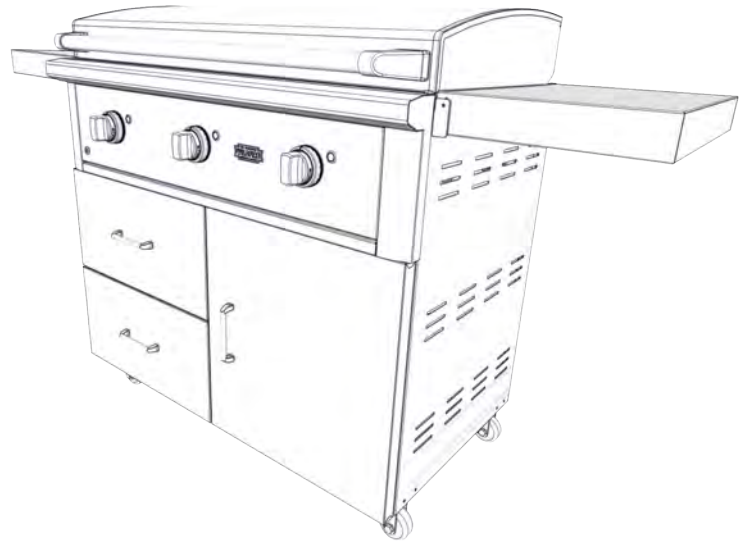
Built-In

Built-in installations are those in which the griddle will be mounted in a fixed island, pedestal, wall, or other permanent structure.



Cart

Wildfire mobile griddle carts are available that include storage for a propane tank and other items.



CLEARANCES

Clearance to Non-Combustible Materials

Wildfire griddles may be placed directly against or adjacent to non-combustible surfaces, provided ventilation is not obstructed.

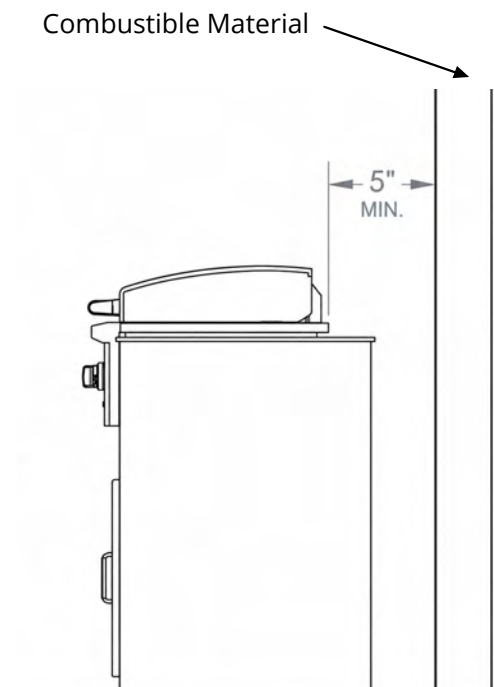
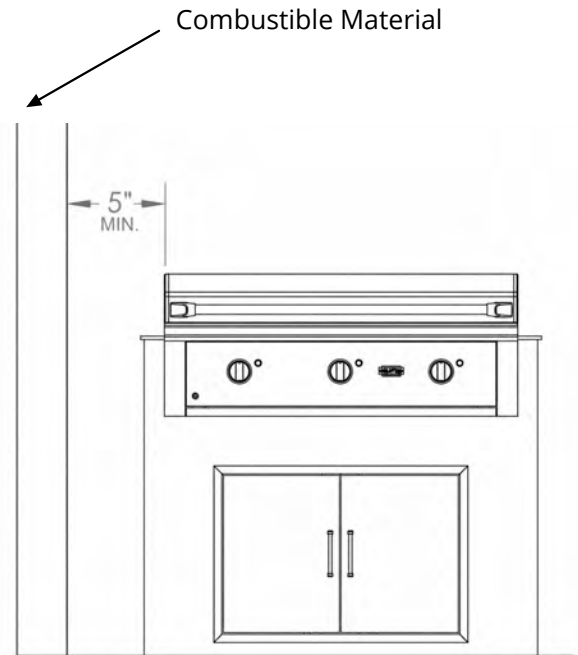
- If a wall, partition, or other obstruction blocks airflow behind the griddle, maintain a minimum 5" clearance from the back of the griddle to the wall for proper ventilation and hood operation.
- When there is no rear obstruction, a 5" clearance behind the griddle is sufficient.
- Allow at least 6" of clearance on each side of the griddle for placement of accessories such as a side shelf or utensil caddy.
- Even if exterior surfaces are non-combustible (tile, stone, stucco, etc.), underlying materials such as wood framing are still considered combustible unless properly isolated.
- If installed under an overhead structure that has only non-combustible materials, there must be a minimum height of 60" from the griddle plate to the overhead structure.
- If an overhead structure does not have sufficient ventilation to prevent heat and gas build-up, a ventilation hood must be installed directly above the griddle.

CLEARANCES

Clearance to Combustible Materials

Installing this product into a combustible enclosure without an insulated liner could result in fire, property damage and personal injury.

- Do not locate the griddle on a balcony or underneath an overhang that is made of wood or other combustible materials.
- To protect surrounding surfaces and maintain your Wildfire warranty, keep a minimum 5" clearance in all directions from any combustible island or enclosure materials (wood, vinyl, decking, etc.).
- Any combustible walls, framing, or cabinetry must remain outside the 5" safety clearance zone.
- If your island or enclosure contains combustible materials, even if covered with a non-combustible finish, those materials must be properly insulated or shielded.
- When installing your Wildfire griddle into an island or structure made with combustible materials (e.g. engineered countertops, composite cladding), use a Wildfire griddle liner to isolate the materials. See the INSULATING LINERS section of this manual.
- Ensure the hood can open freely without contacting nearby walls or surfaces.
- Do not locate the griddle near trees, bushes or other landscape features or overhangs.
- Do not store combustible materials underneath the griddle without properly isolating the materials with fire-proof materials and insulation.

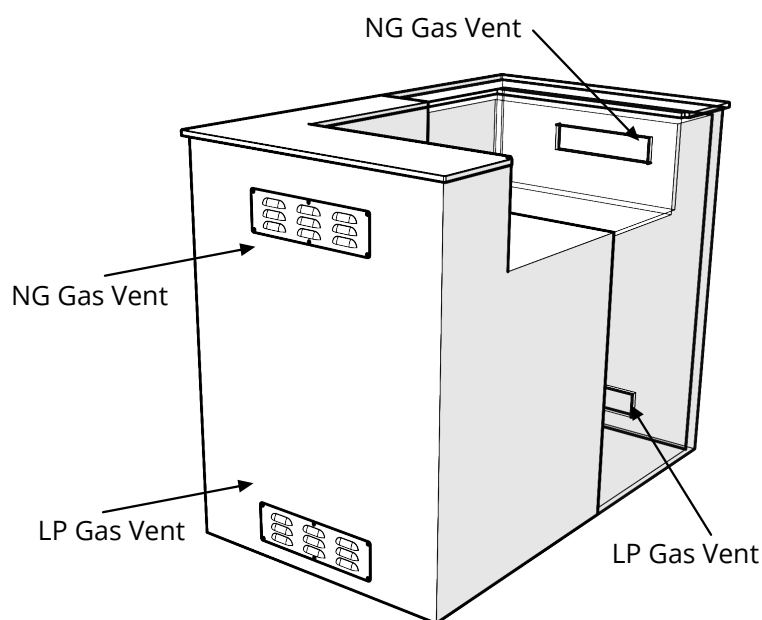
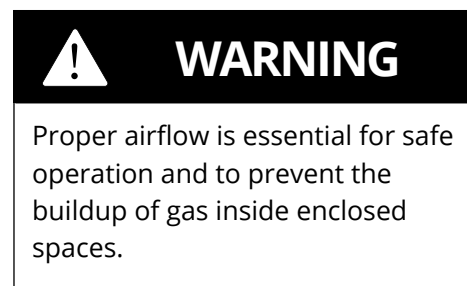


VENTILATION

Enclosure Ventilation

Always provide ventilation openings in built-in enclosures or carts to allow airflow and prevent heat or gas buildup. At minimum:

- Each cabinet that contains a gas connection or supply line must include a minimum of two ventilation openings to prevent gas buildup inside the island.
 - For Liquid Propane (LP), two vents must be placed near the bottom of the island.
 - For Natural Gas (NG), two vents must be placed near the top of the island.
- Each vent must provide at least 20 square inches of open area and allow direct access to fresh air.
- Installing two vents on each side of the cabinet will significantly improve circulation and overall ventilation performance.



VENTILATION

Ventilation Hood

Never install or operate your Wildfire griddle beneath any combustible structure or tree unless an approved ventilation hood is installed directly above the unit. An approved ventilation hood must meet all of the following requirements:

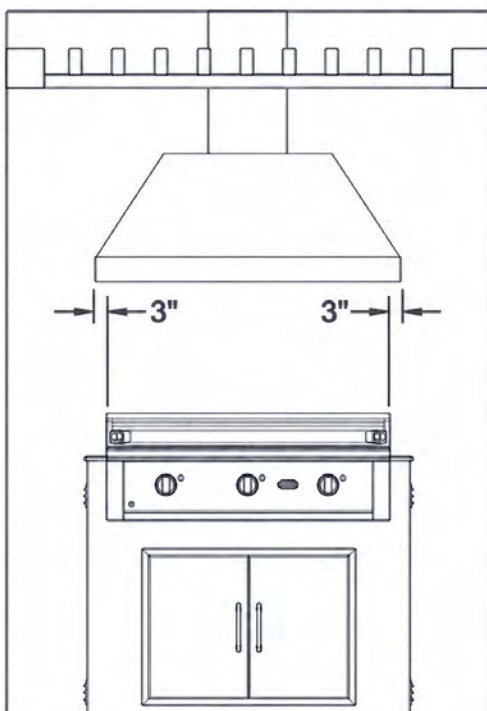
- Must be UL-certified and specifically rated for outdoor use.
- Must be installed strictly according to the hood manufacturer's specifications.
- Must be positioned a minimum of 30 inches (76.2 cm) above the top of the cooking surface.
- Must be at least 6 inches (15.2 cm) wider than the griddle, providing 3 inches (7.6 cm) of overhang on each side of the griddle.

Clearance to Non-Combustible Materials

The minimum clearance to non-combustible overhead materials is 60 inches (152 cm).

Clearance to Combustible Materials

Refer to the ventilation hood manufacturer's specifications for minimum height from the hood to the overhead structure.

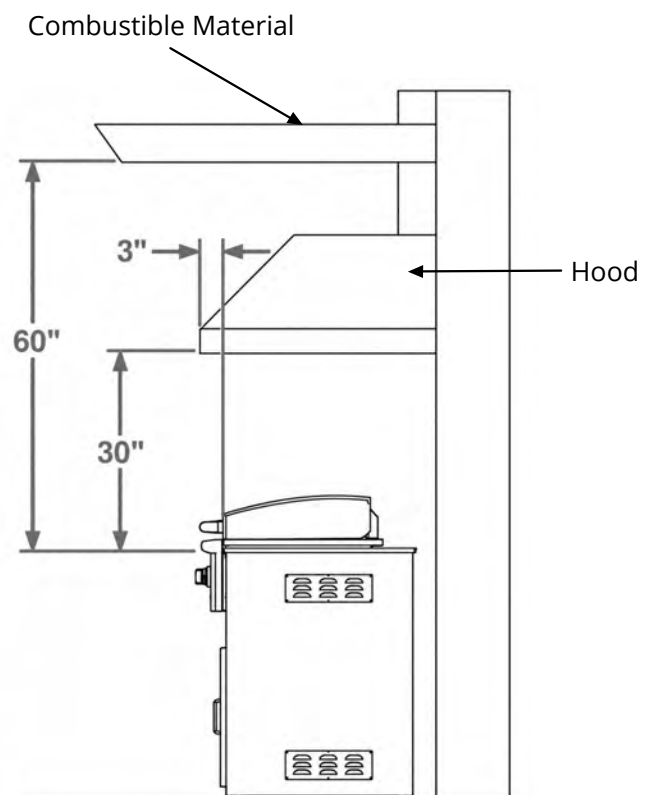


**DANGER**

Failure to follow ventilation requirements could result in fire, property damage, personal injury, or death.



