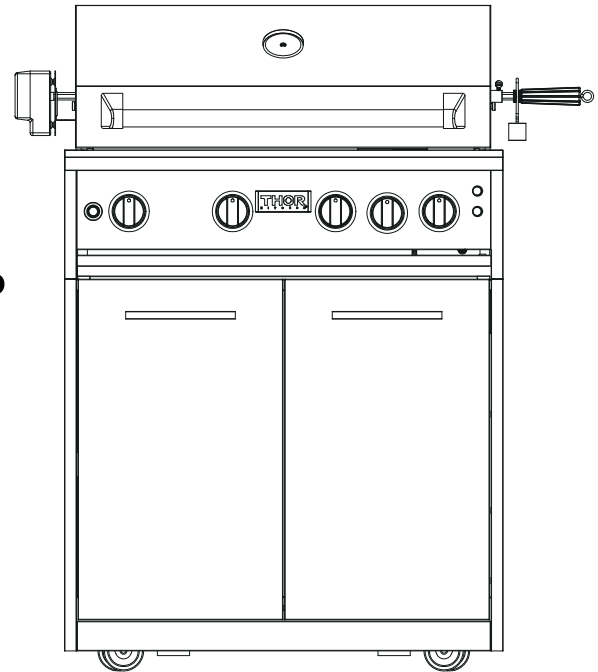


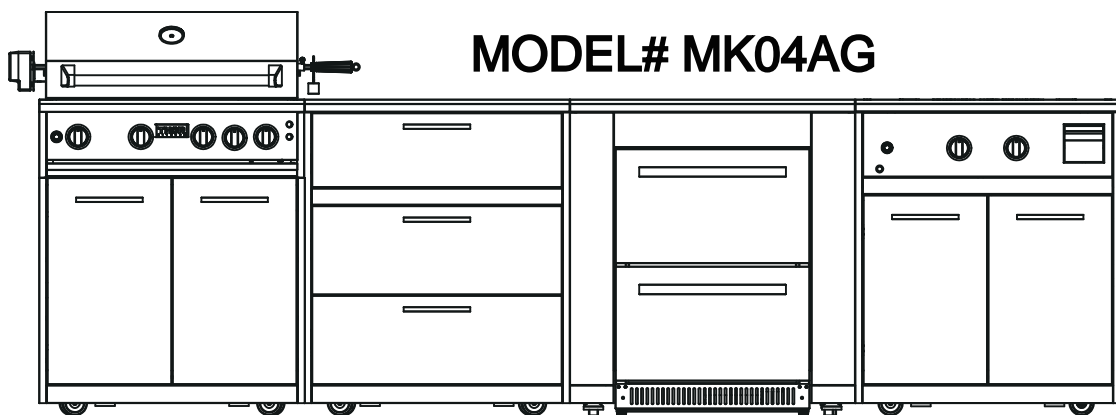


4 Piece Modular Kitchen Island- Gas Grill Installation Manual

MODEL# MG04AGLP



MODEL# MK04AG



Warning: Excessive weight hazard!

Use two or more people to move, assemble or install cabinets and shelves to avoid back injury. Do not leave children unattended near cabinets.

Save for electrical inspector's use.

Installer: Leave installation instructions with the homeowner.

Homeowner: Retain the installation instructions for future reference.

IMPORTANT SAFETY WARNINGS

CAUTION

Read and follow all safety statements, assembly instructions, use and care directions before attempting to assemble and cook.

INSTALLER OR ASSEMBLER/CONSUMER

This manual should be kept with the Griddle at all times.

WARNING

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

Follow all leak check procedures carefully prior to operation of griddle, even if griddle was dealer assembled. Do not try to light this griddle without reading the Lighting Instructions section of this manual.

DANGER

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

WARNING

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

CAUTION

IN DIRECT SUN, AND IN OPERATION, YOUR GRIDDLE'S STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.

CAUTION

Some parts may contain sharp edges, especially as noted in the manual. Wear protective gloves during assembly and usage of this appliance.

For residential use **ONLY**. Do not use for commercial cooking.

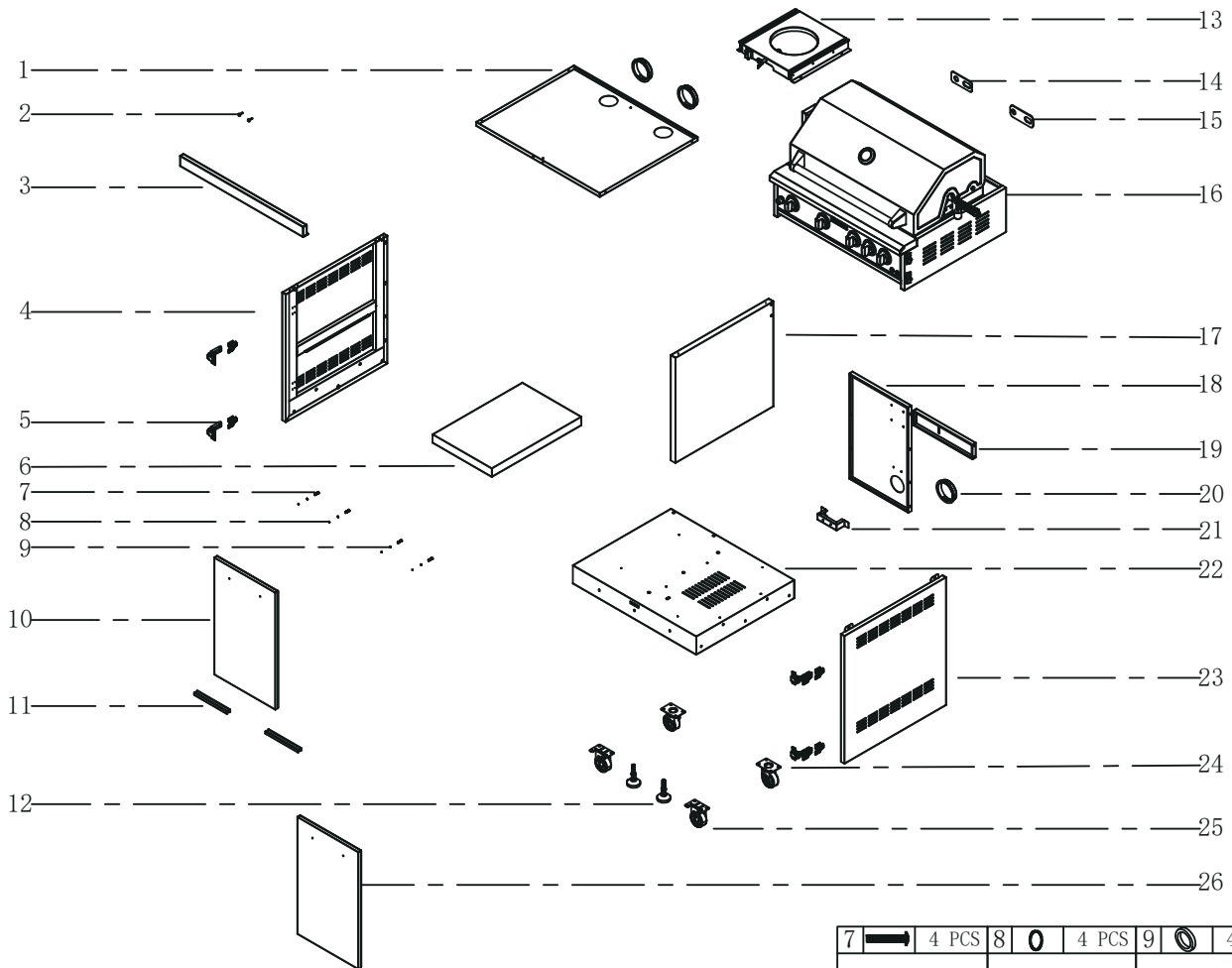
. Minimum ambient operating temperature: -4°F (-20 °C)

WARNING

Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

BBQ Cabinet Explosive Drawing

If you are missing any part, please contact Thor Kitchen Customer Service Department at +1 877-288-8099 at business hours, or email service@thorinternational.com for help. Please provide your proof of purchase for warranty verification.



7		4 PCS	8		4 PCS	9		4 PCS
27		49 PCS	28		21 PCS	29		32 PCS

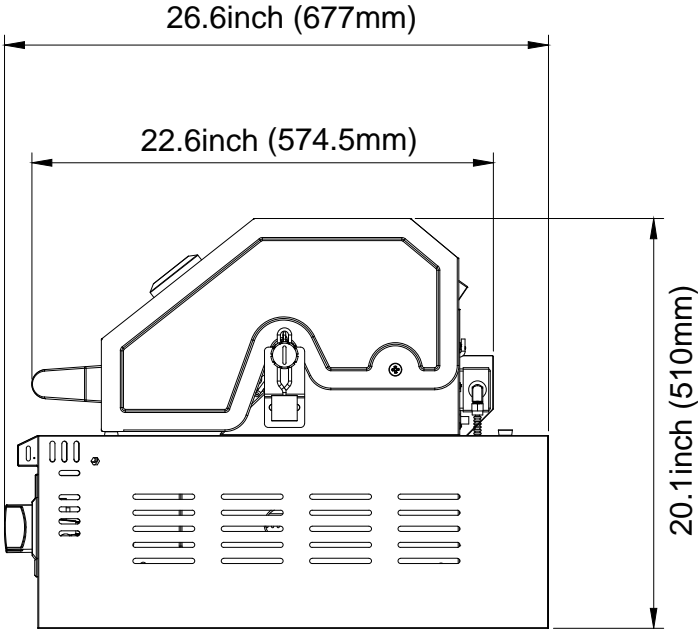
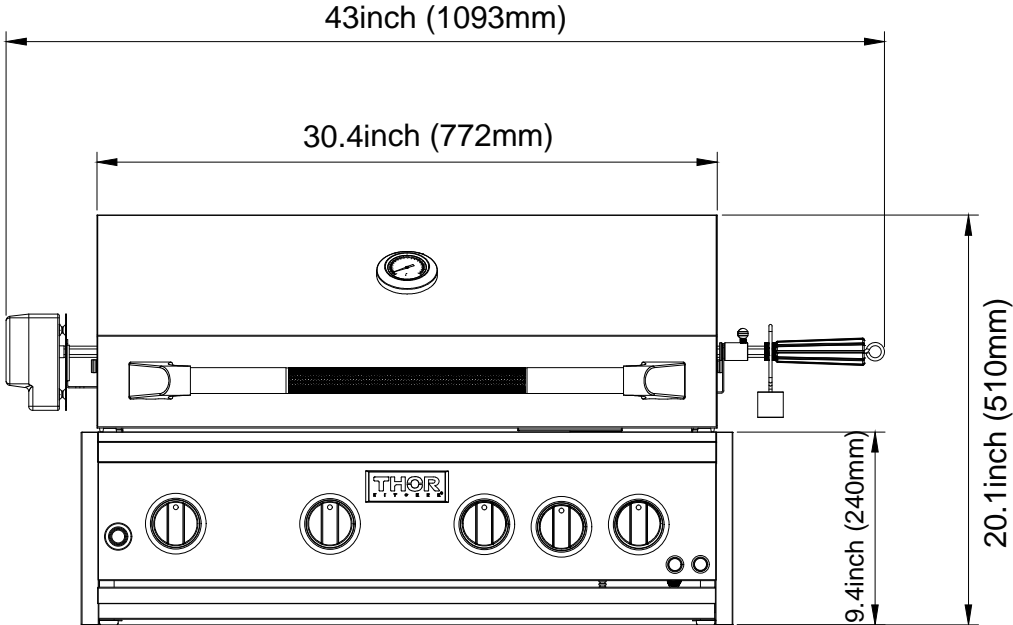
30	Screw Set							
	4 PCS		4 PCS		4 PCS			

BBQ Cabinet Part list

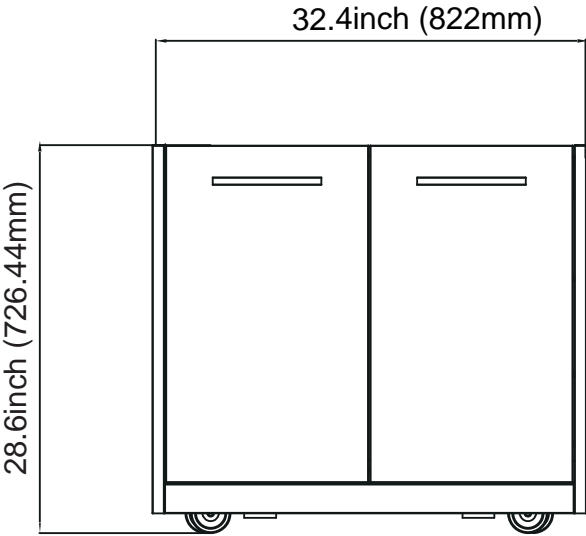
Key	Description	Qty
1	Gas tank heat shield	1
2	Rubber mat	2
3	Kick Panel	1
4	Left side panel A	1
5	Hinge	4
6	Layer panel	1
7	M4*25 Screws	4
8	5/32 Spring plate	4
9	5/32 Flat washer	4
10	Left Door Panel	1
11	Door handle	2
12	Supporting leg	2
13	Gas cylinder Base	1
14	Front Connecting plate	1
15	Rear Connecting plate	2
16	BBQ Grill Unit	1
17	Heat shield	1
18	Back panel A	1
19	Back panel B	1
20	Protective cable sleeve	3
21	Reel	1
22	Bottom panel	1
23	Right side panel	1
24	Caster with brake	2
25	Wheel without brake	2
26	Right Door	1
27	Screw 1/4-20*14	48
28	Screw 5/32-32*8	25
29	Screw 5/32*8	24
30	Screw package	1(set)

Product Dimension

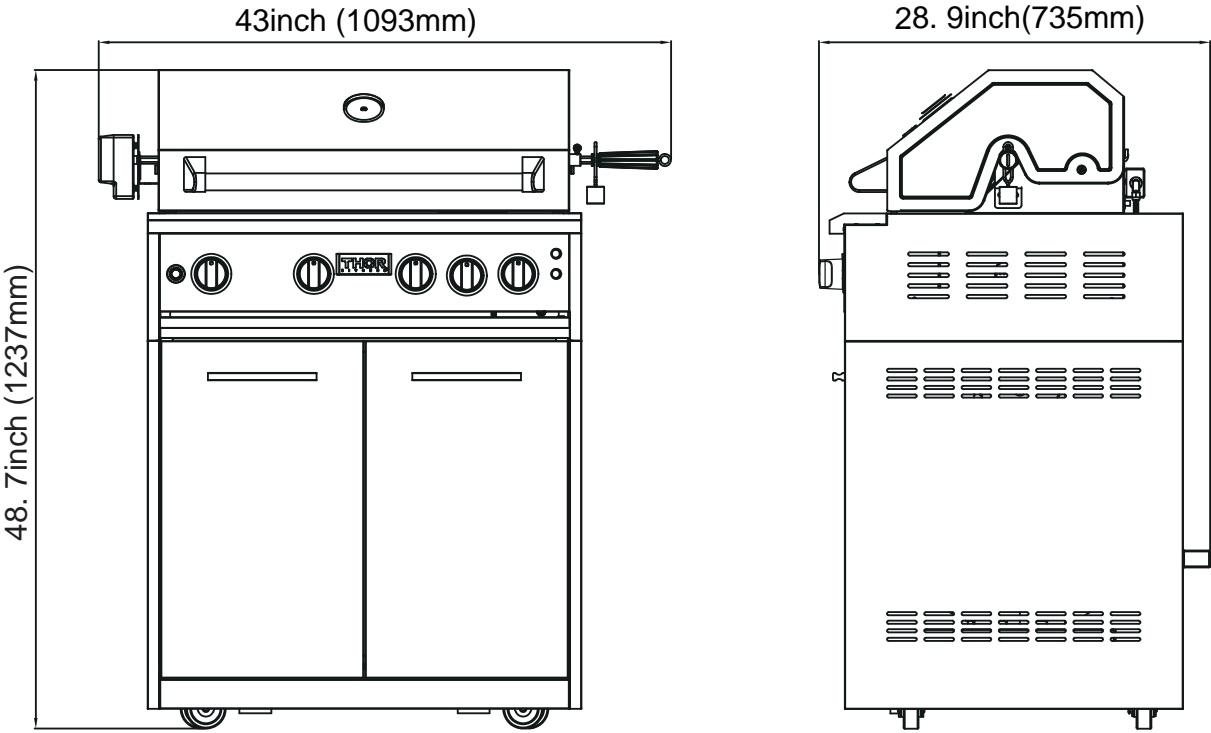
BBQ Grill



Bottom Cabinet



BBQ with Bottom Cabinet



BBQ Cabinet Assembly Instructions

STEP 1

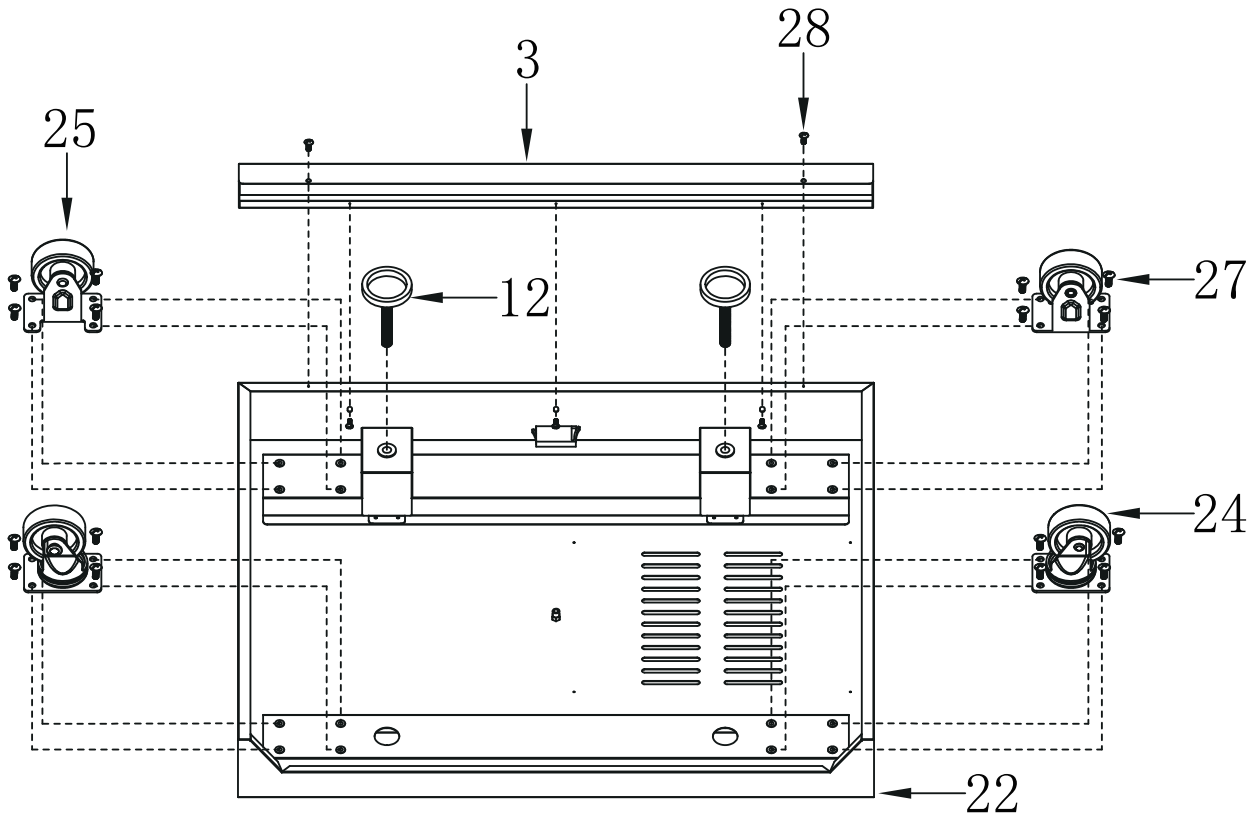
🔑Key#27 16pcs 🔑Key#28 5pcs

Install 2pcs of #25 on #22 by 8pcs of #27

Install 2pcs of #24 on #22 by 8pcs of #27

Screwdriving 2pcs of #12 on #22

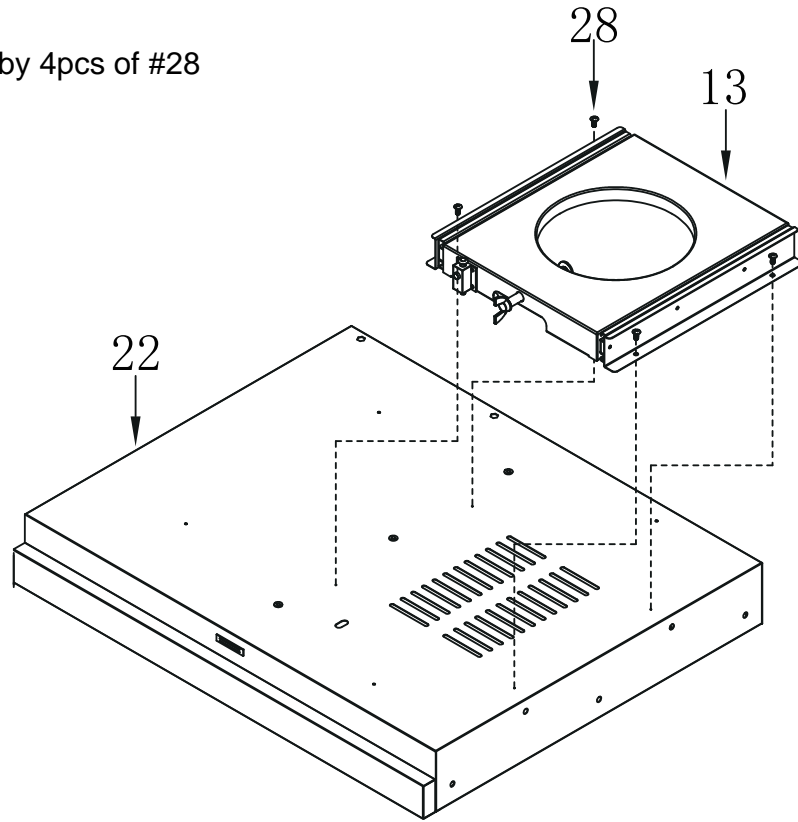
Install #3 on #22 by 5pcs of #28



STEP 2

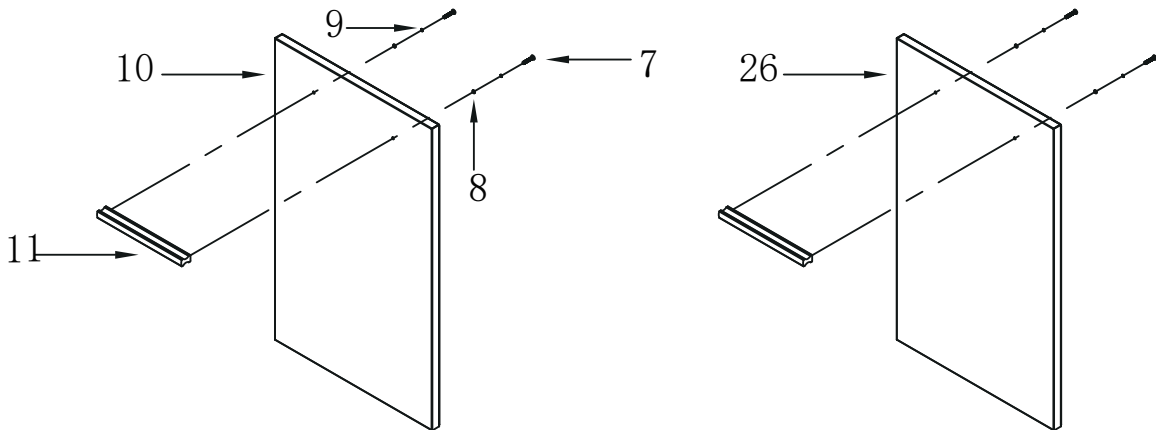
☛Key#28 4pcs

Install #13 on #22 by 4pcs of #28



┃Key#7 4pcs ○Key#8 4pcs ⊙Key#9 4pcs

Install #11 on #10 by 2pcs of #8, 2pcs of #9& 2pcs of #7
Repeat above step by #11 on #26

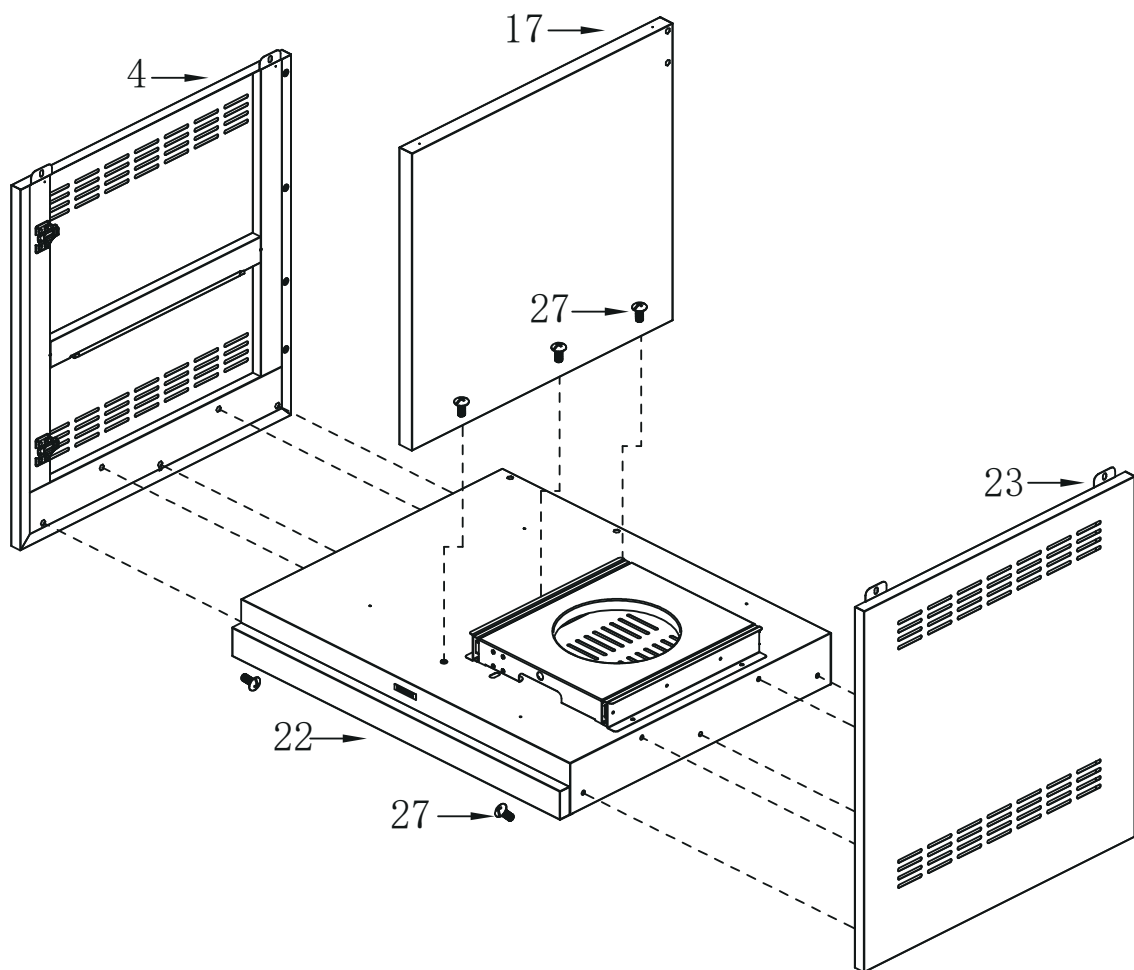


STEP 3

🔑 Key# 27 13pcs



Install #4& #23 on #22 by 10pcs of #27

Install #17 on #22 by 3pcs of #27



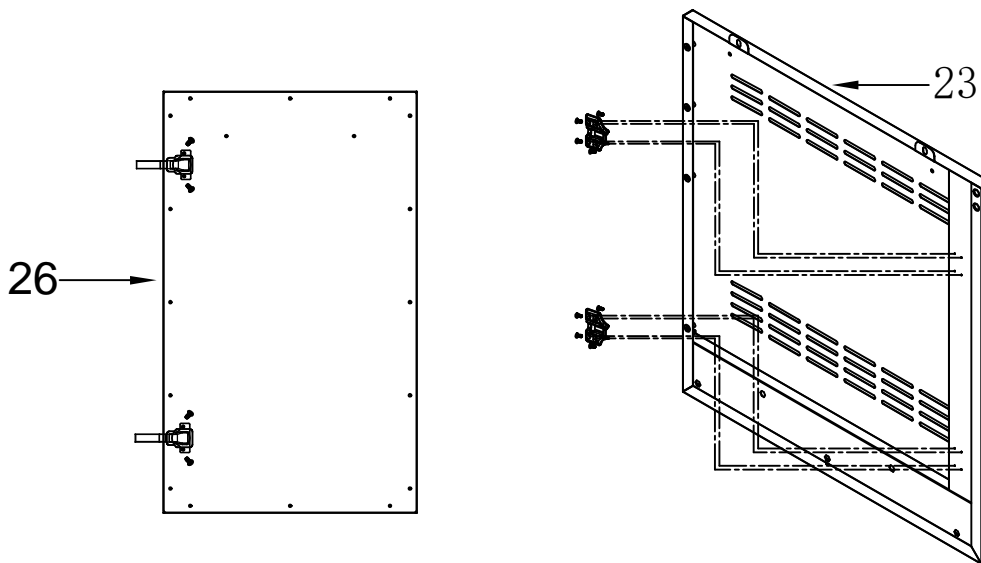
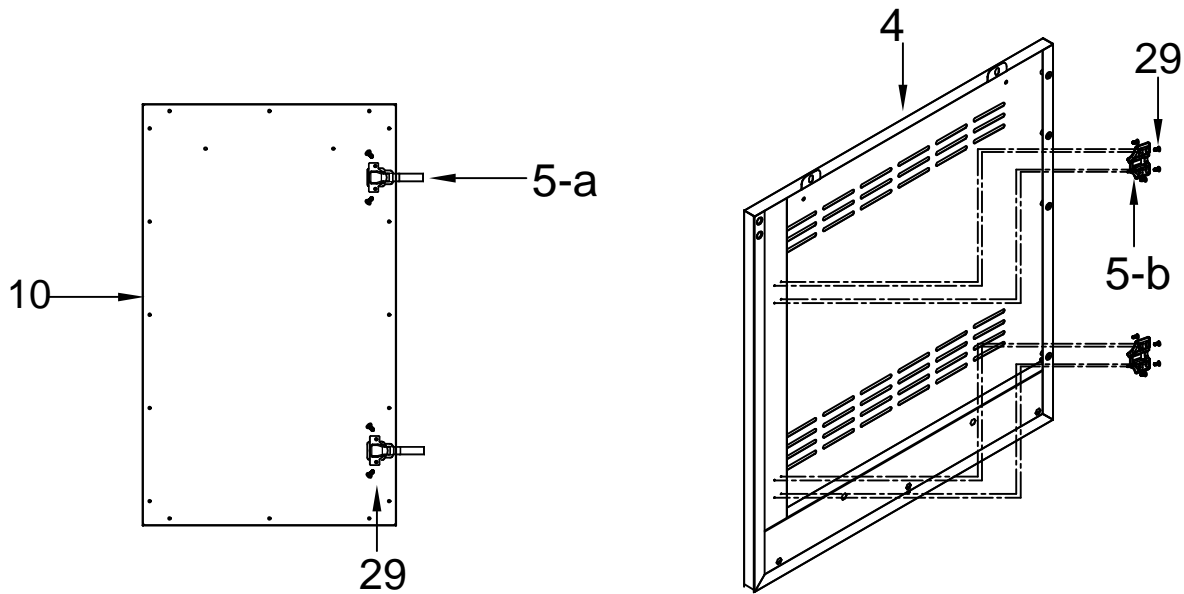
STEP 4

