

3 Burner Modular Cooking Systems

Patio • Camping • Catering • Canning • Outfitters • Tailgaiting



Pro 90 Model GB-90D

- Convenient Folding Legs
- Deluxe Folding Shelves
- 3-sided Windscreen
- Appliance-style Temperature Controls

| | |
|----------------------|-----------------------|
| GB-90D | Deluxe 3 Burner Range |
| Shipping Weight: | 66lbs |
| Shipping Dimensions: | 17.75" x 38.5" x 9.5" |
| UPC: | 0-33246-20008-8 |

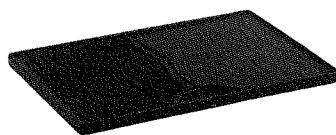


Tahoe Deluxe Model TB-90LWG

- Independent Levelling Legs
- Side Handles
- 3-sided Windscreen
- Aluminum Grill/Griddle (Model AGG-24)

| | |
|----------------------|----------------------------|
| TB-90LWG | 3 Burner Range with AGG-24 |
| Shipping Weight: | 66lbs |
| Shipping Dimensions: | 17.75" x 38.5" x 9.5" |
| UPC: | 0-33246-20677-6 |

| | |
|----------------------|-----------------------|
| TB-90LW | 3 Burner Range Only |
| Shipping Weight: | 56lbs |
| Shipping Dimensions: | 17.75" x 38.5" x 9.5" |
| UPC: | 0-33246-20595-3 |



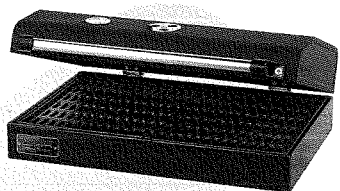
Aluminum Grill/Griddle
Included in the TB-90LWG
AGG-24
10lbs
24" x 16" x 1"
0-33246-20681-3



Griddle Carry Bag
Fits AGG-24
SGB-LG
2lbs
14" x 8" x 2"
0-33246-20484-0

3 Burner Accessories

Design Your Own System



Professional Barbecue Grill Box

BB-90L Covers Left 2 Burners

Shipping Weight: 33lbs
Shipping Dimensions: 24.25" x 18.25" x 8.25"
UPC: 0-33246-20706-3



BB-90BAG

2lbs
16" x 8" x 2"
0-33246-20723-0



Barbecue Grill Box

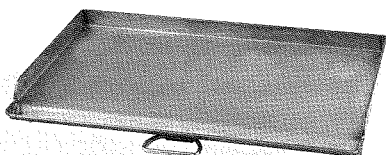
BB-100L Covers 1 Burner

Shipping Weight: 22lbs
Shipping Dimensions: 15.5" x 19" x 10.75"
UPC: 0-33246-20117-7

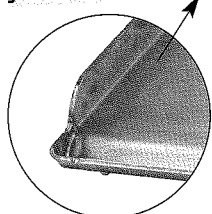


BB-BAG

2lbs
16" x 8" x 2"
0-33246-20114-6



Deluxe Fry Griddles



Features High Walls and Grease Drain

SG-90 18" x 24" Covers 2 Burners

Shipping Weight: 29lbs
Shipping Dimensions: 18" x 24.25" x 3.25"
UPC: 0-33246-20122-1



SGB-LG

2lbs
14" x 8" x 2"
0-33246-20484-0

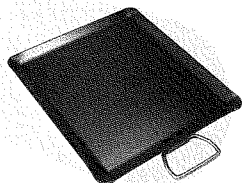
SG-100 16" x 37" Covers 3 Burners

Shipping Weight: 43lbs
Shipping Dimensions: 18" x 38" x 3.25"
UPC: 0-33246-20147-4



SGB-40

2lbs
16" x 8" x 2"
0-33246-20736-0



Single Fry Griddle

FG-13 Covers 1 Burner

Shipping Weight: 10lbs
Shipping Dimensions: 16.5" x 14.25" x 1.5"
UPC: 0-33246-20149-8



CB-16 Griddle Carry Bag

2lbs
12" x 8" x 1"
0-33246-20480-2



Aluminum Grill

AGG-16 Aluminum Grill

Shipping Weight: 6lbs
Shipping Dimensions: 16" x 14" x 1.3"
UPC: 0-33246-20683-7



Aluminum Griddle

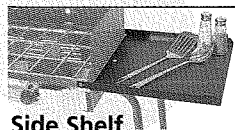
AGF-16 Aluminum Griddle

Shipping Weight: 6lbs
Shipping Dimensions: 16" x 14" x 1.3"
UPC: 0-33246-20682-0



CB-16 Griddle Carry Bag

2lbs
12" x 8" x 1"
0-33246-20480-2



Side Shelf

LS-90P Side Shelf for TB-90 Stoves

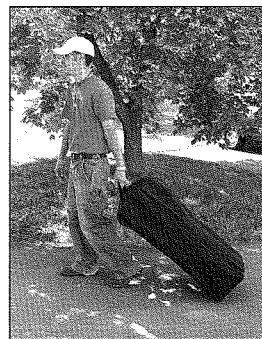
Shipping Weight: 7lbs
Shipping Dimensions: 19" x 16.75" x 2"
UPC: 0-33246-20511-3



Commercial Steel Griddles

There's nothing quite as tasty as a hot pancake breakfast in the great outdoors. Prepare a variety of gourmet dishes easily with these commercial quality steel griddles. New high walled design.

- **High Walled Design** makes turning and handling of food quick and easy.
- **Grease Drain and Cup Holder** remove grease from griddle and eliminates mess.
- **Commercial Quality Steel** for restaurant style cooking and lasting durability. Heavy gauge finish.