Proper ventilation is essential for safe operation. Always confirm your installation meets local codes and Wildfire clearance requirements before using your griddle.



INSULATING LINERS

Wildfire Outdoor Living’s zero clearance Insulating Liners WFLINER42G allow for safe installation of a Wildfire griddle into an outdoor kitchen island or structure made with combustible materials. The liner protects surrounding surfaces from heat transfer and ensures safe operation when installed correctly. Refer to this manual when working with your outdoor kitchen professional or when building your griddle enclosure.

When a liner is properly installed, combustible materials may touch the liner at and below countertop level. See Liners in the ACCESSORIES section of this manual.

Liner Support

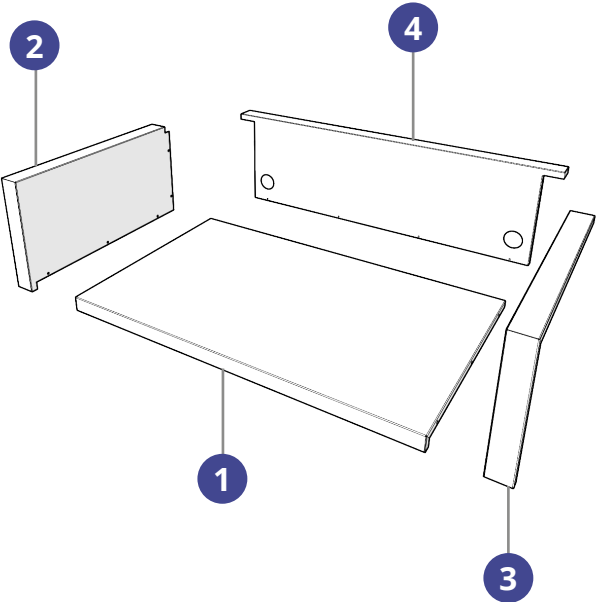
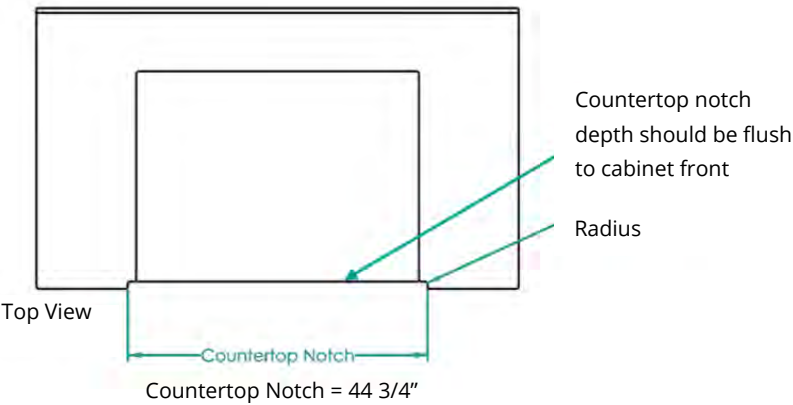
Ensure the dimensions of the installation opening and support structure match those in the Dimensions section of this manual. Never modify or remove any part of the liner.



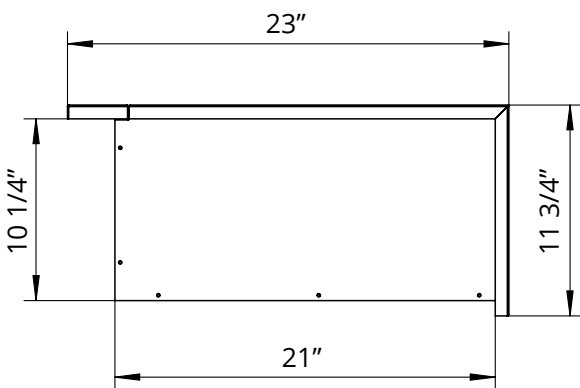
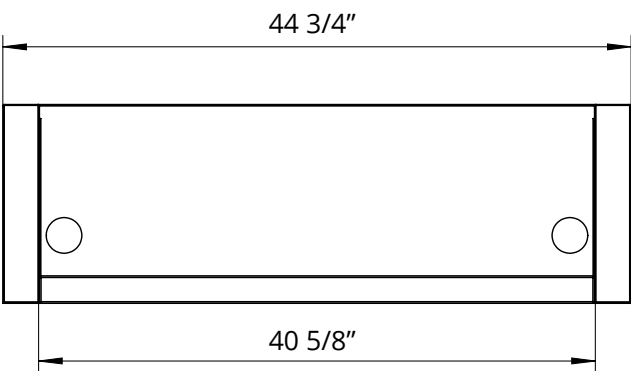
WARNING

Proper airflow is essential for safe operation and to prevent the buildup of gas inside enclosed spaces.

ITEM	COMPONENT	QUANTITY
1	Bottom Panel	1
2	Left Side Panel	1
3	Right Side Panel	1
4	Rear Panel	1
5	#8 x 1/2" Screw	15
6	#14 x 1/2" Screw	6



LINEAR DIMENSIONS



LEVEL SURFACE

Accuracy matters for performance and safety. Proper leveling during installation is critical to ensure consistent burner performance and even heat across the cooking surface. A griddle that is not level may cause uneven heating, poor combustion, or flame irregularities.

For built-in installations, ensure that the countertop or top of the island or enclosure is level. For best results, the surface should be smooth and flat. Use a standard leveling tool to confirm prior to securing the griddle in place.

For installations on a cart, ensure that the ground is not sloped, bumpy, or uneven. The cart should be placed on a hard surface free from grass, landscaping, or other flammable materials.

ENVIRONMENTAL CONSIDERATIONS

Windy Conditions

Your Wildfire griddle is a high-performance outdoor appliance that requires a steady flow of fresh air to ensure proper burner combustion and efficient operation. The griddle is engineered to draw in air through the control panel area and vent exhaust gases through the gap between the front and rear of the hood.

However, windy conditions can disrupt this natural airflow which may lead to:

- Uneven burner performance or flame disturbance.
- Heat buildup around the control panel area.
- Hot or damaged control knobs, melted igniter wires, or discolored metal surfaces.

Griddle Placement

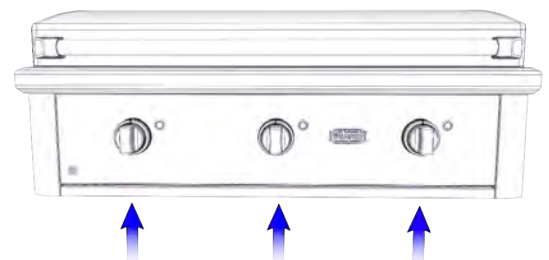
To support correct airflow into the griddle, consider placing the griddle:

- So that prevailing winds blow toward the front control panel (behind you when cooking).
- To avoid wind directly hitting the rear of the griddle as this can disrupt exhaust airflow.
- With a wind break, such as a non-combustible wall, fence, or partition, behind the griddle to shield it from wind.
- To ensure sufficient openings below and around the unit to maintain consistent airflow.

Wind striking the back of the griddle can obstruct exhaust air and cause improper heat buildup inside the griddle.

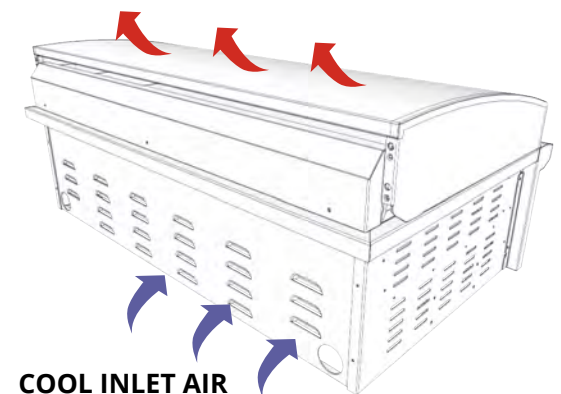


On windy days, avoid leaving the hood closed for more than 15 minutes while burners are on high.



FRESH AIR

HOT EXHAUST AIR



COOL INLET AIR

ENVIRONMENTAL CONSIDERATIONS

Overheating

Even under ideal conditions, outdoor griddles produce more heat than typical indoor ranges. Wind adds oxygen to the combustion of gas which can produce even more heat and can direct heat away from its intended exhaust path. To prevent overheating and damage to the griddles or personal injury:

- Avoid leaving the hood closed for more than 15 minutes with the burners on high on windy days. Intermittently open the hood briefly to let out hot air while maintaining sufficient temperature on the griddle surface.
- Always test control knobs for temperature before grabbing them. If you suspect excessive heat buildup, use a high heat mitt to open the hood and adjust the burner settings.

NOTE: Damage resulting from wind-related heat buildup, including melted knobs, discolored panels, or ignition component failure is not covered under the Wildfire warranty.

Near the Ocean

Wildfire griddles are constructed of high-quality stainless steel and other corrosion-resistant materials. However, after extended periods exposed to salt-spray and wind, surfaces may show slight weathering. To keep your griddles looking great year after year, Wildfire offers environmental covers.

High Elevations

Air at higher elevations has less oxygen. This can prevent the full combustion of liquid propane and natural gas and, in turn, prevent the griddle from reaching its maximum temperature. Wildfire offers High Elevation orifice kits to keep your griddles operating to its fullest at any elevation. For more information and to order a kit, please contact: customerservice@wildfireoutdoorliving.com

OPERATING TEMPERATURE

Wildfire griddles are designed to operate in typical outdoor cooking temperatures. For your general health and safety, the griddle shouldn't be operated in temperatures too extreme to operate safely. The outside air temperature should be 0°F - 120°F (-17°C - 49°C).

GAS REQUIREMENTS

Pressure Regulation is Mandatory

DO NOT connect the gas supply directly to the griddle. Every Wildfire griddle requires a pressure regulator to operate safely and efficiently. The regulator provided with your griddle must be installed; this is required by local and national gas codes.

Confirming Gas Type

Each Wildfire griddle is preset at the factory for use with either Natural Gas (NG) or Liquid Propane (LP). It is essential that the fuel source connected to your griddle matches this configuration. You can verify the correct gas type by checking the rating plate, which is located on the side of the griddle and includes:

- Model and serial numbers
- Gas type and operating specifications

Gas Supply Pressure

For both liquid propane and natural gas, pressure regulation is mandatory and essential for optimal griddle performance. For the pressure regulator to maintain constant pressure and optimal gas flow, the incoming gas supply must be consistent and within the following ranges:

FUEL TYPE	MINIMUM INLET PRESSURE	MAXIMUM INLET PRESSURE
Liquid Propane (LP)	8" W.C. (.4 psi)	13" W.C. (.5 psi)
Natural Gas (NG)	3.5" W.C. (.14 psi)	10.5" W.C. (.25 psi)

*W.C. = Water Column, psi = pounds per square inch

Gas Conversion Kits

Both the pressure regulator and manifold orifices are tuned at the factory for the gas type specified on the rating plate.