Key# 29 24pcs

Key# 5 4sets(5-a: , 5-b: )

Install 2pcs of #5-a on #10 by 4pcs of #29
Install 2pcs of #5-b on #4 by 8pcs of #29

Repeat above steps on #26& #23

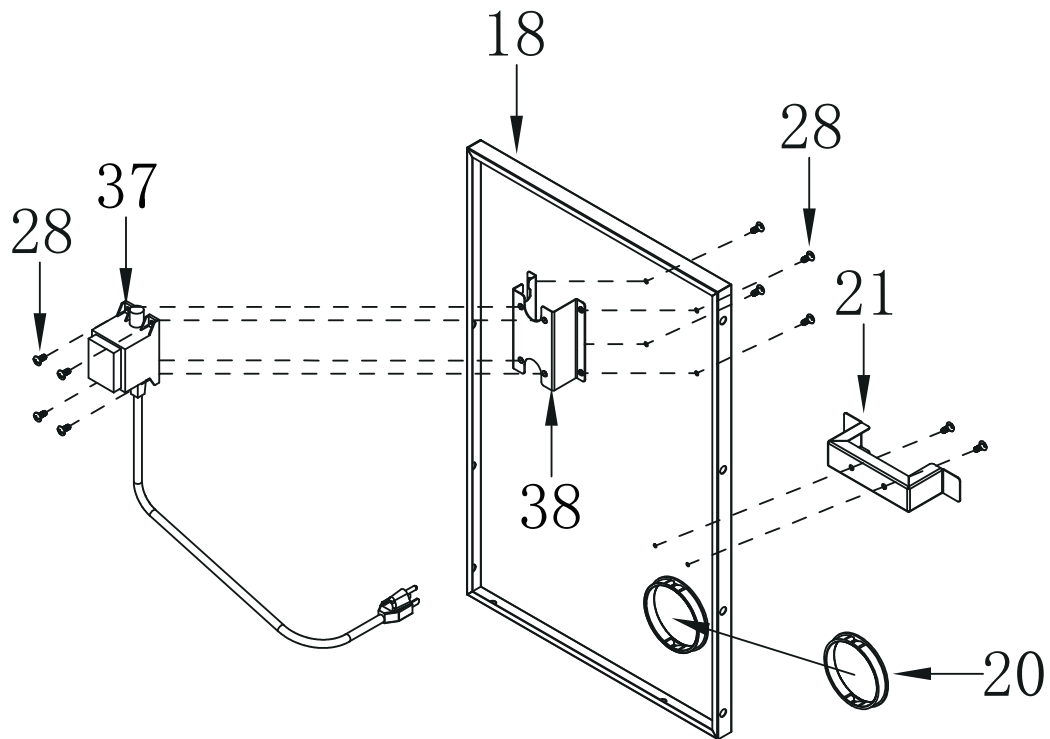


STEP 5

🔑 Key# 28 10pcs 🔧 Key#26 1pc 🌀 Key#20 1pc

Install #38 (Page16 BBQ Grill's part#) on #18 by 4pcs of #28
Install #37 (Page16 BBQ Grill's part#) on #38 by 4pcs of #28

Install #20 onto #18
Install #21 on #18 by 2pcs of #28



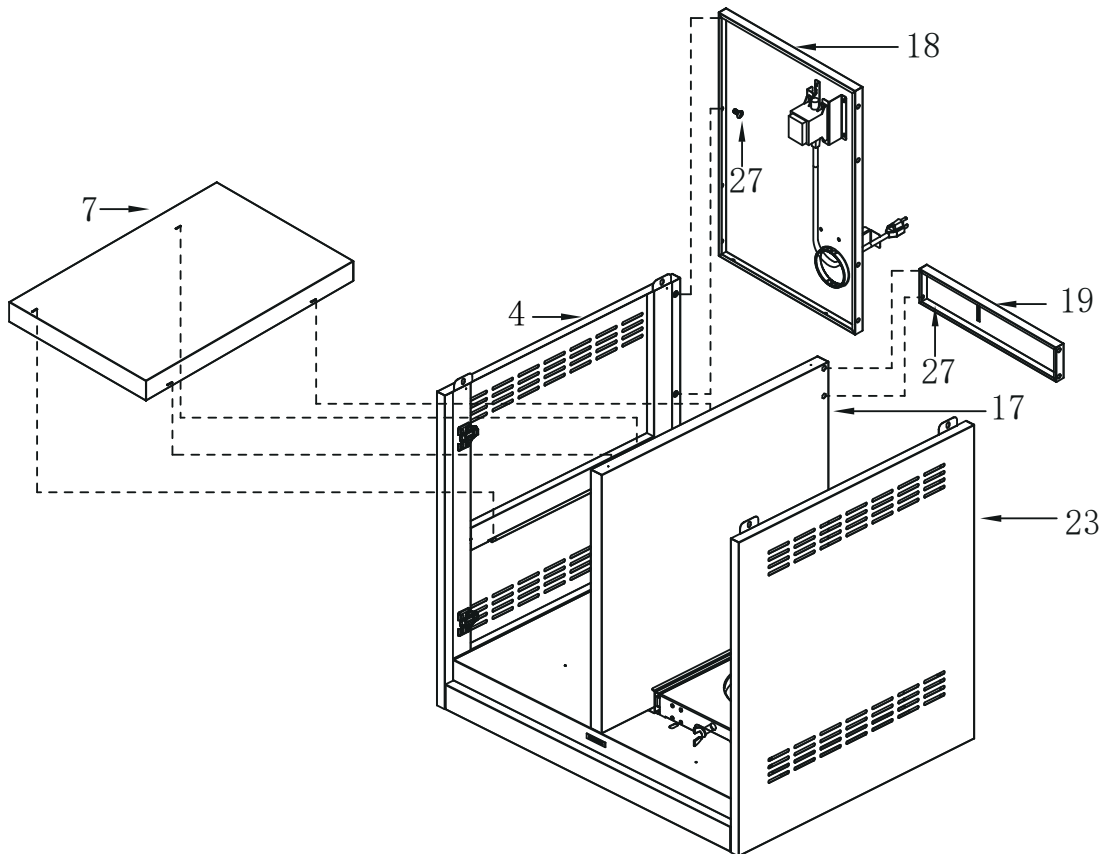
STEP 6

 Key# 27 12pcs

Install #18 between #17 and #4 by 8pcs of #27

Install #19 between #17& #23 by 4pcs of #27

Put #7 onto #4& #17



STEP 7

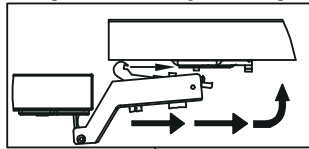
 Key#28 6pcs  Key# 20 2pcs

Install #10 into #4 and #26 into #23

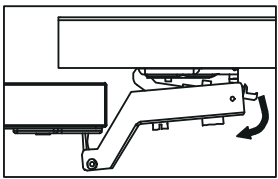
Install #1 on #4& #23 by 6pcs of #28

Install #2 and 2pcs of #20 on #1

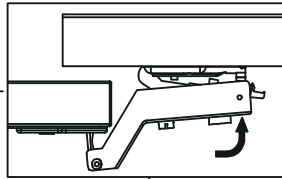
Door hinge assembly enlarge



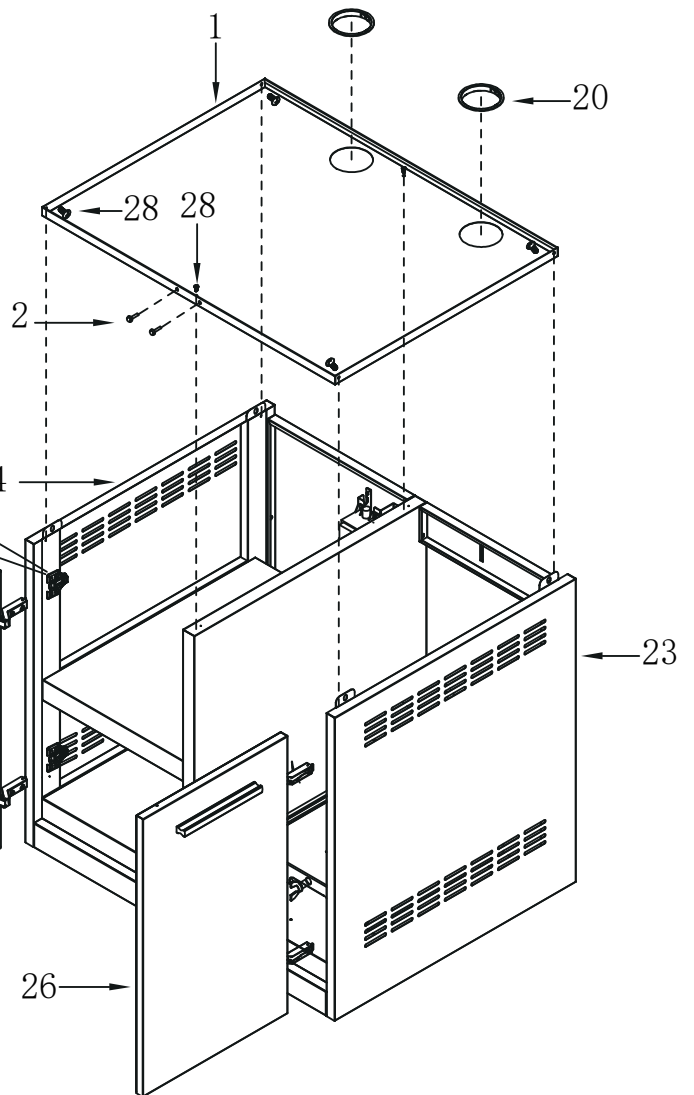
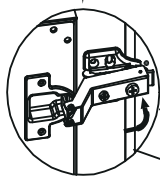
Hook #5-a to #5-b



Press #5-a once hooked



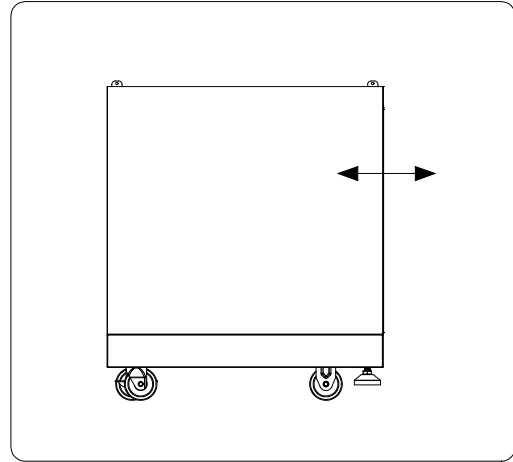
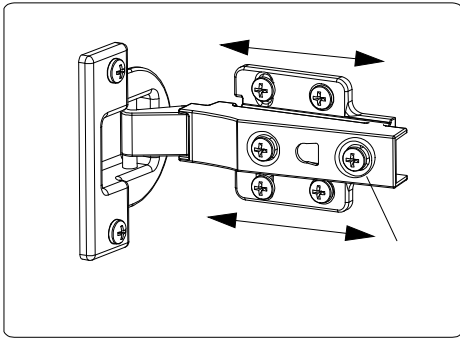
Pull the switch



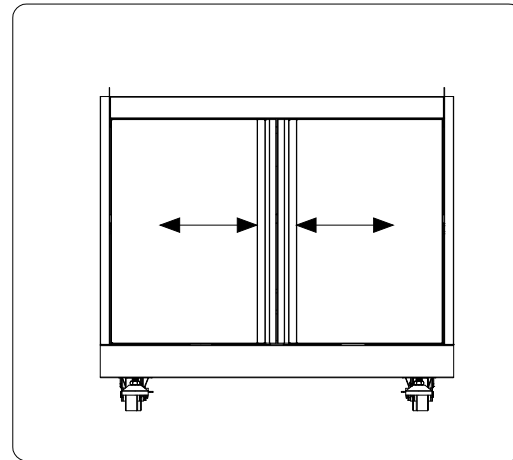
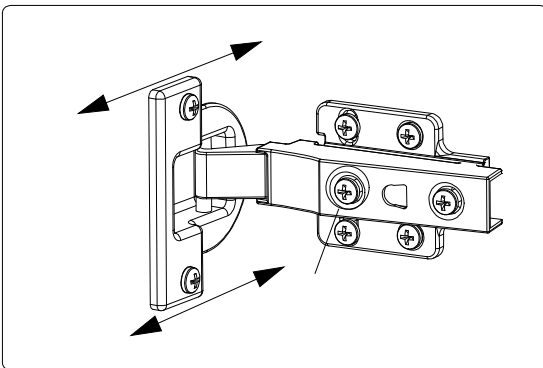
How to Adjust The Door Hinges

Adjust the gap between the doors by turning the screw with a screwdriver

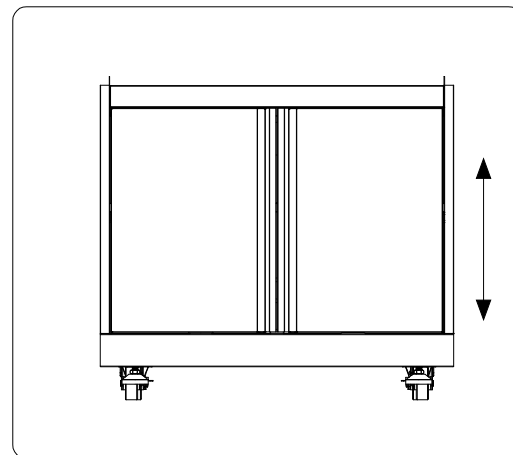
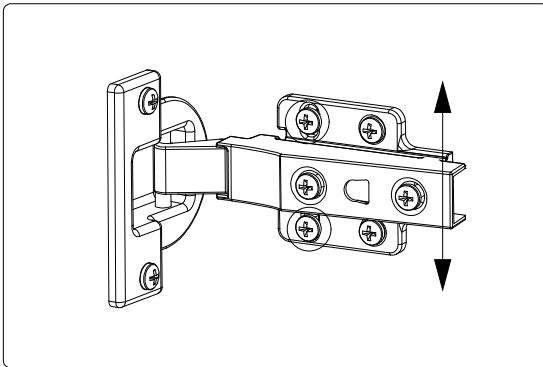
1



2



3



BBQ Grill Part list

Part#	Factory#	Part Name	Quantity
1		Grill Top Cover	1
2	06.07.008002-000-A1	Top cover rotary pin	2
3	05.99.008024-000-A0	Thermometer	1
4	123117003000002	Handle holder (Left)	1
5	129117032000011	Lid Handle	1
6	13.02.008014-000-A0	Top warming rack	1
7	07.14.008004-000-A0	Motor	1
8	04.01.008057-000-A3	Motor holder	1
9	05.99.008011-000-A0	Rotisserie	1
10	13.99.008003-000-A0	Cooking rack	3
11	20.01.008737-000-A0	Light Cover	2
12	07.04.008001-000-A0	Light #1	1
13	20.01.008743-000-A0	Back Panel B Welding Plate	1
14	20.01.008736-000-A0	Left Panel B welding Plate	1
15	04.01.010268-000-A0	Ignition Electrode fixing hood	2
16	04.01.010266-000-A0	Flame tamer	4
17	20.01.008734-000-A0	Flame transferring welding plate	3
18	43.02.000012-000-A0	Tube burner	4
19	10.09.008009-000-A0	Main burner Ignition electrode	4
20		Grill Cavity	1
21	20.01.008015-000-A4	Grease tray	1
22	04.03.008008-000-A0	Burner valve holding plate	1
23	09.01.008007-000-A1	Main burner valve	4
24	43.05.000038-D01-A0	Main manifold	1
25	20.01.008741-W21-A0	Grill control panel	1
26	07.07.008004-000-A0	5-point Spark Module	1
27	08.03.000028-000-A0	LOGO	1
28	14.01.000041-000-A0	Knob Base	5
29	14.01.000040-000-A0	Main Burner Knob	5
30	07.06.008003-000-A0	Main burner ignition harness	1
31	07.06.008006-000-A0	Main burner knob light wiring	1
32	07.02.008012-000-A0	Metal push button	2
33	05.09.008002-000-A0	Match holder	1
34	09.04.008003-000-A0	Back broil burner valve	1
35	07.06.008002-000-A0	Main switch wiring	1
36	07.06.008005-000-A0	Main burner power plug	1

37	117117007000001	American-standard transformer	1
38	04.02.010261-000-A0	American-standard Transformer Holder	1
39	20.01.008735-000-A0	Left side panel B welding assembly	1
40	11.01.008001-000-A0	Main Corrugated pipe	1
41	05.07.008001-000-A0	Embedded joint	1
42	10.09.008004-000-A0	Back burner Ignition electrode	1
43	04.01.010267-000-A0	Gas-collecting hood	1
44	10.04.008002-000-A0	Back broil burner corrugated pipe	1
45	10.99.008006-000-A0	Temperature rod	1
46	04.01.010269-000-A0	Back broiler burner protection cover	1
47	10.05.008002-000-A1	Back broil burner orifice - LP	1
48	10.99.008001-000-A0	Back broil burner	1
49	07.04.008002-000-A0	Light #2	1
50	04.01.008058-000-A2	Motor holder	1
51	06.02.000093-000-A0	1/4"*14 Philips thumb head screw with anti- slip design	8
52	06.05.008037-000-A0	Hex Nut 1/4	4
53	123117003000003	Handle holder (Right)	1
54	121117001000002	Rubber gasket	4
55	06.10.000022-000-A0	5/32" *8 flat head screw	8
56	129117016000001	Regulator with hose	1
57	113011045000015	Stepped screw	1
58	122117071000002	Grill Reinforced plate (Disposable)	2
59	121117006000014	Island Rain Cover	1

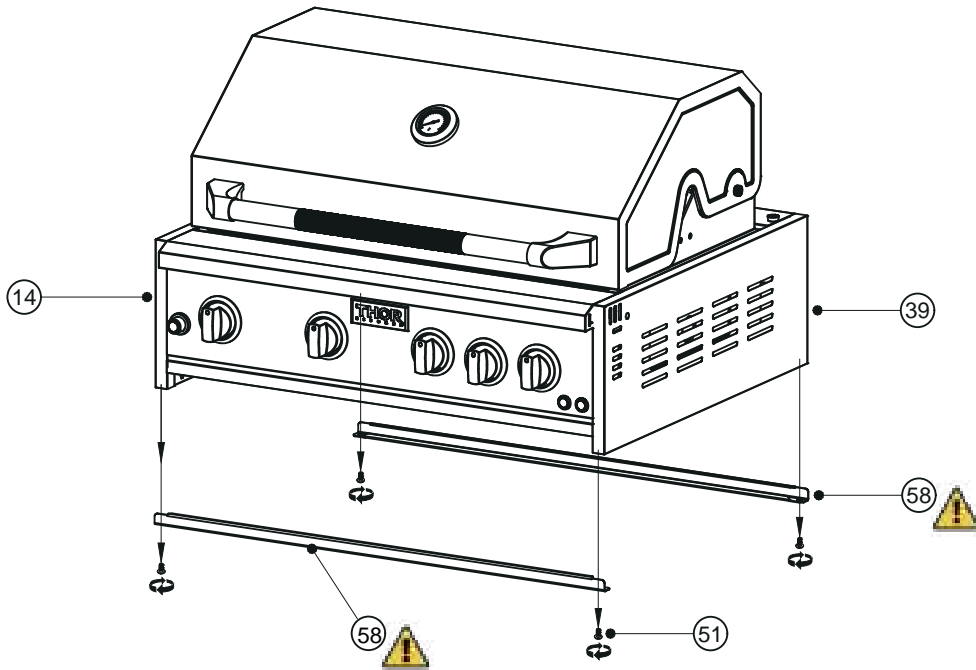
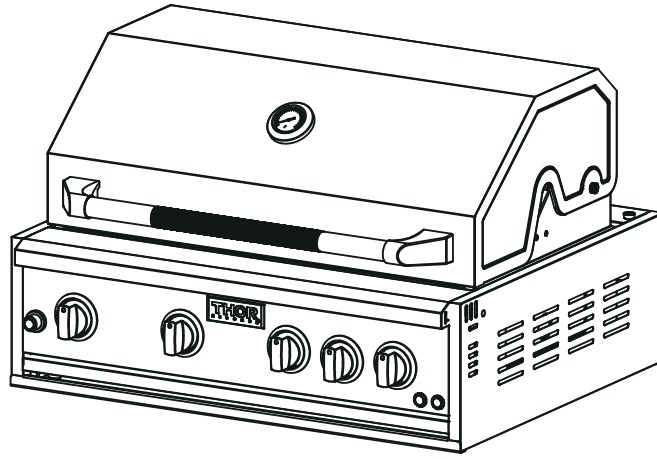
BBQ Grill Assembly Instructions

STEP 1

Screw out 4pcs of Part #51, Remove the 2pcs of disposable Part #58.

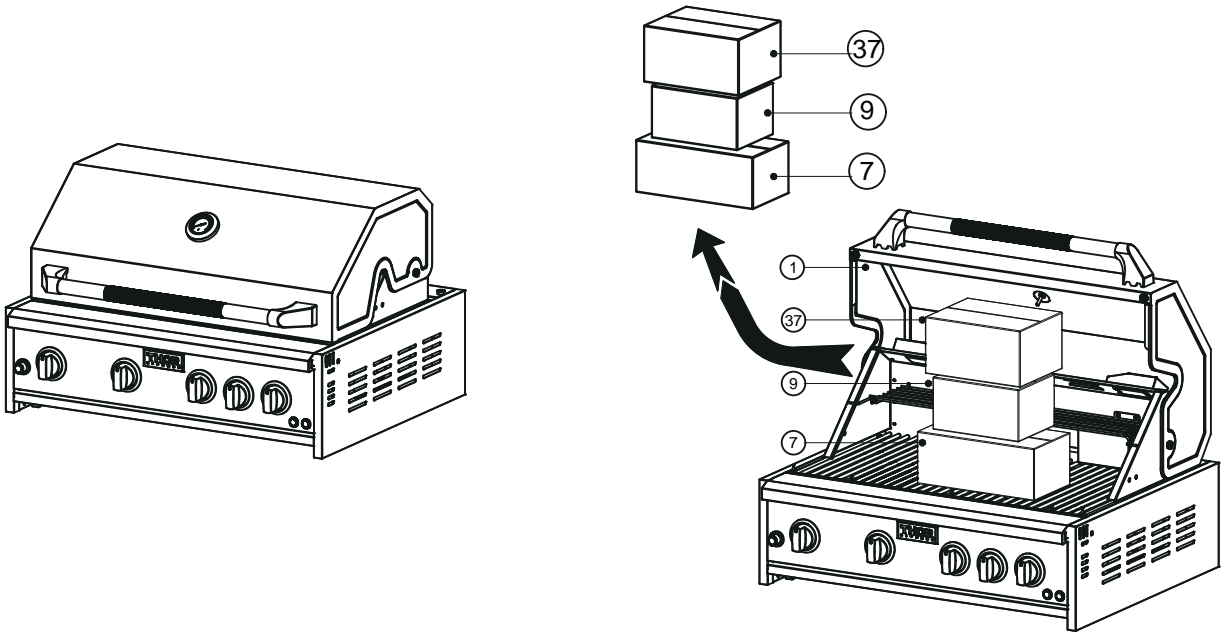
 **Warning:**

2pcs of Part #58 must be Removed and Discarded before Assembly.




