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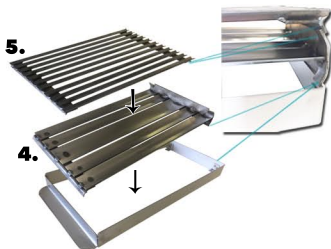
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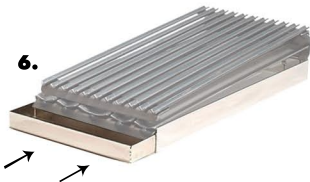
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MASTER CHEF BROILERS MB12 & MB24 SET UP INSTRUCTIONS

Thank You for choosing a Rocky Mountain Cookware Griddle!
We are proud of our products and are confident that you will receive many years of reliable service from your unit.

Our Broilers fit and work on most commercial ranges, but may require some minor adjustments and a little time setting up the broiler itself. When set up correctly, your Broiler will not drip grease into the burners and yet will add the sear lines and a robust charbroiled taste.

Please wash the entire unit with soap and hot water to easily remove the preservative applied at the factory. The preservative is not harmful but may add an **undesirable taste to the food. After washing immediately heat dry to prevent rusting.** A light coating of vegetable oil should be put on Broiler when dry and still hot.

We have found that it is best to use low to medium heat and to let the Broiler heat up before cooking on it. Make sure that it is oiled before using the first few times. The oil that you use is not that important, vegetable oil will work fine. After cooking on it **do not** wash with soap for the first few times, use hot water only and return to the stove to heat dry. You can then re-oil while still warm and your Broiler will be ready to use the next time. Your Broiler will not take a cure like cast iron, but will take a cure of sorts. It will start to darken with use. The Broiler grates may bow up with usage-this will not affect the performance of your Broiler.

WARNING:

Failure to properly set up your Broiler could cause fire, injury and/or death.

Set up is your responsibility!!

SET UP

1. First be sure that your range is level.
2. Insert the bolts into the angle brackets at the back of the frame with the head of the bolt down and a nut on either side of the angle bracket.
3. Place the frame on the range with the angle iron down flat and towards you. Check for level back to front and side to side. If the frame is not level adjust the bolts to level it.
4. Now place the Flare Pan on the frame with the 3" notched piece at the back. Be sure the notches set on the top edge of the frame. The Flare Pan should slope down from back to the front concave side up.
5. The Cooking Grate sets into the notches of the Flare Pan. The downward points of the Cooking Grate should be over the Flare Pan Rails and not the exhaust gaps. *If the points do not line up correctly grease will drip into your burners and may cause a fire.*
6. Place the stainless steel grease tray on the lip at the front of the broiler and under the drip edge of the Flare Pan.
7. Use the handle provided to lift the Flare Pan for grease removal when hot. Lift at the center of the Flare Pan. Dump grease when the pan is 1/2 full to avoid spills or burns.

Feel free to contact Rocky Mountain Cookware should you need assistance.

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