If you need to convert your griddle to a different fuel type, use a Wildfire-certified conversion kit. Conversion must be performed by a qualified technician and must comply with:

- ANSI Z223.1/NFPA 54 – National Fuel Gas Code (United States)
- CSA B149.1 / B149.2 – Natural Gas and Propane Installation Codes (Canada)



WARNING

Removing, altering, or failing to use the supplied regulator may cause fire, personal injury, or property damage; and will void all warranty coverage.



Only use the fuel type listed on the rating plate. DO NOT attempt to operate the griddle with a different type of gas.

INSTALLING NATURAL GAS LINE

IMPORTANT: Professional Installation Required

All natural gas connections must be performed by a licensed contractor or a qualified representative from your local gas company. Improper installation may result in gas leaks, fire, or personal injury.

To maintain proper performance and safety:

- Keep the gas line as short and direct as possible.
- Size the gas supply line to support the total BTU demand of all connected gas appliances and take into account the pressure loss over long pipe lengths.
- Use a minimum ½ inch gas line for connection. A ¾ inch or greater gas line may be needed for long runs.
- Install a manual shut-off valve in an accessible location as required by code.

When sealing threaded pipe connections, apply an outdoor-rated, gas-approved thread compound, leaving the last two threads clean to prevent a blockage or debris from entering the system. Do not use thread compound or sealant on flare fittings.

Regulator Guidelines

- Minimum Gas Pressure: 4" (101.6 mm) Water Column
- Maximum Working Pressure: ¼ psi
- Leak Testing: Always perform a leak test on the regulator before operating the griddle. Never use or operate the griddle until all connections have been leak-tested and confirmed safe.
- Installation Location: The regulator should be installed directly to the back of the griddle or immediately downstream of the shut-off valve.



Natural Gas (NG) pressure below 4" Water Column or Liquid Propane pressure below 11" Water Column may decrease the performance of your griddle.

Built-In Griddle Installations

For built-in applications:

- Use only approved flexible metal connectors rated for outdoor use.
- Keep flexible gas lines as short as possible to maintain consistent pressure and prevent vibration damage.
- Refer to the "GAS CONNECTIONS" section of your manual for recommended installation layouts and permanent hookup examples.

Fuel Conversion or Service

If your gas needs change or service is required, contact your authorized Wildfire dealer or a qualified gas service technician. Improper conversion or unauthorized modifications may cause unsafe operation and will void your warranty.

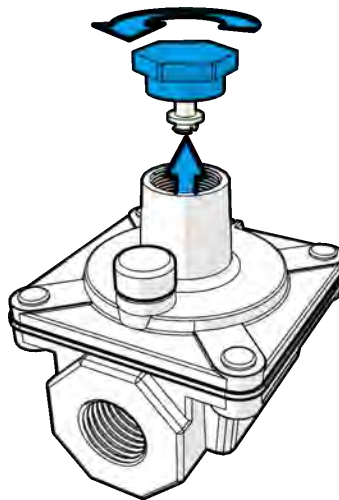
Freestanding Griddles

For freestanding Wildfire griddles operating on natural gas, it is recommended to use a flexible stainless-steel metal hose. Approved hoses can be obtained through your authorized Wildfire dealer or at most professional hardware suppliers.

INSTALLING TO A LARGE BULK PROPANE TANK (LP)

When connecting your griddle to a large, fixed propane tank, a fixed installation regulator should be used to maintain gas pressure at the required level. The Wildfire recommended regulator can be converted to use either liquid propane or natural gas. The regulator, as shipped, is configured for natural gas and will need to be converted to use liquid propane before use. Contact customer service if you have questions about installing bulk propane. To convert the regulator:

- 1 Unscrew the top cap.



- 2 Pull the stem from the cap.



- 3 Flip the stem over and replace in the cap. Screw the cap back on.



ELECTRICAL REQUIREMENTS

IMPORTANT: All electrical connections for this appliance must comply with local electrical codes.

In the absence of local requirements, installation must follow the National Electrical Code (ANSI/NFPA 70) or, in Canada, the Canadian Electrical Code (CSA C22.1).

- This griddle must be connected to a Ground Fault Interrupter (GFI) protected circuit for safe outdoor operation.
- The griddle includes a three-prong grounded plug for protection against electric shock.
 - Never remove, alter, or cut off the grounding prong.
 - Always plug the griddle directly into a properly grounded, three-prong outlet.
- If an extension cord is required, it must:
 - Be a three-wire, grounded type.
 - Carry a rating equal to or greater than the griddle's electrical load.
 - Be approved for outdoor use (marked with "W" or "W-A").
- To avoid electrical shock:
 - Do not immerse the power cord, plug, or any electrical component in water or other liquids.
 - Unplug the griddle when not in use, before cleaning, or before performing any maintenance.
 - Allow the appliance to cool completely before handling or storing.
- Prevent damage to the power cord:
 - Keep the cord away from hot surfaces and sharp edges.
 - Do not operate the griddle if the cord or plug is damaged, frayed, or malfunctioning. Contact your authorized Wildfire dealer for service.
- Use the griddle only for its intended purpose as an outdoor cooking appliance.

SETTING UP YOUR GRIDDLE

BEFORE YOU BEGIN

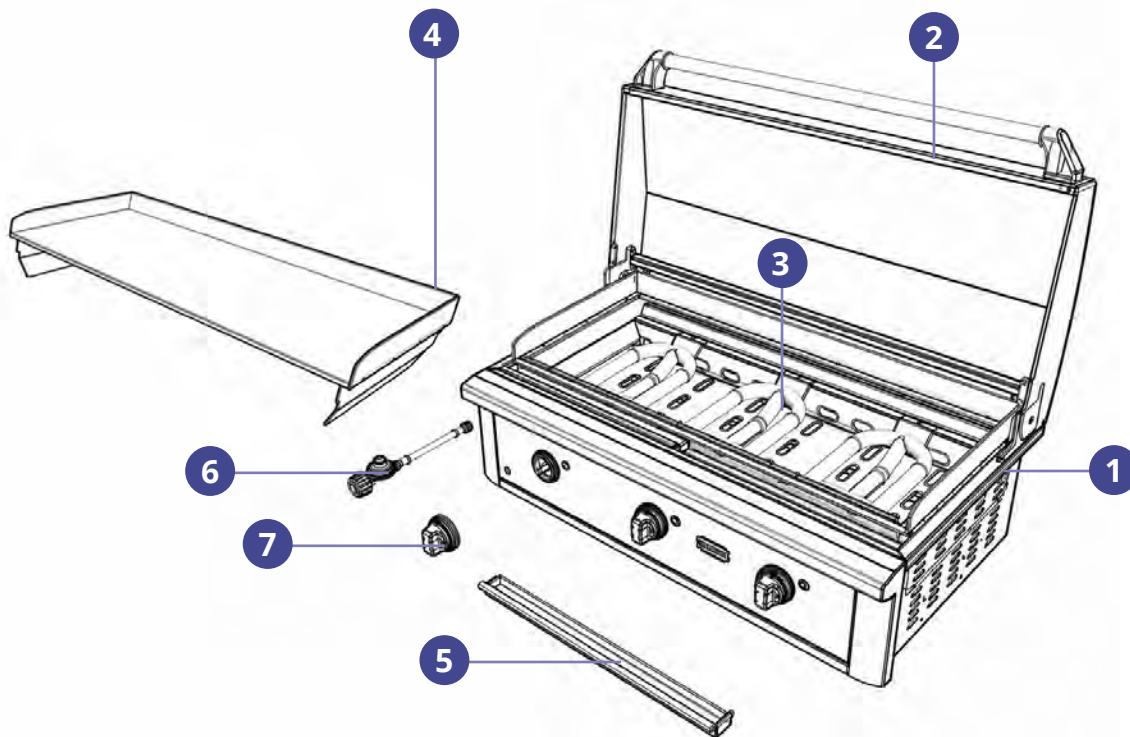
- Verify the label on the box matches what was ordered, including model number and gas type – Liquid Propane (LP) or Natural Gas (NG).
- Review the GETTING THINGS READY section of this manual.
- For built-in installations, verify that all gas and electrical lines meet all building codes and have a proper shut-off valve and breaker.
- If installing onto a cart, verify that the cart has been assembled properly and is positioned on a smooth, level surface.

Tools Needed

- Adjustable wrench
- #2 Phillips Screwdriver
- Pliers

Griddle Components

1. Griddle Body
2. Hood
3. Main Burners x3
4. Griddle Plate (Cooking Surface)
5. Drip Tray x2
6. Regulator
7. Control knobs



SETTING UP YOUR GRIDDLE

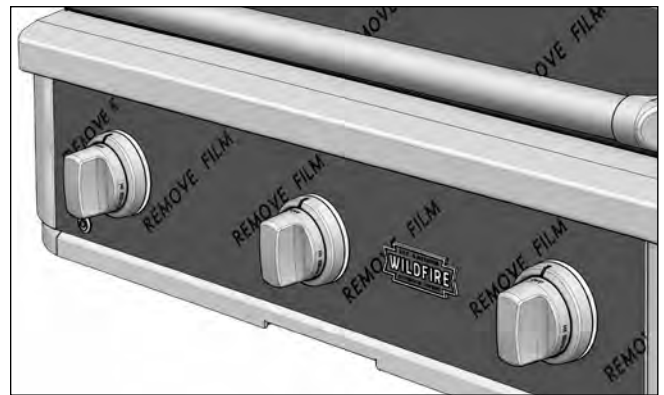
Unpacking Your Griddle

Before installing your Wildfire griddle, carefully inspect the appliance and all included components for any signs of damage that may have occurred during shipping or handling. Look for dents, scratches, or loose parts that could affect operation or safety. If any damage or missing parts are found, contact your authorized Wildfire dealer before proceeding with installation or use. Save all parts and documentation. Verify the information on the product rating label including the model number, serial number, and gas type.

Place the griddle on a smooth, stable surface in a well-lit area. Griddles should always be lifted by two or more people to avoid unnecessary back strain. Do not install the griddle onto an island or cart until you have checked for damaged or missing parts. Do not connect gas or electrical lines.

Remove Protective Film

Your Wildfire griddle comes with protective film to protect the stainless-steel finish during shipping. This film **MUST** be removed prior to lighting the griddle. Heat from the griddle will melt the plastic to the metal making it very difficult to remove and will produce odors and potentially harmful fumes.



SETTING UP YOUR GRIDDLE

BUILT-IN INSTALLATIONS

IMPORTANT: Professional Installation Required

Built-in installations should be designed and built for fixed gas piping. Joints and connections should be soldered and must meet local and national building and gas codes. Your gas professional should have installed a certified gas pressure regulator and an accessible manual shutoff valve and may have installed a pressure regulator to step down the gas utilities incoming pressure to a safe residential pressure. If so, this regulator should be upstream of the installed manual shutoff valve. Do not remove or bypass this regulator. Your Wildfire griddle comes with a pressure regulator to keep the gas pressure within safe operating limits. Consult with your gas professional to see if this additional regulator is needed. Wildfire Outdoor Living recommends using the pressure regulator included with your griddle.