STEP 2

Open the Grill Lid,remove Part #7, #9 and #37



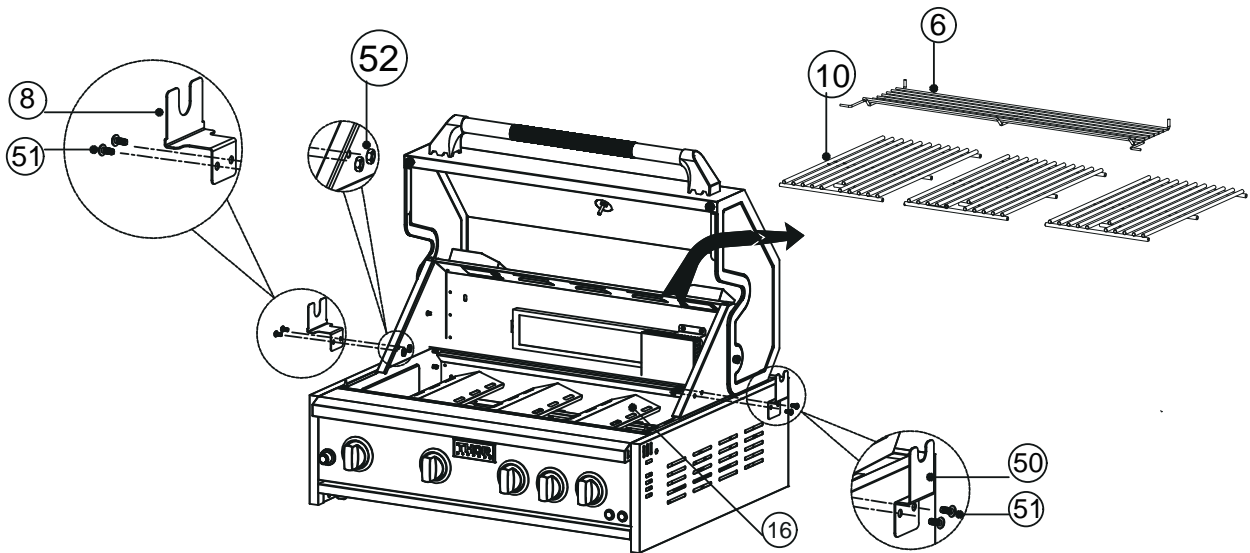
STEP 3

 Part#51 4pcs

 Part#52 4pcs

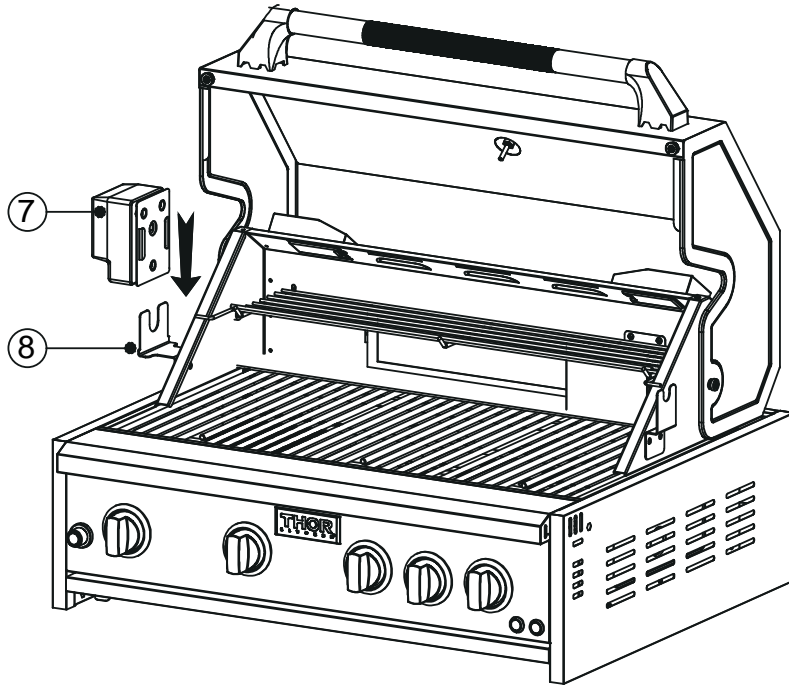
Remove Part #6 and 3 PCS Part #10 to avoid potential damage

Install Part#8 and Part#50 to Grill cavity by 4pcs of Part#51 & 52

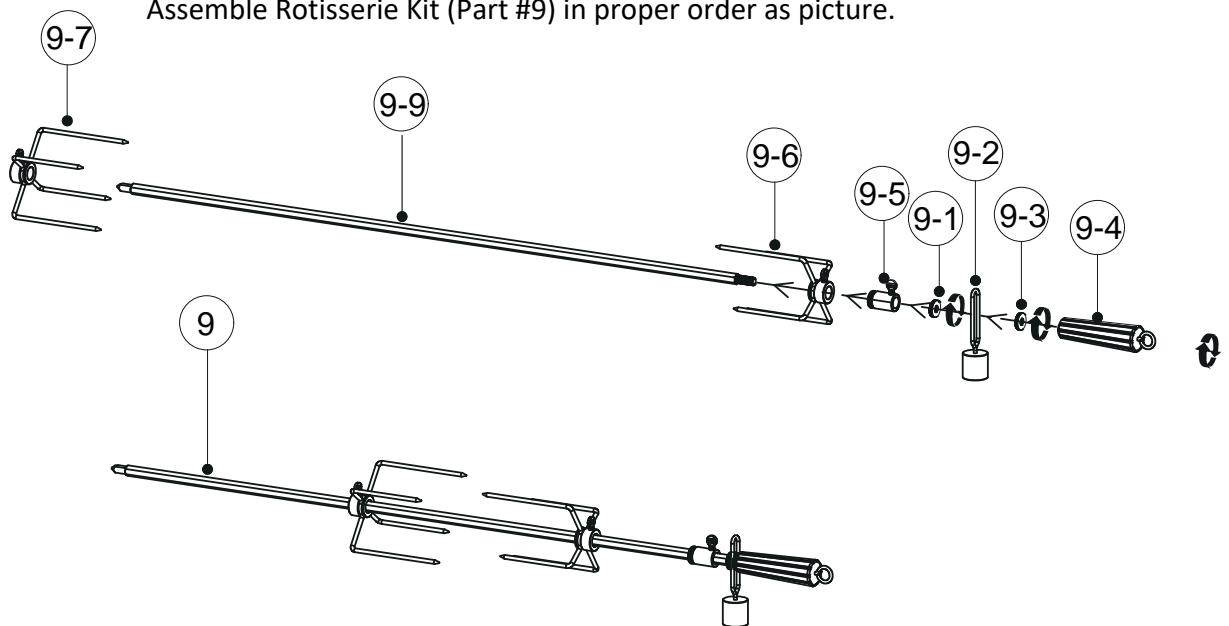


STEP 4

Install Part #7 to Part#8

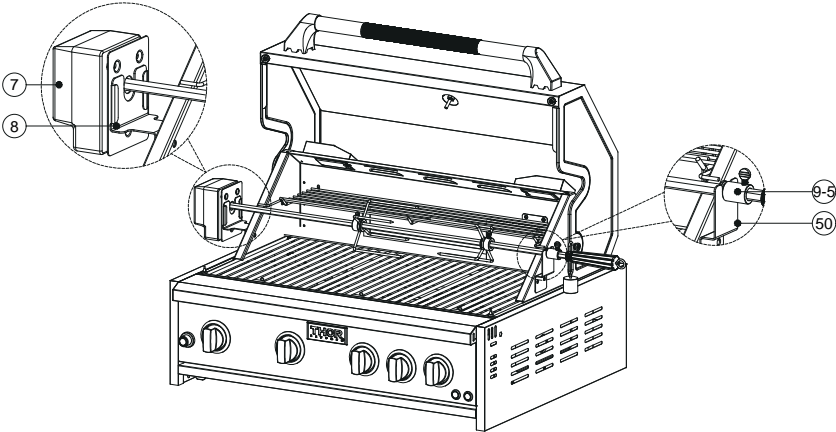
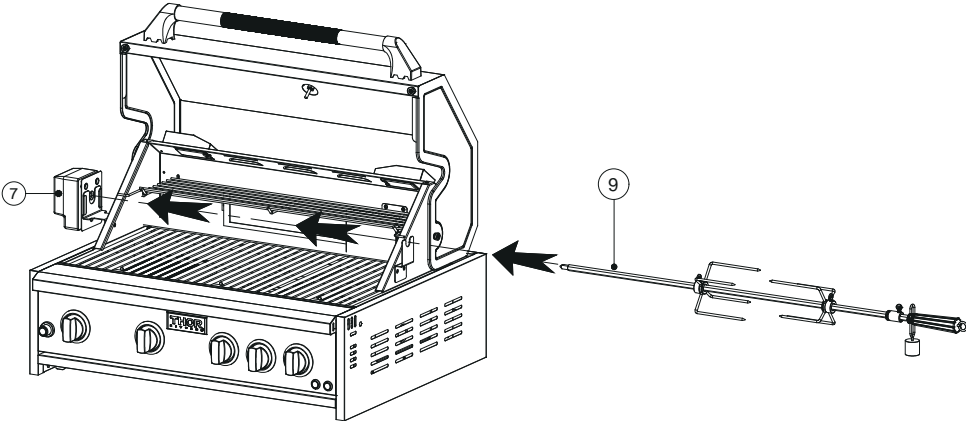


Assemble Rotisserie Kit (Part #9) in proper order as picture.



STEP 5

Install Part #9 to Part #7 and Part #8



BBQ Grill Installs with Bottom Cabinet

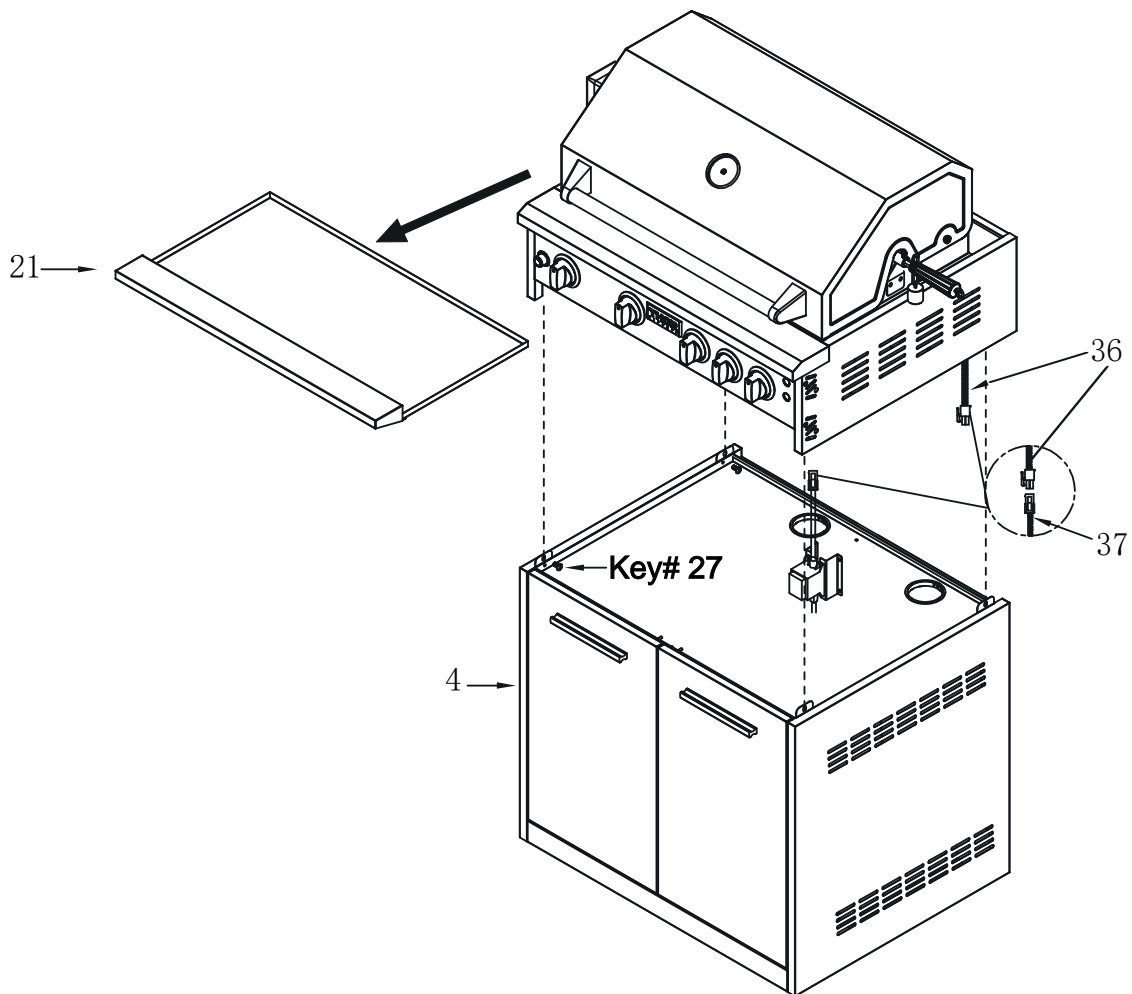
STEP 6

🔑 **Key# 27 4 pcs** (From Bottom cabinet list)

Take out Part #21 Grease tray

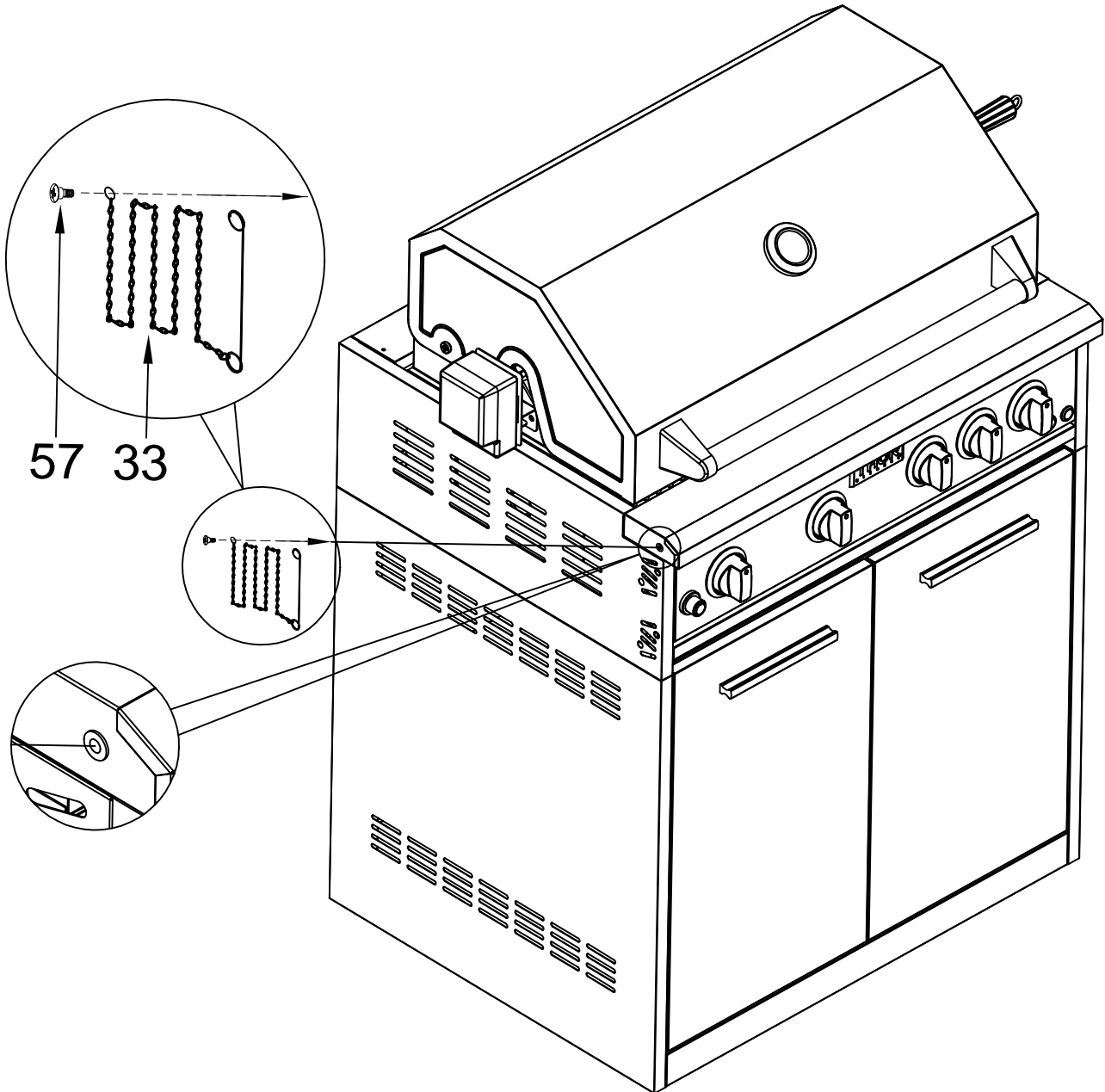
Install BBQ Grill on the top of cabinet by 4pcs of Key#27(From Bottom cabinet list)

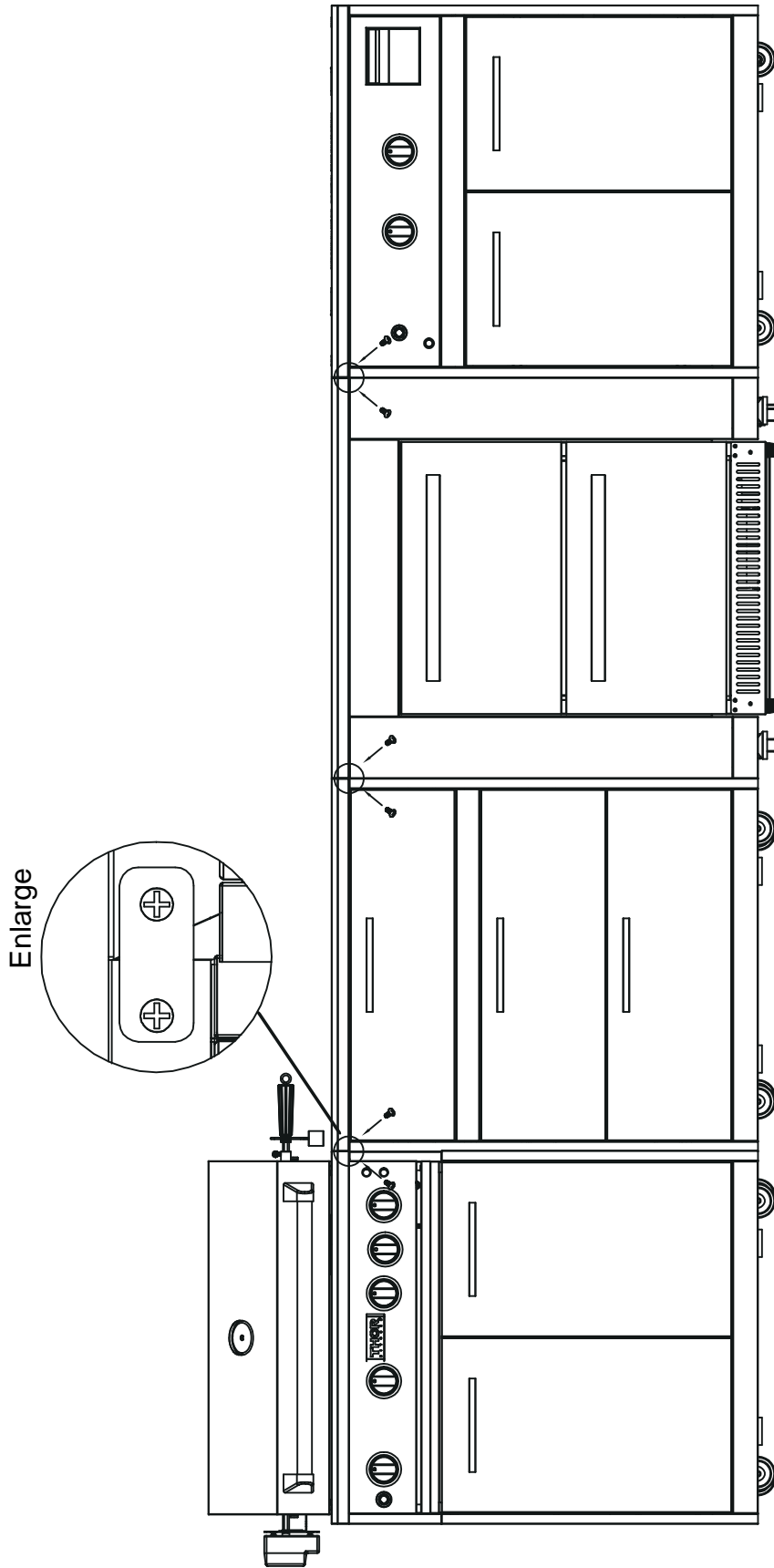
Keep the tube of Part#36 across the hole and connect to Part#37



STEP 7

Install Part#33 on the left side hole of front panel of BBQ Grill by 1pc Part #57

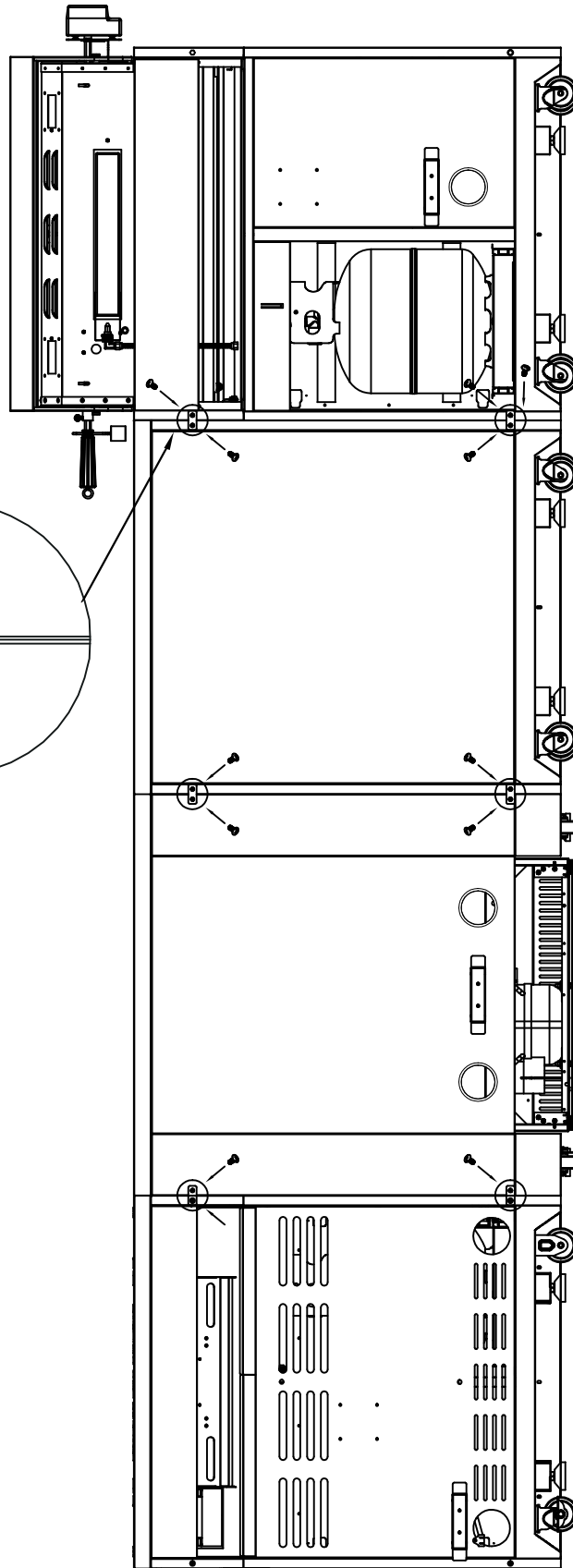
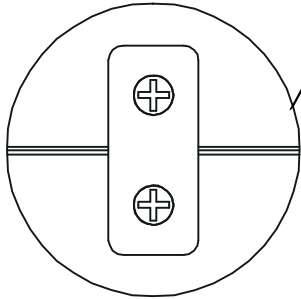




Piece Modular Kitchen Island layout is as above picture, use cabinet front connecting
Use 2pcs of #27 screws to connect each modular as above



Enlarge



Cabinet rear connecting plate(Picture B) is located at the rear of cabinet for fixing cabinet.
Use 4pcs of #27 screws to connect each modular as above

WARRANTY AND SERVICE

This product is covered by the **THOR INTERNATIONAL CUSTOMER SERVICE TEAM.**

Please visit: **www.thorkitchen.com/service**

BEFORE YOU CALL FOR SERVICE, have the following information available:

-
1. **Serial Number:** The serial number is located on the front of this manual and on the rating label located inside your grill cart.
 2. **Model Number:** The model number is located on the front cover of this manual and on the rating label located inside your grill cart.
 3. **Proof Of Purchase:** By the original owner.

Call Customer Care Hotline: 1-877-288-8099

Email Address: service@thorinternational.com

LIMITED WARRANTY:

1 Year Parts Only

For all products in the Outdoor Kitchen Suite category: In the event of a sealed system failure, the unit would be replaced with a new or refurbished model equal to or with similar features as the original product purchased by you at Thor's discretion.

CAUTION:

Some parts may contain sharp edges – Especially as noted in the manual! Wear protective gloves if necessary. **FOR RESIDENTIAL USE ONLY. DO NOT USE FOR COMMERCIAL COOKING.**

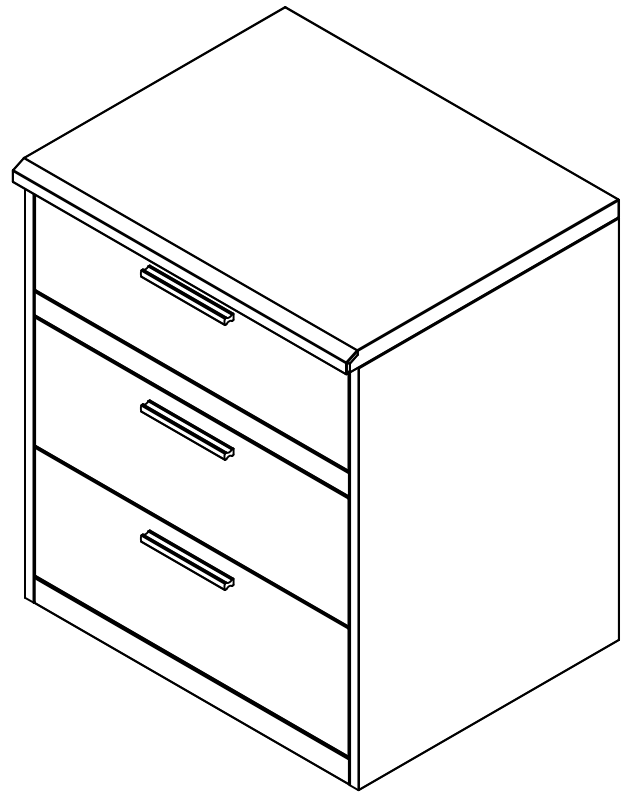
WARNING:

Do not attempt to repair or alter the hose/valve/regulator for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

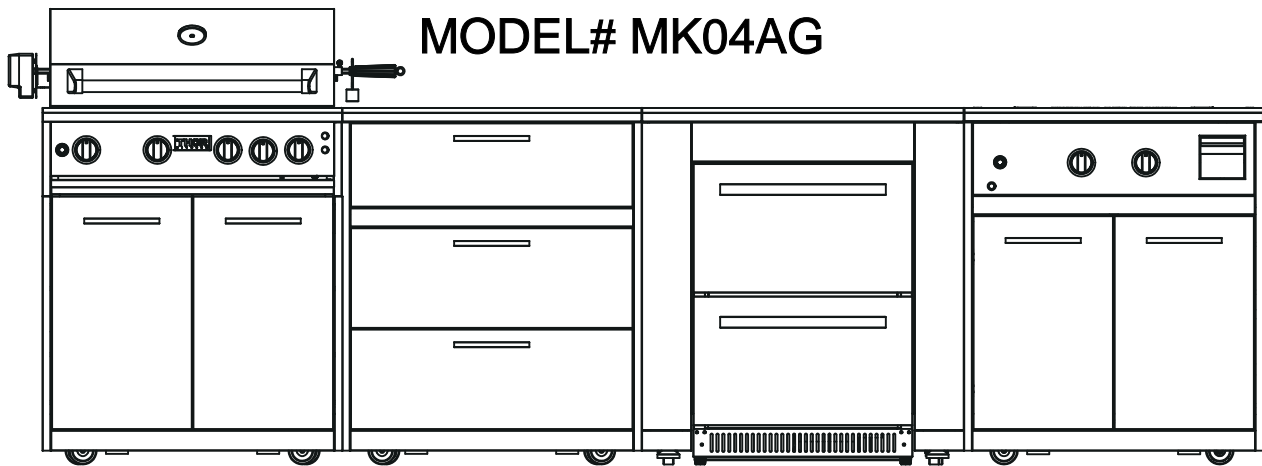


4 Piece Modular Kitchen Island- 3 Drawer Cabinet Assembly Instruction

MODEL# MU04AG



MODEL# MK04AG



Warning: Excessive weight hazard!

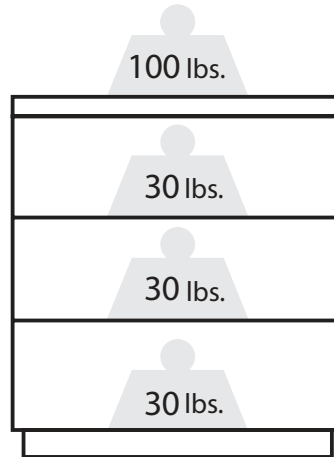
Use two or more people to move, assemble or install cabinets and shelves to avoid back injury. Do not leave children unattended near cabinets.

Save for electrical inspector's use.

Installer: Leave installation instructions with the homeowner.

Homeowner: Retain the installation instructions for future reference.