Range Carry Bags & Patio Covers

RCB-90 Deluxe Bag with Wheels

4lbs
18.25" x 11.5" x 5.875"
0-33246-20738-4



CB-90 Standard Bag for Range

2lbs
17" x 8" x 2.75"
0-33246-20135-1



PC-90 Patio Cover for GB-90

2lbs
16" x 8" x 2"
0-33246-20144-3



PC-42 Patio Cover for TB-90

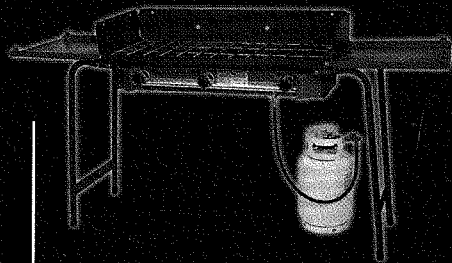
2lbs
14" x 8" x 2"
0-33246-20687-5

MODEL
GB-90D

CAMP CHEF
The Way to Cook Outdoors



i live outdoors



durable
powerful
rugged
versatile
portable

3—30,000 BTU/hr Burners

Commercial Quality Cast Iron Burners

Three-sided Detachable Windscreen

Side Shelves Double as Lid

Deluxe Folding Legs

Tank Sold Separately

3-020084

• Barbecue • Griddle • Deep Fry • Dutch Oven • Stir Fry •





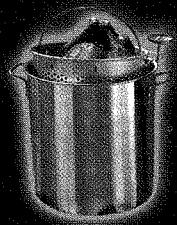
Accessories Available at Your Local Dealer



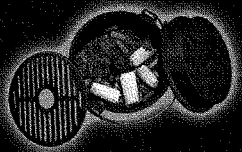
Turn Your Stove Into a Barbecue Grill with This Custom Designed Cast Iron Barbecue Grill with 14" x 16" Box Housing That Snugly Fits Over One Burner



Polished Steel Griddle with Carry Handle, Fits Over Burners on Outdoor Cookers



26 Qt. Deep Fry Turkey Pot with Basket, Lift Hook, Lid and Thermometer, Also Great for Seafood Boils, Corn on the Cob, Steaming and Boiling



Quality Dutch oven with Cone-convection Heating System, Fits Perfectly on Outdoor Cookers

Stove Performance Tips

For questions, comments, or problems call 1.800.783.8347
(Do Not Return Stove to Place of Purchase)

Did You...

1. Connect hose/regulator set properly ensuring that the hose fitting is tight (with a wrench) and that the regulator is properly connected to the propane tank.
2. Again check all fittings so that they are tight and not leaking.
3. Make sure that the valves are in the "OFF" position while connecting the regulator to the tank. Slowly turn valves to an "ON" position to light burner.
4. For fine flame adjustment: Adjust ON/OFF knob between the "OFF" and "HIGH" position for lower or warming output.

SYMPTOM:

Flame is very small and you think there's not enough propane getting through to the burners.

SOLUTION:

The regulator may be in a low flow safety condition. 1) Check all fittings to ensure tightness and no leaks. 2) Close all valves to a fully "OFF" position—wait 5-10 seconds and relight the burners.

SYMPTOM:

An orange flame that blackens utensil (pot, Dutch oven, etc.)



SOLUTION:

A- The "Air Vent" may be closed. Correct by rotating the "Air Vent" to an open position until a blue flame is present (air vent is at the outside neck of the cast iron burner).

B- There is a blockage or obstruction in the neck or venturi tube of the burner, ie: cob webs, wasp or bee nests, dirt or other debris. Clean with pipe cleaner or wire hanger.

Care & Use

FIRST TIME USE

Wash in Warm Soapy Water, Rinse and Dry Thoroughly.

SEASONING

Slowly Warm Griddle on Burner. Using a Paper Towel or Soft Cloth, Wipe with a Thin Coat of Lard or White Shortening. If Using Vegetable Oil, Use an Extremely Thin Coat and Wipe Any Excess. If Too Much is Used, Your Griddle Will Become Sticky and Rancid. If This Happens, Wash in Warm Soapy Water Using a Plastic Scrubber to Remove Film.

COOKING ON YOUR GRIDDLE

For Best Results, Wipe Griddle with a Thin Coat of Oil Before Each Use. Do Not Use High Heat When Cooking. High, Intense or Uneven Heat May Warp Your Griddle. Gradually Heat Griddle to Cooking Temperature. Rust Spots or a Metallic Flavor is a Sign of Improper Seasoning—Simply Clean Griddle Well, Removing Rust Spots, and Reseason. Your Griddle Will Turn Dark Over Time. This is a Sign of Good Seasoning and is No Cause for Concern.

GRIDDLE STORAGE

After Use, Simply Wipe Clean, or if Needed, Use a Mild Soap and Warm Water. **NEVER USE ABRASIVE CLEANERS.** Rinse and Dry Thoroughly. It is Also a Good Idea to Wipe a Thin Coat of Oil on Your Griddle Before Storing.

Camp Chef 675 N. 600 W. Logan, UT 84321
1.800.650.2433 www.campchef.com

i live outdoors™

3-020069

Griddle Carry Bag

Purchase a durable carry bag for convenient transport & storage of your griddle.



CARRY BAGS
CB-16 SGB-MD SGB-LG SGB-XL

- DELUXE SINGLE SG-18
- DELUXE SINGLE SG-30
- DELUXE DOUBLE SG-60
- DELUXE DOUBLE SG-90
- DELUXE DOUBLE SG-28
- SINGLE FRY FG-13
- SINGLE FRY FG-14
- SINGLE FRY FG-16
- DOUBLE FRY FG-26
- DOUBLE FRY FG-28
- DOUBLE FRY FG-32

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PRICES
\$14.99 \$18.99 \$21.99 \$21.99