Your Wildfire griddle comes with a gas flex line and brass connector for connecting to the installed fixed gas line. The brass connector on the griddle's flex line is a female flare, or compression-style, connector. Only connect a male flare connector to it. The gas professional may have installed a pipe thread connector on the end of the fixed gas line. If so, you will need a connector adapter to change from the pipe thread to flare threads. The gas line may also be larger than the griddle's 3/8" flare connector. In this case, an adapter that converts from the pipe's larger size pipe threads to 3/8" flare will be needed. This connection should be performed by a gas professional as the pipe threads should be properly tightened and sealed.

1. **Prepare the Griddle** – Ensure all burner control knobs are in the "OFF" position before beginning installation.
2. **Close Shut-Off Valve** – Ensure that the installed shut-off valve on the gas supply line is in the closed position. For a ball valve, the closed position is when the handle is perpendicular to the gas pipe. For a quarter-turn valve, the closed position is when the knob is turned fully clockwise. Thread-closing valves, such as a gate or globe valve, typically have a round knob that you turn clockwise to close.
3. **Attach the Regulator** – The supplied 3/8" regulator includes a directional flow arrow indicating the proper gas flow direction (arrow must point toward the griddle). Connect a 3/8" MIP fitting to the regulator's "in" side and attach your approved connection hose.
4. **Connect the Hose** – Use only 1/2" stainless steel corrugated hoses for flexibility and long-term durability. Ensure the hose length and flow capacity meet your installation needs. Use a 1/2" to 3/8" reducer to connect to the regulator. Connect the opposite end of the hose securely to the manual shut-off valve.
5. **Leak Testing** – After all connections are completed, check for leaks using a soap and water solution. Never use an open flame for leak detection. If bubbles form, tighten fittings and re-test until no bubbles appear.

CART INSTALLATIONS

Wildfire carts are engineered to fit our griddles perfectly and are the perfect mobile platform to enjoy griddle cooking whenever and wherever you like.

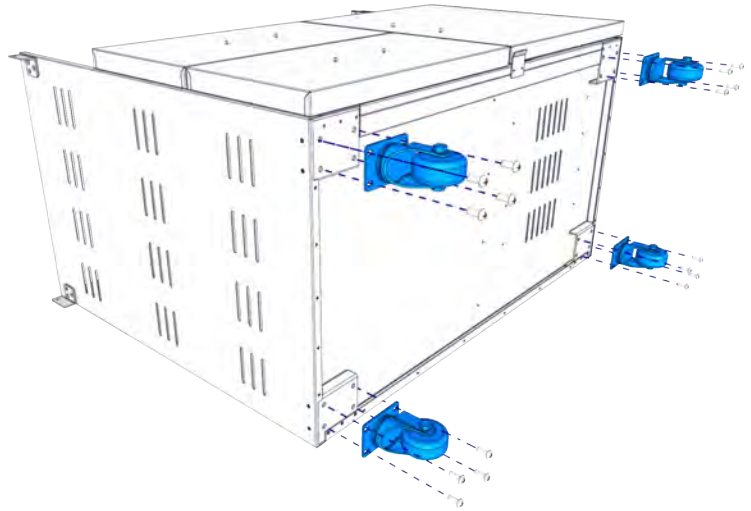
Before Installing Griddle

Remove all packaging materials. Verify that all parts are there and that there hasn't been any shipping damage. Remove the protective film from the stainless-steel surfaces.

Assembly of the cart and installation of the griddle requires two people.

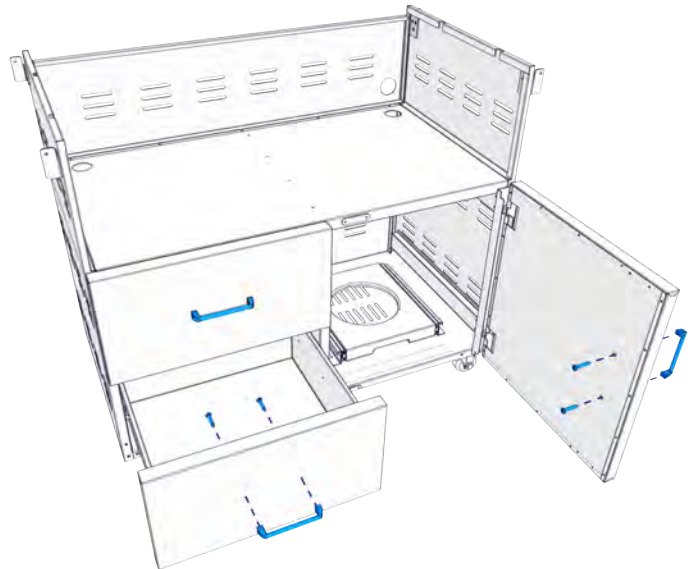
Install the Casters

The cart comes mostly pre-assembled with just a few easy steps to get it ready. To begin, place the cart on a stable surface in a well-lit area. Place a blanket, foam sheet, or other smooth material on the surface behind the cart. With one person on either side of the cart, carefully tilt the cart on its back. Install casters as shown.



Install Handles

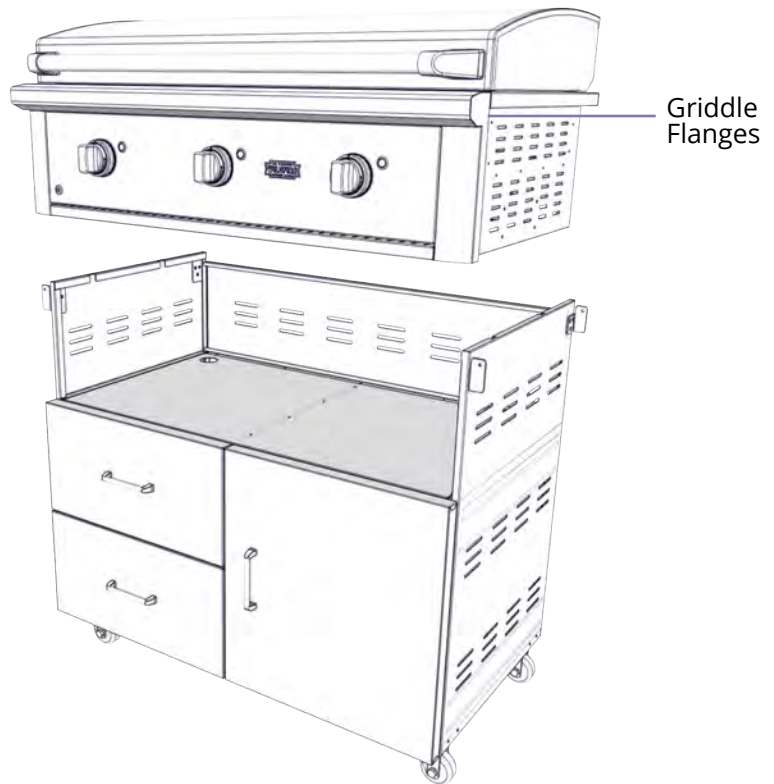
Install handles onto the doors and drawers using the provided shoulder screws as shown. Do not overtighten the screws. Note that the cart shown is for reference only; your cart may have a different door/drawer configuration.



CART INSTALLATIONS

Install Griddle

Lock the two cart wheels. With two people, install the griddle by lowering it onto the cart. The sides of the cart go inside the side flanges of the griddle. Make sure the griddle is fully seated on top of the cart and both top edges of the cart are fully inside the griddle flanges.



Attach Shelves

Align the open slots on the shelf with two pins on the sides of the cart. Slide the shelf all the way towards the griddle until the shelf drops down.



CONNECTING GAS

Natural Gas

IMPORTANT: Professional Installation Required

Ranch Pro Natural Gas (NG) griddles are designed to operate using natural gas only, at a pressure regulated at 4 inches (101.6 mm) of water column (WC). Your Wildfire griddle includes the proper regulator for the intended type of gas. The type of gas can be found on the product label on the side of the griddle.

The incoming gas supply to the regulator should have a pressure in the range of 3.5" WC – 10.5" WC (0.14 psi - 0.25 psi) for optimal performance. If the incoming pressure is lower than 3.5" WC, your griddle may not reach its maximum performance. The maximum pressure of the gas supply coming into the griddle's regulator should not exceed 14" WC (1/2 psi). If your gas supply exceeds this, your gas professional should install a regulator on the supply line to step the pressure down to 7" WC before connecting the griddle's included regulator.

The griddle's included regulator should be connected directly to the griddle's gas flex line and downstream of the gas supply's shut-off valve. An arrow on the regulator indicates the direction of gas flow which should point towards the griddle's gas flex line.



Liability Disclaimer: Wildfire Outdoor

Living is not responsible for the selection, performance, or workmanship of any contractor or installer connecting the natural gas supply to this appliance. Always confirm that all installation work complies with local codes and gas authority regulations.

Before starting the griddle, verify the following:

1. **Prepare the Griddle** – Ensure all burner control knobs are in the "OFF" position before beginning installation.
2. **Install Regulator and Shut-Off Valve** – Every Wildfire Natural Gas griddle must include both a pressure regulator and a manual shut-off valve on the gas supply line.
3. **Seal Pipe Threads** – Apply an outdoor-rated, gas-approved thread sealant to all pipe threads. Do not use sealant on flare connections, these are designed to seal without additional material.
4. **Attach the Regulator** – The supplied 3/8" regulator includes a directional flow arrow indicating the proper gas flow direction (arrow must point toward the griddle). Connect a 3/8" MIP fitting to the regulator's "in" side and attach your approved connection hose.
5. **Connect the Hose** – Use only 1/2" stainless steel corrugated hoses for flexibility and long-term durability. Ensure the hose length and flow capacity meet your installation needs. Use a 1/2" to 3/8" reducer when connecting to the regulator. Connect the opposite end of the hose securely to the manual shut-off valve.
6. **Leak Testing** – After all connections are completed, check for leaks using a soap and water solution. See LEAK TESTING section below for details.



WARNING

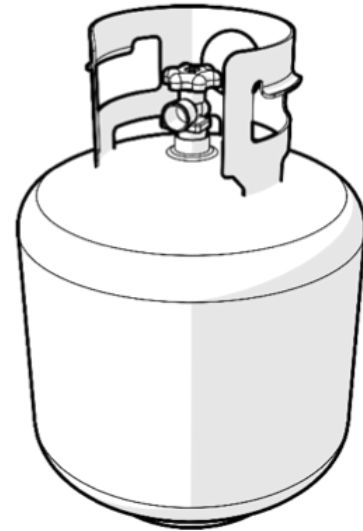
Only use the fuel type listed on the rating plate. DO NOT attempt to operate the griddle with a different type of gas. All natural gas connections must be performed by a licensed contractor or a qualified representative from your local gas company. Improper installation may result in gas leaks, fire, or personal injury.

Liquid Propane (LP)

Wildfire griddles configured for Liquid Propane (LP) come equipped with a factory-supplied LP hose and regulator assembly designed to connect directly to a standard 20 lb., Type 1 LP cylinder. All fittings required for connection are included with your griddle.

Cylinder Specifications

- An LP gas supply cylinder used with this griddle must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity is 80% and is approximately 20 pounds of propane.
- The LP cylinder must have a shut-off valve (see image) terminating in a Type 1 LP threaded outlet.
- NOTE: A Type 1 compatible cylinder with a Type 1 cylinder valve has a back-check valve which does not permit gas flow, until a positive seal has been obtained.
- The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of the cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated which could result in fire or
- All LP gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for LP gas cylinders by the U. S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling prevention device.
- Read all labels on the LP Gas Supply Cylinder.
- New cylinders are always shipped empty for safety.
- Allow only qualified LP gas dealers to fill or repair your L.P. gas supply cylinder. Inform the gas dealer if it is a new or used cylinder to be filled. After filling, have the gas dealer check for leaks and to see that the relief valve remains effective and in good repair.