Weight Capacity



3 Drawer Cabinet
Max 190 lbs.

Welcome

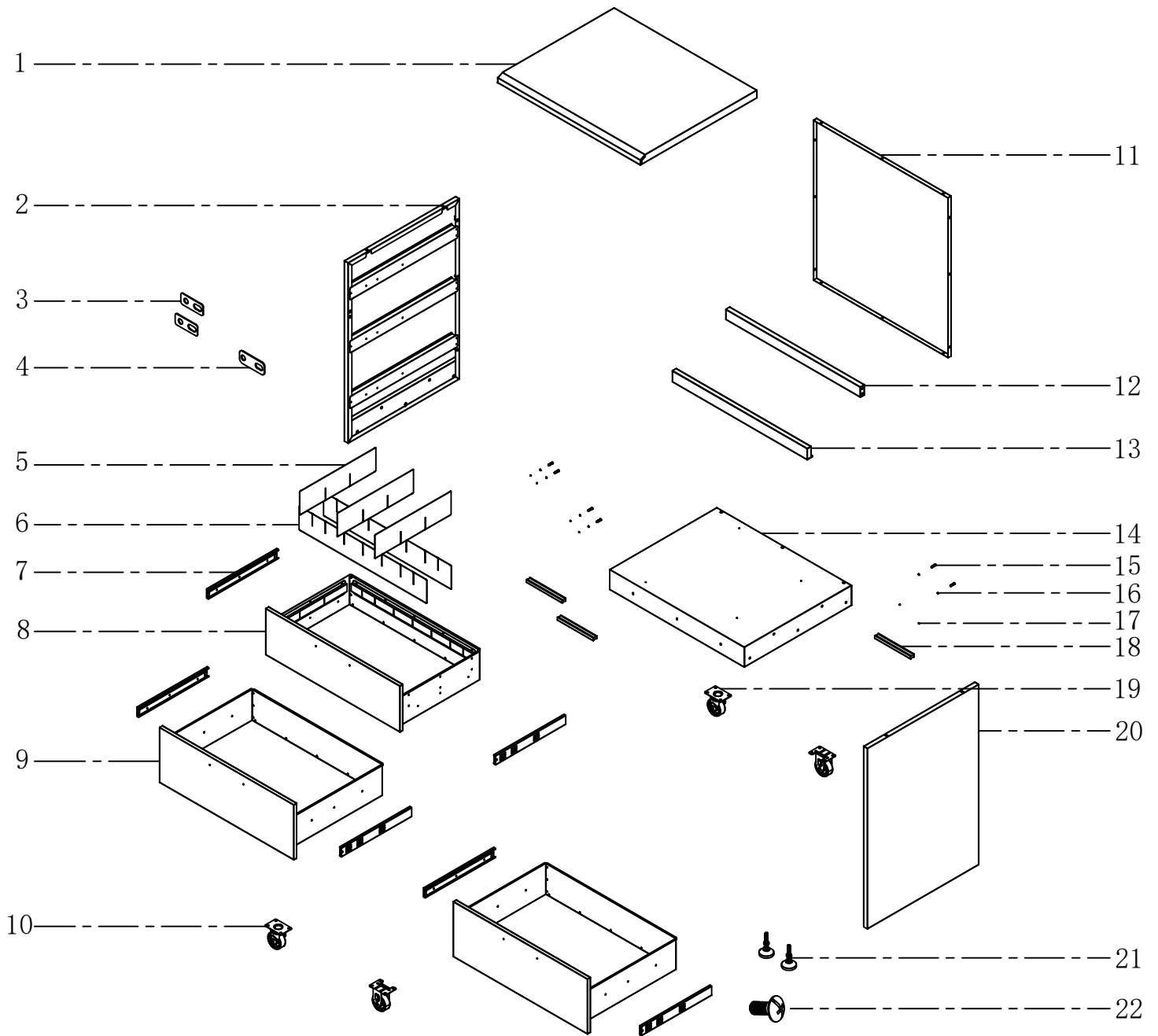
Thank you for purchasing your Thor Kitchen Appliance! We appreciate your business and we recommend that you read this entire User's Manual before operating your new appliance for the first time.

This manual contains instructions on how to properly install and set up your new device, as well as insights into the unique features that our product offers. Please keep this manual for future reference, as it contains answers to questions that you might have as you begin to cook.

For any inquiries, please reach our customer service support at +1 877-288-8099 at our business hours or email service@thorinternational.com.

Thank you,
Thor Kitchen

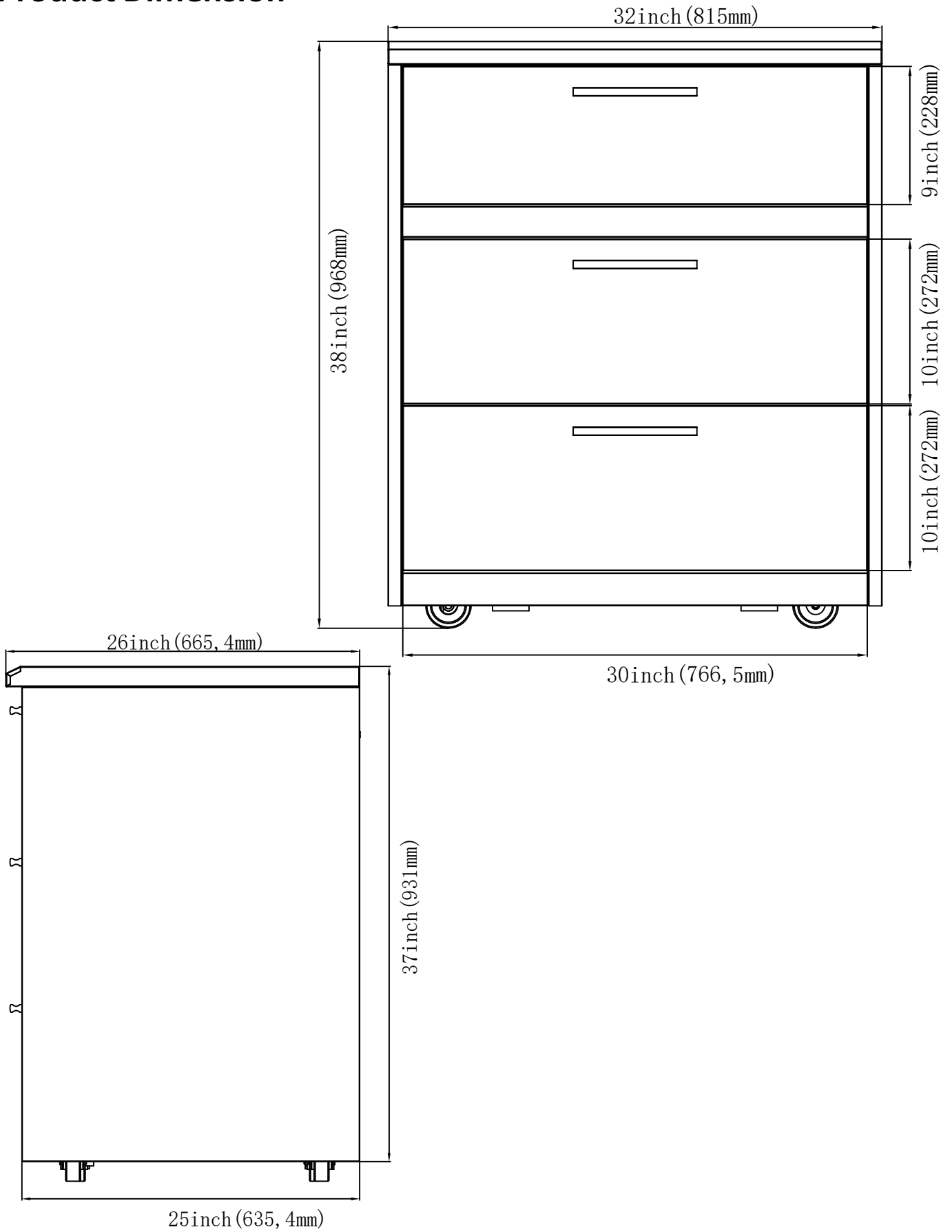
Parts Explosive Pictures



Parts List

Explosive#	Part #	Part Name	Quantity
1	20.01.008187-000-A0	Countertop welding assembly	1
2	20.01.008745-000-A0	Left side panel	1
3	20.01.008183-000-A0	Cabinet rear connecting plate	2
4	04.01.002579-000-A1	Cabinet front connecting plate	1
5	04.02.010232-000-A0	Drawer vertical divider	3
6	04.02.010231-000-A0	Drawer horizontal divider	2
7	05.14.008002-000-A0	Soft Close Drawer Slides	3
8		Upper drawer assembly	1
9	05.10.000123-000-A0	lower drawer assembly	2
10	05.10.000122-000-A0	Wheel	2
11	20.01.008185-000-A0	Back panel welding assembly	1
12	20.01.008186-000-A0	Beam welding assembly	1
13		Kick Panel	1
14	20.01.008182-000-A0	Bottom panel welding assembly	1
15	06.02.000093-000-A0	M4*25 Screw	6
16		5/32 Spring	6
17		5/32 Ring	6
18		Door Handle	3
19	05.99.008075-000-A0	Caster, locking	2
20		Right panel assembly	1
21		Supporting leg	2
22		1/4*20 Screw	26 (Including 4 spare parts)

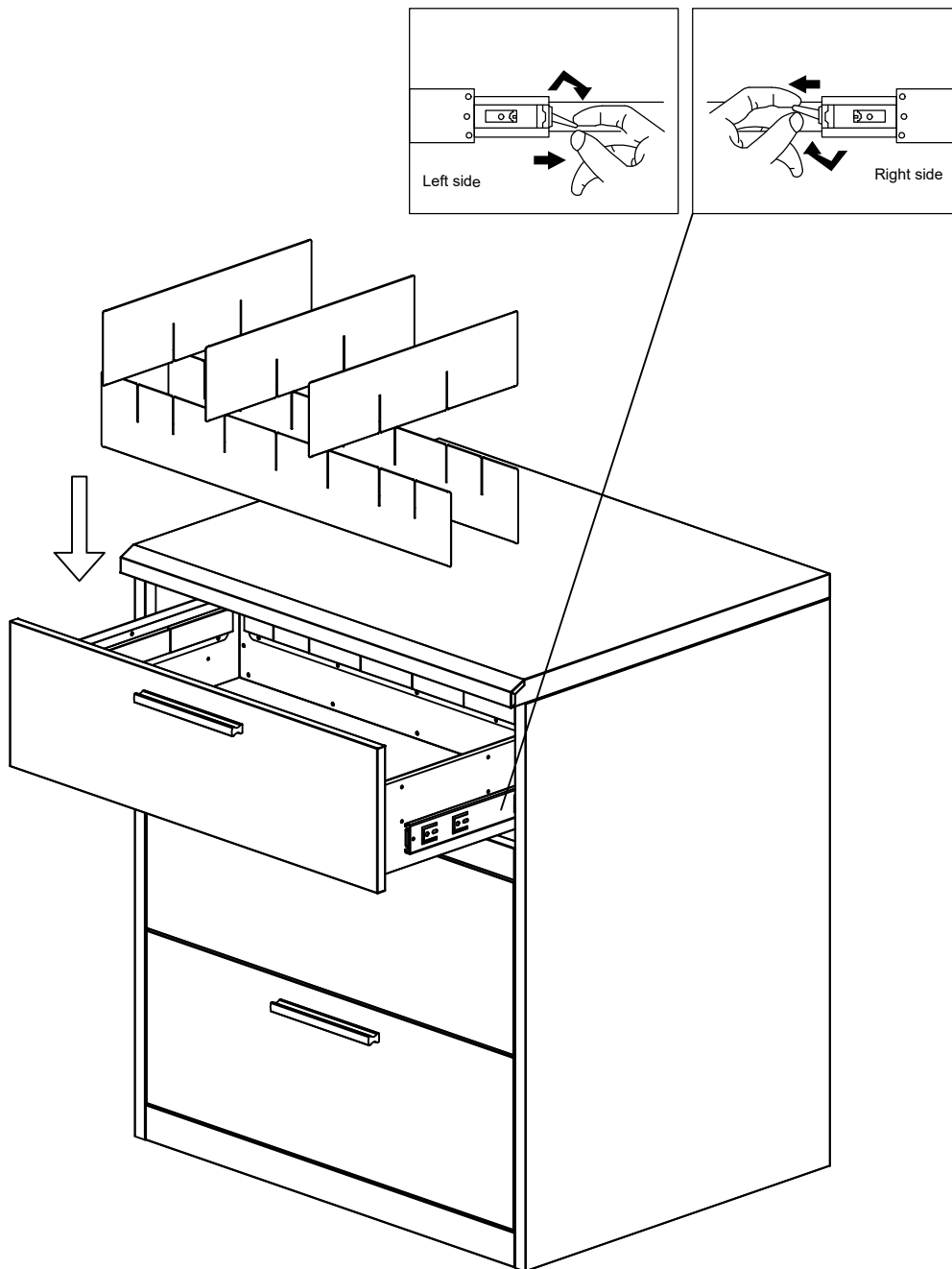
Product Dimension




3 Drawer Cabinet Assmby Instructions

Step1

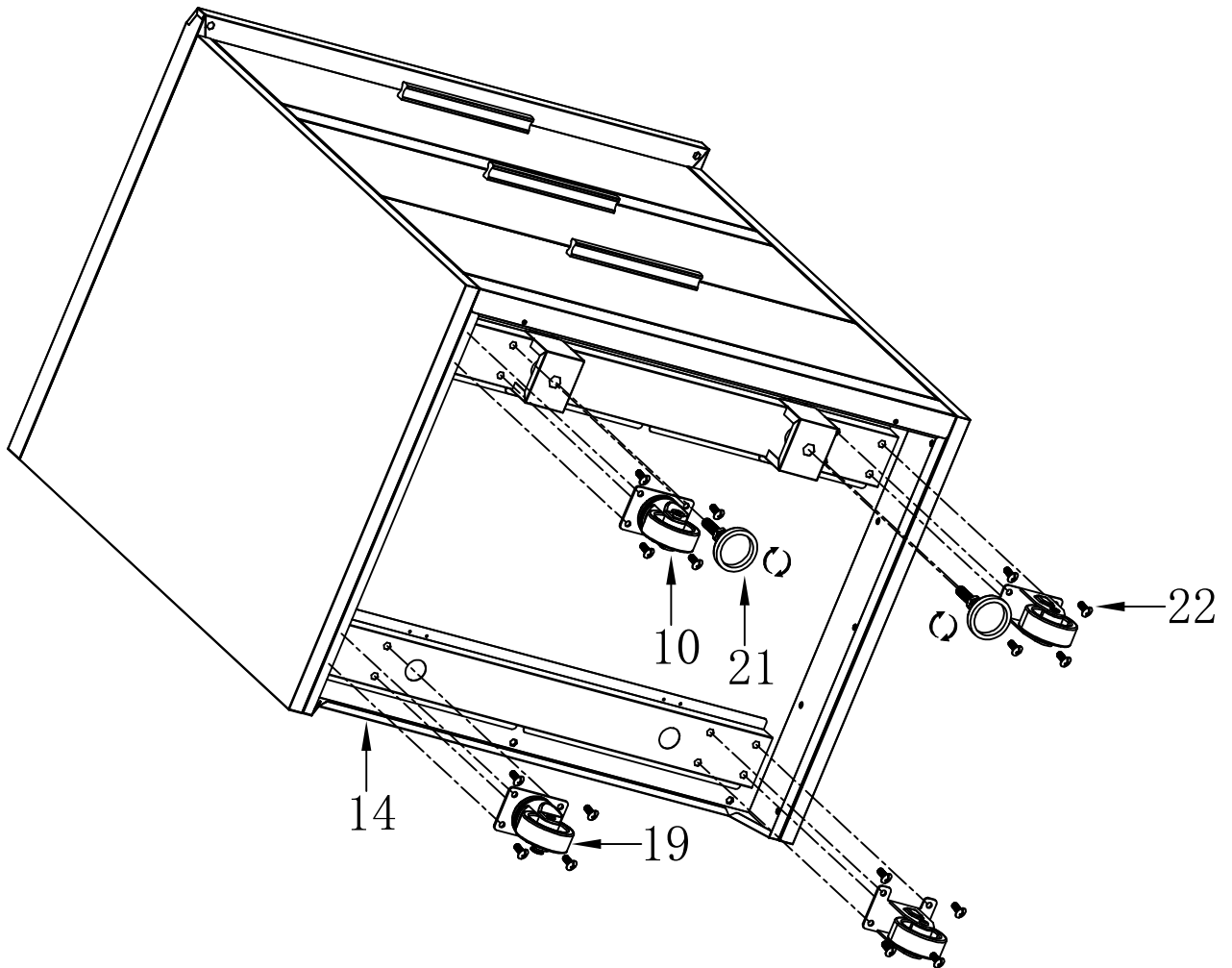
Open the drawer,take out Part #5,#6,#7& #8



STEP 2

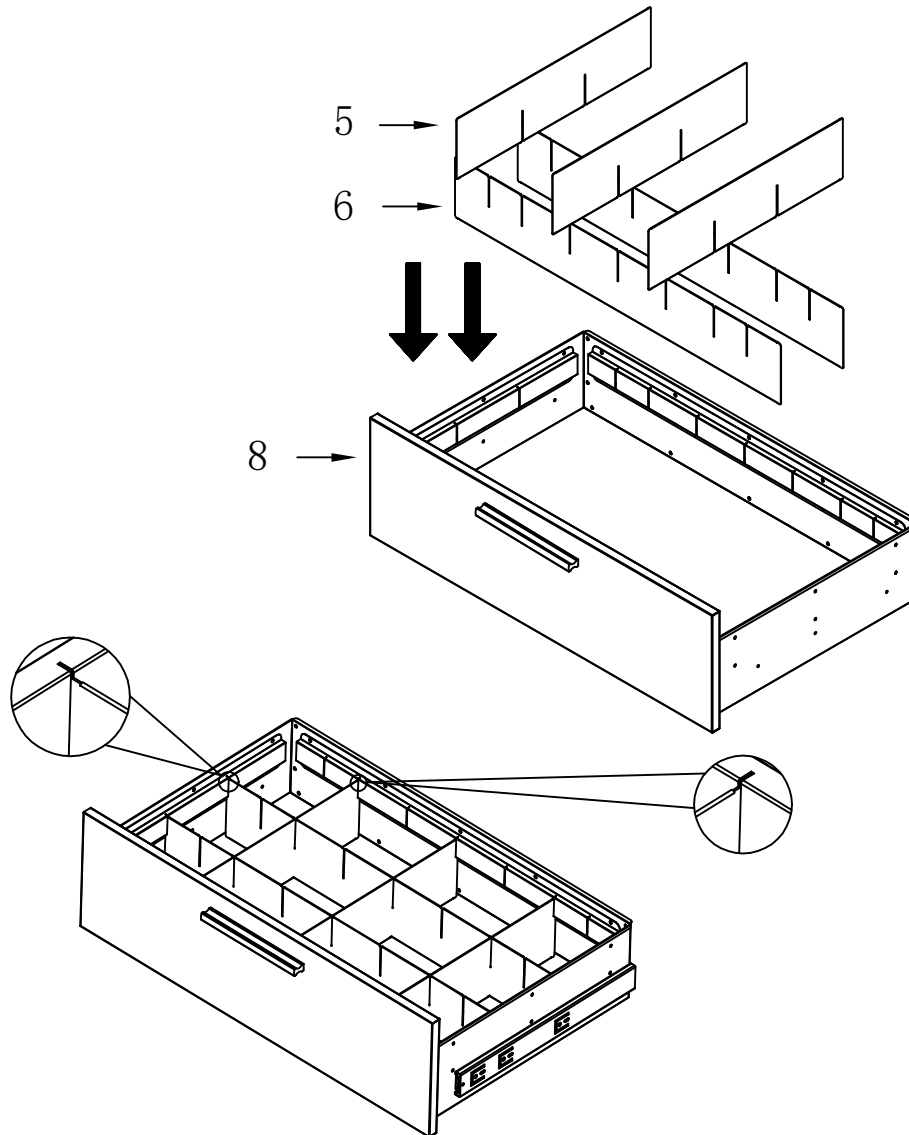
 Part #22 16 PCS

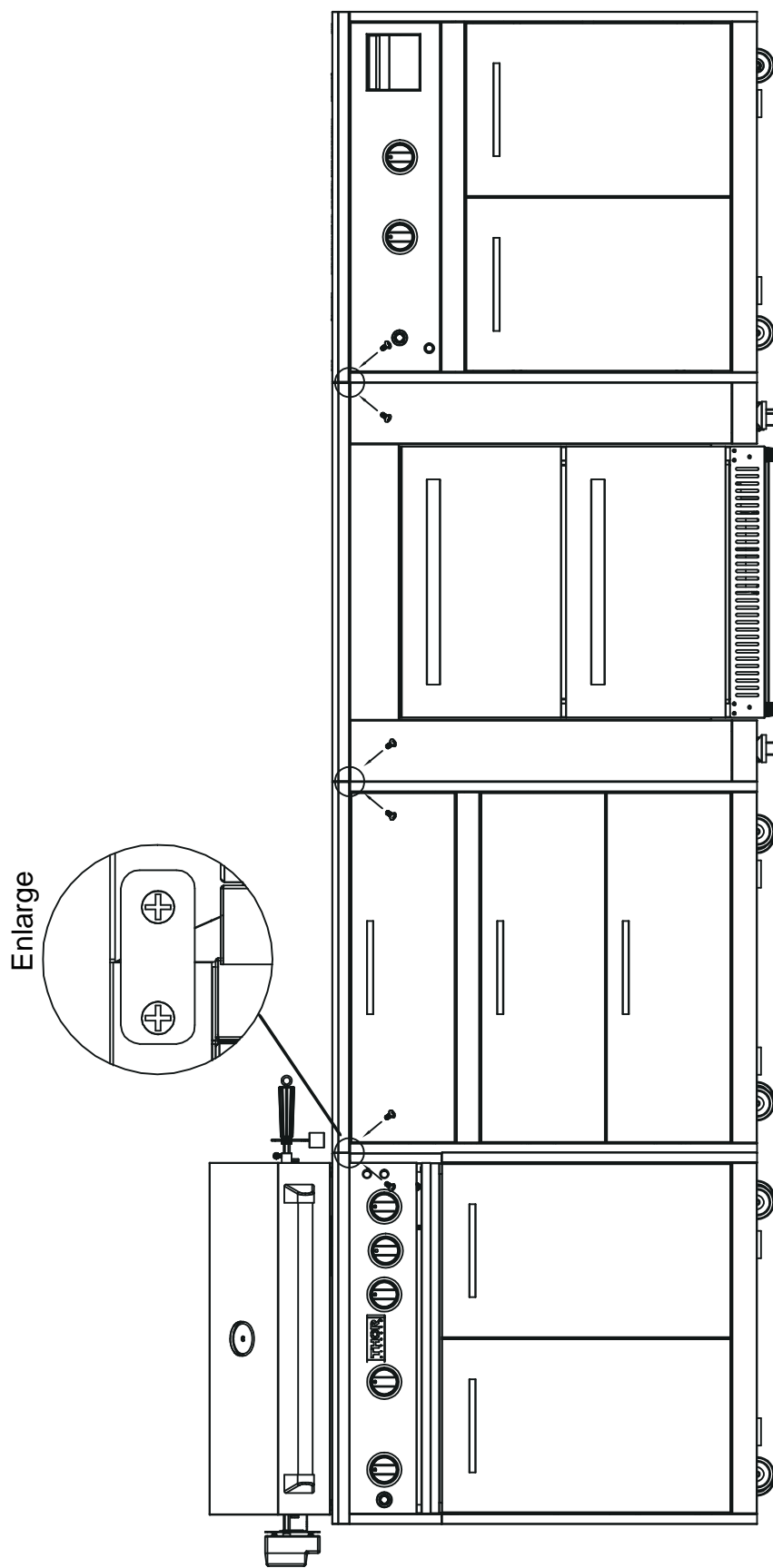
Install 2 PCS Part #21, 2 PCS Part #10 and 2PCS Part #19
on Part#14



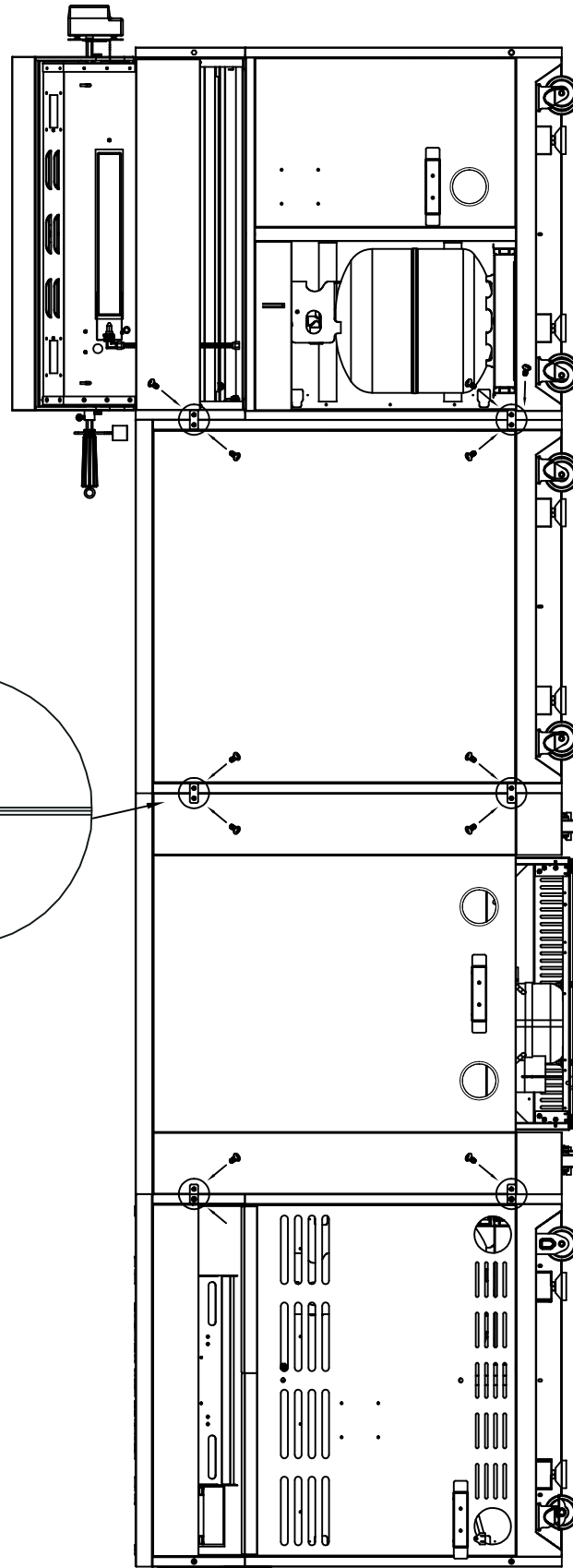
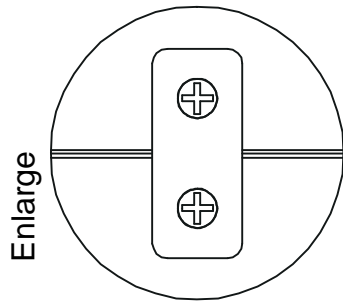
STEP 3

Install 3 PCS Part #5 and 2 PCS Part #6 in order to Part #8





Piece Modular Kitchen Island layout is as above picture, use cabinet front connecting
Use 2pcs of #22 screws to connect each modular as above



Cabinet rear connecting plate(Picture B) is located at the rear of cabinet for fixing cabinet.
Use 4pcs of #22 screws to connect each modular as above

WARRANTY AND SERVICE

This product is covered by the **THOR INTERNATIONAL CUSTOMER SERVICE TEAM.**

Please visit: **www.thorkitchen.com/service**

BEFORE YOU CALL FOR SERVICE, have the following information available:

-
- 1. Serial Number:** The serial number is located on the front of this manual and on the rating label located inside your grill cart.
 - 2. Model Number:** The model number is located on the front cover of this manual and on the rating label located inside your grill cart.
 - 3. Proof Of Purchase:** By the original owner.

Call Customer Care Hotline: 1-877-288-8099

Email Address: service@thorinternational.com

LIMITED WARRANTY:

1 Year Parts Only

For all products in the Outdoor Kitchen Suite category: In the event of a sealed system failure, the unit would be replaced with a new or refurbished model equal to or with similar features as the original product purchased by you at Thor's discretion.

CAUTION:

Some parts may contain sharp edges – Especially as noted in the manual! Wear protective gloves if necessary. **FOR RESIDENTIAL USE ONLY. DO NOT USE FOR COMMERCIAL COOKING.**

WARNING:

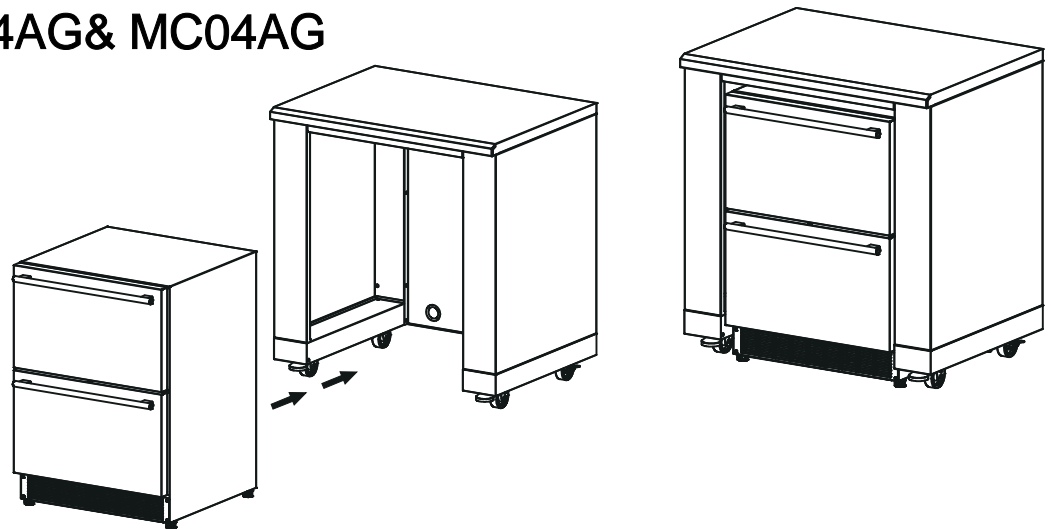
Do not attempt to repair or alter the hose/valve/regulator for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

Company information: Guangdong Hyxion Smart Kitchen Co.,Ltd
Factory: No.1 and No.2 Haixin Road, Hongmei Town, Dongguan, Guangdong, China

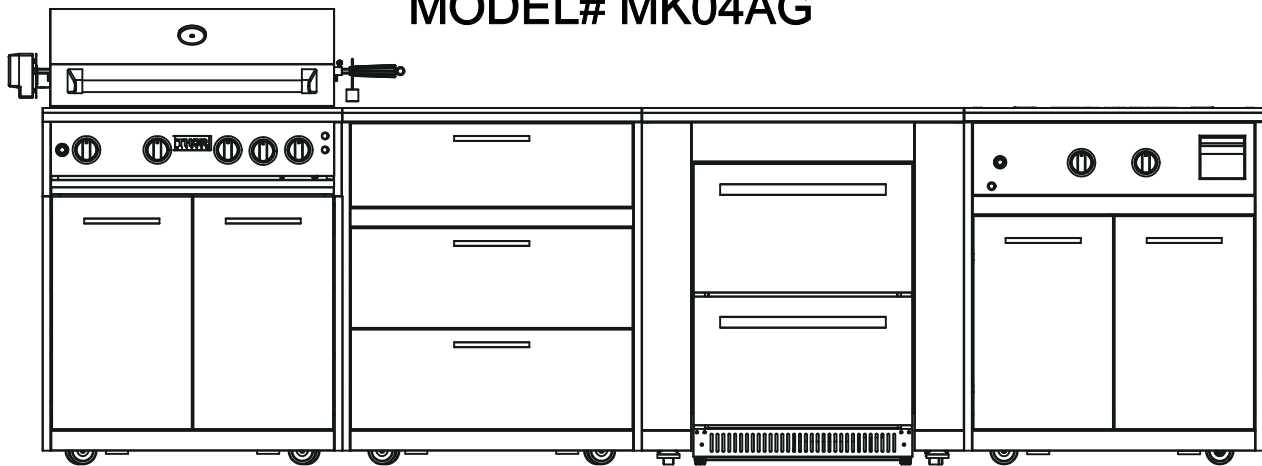


4 Piece Modular Kitchen Island- Drawer Refrigerator & Cabinet Assembly Instruction

MODEL# MR04AG & MC04AG



MODEL# MK04AG



Warning: Excessive weight hazard!

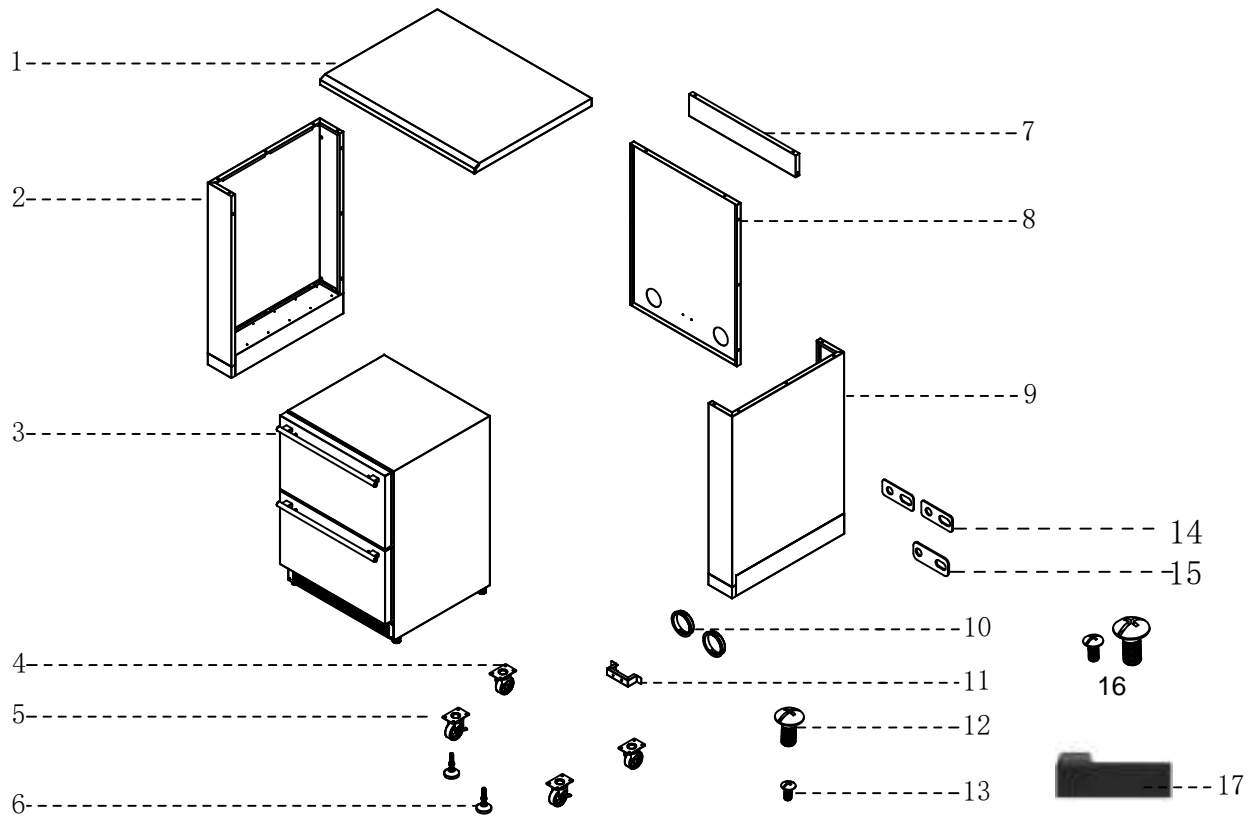
Use two or more people to move, assemble or install cabinets and shelves to avoid back injury. Do not leave children unattended near cabinets.

Save for electrical inspector's use.

Installer: Leave installation instructions with the homeowner.

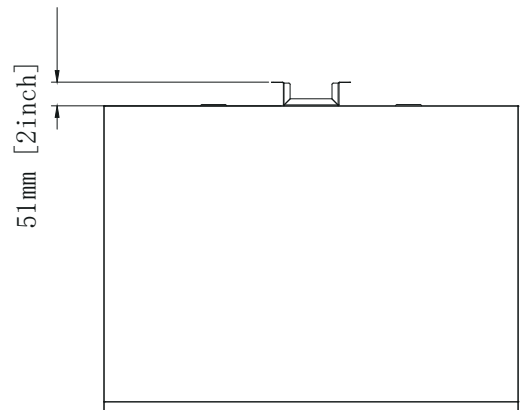
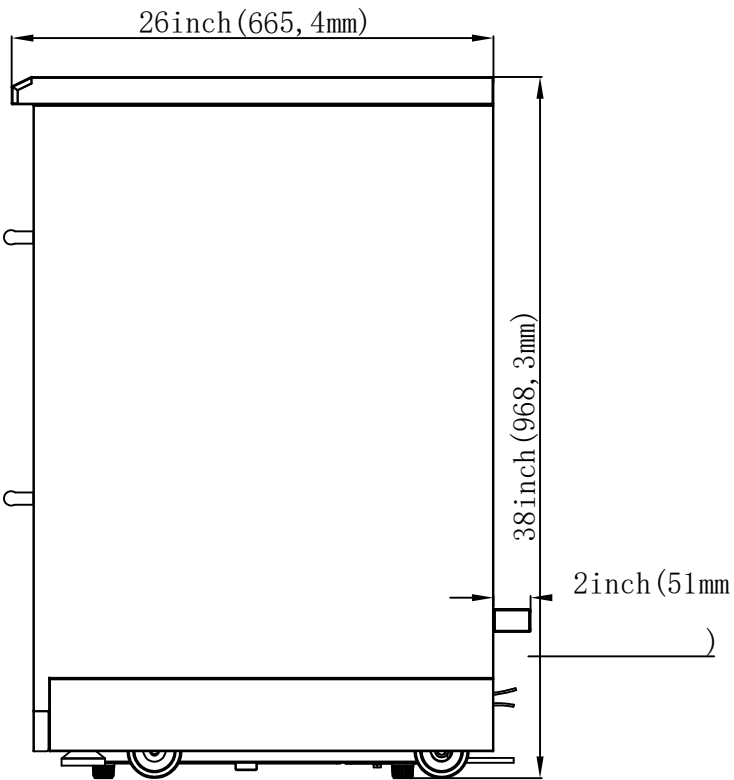
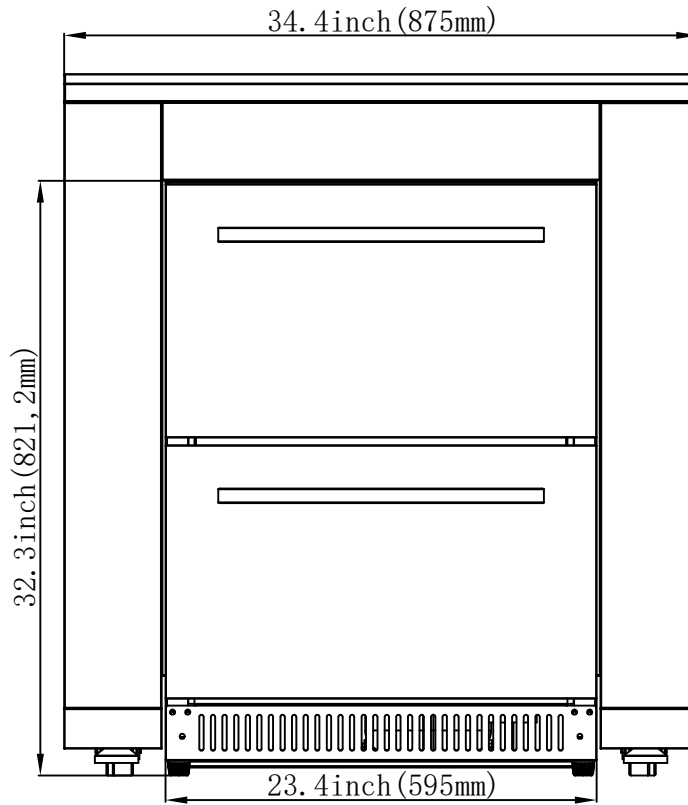
Homeowner: Keep installation instructions for future reference.

Parts Explosive Pictures



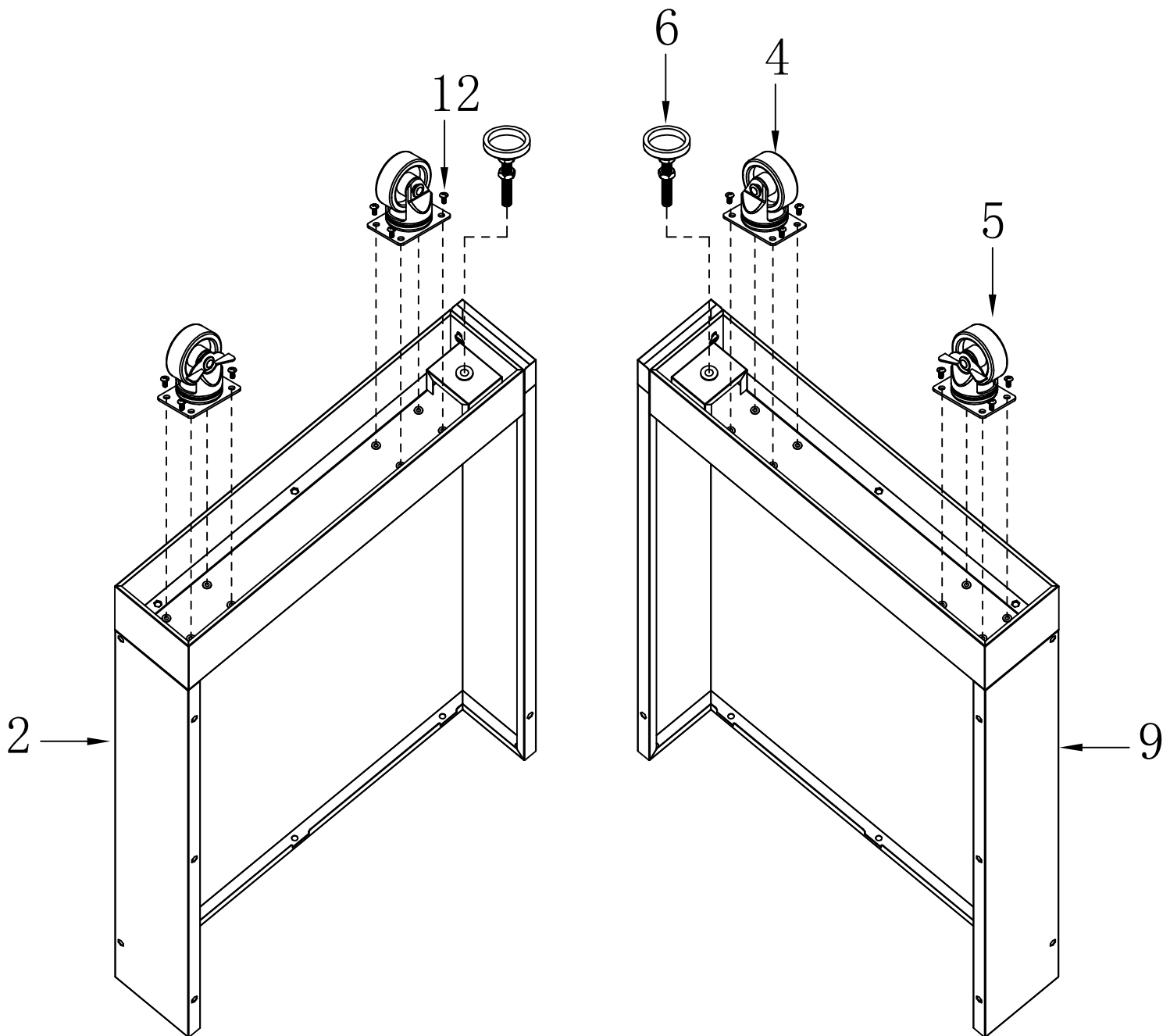
Explosive#	Part Name	Qty
1	Countertop Welding assembly	1
2	Left side panel Welding assembly	1
3	Drawer Refridge	1
4	Caster(without brake)	2
5	Universal caster(with brake)	2
6	Supporting leg	2
7	Beam Welding assembly	1
8	Back panel Welding assembly	1
9	Right side panel Welding	1
10	Rubber gasket	2
11	Power cord Reel	1
12	1/4-20*14 Screw	52
13	5/32 Screw	2
14	Rear Connecting plates	2
15	Front Connecting plate	1
16	Screw Set(each 4pcs)	1(set)
17	PVC Cover	1

Product Dimension



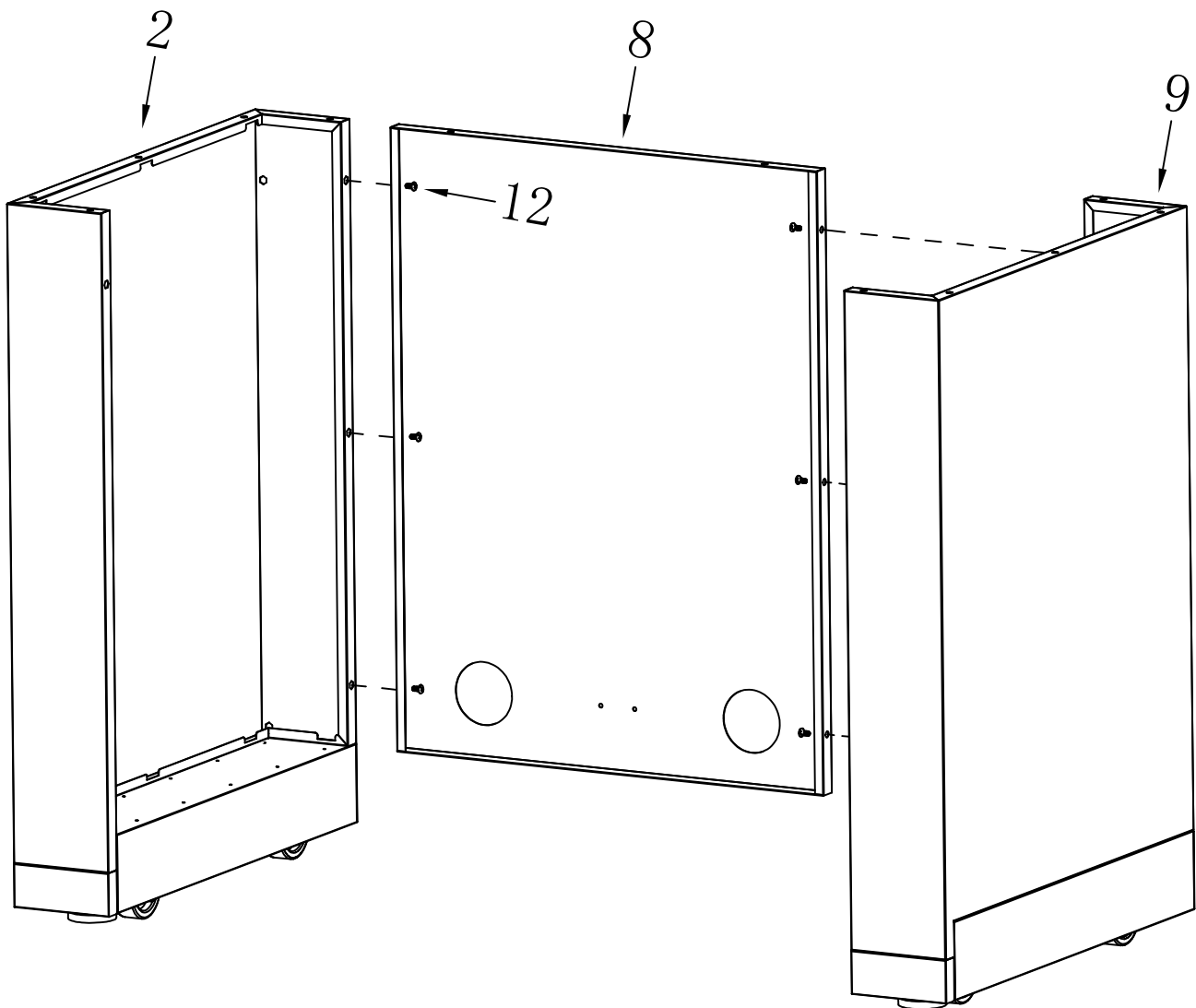
STEP 1

Install 1pc of #4& #5 on #2
Install 1pc of #4& #5 on #9
Install 2pcs of #6 on #2 and #9



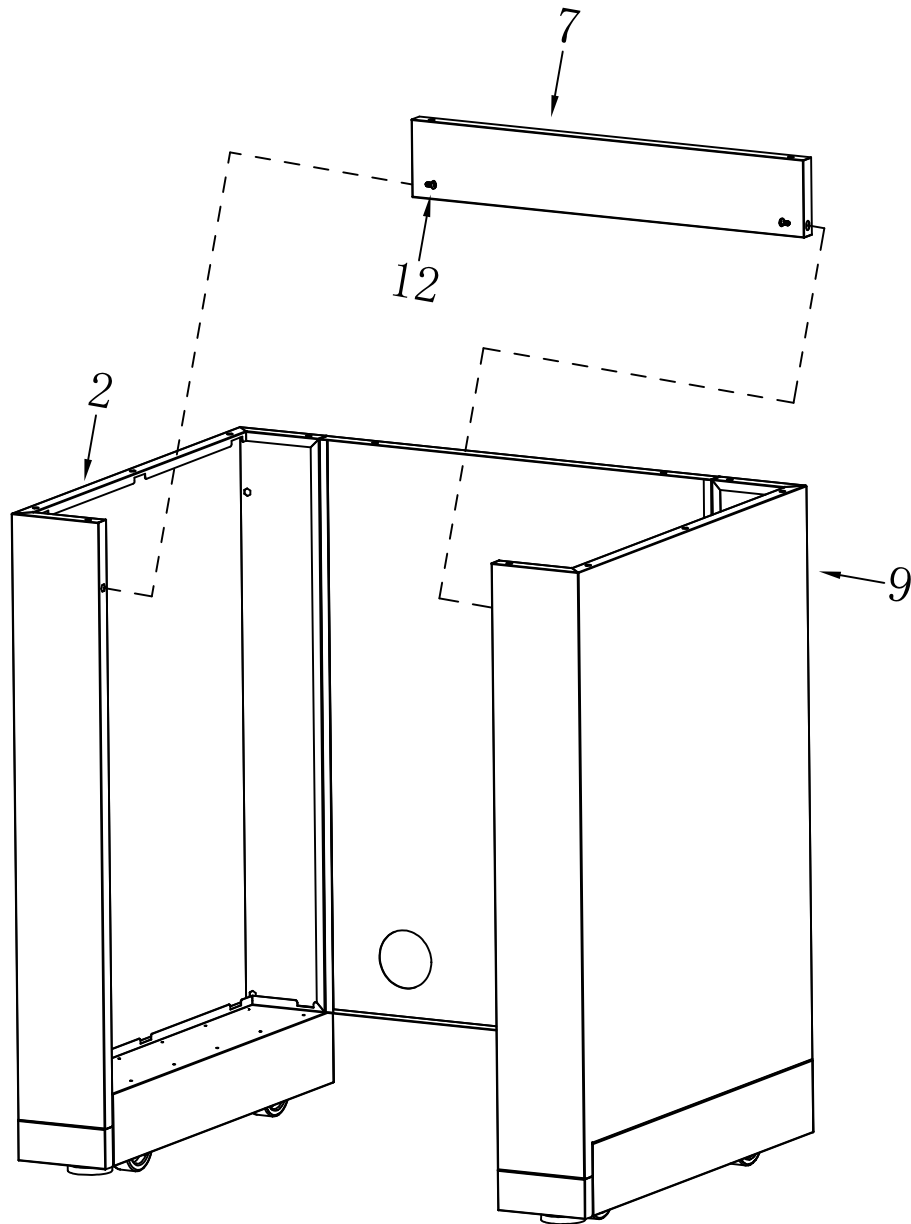
STEP 2

Install #8 on #2& #9 by 6pcs of #12



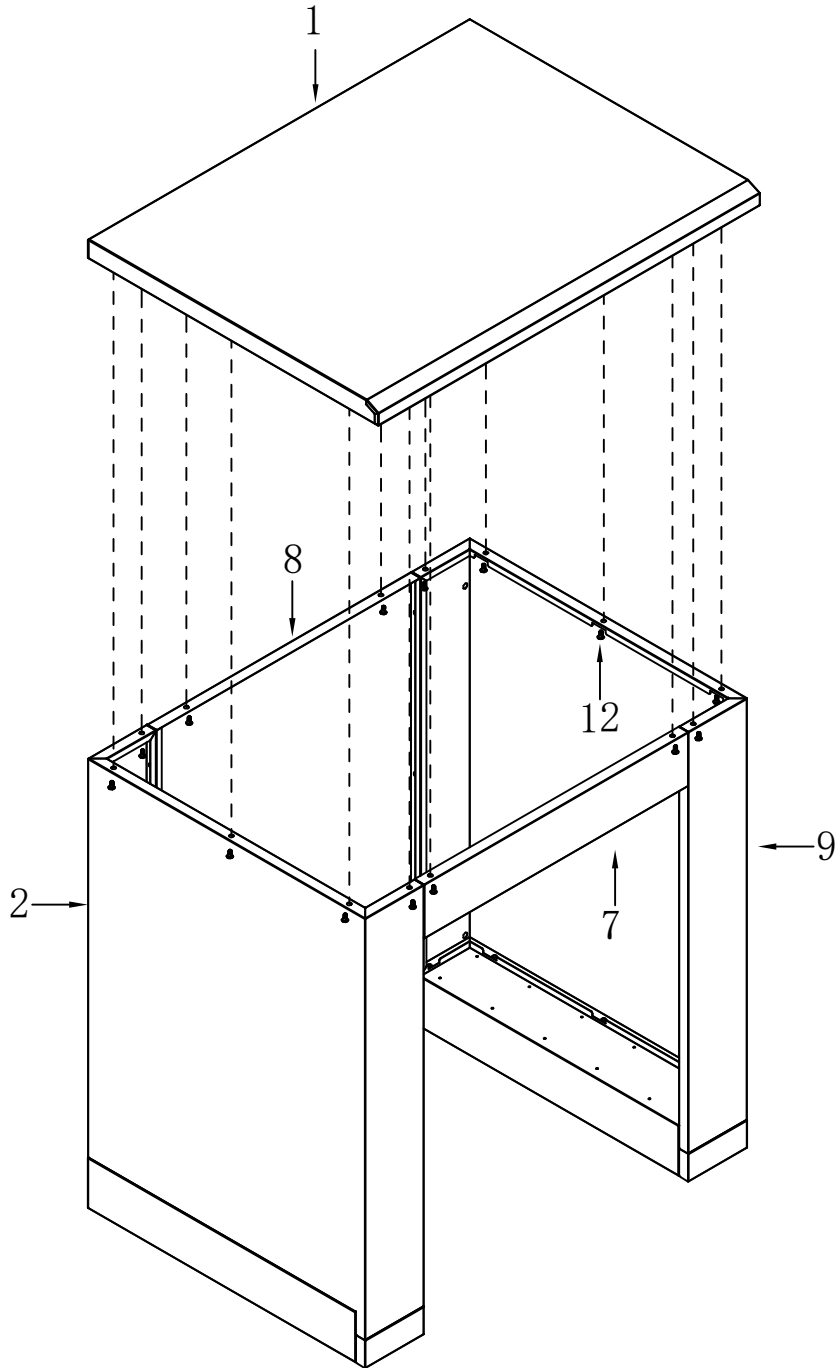
STEP 3

Install #7 on #2& #9 by 2pcs of #12



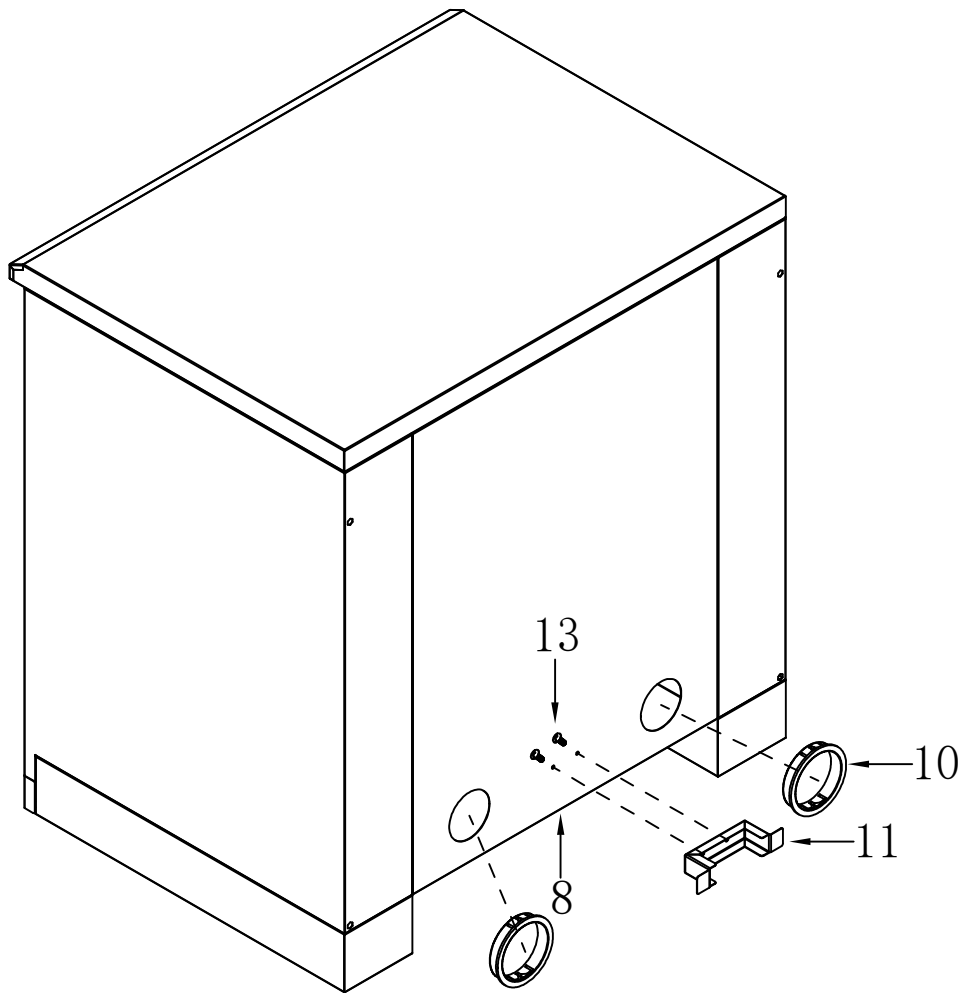
STEP 4

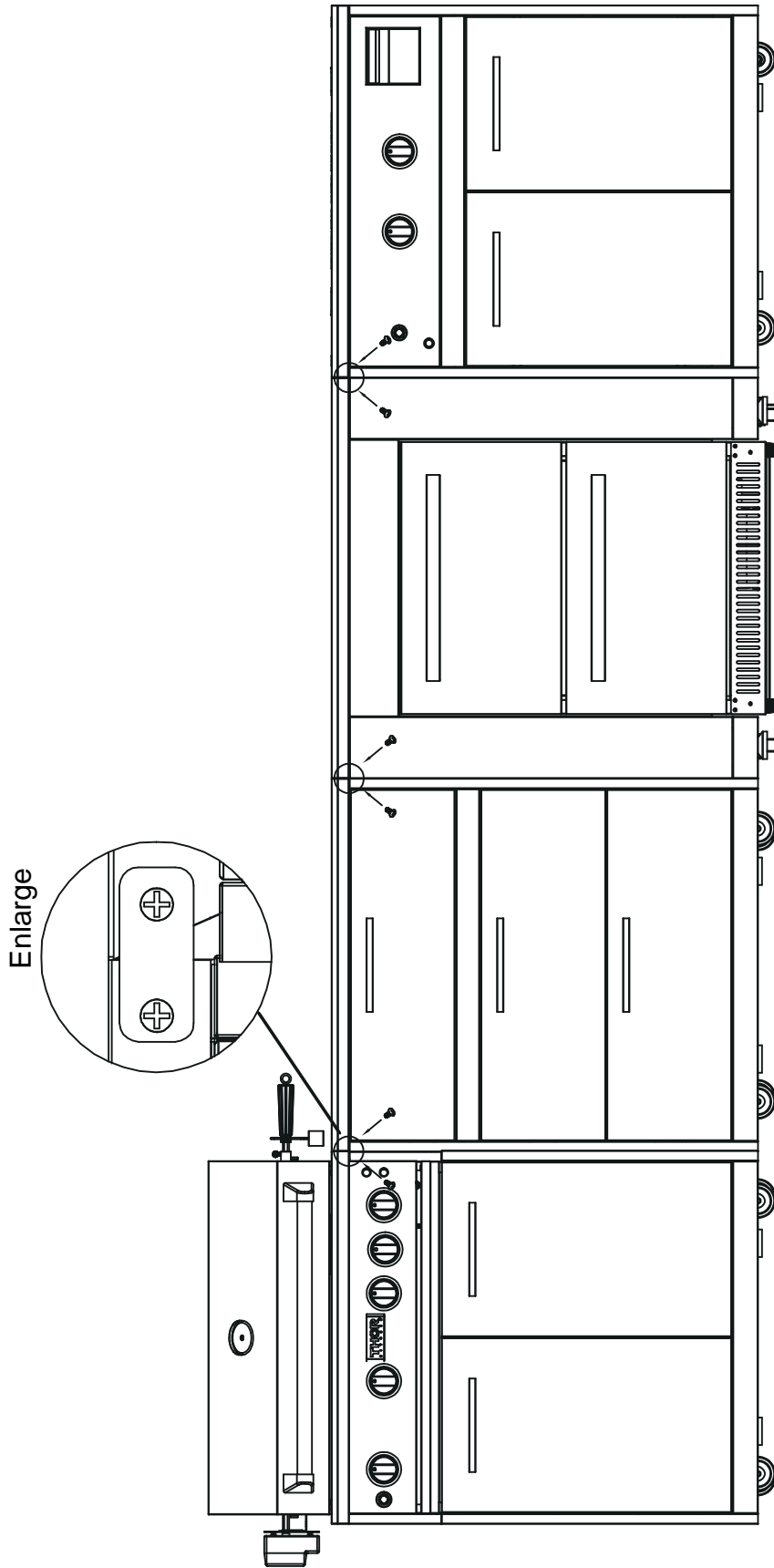
Install #1 on #2, #8, #7& #9 by 12pcs of #12