Pressure Regulator and Hose (included with griddle)

The Type 1 connection system has the following features:

- The system will not allow gas to flow until a positive connection has been made.
- The system has a thermal element that will shut off the flow of gas in the event of a fire.
- The system has a flow limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour.

CAUTION

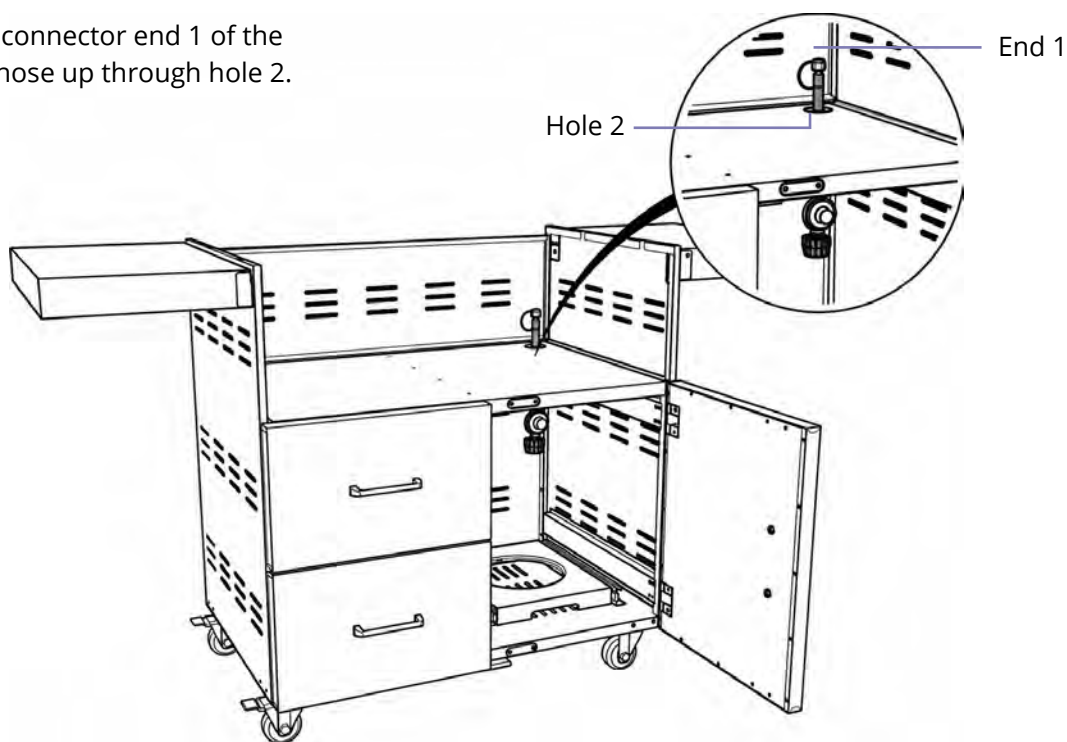
The cylinder control valve must be turned off before any connection is made or removed.

Connecting Liquid Propane (LP)

The propane tank's shutoff valve should be in the closed or "OFF" position. If not, turn the knob clockwise until it stops.

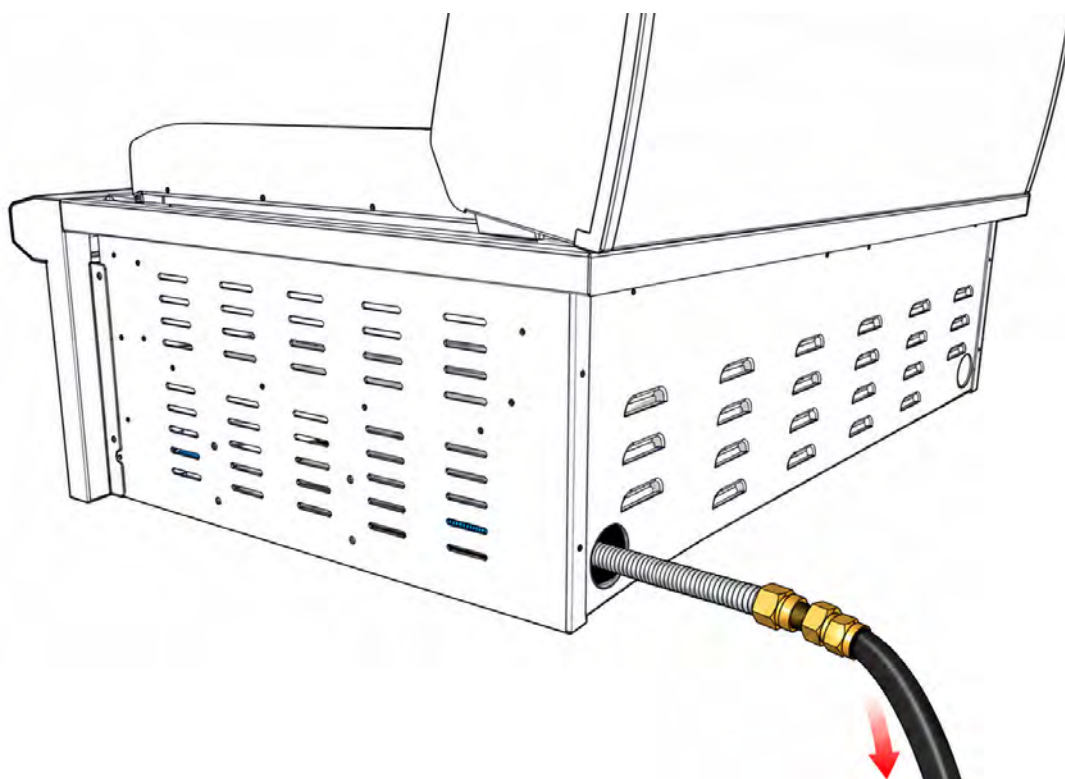
1

Route the connector end 1 of the regulator hose up through hole 2.



2

Attach the regulator connector to the griddle's gas flex line.



3

Slide out the propane tank shelf inside the cart.



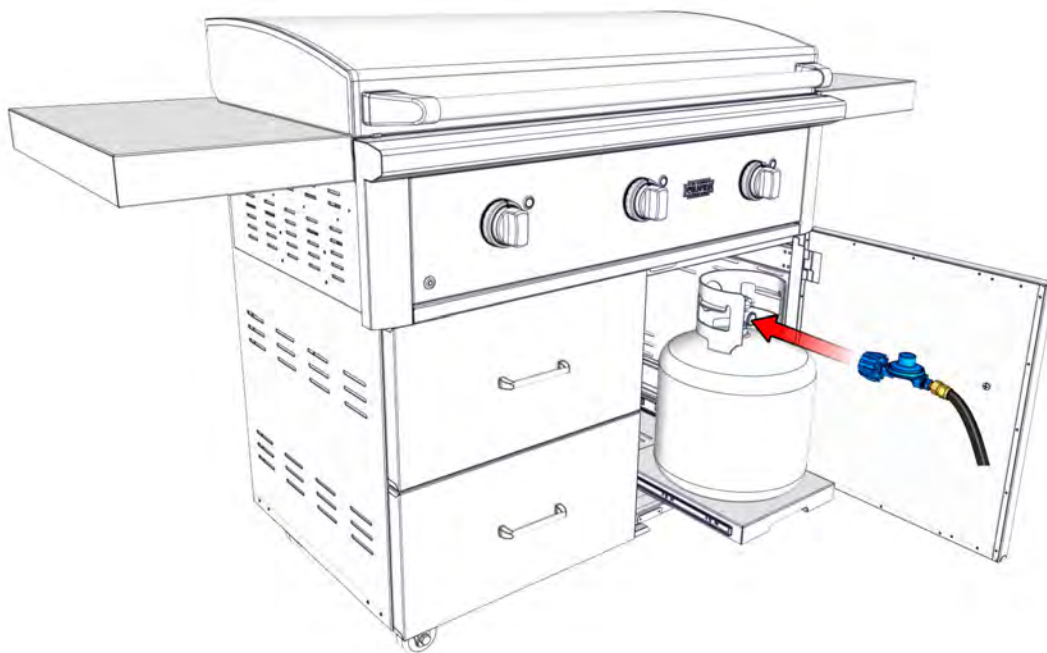
4

Set the propane tank on the shelf, making sure that it fully drops into the hole in the shelf.



5

Connect the regulator assembly to the propane tank. Hand-tighten only, do not use tools.



- Turn the propane tank's shutoff valve to the open or "ON" position.
- Turn the griddle's burner control knob to the "HIGH" position. Push and hold the knob for about 5 – 10 seconds to allow the air in the system to purge before attempting to light the burners.
- Before lighting the griddle's burners, perform a leak test on the propane tank connection.



Inspect the regulator hose. DO NOT use if there is any wear, cuts, holes, loose end caps, or other damage.

Repeat the inspection before each use; additionally, look for signs of wear such as cracking or abrasion marks. These can be signs that the hose is rubbing against something or is breaking down due to extreme weather.

Contact your Wildfire dealer or Wildfire Customer Service directly for a replacement regulator.

Test for Leaks

- Never turn on the griddle without the correct pressure regulator in place.
- Always perform a leak test on the regulator and gas connections before operating the griddle.
- Never use or operate the griddle until all connections have been leak-tested and confirmed safe.
- Never leak test with an open flame. Extinguish or move candles, gas lanterns, Tiki torches or other open flames to a safe distance from the griddle and gas lines. Turn off other gas appliances near the griddle.

**DANGER**

Failure to follow ventilation requirements could result in fire, property damage, personal injury, or death.

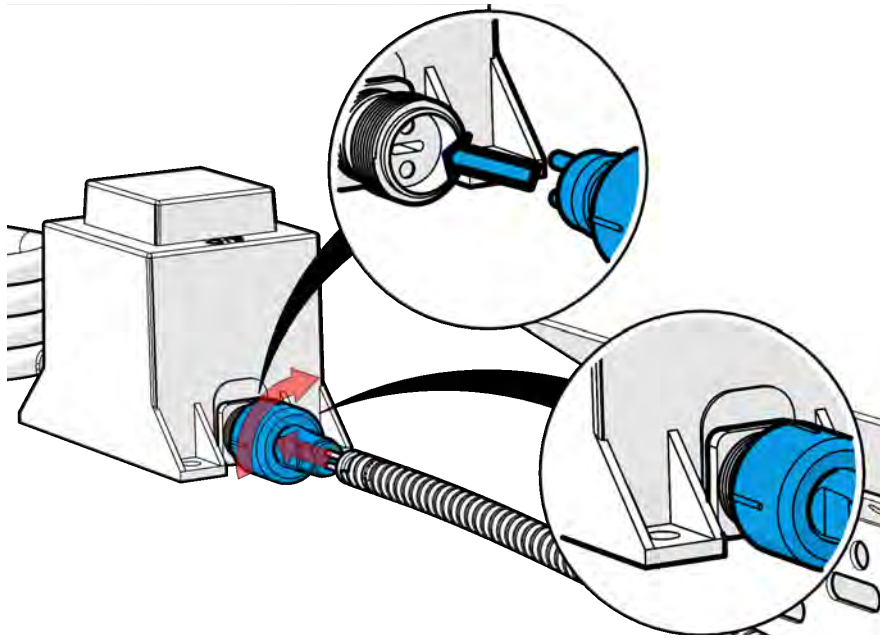
CAUTION

During gas pressure testing:

1. Mix a solution of mild detergent or liquid soap and water in a spray bottle.
 2. Turn all griddle control knobs to OFF.
 3. Ensure all gas connections are tight and secure.
 4. Completely open the shut-off valve. If you hear a rushing sound or smell gas, close the shut-off valve immediately. This indicates that there is a bad gas connection or a leak in the gas line or one of the gas components. Contact your gas professional to have the system checked or corrected. If your gas professional finds that there is an issue with the griddle's included regulator or any of the gas components in the griddle, contact Wildfire Customer Service at 602-344-4840 for instructions and replacement parts.
 5. If there is no rushing sound or gas smell, verify that there are no leaks by spraying all gas connections with the soapy solution. If "growing" bubbles appear, there is a leak at that connection. Close the shut-off valve immediately and retighten the connection. Open the shut-off valve. If the bubbles continue, close the valve and contact your gas installation professional. Do not try to disassemble or repair the regulator or gas components of the griddle.
- The griddle and its shutoff valve, if applicable, must be disconnected from the gas supply piping system if test pressures may be in excess of ½ psi (3.5 kPa); or,
 - The griddle must be isolated from the gas supply piping system by closing its manual shutoff valve during the test for pressures equal to or less than ½ psi (3.5 kPa).