STEP 5

Install #11 on #8 by 2pcs of #13
Install 2pcs of #10 on #8

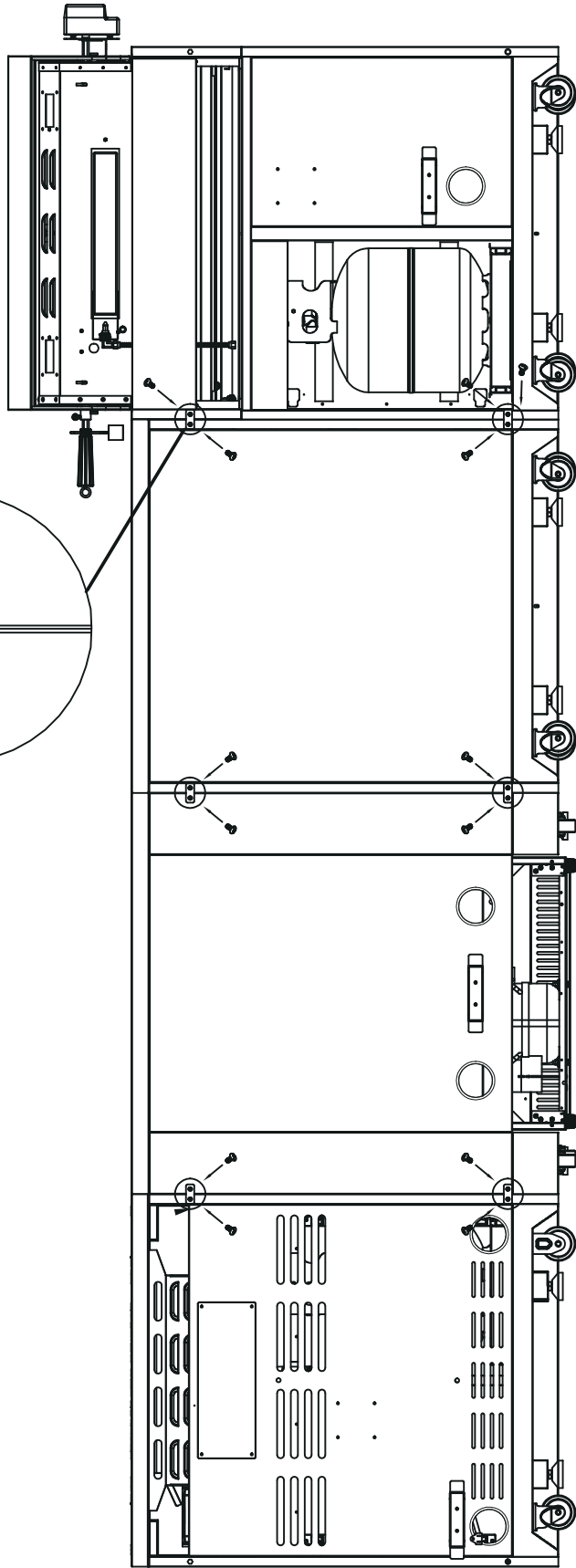
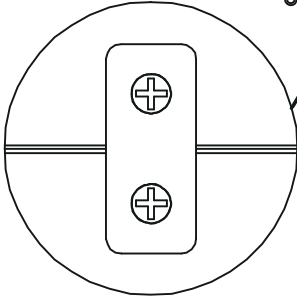




Piece Modular Kitchen Island layout is as above picture, use cabinet front connecting
Use 2pcs of #12 screws to connect each modular as above



Enlarge



Cabinet rear connecting plate (Picture B) is located at the rear of cabinet for fixing cabinet.
Use 4 pcs of #12 screws to connect each modular as above

WARRANTY AND SERVICE

This product is covered by the **THOR INTERNATIONAL CUSTOMER SERVICE TEAM.**

Please visit: **www.thorkitchen.com/service**

BEFORE YOU CALL FOR SERVICE, have the following information available:

-
- 1. Serial Number:** The serial number is located on the front of this manual and on the rating label located inside your grill cart.
 - 2. Model Number:** The model number is located on the front cover of this manual and on the rating label located inside your grill cart.
 - 3. Proof Of Purchase:** By the original owner.

Call Customer Care Hotline: 1-877-288-8099

Email Address: service@thorinternational.com

LIMITED WARRANTY:

2 Year Parts Only

For all products in the Outdoor Kitchen Suite category: In the event of a sealed system failure, the unit would be replaced with a new or refurbished model equal to or with similar features as the original product purchased by you at Thor's discretion.

CAUTION:

Some parts may contain sharp edges – Especially as noted in the manual! Wear protective gloves if necessary. **FOR RESIDENTIAL USE ONLY. DO NOT USE FOR COMMERCIAL COOKING.**

WARNING:

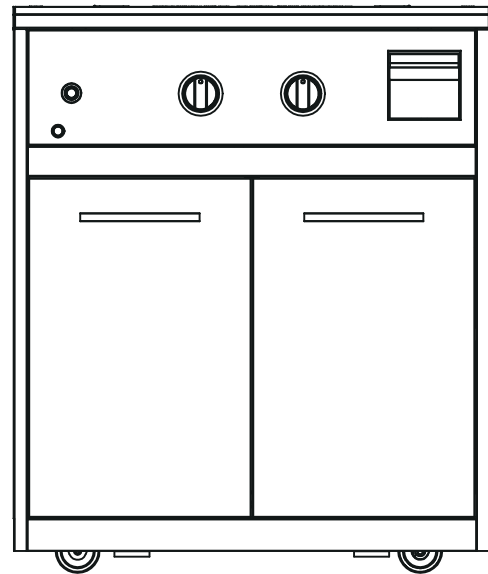
Do not attempt to repair or alter the hose/valve/regulator for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

Company information: Guangdong Hyxion Smart Kitchen Co.,Ltd
Factory: No.1 and No.2 Haixin Road, Hongmei Town, Dongguan, Guangdong, China

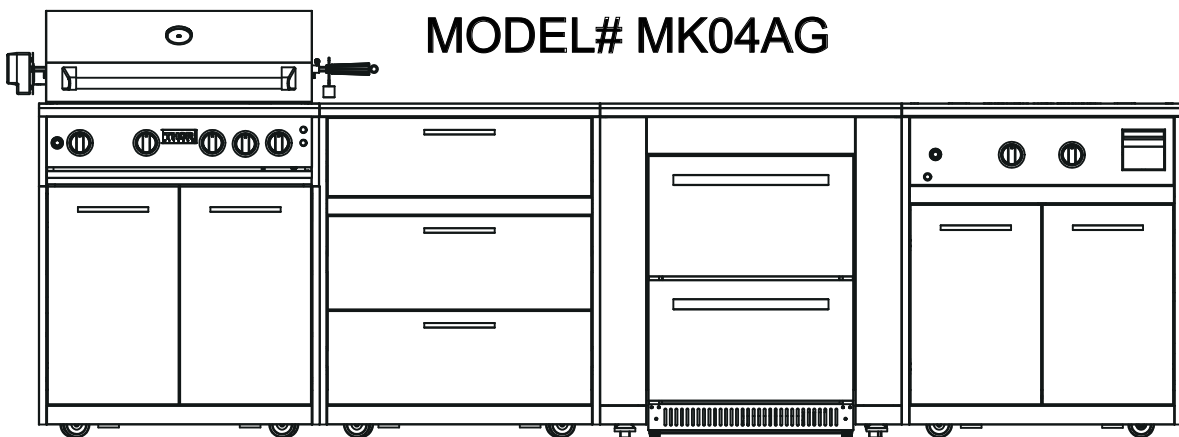


4 Piece Modular Kitchen Island- Griddle Burner Assembly Instructions & User Manual

MODEL# MB04AG



MODEL# MK04AG



Warning: Excessive weight hazard!

Use two or more people to move, assemble or install cabinets and shelves to avoid back injury. Do not leave children unattended near cabinets.

Save for electrical inspector's use.

Installer: Leave installation instructions with the homeowner.

Homeowner: Retain the installation instructions for future reference.

IMPORTANT SAFETY WARNINGS

CAUTION

Read and follow all safety statements, assembly instructions, use and care directions before attempting to assemble and cook.

INSTALLER OR ASSEMBLER/CONSUMER

This manual should be kept with the Griddle at all times.

WARNING

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

Follow all leak check procedures carefully prior to operation of griddle, even if griddle was dealer assembled. Do not try to light this griddle without reading the Lighting Instructions section of this manual.

DANGER

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

WARNING

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

CAUTION

IN DIRECT SUN, AND IN OPERATION, YOUR GRIDDLE'S STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.

CAUTION

Some parts may contain sharp edges, especially as noted in the manual. Wear protective gloves during assembly and usage of this appliance.

For residential use **ONLY**. Do not use for commercial cooking.

. Minimum ambient operating temperature: -4°F (-20 °C)


WARNING

Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

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CALIFORNIA PROPOSITION 65 WARNING

 **WARNING:** This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

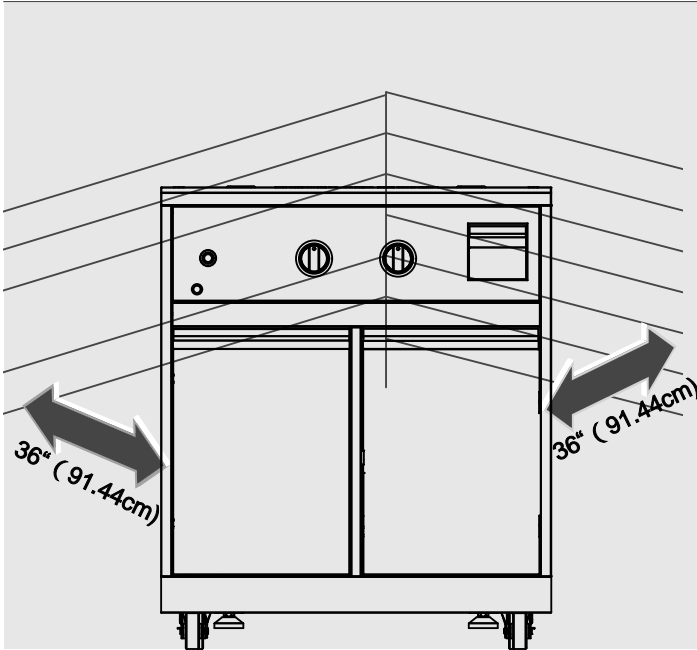
 **WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.**

INSTALLATION

Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

SETTING UP YOUR GRIDDLE

Where to Setup Your Griddle



- **For Outdoor use only, in a well-ventilated area.**
- **Minimum clearance to adjacent combustible materials.**
- **MUST** have a clearance of 36" (91.44 cm) on all sides, from a dwelling, walls, aluminum siding, windows, fencing and any other combustible material.
- **MUST NOT** be under any overhang, siding, or other combustible material.
- **NOT FOR** use on any boat or recreational vehicle.
- **DO NOT** use in enclosed spaces such as carport, garage, porch or covered patio.
- **DO NOT** block ventilation holes in the sides or back of griddle.
- **AVOID** set-up in windy locations.

ELECTRICAL SAFETY

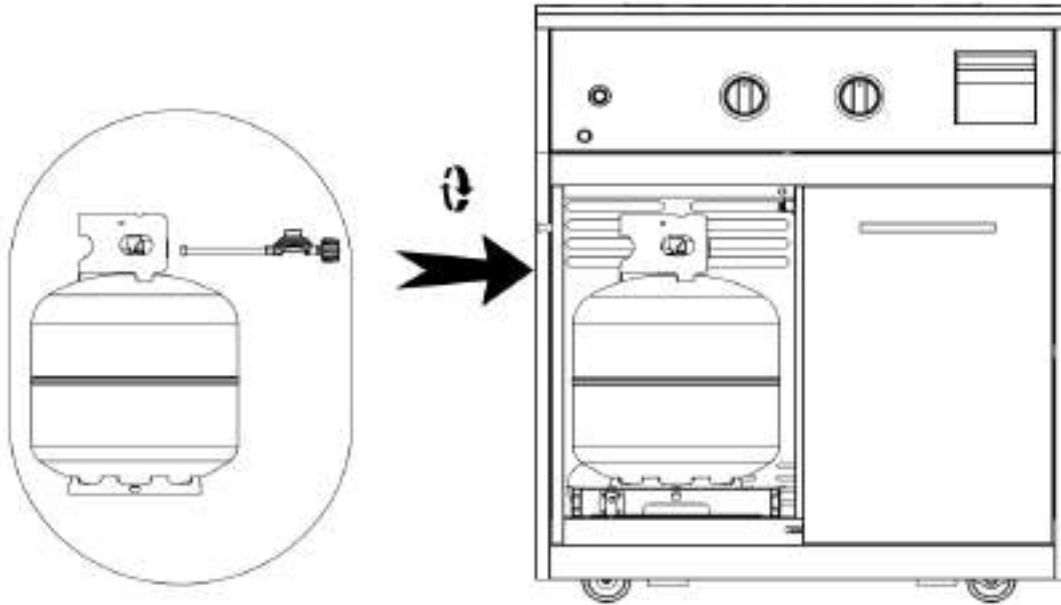
Electrical equipment provided with the outdoor cooking gas appliance shall have the following in the instructions:

- a) To protect against electric shock, do not immerse cord or plugs in water or other liquid
- b) Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts
- c) Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair
- d) Do not let the cord hang over the edge of a table or touch hot surfaces
- e) Do not use an outdoor cooking gas appliance for purposes other than intended
- f) When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet
- g) Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance

! WARNING:
Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

! WARNING:
Electrical Grounding Instructions This outdoor cooking gas appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

GAS HOOK-UP'S AND WARNINGS



(LP) Liquid Petroleum Gas

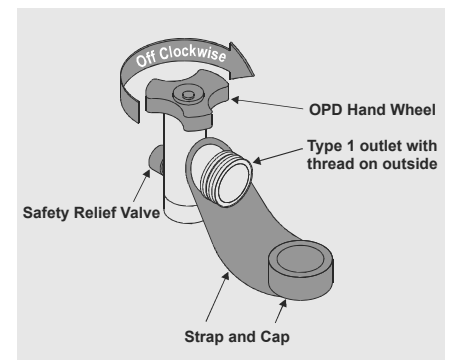
- LP gas is non-toxic, odorless and colorless when produced. For your safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Cylinder Requirements:

- Use LP cylinder only with these required measurements:
12"(30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of 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. See LP cylinder collar for marking.

LP Cylinder Valve Must Have:

- Shut-off valve with a correct cylinder valve output as specified in current standards. CSA/ANSI Z21.58-22 Outdoor Cooking Gas Appliances.
- Type 1 outlet compatible with regulator or grill. The type 1 valve is easily recognized by the large external thread on the outside of the valve.
- Safety relief valve with direct connection to the vapor space of the cylinder.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only LP cylinders equipped with this type of valve.
- A device for vapor withdrawal.
- A collar to protect the LP tank shut off valve.
- A ring on the bottom of the LP tank to secure it to the support assembly.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



⚠ WARNING

Any attempt to connect a regulator to any connectors other than the mating TYPE -1 connector could result in fires, explosions, injuries, or property damage. Use only LP cylinders equipped with this type of valve.

DO NOT connect to a propane cylinder exceeding 9.1 kg capacity or use a cylinder with any other type of cylinder valve connection device.

Before opening LP cylinder valve, check the coupling nut for tightness.

⚠ DANGER

- NEVER store a spare LP cylinder, empty or full, under or near the appliance.
- Do not store objects or materials inside the griddle cart.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.
- Always turn cylinder valve off when the griddle is not in use.
- Always handle the tank valve with the utmost care.
- Always keep the cylinder, in use, securely fastened in an upright position.
- Never expose the cylinder to direct sunlight or excessive heat.
- Never insert any kind of object into the valve outlet as this may cause damage to the Backcheck. A damaged Backcheck can leak resulting in fires, explosions, property damage, severe injuries or death.
- Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Make sure the storage area has a lot of ventilation.
- Do not store an LP cylinder in an area where children play.

LP CYLINDER REMOVAL, TRANSPORT AND STORAGE

Before Disconnecting the LP Cylinder:

1. Turn “OFF” all control knobs and close the LP cylinder valve.
2. Turn coupling nut counter clockwise by hand only - do not use tools to disconnect. Remove LP Cylinder.
3. Install safety cap onto LP cylinder valve. Always use cap supplied with tank valve.

⚠ WARNING

FAILURE TO USE SAFETY CAP AS DIRECTED, MAY RESULT IN SERIOUS PERSONAL INJURY AND/OR PROPERTY DAMAGE.

⚠ WARNING

If storing the griddle indoors, leave the gas cylinder outdoors.

⚠ WARNING

When transporting and storing the cylinder, make sure it is in an upright position and not on its side. Do not smoke around cylinder, especially when transporting in a vehicle.

LP CYLINDER FILLING

- Use only licensed and experienced dealers.
- Ensure that the dealer checks and tests the tank for leaks after filling.
- LP dealer must purge new cylinder before filling.
- Dealer should NEVER fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance.

⚠ CAUTION

It is important to inspect the cylinder connection device. Check the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire, or severe bodily harm. Do not use a propane tank with a damaged rubber seal.

⚠ DANGER

- NEVER store a spare LP cylinder under or near the appliance, or in an enclosed area.
- DO NOT store an LP tank in an area where children play.
- LP cylinder should only be stored outside and in a cool dry place.
- NEVER expose the cylinder to direct sunlight or excessive heat.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.

⚠ WARNING

If the information above is not completely adhered to, a fire/explosion causing death or serious injury may occur.

Any attempt to connect a regulator to any connections other than the included connector could result in fires, explosions, injuries, or property damage. Use only LP cylinders equipped with this type of valve.

SAFETY HOSE AND REGULATOR

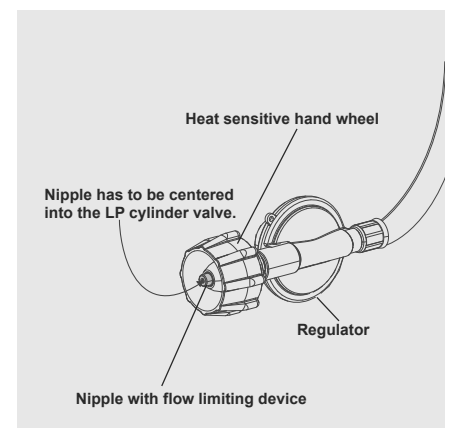
Your griddle is designed to operate on LP gas at a pressure of 2.74Kpa (11" water column). A regulator pre-set to this pressure is supplied with your Griddle.

SAFETY FEATURES of QCC-1 Quick Closing Coupling.

All models are designed to be used with an LP gas cylinder equipped with the new QCC-1 Quick Closing Coupling system.

The QCC-1 System Incorporates SAFETY FEATURES required by the Canadian Standards Steering Committee.

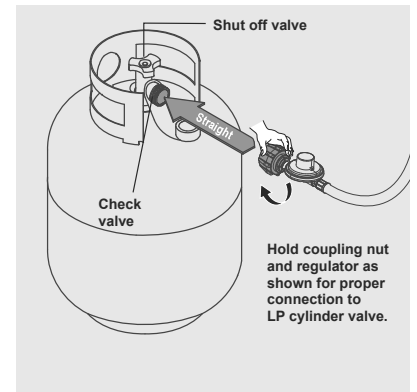
1. Gas will not flow until a positive connection has been made.
2. A thermal element will shut off the flow of gas between 240 degrees F and 300 degrees F. This may result in a melted regulator hose.
3. When activated, a Flow Limiting Device will limit the flow of gas to 10 cubic feet per hour.



SAFETY HOSE AND REGULATOR

Connecting Regulator to the LP Cylinder

1. Turn all control knobs to the “OFF” position.
2. Turn LP cylinder “OFF” by turning hand-wheel clockwise to a full stop.
3. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.
4. Hold regulator and insert nipple into LP cylinder valve. Hand tighten the coupling nut. Hold the regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.
5. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance.



NOTE: If you cannot complete the connection, disconnect regulator and repeat steps 4 and 5. If you are still unable to complete the connection, **DO NOT USE THIS REGULATOR!**

⚠ DANGER

Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

Regulator Flow Limiting Device

If you are experiencing any of the following performance issues, you may have activated the flow limiting feature in your regulator:

- Burners not getting hot enough
- Low or incomplete burner flames
- Low gas pressure
- Difficulty lighting all burners or burners not staying lit

Resetting the Regulator Flow Limiting feature

1. With all control knobs and the gas source in the “OFF” position.
2. Disconnect the regulator from the LP cylinder.
3. Turn all control knobs to the “HI” position, and let stand for 1-3 minutes, allowing all excess gas in the gas manifold to dissipate.
4. Turn all control knobs to the “OFF” position.
5. Reconnect the hose and regulator to the LP cylinder - Do not cross thread the connection. Hand-tighten only.
6. Check all hose connections to ensure that a positive seal has been made.
7. Slowly open the LP cylinder shut-off valve.

NOTE: If the LP cylinder is opened too quickly, the flow limiting device in the regulator will activate, limiting the flow of gas from the LP cylinder.

8. Wait approximately 5 seconds for the hose and regulator pressure to stabilize (to prevent the flow limiting device feature from being re-activated).
9. Start with the middle two control knobs. Push in control knob to start gas flowing, then turn the control knob counter-clockwise to activate starter.
10. Repeat step 9 for all remaining burners.

NOTE: Avoid activating the flow limiting feature by following the proper start up and shut down procedures and performing a complete leak test and safety check to ensure that there are no leaks in the system, and that a positive connection has been made between the gas source and manifold assembly.

LEAK TESTING

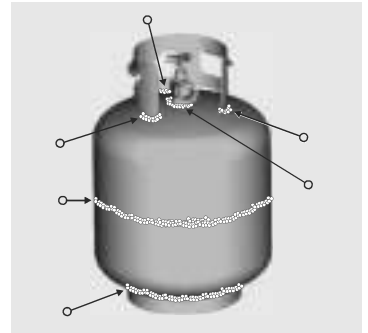
A leak test is used to determine the integrity of a seal. Before using your gas griddle, perform a leak test on the connection between the grill manifold, regulator and the gas cylinder to reduce the risk of serious bodily harm or death from fire or explosion.

When to perform a leak test:

- After assembling your griddle and before lighting for the first time, even if purchased fully assembled.
- Every time LP gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.
- At least once per year or if your griddle has not been used for more than 60 days.

Although the gas connections on the griddle are leak tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below:

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Turn all control knobs to “OFF”.
3. Ensure that the regulator is securely connected to LP cylinder.
4. Spray a water/soap solution on all connections.
5. Open LP cylinder valve by turning hand wheel counter-clockwise.
 - If you hear a rushing sound, turn gas off immediately. There is a leak at the connection. **CORRECT BEFORE PROCEEDING.**
 - If “growing” bubbles appear, there is a leak. Close LP cylinder valve immediately and re-tighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts. Order new parts by providing the serial number, model number, name and part number of items required (see parts list) to a THOR KITCHEN CUSTOMER CARE AGENT 1-877-288-8099.
6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.



⚠ ATTENTION

Leak Test must be repeated each time the LP cylinder is exchanged or refilled.

- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- The Griddle must be leak tested outdoors in a well ventilated area, away from ignition sources such as gas fired electrical appliances.

⚠ ATTENTION

If there is excessive abrasion or wear, or the hose is cut, the hose and regulator must be replaced. Prior to operation.

⚠ WARNING

This Member's Mark Griddle is sold propane ready, and is not convertible to natural gas. Any attempt to convert this griddle to natural gas will void the manufacturers warranty.

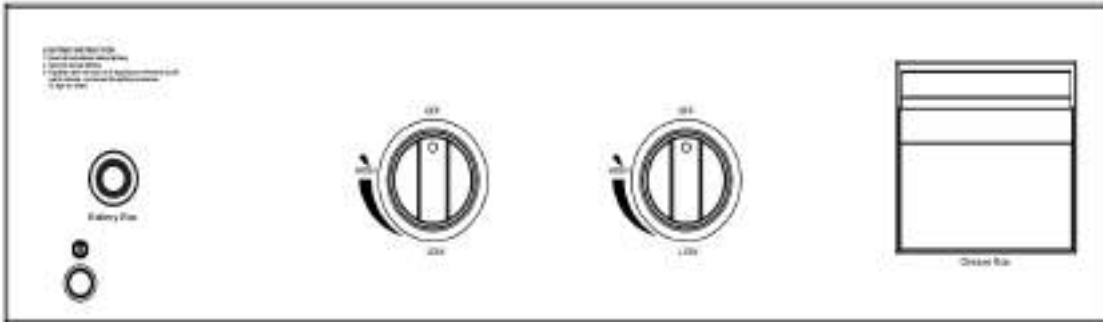
LIGHTING INSTRUCTIONS

⚠ WARNING

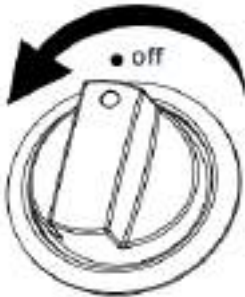
Before you light this griddle, turn all control knobs to the “**OFF**” position and close the LP Cylinder. Failure to follow proper lighting sequence will activate the regulators “**FLOW LIMITING DEVICE**” feature, and require a reset (See page 8).

Lighting Burners

1. Turn all burner control knobs “**OFF**”. (Push in and turn the knobs clockwise to confirm “**OFF**” position.)
2. Open LP tank **SLOWLY**. Turn counter clockwise to open. Wait 5 seconds for pressure to stabilize.



3. Push-in control knob to start gas flowing, then turn control knob counter-clockwise to “**HIGH**” position to activate starter.



4. Check that the burner is lit. Repeat STEP 3 if necessary.
5. Repeat step 3 for all remaining control knobs
6. Check that all burners are lit.

If the burners fail to light properly within 3-5 seconds, turn the burner control knob “**OFF**”. Also turn off the LP cylinder valve. Wait five minutes before attempting to light the burner again. This will allow time for released gas to dissipate.

⚠ WARNING

Never stand with your head directly over the griddle when preparing to light the main burners, to prevent possible bodily injury.
Do not mix old and new batteries.
Do not mix alkaline, standard (carbon-zinc) or rechargeable (ni-cad, ni-mh, etc.) .

LIGHTING INSTRUCTIONS

Match-Lighting — Burners

Repeat **STEPS 1-2 “Lighting Burners”** above.

3. To match light: push in and turn the far right control knob counter clockwise to the **“HIGH”** position.
4. Immediately strike a match or use a butane lighter, and position through the lighting hole on the rightside of the firebox. Check to ensure that the burner is lit.
5. Repeat step 3 and 4 to light the remaining.



⚠ CAUTION

If the ignition does **NOT** occur in 5 seconds, turn the control knobs **“OFF”**, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the controls on, gas will continue to flow out of the burner and could accidentally ignite with risk of injury. Turn control knobs and gas source **“OFF”** before attempting to re-light.

⚠ ATTENTION

Always preheat griddle before starting to cook. Light all burners and adjust them to the **“HIGH”** position for 10 minutes. Following preheat; adjust the controls to appropriate setting.

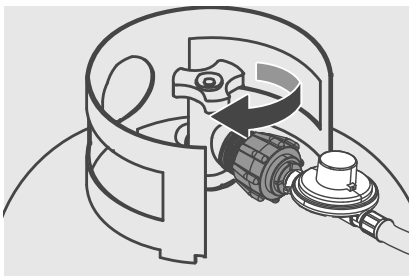
Shut Down Procedure

1. Push in and turn each control knob **CLOCKWISE** to the **“OFF”** position (See image A).
2. Turn LP Cylinder shut-off valve clockwise to close (See image B).

A



B



PREVENTION

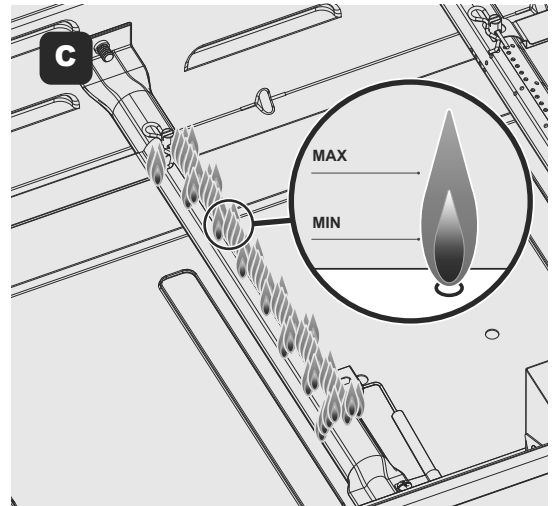
⚠ ATTENTION

Once lit, confirm that the burner is properly lit and that the flame pattern is as desired. If the flame pattern is other than normal, consult the troubleshooting guide for corrective action.

Burner Flame Check

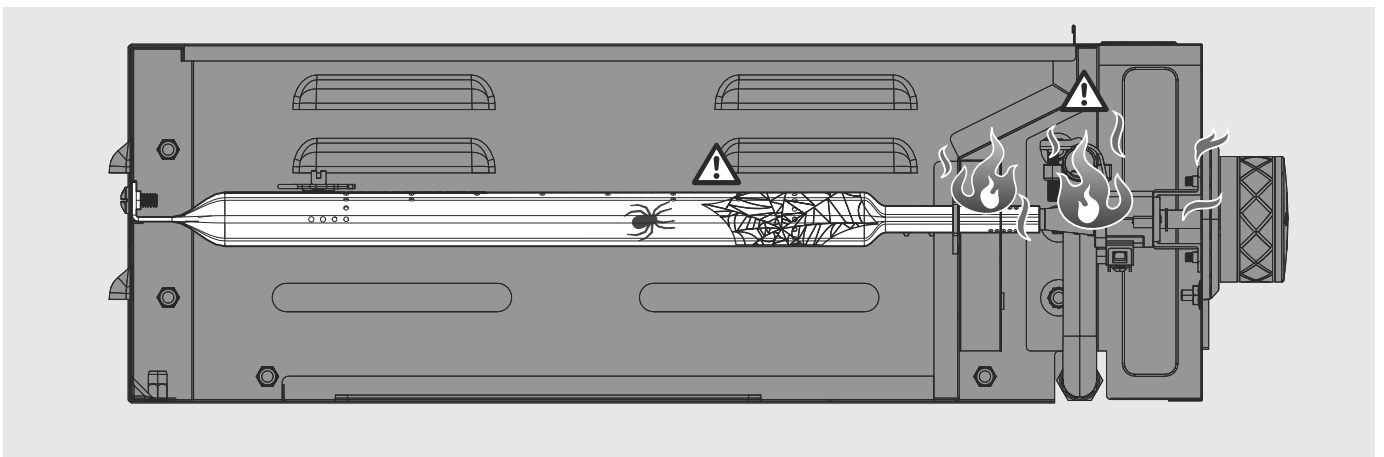
The burner flame pattern is the key indicator of proper or improper function within the firebox. When the burners are performing correctly, you will see a specific flame pattern. All burner ports should be 2.5cm/1" flame on **"MAX"** with orange tips, light blue center, with dark blue flame at the base of the burner port (See image C). Refer to the troubleshooting steps.

Light the burners and rotate the knobs from **"MAX"** to **"MIN"**. You should see a smaller flame in low position than seen on high. Perform burner flame check by looking below the griddle top on the side of the unit to view the burners below. Always check the flame before each use. If there is a sudden drop or low flame issue, please refer to the troubleshooting section.



Flash-Back Fires

A flash-back fire occurs when a blockage in the venturi tubes caused by spiders, insects, and nests block the flow of gas, forcing it back towards the control panel and control knob. The ignited gas, if not detected, can cause a fire to burn in this area. **If you experience any of the characteristics of a flash-back fire, close the LP cylinder shut-off immediately. Follow the burner cleaning procedure outlined in the maintenance section of this manual.**



PREVENTION

Characteristics of A Flash-Back Fire

- A fire burning between the firebox and control panel, usually accompanied by **HOT OR MELTING CONTROL KNOBS**.
- Burners may burn with **LARGE YELLOW FLAMES**.
- Burners may not light.

Prevent Flash-Back Fire

1. After lighting, check for normal burner flames.
2. If irregular flames are found, shut down immediately, and perform maintenance on burners, to remove blockages.
3. If knobs appear hot, shut down immediately, and perform maintenance on burners, to remove blockages.
4. Clean tip of valve gas jet to remove any build-up or blockages.

WARNING

At first sight of yellow, unruly flames, or poorly lit burners, shut down your griddle and remove and clear obstructions, like insect webs, from your burners and valve gas jet.

For Your Safety

- **DO NOT** throw water on a fire.
- **DO** keep baking soda handy to extinguish a fire.
- **DO** follow all warnings and safety checks outlined in this **MANUAL**.
- **DO protect your family and home by performing the cleaning and maintenance steps outlined in this manual.**

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
Burner will not light (can ignite with a match)	Electrode misaligned	Electrode should be positioned 1/8" to 1/4" away from the burner tube.
	Electrode ceramic piece is damaged	Replace electrode.
	Faulty Ignition	Contact Customer Support 1-877-288-8099
Burner will not light (cannot ignite with a match)	Burners are not properly seated over valve orifices. Gas not safely entering burner tube.	Check burners to ensure that they are seated on the valves correctly.
	Positive connection not made between Regulator and Propane tank	Check all connections between the regulator and propane tank. Ensure a proper seal before retrying.
	Low or out of propane	Change propane tank and try again.
Burner flames are yellow or irregular	Blockage in the burner venturi, disrupting the air/gas mixture in the burner.	Clean the burner to remove any obstructions, including but not limited to spider webs. If your burners have bug shields, clean any spider webs, soot, or debris off the bug shield.
Fire behind control panel- Hot or melting control knobs	Blockage in the Burner venturi, not allowing propane to flow through the burner, forcing flame back towards the control panel. (Flash-back Fire)	Clean the burner to remove any obstructions including spider webs.
	Burner is improperly seated on gas valve.	Check burners to ensure that they are seated on the valves correctly.
Low heat, Low flame or incomplete flame and difficulty lighting both burners (assuming burners and venturi tubes are free and clear of blockages)	All griddle regulators contain a flow limiting device for consumer safety. This device measures the amount of propane going through the regulator to ensure the levels are safe. If the flow rate through the regulator is too high (a symptom of a large leak), the flow limiting device will be triggered, restricting the flow of propane to reduce the chance of a dangerous fire. This safety system can accidentally be tripped by opening a control knob too quickly or connecting the propane tank when a burner control knob has been left open.	This safety system can be reset by moving the burner knobs to the off position and disconnecting the propane cylinder from the regulator. Wait five minutes to allow the gas to dissipate. Ensure control knobs are OFF before reconnecting the propane cylinder to the regulator. Follow proper lighting procedure.
	LP gas cylinder is empty or low	Refill or replace the propane tank.
	Regulator stuck in safety position.	Reset the safety by closing both control knobs, removing the propane cylinder and pressure regulator. Check connections for damages, before reconnecting the pressure regulator and propane cylinder. Follow proper lighting procedure.
Flame blows out on "LOW"	Flow limiting device in regulator has been activated either due to a leak or improper lighting.	Perform a leak test before resetting the pressure regulator.
	Low or out of propane.	Replace propane cylinder.
	High wind condition	Adjust griddle to shield from wind.
	Burner is improperly seated on gas jet.	Ensure burners are correctly assembled and seated on the gas valves.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
Decreasing heat, "popping sound"	Out of propane.	Refill or replace the propane tank.
	Burner and/or burner tubes are blocked.	Clean burners.
	Regulator flow limiting device activated either by improper lighting, opening control knobs too quickly, or a poor connection between the griddle and tank.	Reset the pressure regulator.
Humming noise coming from regulator	Cylinder valve opened too quickly.	N/A
	This is not a defect. It is caused by internal vibrations in the regulator and does not affect performance or safety of the gas grill.	

⚠ CAUTION

Always allow sufficient time for the griddle to cool before handling or cleaning any of its parts.

⚠ WARNING:

Heed the warnings in this manual. Always perform a leak test, every time you refill or change your gas tank. Never leave your propane tank open while not in use. Never leave the control knobs on while not in use.

CARE AND MAINTENANCE

Cleaning Your Griddle

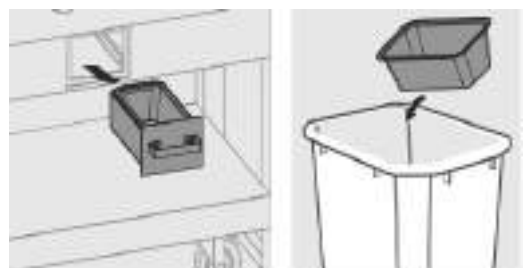
At the end of every cook, and before storing your griddle, you should scrape off any remaining debris left over from cooking, before re-seasoning with a coat of oil. For hard to remove grease, you can use a small amount of water and your scraper.

Once the griddle top is reasonably clean, scraped and dry, apply a thin coat of oil to maintain the seasoning bond and prevent rust.

Grease Catch

Remove and clean the grease catch **AFTER EVERY USE** to prevent possible spillage, grease fires and hot grease splatters.

When the griddle top and grease catch have **FULLY COOLED**, remove the grease catch and dump the contents into a disposable container, and then into the trash. Alternatively, you can place the disposable container into the fridge for the oil to solidify, before throwing into the trash.



CARE AND MAINTENANCE

Burners & Firebox Maintenance

Although your griddle's firebox is fully protected from grease and other build-up that can accumulate during cooking, regular checks of the burners and electrodes are still required to ensure proper performance, safety and a longevity of your parts.

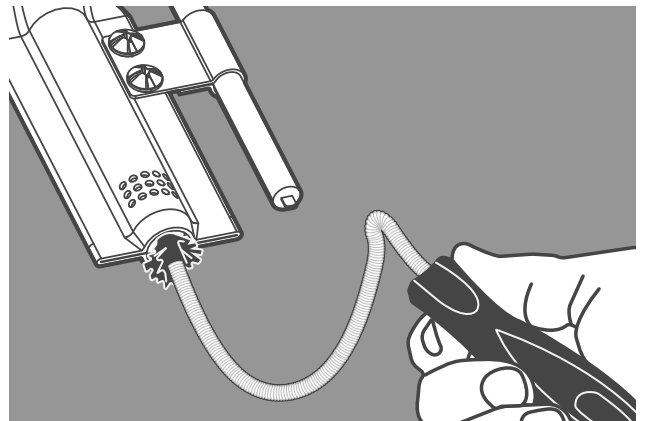
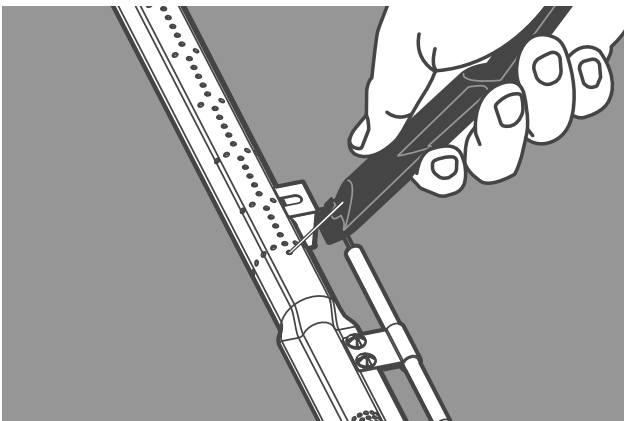
Burners

Once a season the griddle top should be removed to perform a maintenance and safety check on the burners.

1. Remove griddle top. Place on flat surface, right side up.
2. Remove hitch pins/screws to free the burners. Use WD40 and a screwdriver/pliers to make this removal easier.
3. Remove burners
4. Use a flexible venturi brush to clean the interior of the burners. Ensure you enter the burner far enough to remove any spider webs and nests that may be present.
5. Use a wire oo paper clip to clean any blocked burner port holes. Do not use anything that can damage or enlarge port holes.
6. Brush away any rust or corrosion from the burners surface, and wipe clean with a damp cloth. Dry the burners.
7. Re-install the burners. Ensure that the burners are properly seated on the valve gas jet before assembling hardware.

⚠ NOTE

Before reinstalling burners, use a cotton swab to clean the valve gas jet.



CARE AND MAINTENANCE

Cleaning Exterior Parts

Routine cleaning of exterior surfaces is necessary to remove contaminants, rust and avoid permanent damage.

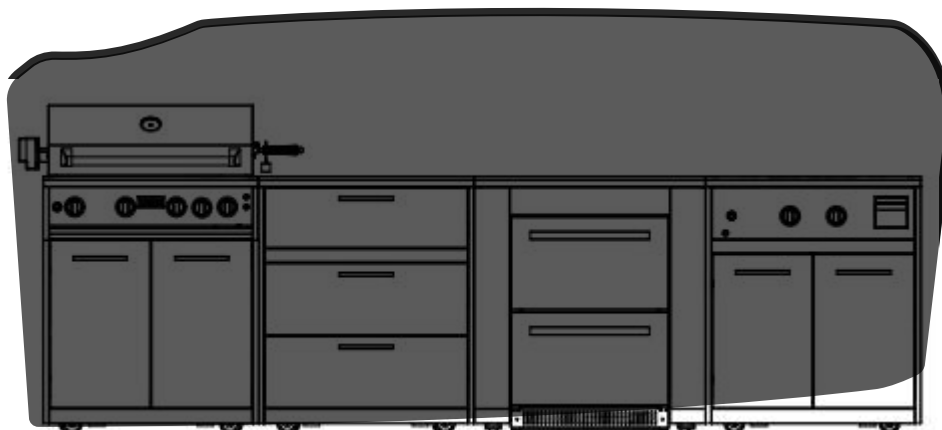
- **DO** remove dirt and contamination immediately to avoid permanent damage to stainless-steel and painted surfaces.
- **DO** wipe down all surfaces frequently with a basic vinegar and water solution, or basic warm water and detergent.
- **DO RINSE OFF** all cleaners, with clean warm water, and dry completely with a soft or microfiber cloth.
- **DO NOT** use any chloride-containing detergents, abrasive cleaners, bleach or other chemical cleaners as they may permanently damage painted surfaces.

Storing Your Griddle

- If possible, always store in a cool, dry location.
- If storing with the LP cylinder, store outdoors in a well-ventilated area.
- If storing for long periods of time, make sure that the griddle top is fully seasoned and protected.
- Always cover your Griddle with the included all-weather grill cover, to protect from all elements.

⚠ CAUTION

Only cover the Kitchen Island when unit has fully cooled.



CARE AND MAINTENANCE

⚠️ GENERAL GRIDDLE SAFETY TIPS ⚠️

1. Keeping outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Not obstructing the flow of combustion and ventilation air.
3. ALWAYS turn control knobs and gas source or tank “OFF” when not in use.
4. Do not leave griddle unattended at any time while in operation.
5. If the griddle surface and components have not been regularly maintained or safely checked, take extreme caution at first lighting, during preheat, and when cooking at high temperatures.

Do not obstruct the ventilation opening of the cylinder enclosure.
6. Never move the griddle while in operation or still hot.
7. All surfaces in and around the griddle can become HOT to the touch. Keep children and pets away. Do not allow people to congregate around the griddle. Always use long-handled barbecue utensils and grilling gloves to avoid burns and protect from grease splatters.
8. Do not overload side shelf (Load capacity 10 lbs.)
9. The grease catch must be in position before cooking.
10. Always empty the grease catch after every cook. Do not remove the grease catch until it has completely cooled.
11. Clean griddle often, preferably after each cookout.
12. If you notice grease dripping from the griddle, wait until cool and adjust the level of your griddle top to ensure that grease flows correctly into the grease catch.
13. Perform a leak test every time you change your LP cylinder.
14. Inspect your griddle’s hose and regulator for any cracks, tears or damage caused by rodents. If unsure, perform a leak test to ensure your family’s safety.
15. If the regulator frosts, turn off the griddle and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!
16. Never position any flammable, or temperature sensitive items on the side shelf or close to the griddle surface, as they may overheat and result in an explosion, fire, severe personal injury, or death.
17. Do not use water on a grease fire. If a fire develops, and it is safe to do so, turn the LP cylinder “OFF” and disconnect it. Wait for the fire to go out before turning the control knobs “OFF”.

CAUTION: The gas pressure regulator provided with this appliance must be used.

START GRILLING

⚠ WARNING

Always observe safe food handling and safe food preparation practices when using this griddle, to prevent food-borne illnesses.

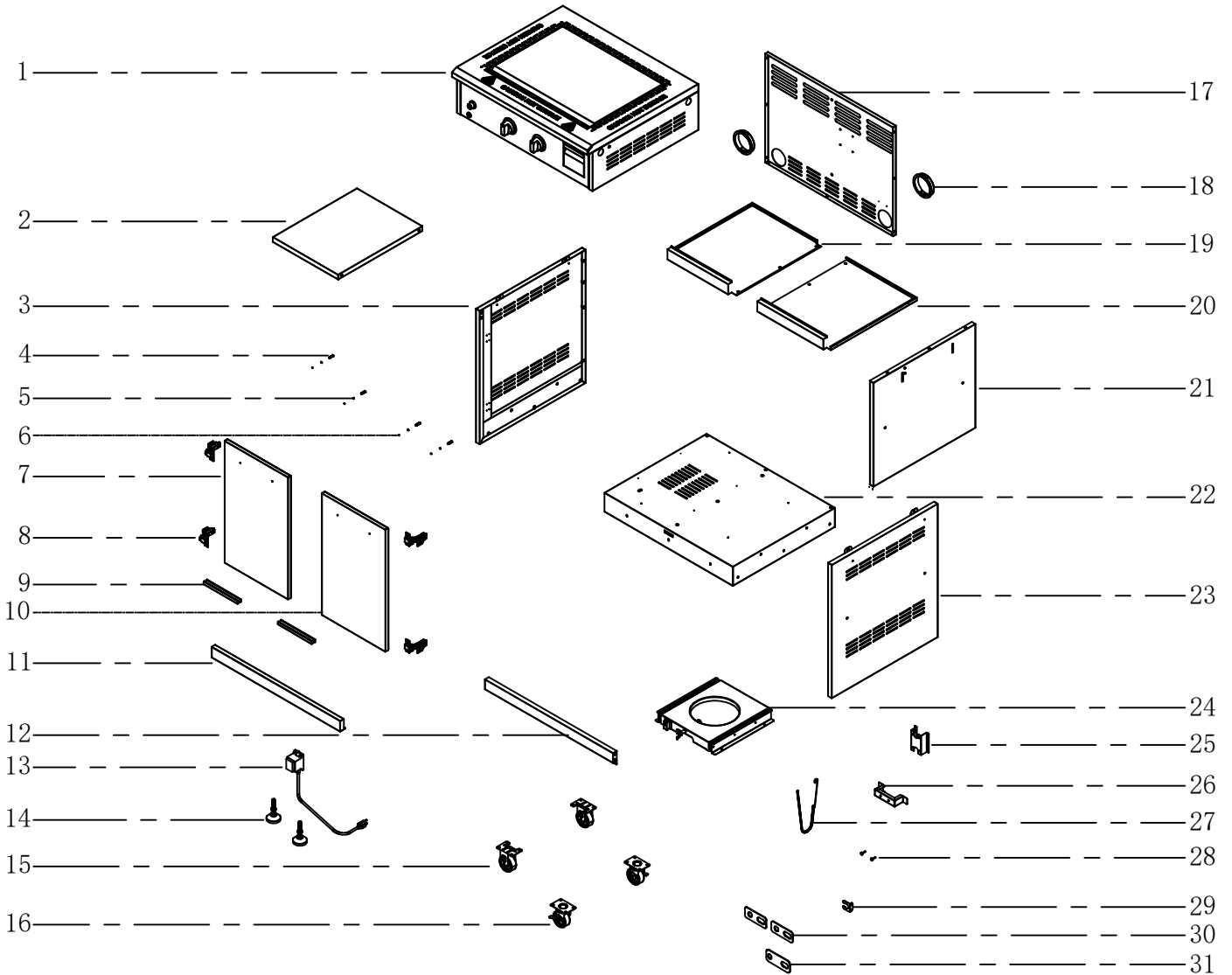
⚠ WARNING ⚠

To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

USDA Safe Minimum Internal Temperatures	
Fish	145° F
Pork	160° F
Egg Dishes	160° F
Steaks and Roasts of Beef, Veal or Lamb	145° F
Ground Beef, Veal or Lamb	160° F
Whole Poultry (Turkey, Chicken, Duck, etc.)	165° F
Ground or Pieces Poultry (Chicken Breast, etc.)	165° F

USDA Food Safety and Inspection Service

EXPLODED DIAGRAM



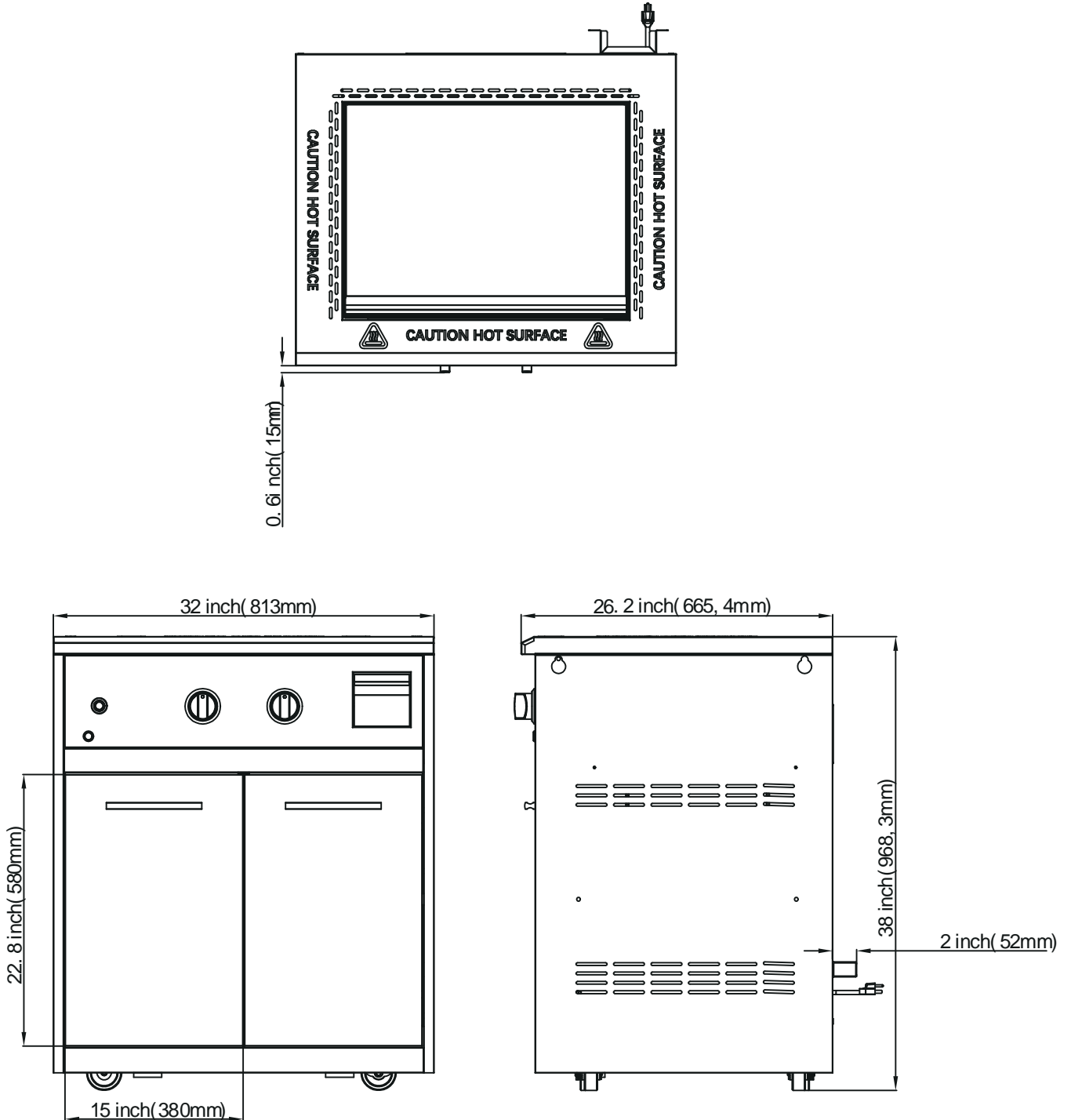
4		4PCS	5		4PCS	6		4PCS
---	--	------	---	--	------	---	--	------

32		56PCS	33		21PCS	34		28PCS
----	--	-------	----	--	-------	----	--	-------

35		4 PCS	36		1PC
----	--	-------	----	--	-----

37	Screw Set			
	4 PCS		4 PCS	
	4 PCS		4 PCS	

DIMENSIONS



PART LIST

Key	Description	Qty
1	Firebox and tabletop assembly	1
2	Layer panel	1
3	Left side panel	1
4	M4*25 Screws	4
5	5/32 Spring plate	4
6	5/32 flat washer	4
7	Left Door	1
8	Hinge	4
9	Door Handle	2
10	Right Door	1
11	Kick Panel	1
12	Beam	1
13	Transformer	1
14	Supporting foot	2
15	Universal caster(with brake)	2
16	Caster(without brake)	2
17	Rear panel	1
18	Protective wire cover	2
19	Gas tank insulation board left	1
20	Gas tank insulation board right	1
21	Middle partition bottom plate	1
22	Bottom side panel	1
23	Right side panel	1
24	Gas cylinder base	1
25	Transformer bracket	1
26	Coiling bracket	1
27	Ignite chain	1
28	rubber pad	2
29	Fixing bracket	1
30	Rear Connecting plate	2
31	Front Connecting plate	1
32	Screw flat 1/4-20*14	54
33	Screw 5/32-32*8	21
34	Screw 5/32*8	28
35	Screw 1/4-20*14	4
36	Step Screw	1
37	Screw Set	1