CONNECTING THE TRANSFORMER

To ignite the griddle's burners and the knob light rings, the transformer must be connected to an electrical outlet. The outlet must be an outdoor-rated, three-prong grounded AC outlet. It is recommended to use a GFCI outlet to prevent electric shock in wet environments.

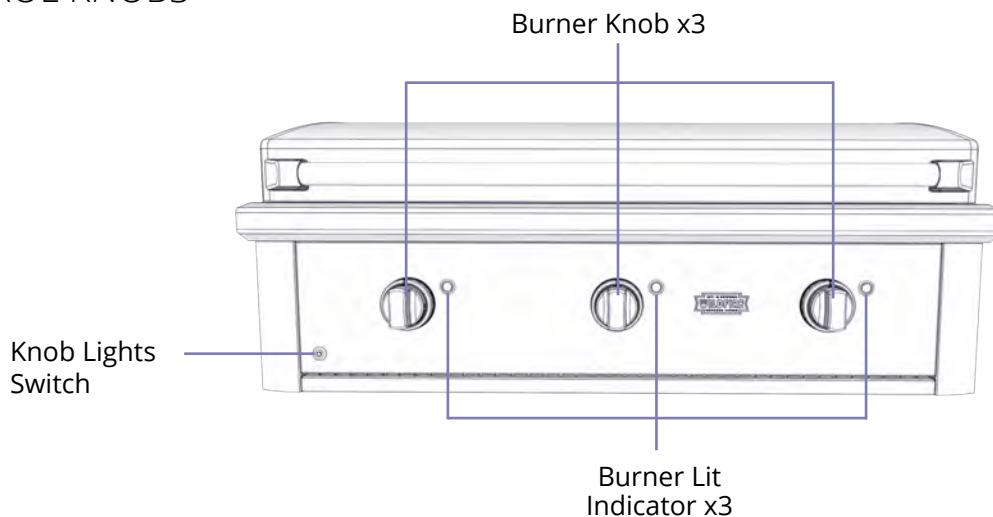


HOW TO USE YOUR GRIDDLE

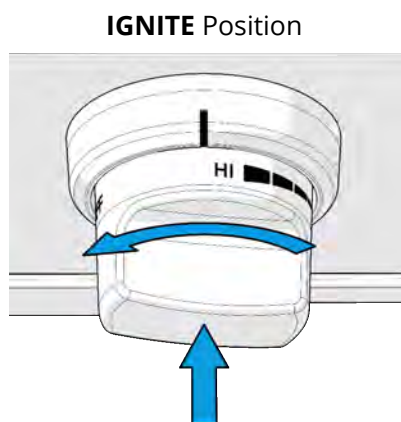
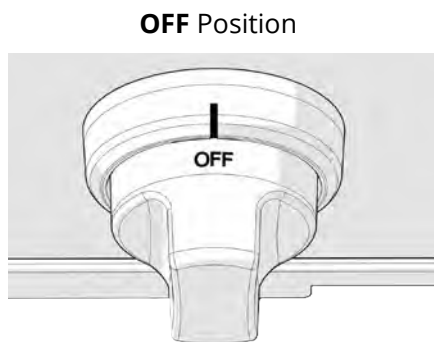
FIRST TIME USE

Before cooking on your griddle for the first time, it is recommended to run the griddle without food long enough to burn off any trace debris or oils that may cause odors or alter the food's taste. Ignite the griddle, turn all control knobs to HI, and close the griddle's hood. Run the griddle until odors have begun to subside (approximately 5 minutes). The griddle is now ready for cooking. See the following sections for details on lighting and operating the griddle.

CONTROL KNOBS



LIGHTING THE GRIDDLE



Push, rotate 90 degrees, hold for 5-10 seconds

Main Griddle Cooking Burners

Push and hold the control knob while rotating it counter-clockwise. This griddle is a spark ignition, so you won't feel the click like you do on the piezo igniter. The knob will be close to HI. Continue pushing in on the knob until you see flames across the entire burner(s) while viewing through the front inspection holes with drip trays removed.

Multi-Zone Burners

Your griddle is equipped with independently controlled burners beneath the griddle plate, allowing you to create multiple heat zones on a single cooking surface. Use the high-heat zone for searing, the medium zone for general cooking, and the low zone to hold food warm — all at the same time. Light each zone using the same method described above. Once lit, adjust each burner independently to build the temperature zones you need for your meal.



COOKING ON THE GRIDDLE

Your Wildfire griddle comes from the factory pre-tuned for optimal performance. However, factors unique to your location and installation can affect this performance and adjustments may need to be made to bring the griddle back to its peak performance. These factors include gas pressure, the size and length of the gas lines, elevation, temperature and even wind conditions. This section provides information to help you in the event your griddle isn't performing up to expectation.

Optimal Flame

Flame Height

The height of the flame can depend on the gas type, pressure, and the gas-to-air mixture. If the flame height is too low, the gas pressure may be too low. If the flame height is too high, the gas pressure may be too high. Verify the gas pressure meets the requirements in the GAS REQUIREMENTS section.

Griddle Surface

Thermal Expansion

During heating and cooking, the griddle plate may temporarily expand, flex, or slightly change shape as the metal responds to changes in temperature. This is a normal characteristic of large metal cooking surfaces and may be more noticeable during rapid heating or when different areas of the griddle are exposed to significantly different temperatures. As the griddle reaches a more uniform temperature, and again as it cools, minor movement of the cooking surface will typically lessen or return to its normal position.

To help minimize uneven thermal expansion, preheat the griddle gradually and avoid pouring large amounts of cold water or other cold liquids onto a hot cooking surface. Sudden or extreme temperature changes may cause excessive warping.

COOKING METHODS

There are different methods of cooking depending on the type of food and style of cuisine. Choosing the best method will bring the best results.

High-Heat Searing

High-heat searing is ideal for steaks, burgers, and vegetables. Place the food directly on the griddle plate over a zone set to medium-high to high heat (500°F or higher will produce a deep, restaurant-quality sear).

Zone Cooking

Zone cooking uses the griddle's independent burners to create areas of different heat on the same plate, letting you cook multiple foods at once without moving them between appliances. Turn off the burner beneath one section of the plate and set the food there while keeping adjacent burners on medium heat (about 250°F–350°F). Close the hood to help hold in heat for slower-cooking items, and move food between zones as needed for even cooking.

Note: never close the hood longer than 15 minutes.

Steam Basting

To melt cheese, steam vegetables, or finish thicker cuts of meat, add a small amount of water or broth to the griddle plate and close the hood. The trapped steam cooks food quickly and evenly while keeping it moist.

Sautéing & Stir-Frying

The large, flat cooking surface of your griddle is ideal for sautéing vegetables, stir-frying, and cooking foods that would otherwise fall through a grill grate. Use a spatula to keep food moving across the surface for even cooking, taking advantage of different heat zones to control cooking speed.

For dishes that need a quick, high-heat finish, use the highest-heat zone of your griddle — it reaches searing temperatures faster than the surrounding cooking area.

Seasoning Your Griddle Surface

A properly seasoned griddle plate is naturally non-stick, resists rust and improves with every use. Before first use, wash the plate with warm, soapy water and dry completely. Heat the griddle on medium for 10–15 minutes, then apply a thin, even layer of high-smokepoint oil (such as flaxseed, canola, or vegetable oil) using a paper towel and tongs. Let the oil smoke off completely, then repeat 2–3 times to build a protective layer. After each use, scrape the surface clean while still warm, wipe with a paper towel, and apply a very light coat of oil before storing.

COOKING TIPS

Safe Cooking Temperatures

Always use a food thermometer to verify that food has reached a safe internal temperature. Insert the thermometer into the thickest part of the food, avoiding bone, fat, or gristle.

FOOD TYPE	USDA RECOMMENDED MINIMUM INTERNAL TEMPERATURE	REST TIME
Beef, Pork, Veal, and Lamb Steaks, Chops, and Roasts	145°F (63°C)	3 minutes
Fish and Seafood	145°F (63°C)	None required
Ground Beef, Pork, Veal, and Lamb	160°F (71°C)	None required
Poultry	165°F (74°C)	None required
Pork	145°F (63°C)	3 minutes

IMPORTANT: Color alone is not a reliable indicator of doneness. Always verify the internal temperature with a calibrated food thermometer before serving.

HOW TO USE YOUR ACCESSORIES

GRIDDLE COVER

A weatherproof griddle cover is available to protect your investment from the elements when not in use. The cover is custom-fit to your griddle model and constructed from heavy-duty, breathable material that resists fading, cracking, and mildew while allowing trapped moisture to escape. Contact your local Wildfire dealer for more information or to purchase.

WFGRDHC42 — 42" VINYL GRIDDLE COVER

WFGRDHCC42 — 42" VINYL GRIDDLE CART COVER

DRIP TRAY & GREASE MANAGEMENT

Your griddle's grease management system channels grease and food debris from the cooking surface into a removable drip tray at the front of the unit. Empty and clean the drip tray regularly — and always before it becomes more than half full — to prevent grease buildup, unpleasant odors, and fire hazards.

Insulated Liner – Model WFLINER42G

The Wildfire 42" Insulated Liner is designed for use with both the 42" Ranch Pro Grill and 42" Ranch Pro Griddle. The same liner model, WFLINER42G, is compatible with either appliance.

The insulated liner provides a protective barrier between the appliance and the surrounding enclosure, helping reduce heat transfer to adjacent combustible materials. An insulated liner is required when installing the appliance into a combustible enclosure. Proper use of the liner helps provide a safer installation while maintaining the required separation between the appliance and combustible construction.

Always follow the appliance and liner installation instructions, including all specified clearances, ventilation requirements, and local building and fire codes.

MAINTAINING YOUR GRIDDLE

MAINTENANCE GUIDELINES

- Keep outdoor gas appliance areas clear and free from combustible materials, gasoline and other flammable vapors and liquids.
 - Do not obstruct the flow of combustion and ventilation air.
 - Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
 - Visually check burner flames. Burner flames should be blue and stable with no yellow tips or excessive noise. If any of these conditions occur, turn the griddle off and call our customer service line.
 - Clean outdoor cooking gas appliance, including special surfaces, with recommended cleaning agents, if necessary.
 - Check for insects and insect nests. A clogged tube can lead to a fire beneath the griddle.
3. Next, rinse and dry the steel thoroughly with a clean towel. Do not allow the steel to air dry as the standing water can cause surface discoloration.
 4. The last step is to protect the unit with a quality stainless steel polish. There are several polishes on the market that will help keep your griddle protected from the elements for a longer period of time. Most of these polishes are toxic, so only use these on the exterior of the griddle. Follow instructions provided on any third-party polish products. Do not use such products on the griddle cooking surface.
 - a. Apply the polish to a clean microfiber cloth and wipe with the direction of the grain in the stainless steel.
 - b. There should be no excess liquid on the surface but it is acceptable for it to be a little oily, as that will dissipate.
 5. If your griddle has developed surface discoloration or surface rust, clean the unit as stated above and use a quality polish to remove or reduce the spots. Follow instructions provided on any polish products.

MATERIALS

Stainless Steel

It is a common misconception that stainless steel will maintain its original factory shine with little to no maintenance. Stainless steel will not stain, discolor, corrode or rust as fast as other types of steel, but it is not fully stain or weatherproof. If it is not properly maintained, all grades of stainless steel can face surface discoloration, corrosion and eventually rust. Any stainless steel that is exposed to outdoor elements will require attention and care throughout its life to ensure that it keeps its shine and structural integrity.

Cleaning Stainless Steel

1. Allow the griddle to cool fully before cleaning or polishing stainless steel. Do not clean or polish your griddle's stainless steel when the griddle is in operation or still hot.
2. To clean the stainless steel, wash off all the dirt and debris with warm water. If you have tough spots to clean, a third-party degreaser product can be used.

Designer Finishes

The griddle's control knobs and hood handle, in both the standard finish and available Designer Finishes, have a protective coating that can withstand outdoor environments. This finish is similar to the clear coat finish on modern automobiles.

Cleaning the Knobs and Handle

1. Harsh cleaning solutions and abrasive cloths are not needed and should not be used to clean the finish. Although the finish is scratch resistant, harsh cleaning materials can scratch the protective coating making it less shiny.
2. To clean the knobs and handle, use a mild detergent and warm water, and a microfiber lint-free cloth.

MAINTAINING YOUR GRIDDLE

CLEANING THE EXTERIOR

Environmental Factors That Can Affect Your Griddle

There are several typical causes for surface discoloration and corrosion on your stainless-steel outdoor equipment:

- Mortar (which contains lime) from the island assembly process has rested on the unit for a prolonged period.
- Pool chemicals were splashed onto the griddle (chlorine and acid will cause problems quickly).
- Hard water from sprinklers (chlorine in the water) was allowed to sit on the unit.
- Salt from the ocean air/water was allowed to rest upon the griddle for a prolonged period before being cleaned.
- Dust, or rust, from other metals found its way onto the griddle and was left on for an extended period.
- Organic matters (such as certain types of food) might have gotten onto the surface of the griddle, and it was then covered. With high humidity and low oxygen, corrosion will start to take place.
- Sprays and cleaning solutions containing alkaline, lime, acid, salt, etc. might have been left on the griddle surface un-dried.
- Failure to clean or polish your griddle in accordance with the instructions above.

Ways To Avoid Rust on Your Griddle

- Protect your investment with a Wildfire griddle cover. This will provide the protection needed to keep contaminants off of the surface.
- When installing the unit, make sure to keep the unit covered when any masonry work is being performed. If any mortar or dust does come into contact with the stainless, make sure to wipe it off as soon as possible and use a stainless-steel polish immediately afterward.
- Position your griddle away from areas that can receive water splashes from a pool or hot tub.
- Do not store pool chemicals in your island or island cabinets.

MAINTAINING YOUR GRIDDLE

CLEANING THE INTERIOR

Cleaning the Griddle Plate

The griddle plate can be scraped clean immediately after cooking while it is still warm — this is actually the easiest time to clean it. Wear a heat-resistant mitt and use a metal griddle scraper or spatula to push food debris and excess grease toward the drip tray opening. Wipe the surface with paper towels or a griddle cleaning pad, then apply a very light coat of oil to protect the seasoning. If the griddle has cooled completely, add a small amount of water to the hot but-not-scorching surface to help loosen stuck-on residue before scraping.

Re-Seasoning the Griddle Plate

Over time, or if the griddle surface begins to look dull or foods start to stick, re-season the plate. Wash the surface with warm, soapy water and dry completely. Heat the griddle on medium for 10–15 minutes, apply a thin, even layer of high-smoke-point oil, and let it smoke off completely. Repeat two to three times to restore a smooth, non-stick finish.

Cleaning the Drip Tray

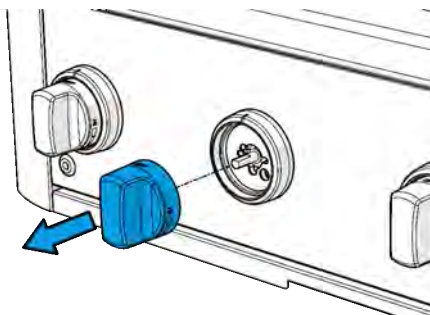
Regular drip tray cleaning helps prevent grease fires and unpleasant odors. To clean the drip tray:

1. Allow the griddle to cool completely, then remove the drip tray from the front of the unit.
2. Empty the contents into the trash and wash the tray with warm, soapy water.
3. Dry the tray thoroughly and reinstall it before your next use.
4. We recommend checking and emptying the drip tray after every use, and always before it becomes more than half full.

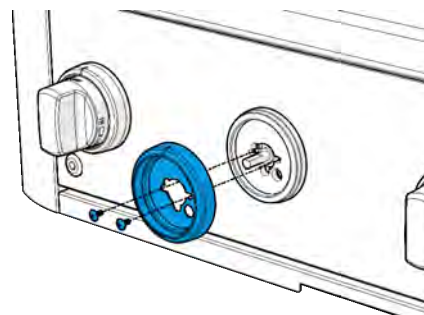
MAINTAINING YOUR GRIDDLE

REPLACING A CONTROL KNOB AND BASE

- 1 Pull the Knob straight away from the griddle.



- 2 Remove two screws holding the base.



- 3 Reverse steps to install the new Knob and Base.

REPLACING A LIGHT RING

- 1 Remove the Knob and Base, see previous section.

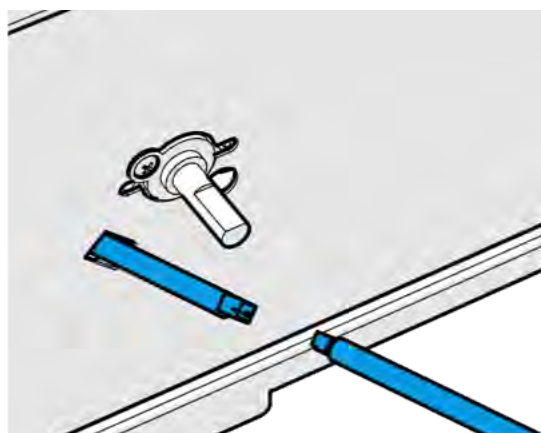
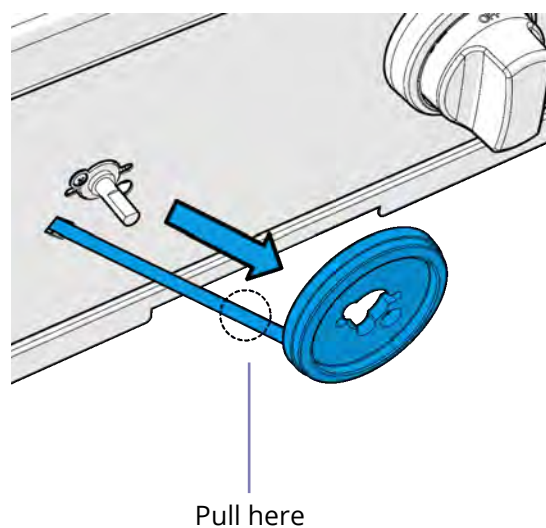
- 2 The two screws holding the Base to the griddle also hold the Light Ring. Slowly pull the Light Ring away from the griddle with one hand. With the other hand, gently pull the cable out from the griddle.

Note: The connector may get caught on the edge of the opening.

Do not pull on the light ring itself as it may pull out the wires from the back of the ring. Until the new light ring is in place and working, it cannot be fully determined that the old ring is bad. Therefore, it is important that the wires aren't damaged.

- 3 Disconnect by pulling the connectors straight apart.

- 4 Reverse the steps to install the new LED Ring.



MAINTAINING YOUR GRIDDLE

ANNUAL MAINTENANCE

Burning off excess food after every use will keep your griddle ready for its next use. However, once a year you should thoroughly inspect the griddle and give the entire griddle a thorough cleaning to keep it in top operating condition.

1. Allow the griddle to cool down completely. Shut off the gas supply at its source and disconnect the fuel line. Protect fuel line fitting.
2. Remove and clean the griddle plate and burners.
3. Cover the gas valve orifices with a piece of aluminum foil.
4. Brush the inside and bottom of the griddle with a stiff wire brush and wash down with a mild soap and warm water solution. Wash thoroughly and let dry.

5. Check the electrode to make sure that a spark is being generated.
6. Reinstall the griddle plate.
7. Reconnect the griddle to the gas source and observe burner flame for correct operation.

IMPORTANT: Do not line the bottom of the griddle housing with aluminum foil, sand or any other grease absorbing material. Doing so may interfere with proper grease collection, allowing grease to accumulate and increasing the risk of a grease fire.

TROUBLESHOOTING

PROBLEM	POTENTIAL CAUSE	SOLUTION
Burner won't light	Out of fuel (LP)* or fuel disconnected	- Check that propane tank isn't empty or needs refilling. As the tank nears empty, the gas pressure inside the tank is too low to provide fuel to the griddle. - Check that the gas regulator is securely connected to the propane tank and to the flex line of the griddle.
	Burner is not receiving fuel (NG)*	- Check that the gas safety valve is in the ON position. If in the OFF position, check for safety lock-out tags or signs before turning the valve ON. Check with local gas provider before proceeding. - Check that all gas lines are properly connected. Notify the gas provider if there are any indications of a disconnected or damaged line.
	Gas type or pressure is incorrect	- The griddle is configured for either liquid propane (LP) or natural gas (NG), the fuel type cannot be changed without converting the griddle's orifice size and gas pressure regulator. Confirm the gas configuration of the griddle by checking the label on the side of the griddle. - Confirm the correct pressure for the griddle's gas type, LP or NG. See the CONNECTING GAS section of this manual.
	Gas leak in the system	If the fuel source has been verified, there may be a leak in the fuel line. DO NOT attempt to light the griddle until it is verified that there are NO leaks in the system. Check all lines and connections with soapy water, see TEST FOR LEAKS section in this manual. Turn off the gas supply and allow any built-up gas to dissipate before attempting to light again. If you smell gas after the griddle has remained off, shut off the gas and contact Customer Service or your gas provider.
	Ignitor is not functioning	The ignitor is the part of the burner's control valve that creates a spark to ignite the fuel/air mixture inside the burner's inlet tube. Manually light the burner, see LIGHTING A BURNER MANUALLY section in this manual. If the burner lights, then the ignitor is likely not working. Contact Wildfire Customer Service. If the burner doesn't light, check the fuel source and lines. See previous causes above.

*Liquid Propane (LP), Natural Gas (NG)

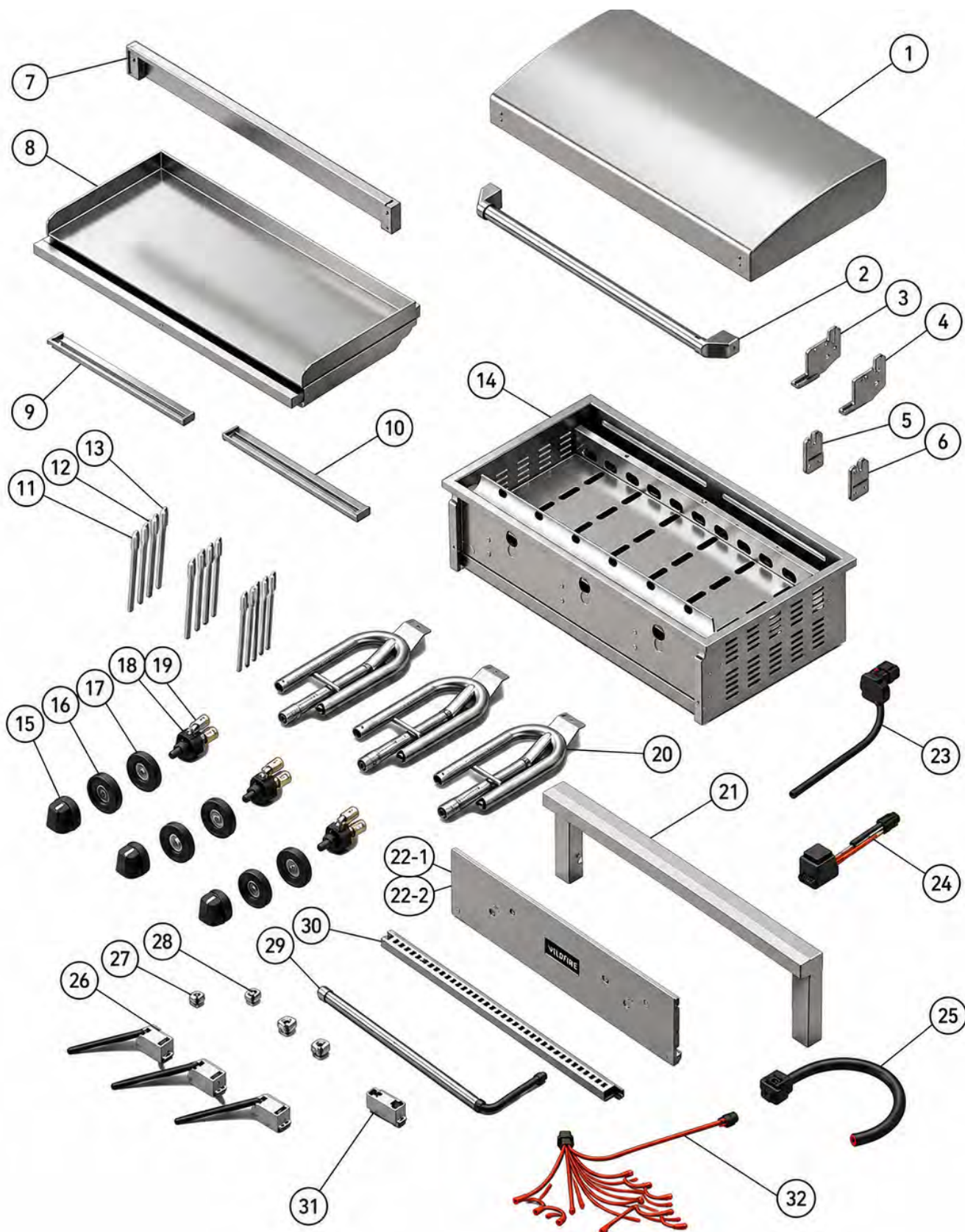
TROUBLESHOOTING

PROBLEM	POTENTIAL CAUSE	SOLUTION
Burner goes out	Out of fuel	Check the fuel supply. See previous causes above.
	Wind is blowing out the flame	Strong wind can disrupt proper burning of the fuel/air mixture inside the griddle. Avoid griddle cooking on very windy days and never leave a griddle unattended. Locate the griddle such that it is protected from strong gusts and normal prevailing wind direction is not towards the back of the griddle. If possible, place a wind break a safe distance from the rear of the griddle or relocate the griddle.
	Valve is set too low	The LOW position of the valve is set at the factory to ensure the burner is supplied with enough fuel to stay lit under normal conditions. Variation in the environment, the condition and pressure of the fuel, and other factors can cause the fuel supply to dip below the minimum threshold to maintain a flame. Contact Customer Service.
Griddle isn't hot enough	Environmental conditions	- The griddle will not reach its normal high temperature in cold climates or at high elevations. This is normal. - In cold weather, allow longer heat-up time and cook with the hood closed. - The airflow to the griddle may be obstructed which will cause incomplete burning of fuel. Ensure there is proper inlet and exhaust ventilation to the griddle.
	Gas pressure is too low	If the gas pressure is too low, fuel is not flowing to the griddle at a high enough rate to reach maximum temperature. This will show up as low flame height out of the burners. Check the fuel supply and pressure regulator.
Griddle is too hot	Incorrect orifice size	The gas orifice installed in the control valve may be the wrong size for the type of fuel. Ensure you are using only the type of fuel specified on the griddle, see the label on the side of the griddle. If you are unsure if the orifices were changed, the orifice size will need to be verified. Contact Customer Service.

TROUBLESHOOTING

PROBLEM	POTENTIAL CAUSE	SOLUTION
LED light ring on control knob won't light up	LED light ring isn't receiving power	- If none of the LED light rings on the control knobs turn on when pushing the ON/OFF button, there is likely an overall power issue. Check that the transformer is plugged into a properly grounded outlet and that the outlet has the required AC power output (120 VAC nominal in North America). Check the cable condition of the transformer and connection of the cable to the griddle. Check that a GFCI outlet breaker hasn't tripped. Reset GFCI outlet. Try plugging the transformer into another power outlet. - If only one of the LED light rings isn't turning on, the cable may have come loose from the light ring during shipping or installation. Contact Customer Service.
	ON/OFF switch isn't functioning	- The ON/OFF switch for the LED light rings illuminates when toggled ON. If the switch doesn't light up when pushed, then the switch isn't receiving power. Verify that the griddle is receiving electrical power, see previous cause above. - The electrical connection to the switch may have come loose during shipping or installation. Check that the connector is fully seated on the back of the switch. Contact Customer Service. - The switch may be faulty. Contact Customer Service.
	LED light ring is faulty	- The LED light ring should last the lifetime of the griddle and never need to be replaced. Contact Customer Service to determine if the LED light ring is faulty. - If one or more LED light rings have needed replaced multiple times, there may be an issue with the incoming power. The transformer smooths out normal incoming power fluctuation. However, it doesn't protect against power surges. If you are in an area that is prone to electrical storms or have inconsistent AC power, it is suggested that you install a proper surge protector and/or power line conditioner. Seek advice from a qualified electrician.

PARTS ORDERING



*See Parts List on following page

PARTS ORDERING

PARTS ORDERING FOR 42" GRIDDLE			
NO.	PART	QTY	PART NO.
1	Hood Griddle, 42"	1	02-01610
2	Hood Handle, Griddle, 42"	1	02-00339
3	Bracket, Left	1	02-01611
4	Bracket, Right	1	02-01612
5	Left Arm	1	02-01613
6	Right Arm	1	02-01614
7	Flue Cover, 42"	1	02-01615
8	Griddle Plate, 42"	1	02-01616
9	Grease Tray, Left, 42"	1	02-01617
10	Grease Tray, Right, 42"	1	02-01618
11	Thermocouple	3	01-00378
12	Ceramic Flame Sensor	3	01-00379
13	Ignition Pin	3	01-00380
14	Firebox, Griddle, 42"	1	02-01619
15	Control Knob, Chrome	3	02-01061-04
16	Knob Base, Chrome	3	02-01118-04
17	LED Light Ring	3	01-00088
18	Gas Valve (LP), Laite, Orifice 1.02 mm	3	10-00084
19	Gas Valve (NG), Laite, Orifice 1.70 mm	3	10-00085
20	Burner, U-Tube, Air Shutter set for Griddle	3	02-01624
21	Upper Control Panel	1	02-01620
22-1	Facia, 42" Griddle, Black SS Finish	1	02-00665-01
22-2	Facia, 42" Griddle, SS Finish	1	02-00665-02
23	LP Regulator	1	10-00023
24	Transformer	1	01-00089
25	NG Regulator	1	10-00020
26	Control Box	3	01-00381
27	Light Switch	1	01-00087
28	Flame Indication Light	3	01-00093
29	Manifold Pipe	1	02-01625
30	Front Panel Trim, 42"	1	02-01623
31	Pulse Igniter	1	01-00382
32	Wire Harness, 42" Griddle	1	01-00383

WARRANTY

Limited Lifetime Warranty:

- Stainless Steel Housing and Frame
- Stainless Steel Griddle Plate
- Stainless Steel Burners

Limited Five-Year Warranty:

- Valves and Manifold
- Ignition Systems

Limited Two-Year Warranty:

- Electrical and Plastic Components

Limited One-Year Warranty:

- All parts and components are covered for one (1) year, including shipping and handling.

Wildfire also provides a one (1) year labor credit for pre-approved warranty repairs. Please refer to the Labor Credit Policy section of this warranty for additional details and requirements.

WILDFIRE OUTDOOR LIVING PRODUCTS LIMITED LIFETIME WARRANTY – Wildfire Outdoor Living warrants to the original purchaser at the original site of delivery with proof of purchase of each outdoor gas griddle/side burner that when subject to normal residential use, it is free from defects in workmanship and materials. This warranty excludes griddles used in rental and commercial applications. This warranty excludes surface corrosion, scratches and discoloration which may occur during normal use. It does NOT cover labor or labor-related charges. There will be shipping and handling charge for the delivery of the warranty part(s).

This product has a limited lifetime warranty that starts on the date of purchase and continues throughout the life of the product. Under this warranty, Wildfire has the option to repair or replace any defective part of the product during the warranty period. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than a factory service center.

The warranty period is not extended by such repair or replacement.

WARRANTY CLAIM PROCEDURE: If you require service or parts for your Wildfire griddles, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 8 am to 4:30 pm MST. The phone number is 602-344-4840 and the email address is support@wildfireoutdoorliving.com. Please have your model number, serial number and proof of purchase available for any warranty claim.

Wildfire Outdoor Living may require the return of defective parts for examination before issuing replacement parts. If you are required to return defective parts, shipping charges must be prepaid by the customer. Upon examination and to Wildfire Outdoor Living determination, if the original part is proven defective, Wildfire Outdoor Living may approve your claim and elect to replace such parts without charge. In every instance, the customer is responsible for a shipping and handling of replacement parts. Component repair or replacement is the exclusive remedy under this limited warranty and Wildfire Outdoor Living shall not be liable for any incidental or consequential damages.

HOW TO CONTACT US

CUSTOMER SUPPORT

customerservice@wildfireoutdoorliving.com

(602) 344-4840

PRODUCT REGISTRATION

To ensure full warranty coverage and receive important product updates, please register your Wildfire product within 30 days of purchase. Registration helps us confirm your ownership, provide faster service, and keep you informed about safety or performance enhancements.

Have your product serial number, model number, and proof of purchase ready when completing registration.

You can register online at
www.wildfireoutdoorliving.com/product-registration
or scan the following QR code:





(602) 344-4840

wildfireoutdoorliving.com