Assembly Instructions

STEP 1

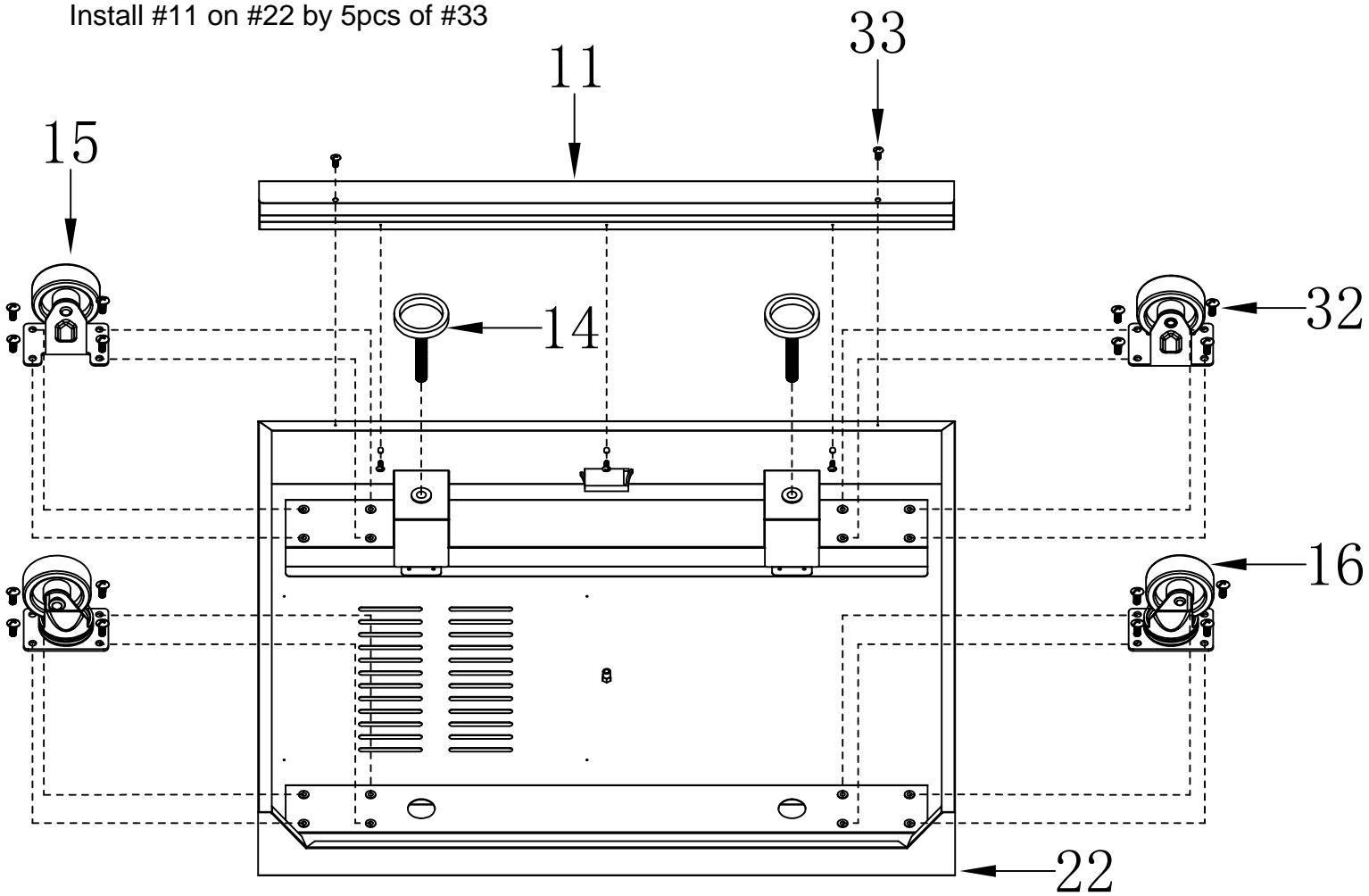
🔑Key# 32 16pcs 🔑Key# 33 5pcs

Install 2pcs of #15 on #22 by 8pcs of #32

Install 2pcs of #16 on #22 by 8pcs of #32

Screwdriving 2pcs of #14 on #22

Install #11 on #22 by 5pcs of #33

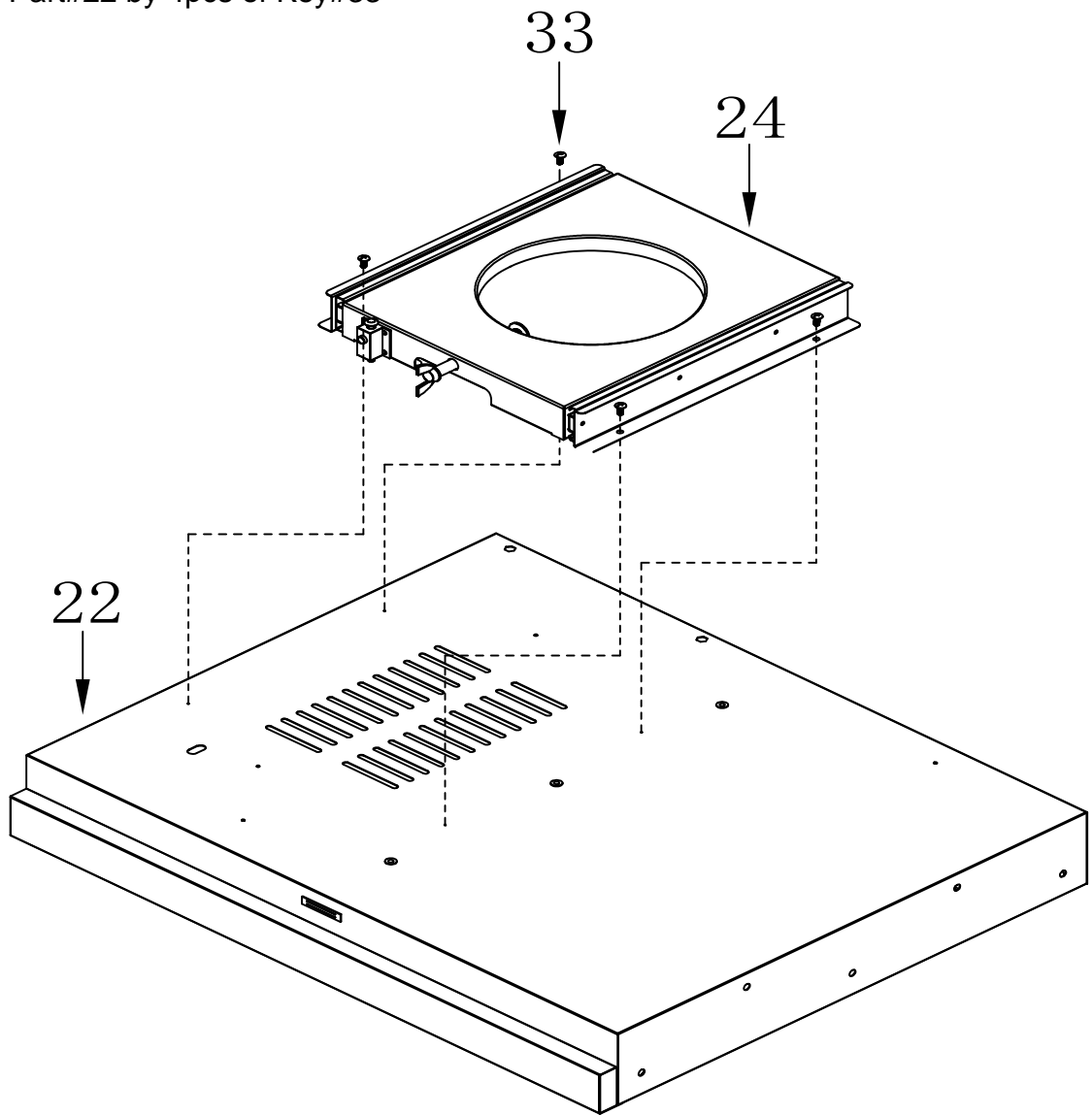


Assembly Instructions

STEP 2

🔑 Key# 33 4pcs

Install #24 on Part#22 by 4pcs of Key#33

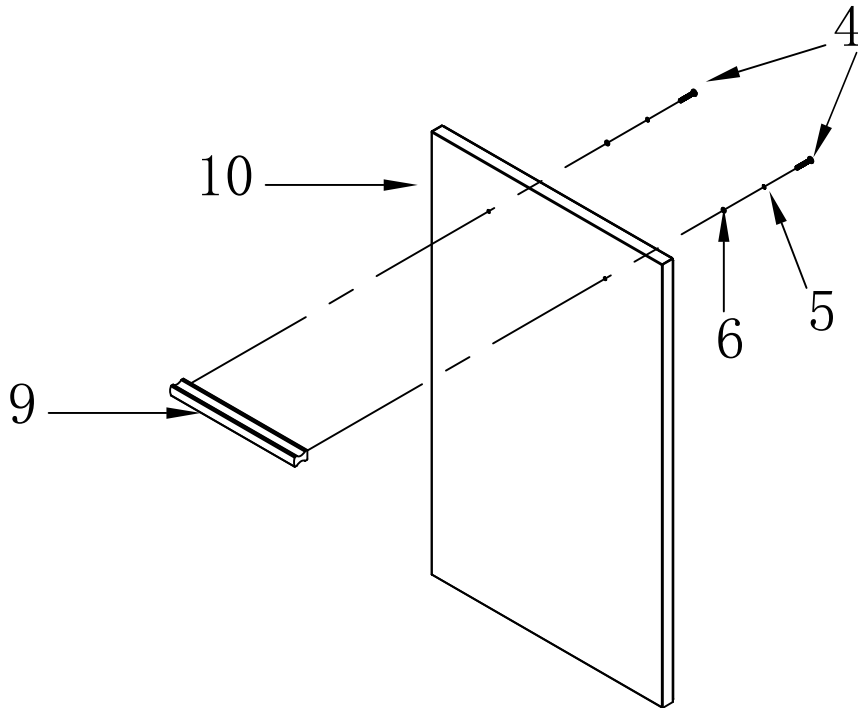
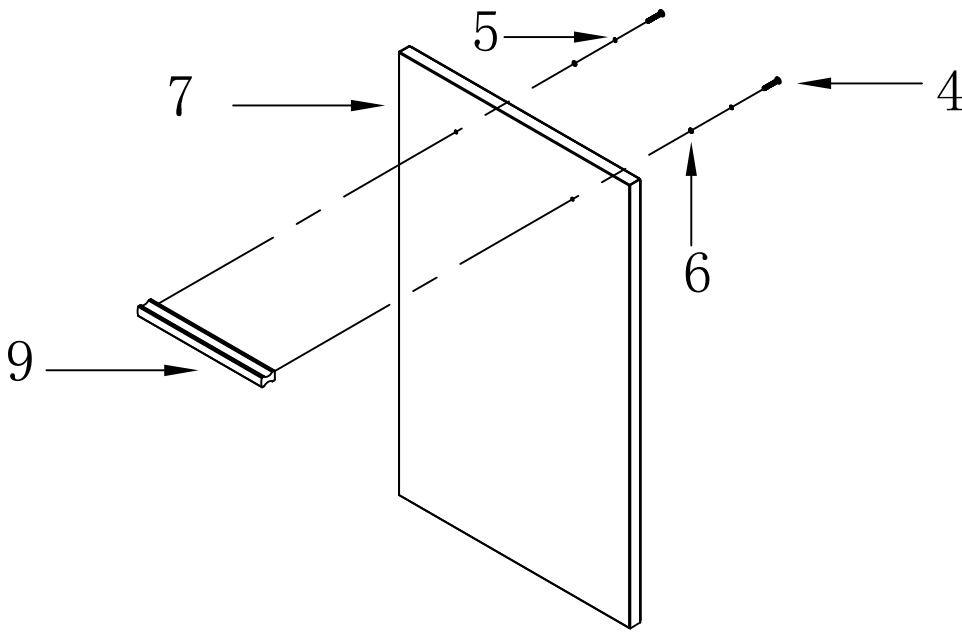


Assembly Instructions

STEP 3

┃ Key#4 4pcs 0 Key#5 4pcs © Key#6 4pcs



Install #9 on #7 by 2pcs of #6, 2pcs of #5& 2pcs of #4
Repeat above step by #9 on #10



Assembly Instructions

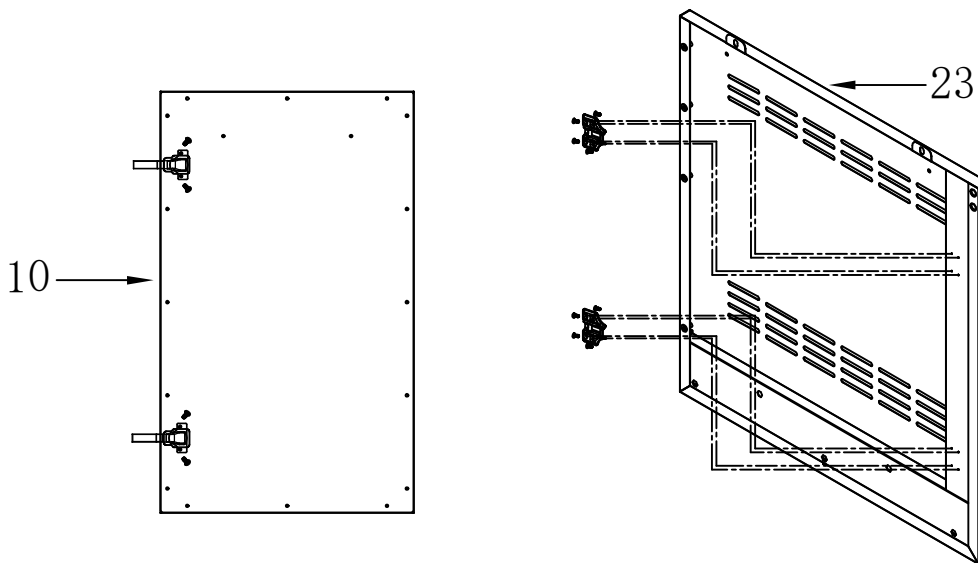
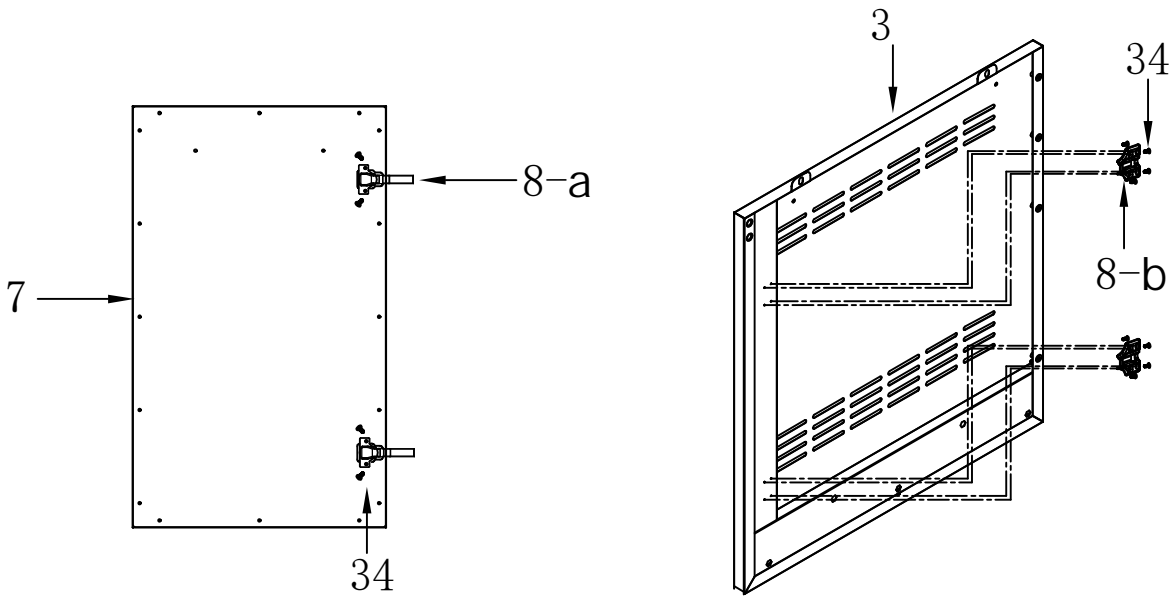
STEP 4

Key# 34 24pcs

Key# 8 4sets(8-a: , 8-b: )

Install 2pcs of #8-a on #7 by 4pcs of #34
Install 2pcs of #8-b on #3 by 8pcs of #34

Repeat above steps on #10& #23



Assembly Instructions

STEP 5

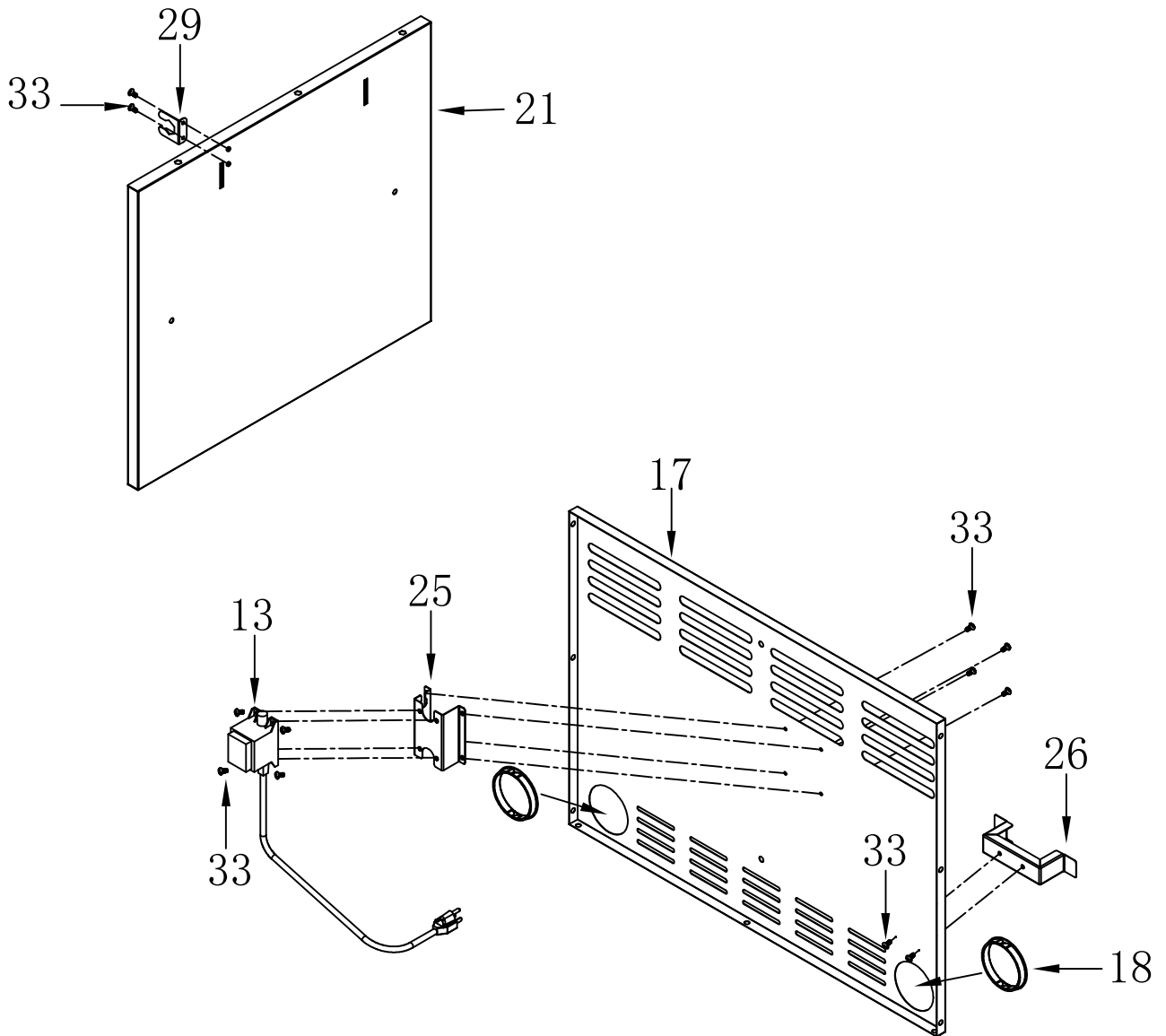
 Key# 33 12pcs  Key#29 1pc  Key#26 1pc  Key#18 2pcs

Install #29 on #21 by 2pcs of #33

Install #25 on #17 by 4pcs of #33, install #13 on #25 by 4pcs of #33

Install 2pcs of #18 onto #17

Install #26 on #17 by 2pcs of #33



Assembly Instructions

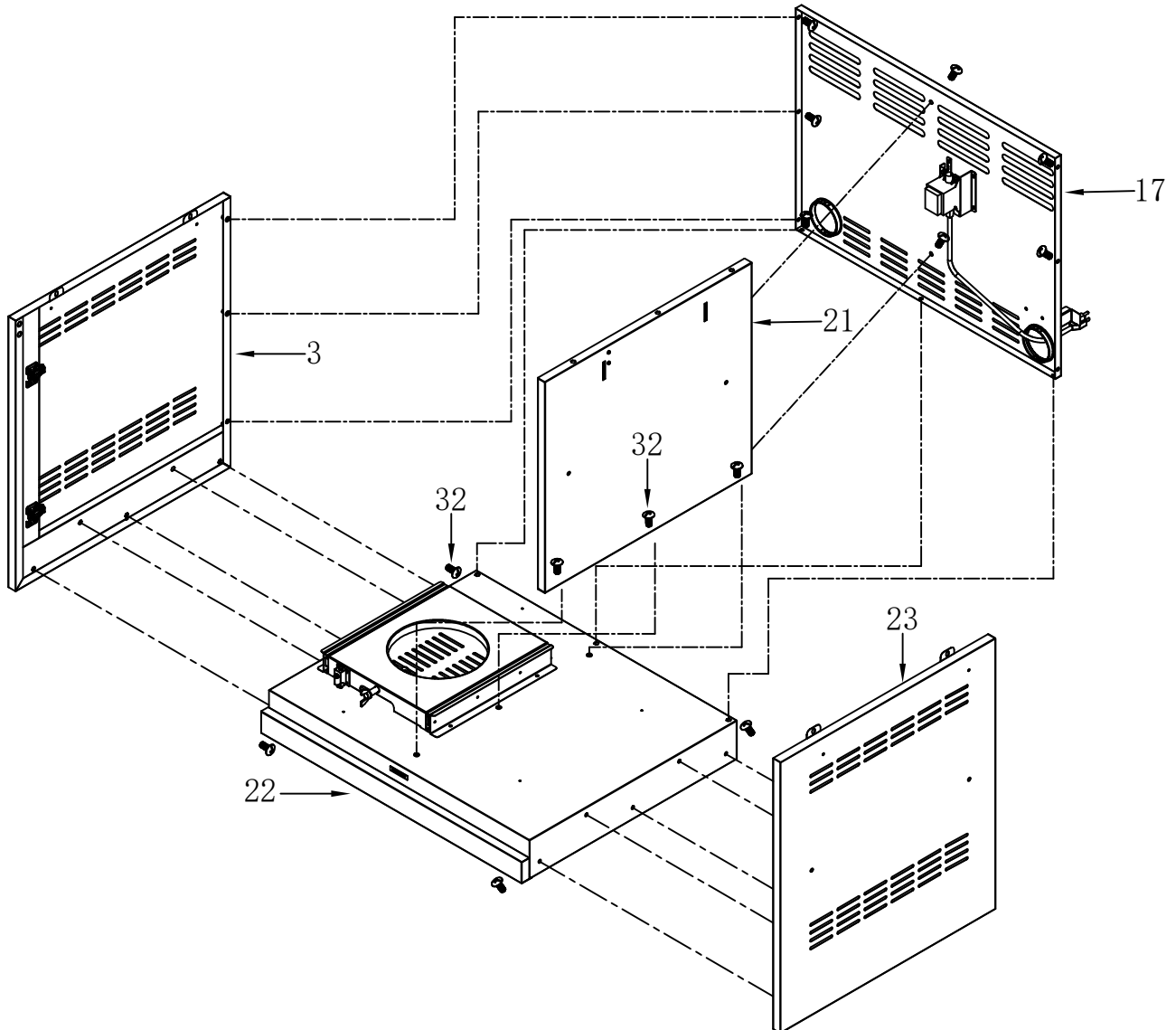
STEP 6

🔑 Key# 32 24pcs

Install #3& #23 on #22 by 10pcs of #32

Install #21 on #22 by 3pcs of #32

Install #17 on #22(together with #3, #21& #23) by 11pcs of #32



Assembly Instructions

STEP 7

🔑 Key# 32 7pcs

🔑 Key# 34 4pcs

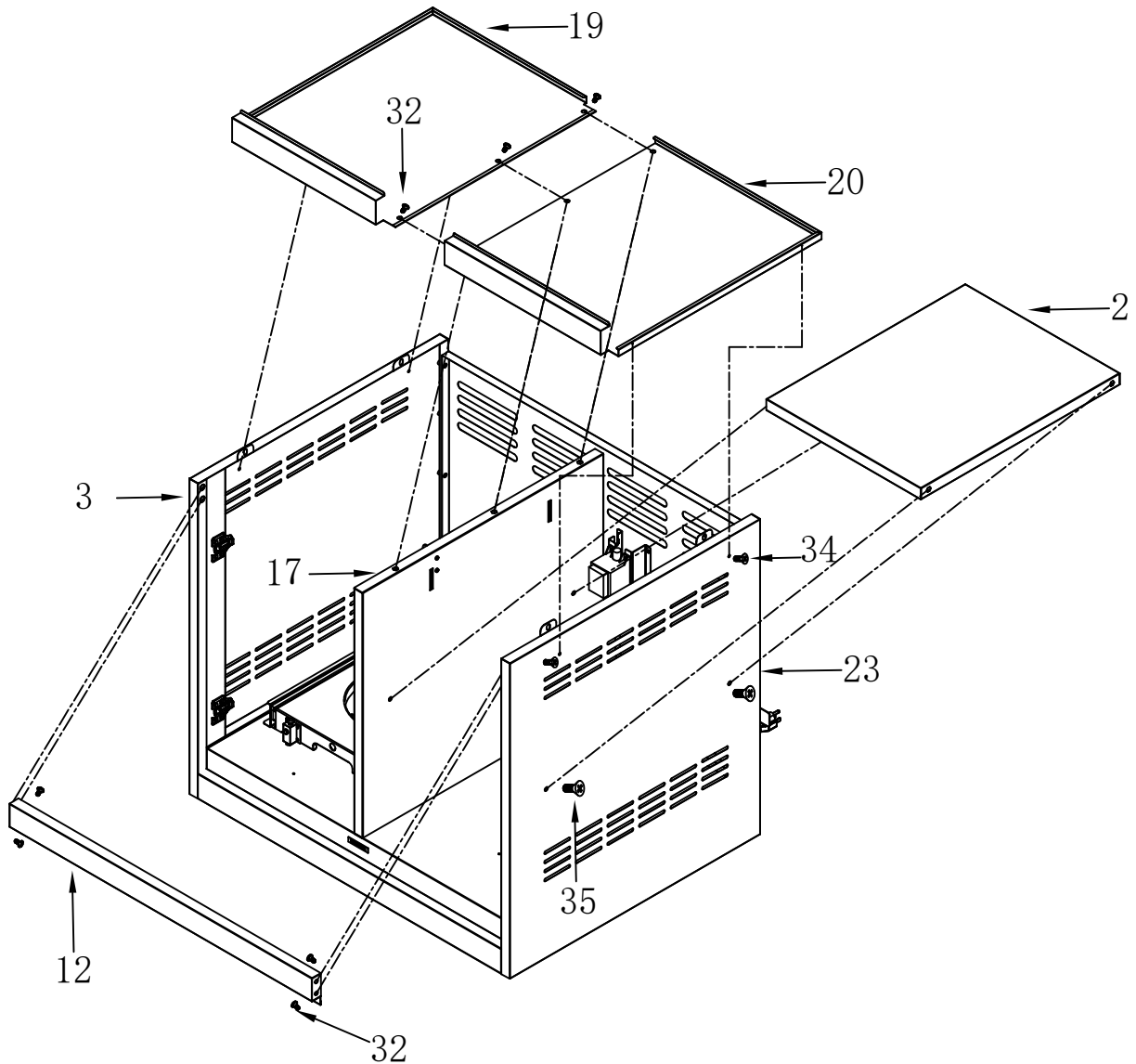
🔑 Key# 35 4pcs

Install #2 into #17 and #23 by 4pcs of #35

Install #12 on #23& #3 by 4pcs of #32

Install #20 on top of #17& #23 by 2pcs of #34

Install #19 on #3 by 2pcs of #34, and install #19 on #20 by 3pcs of #32



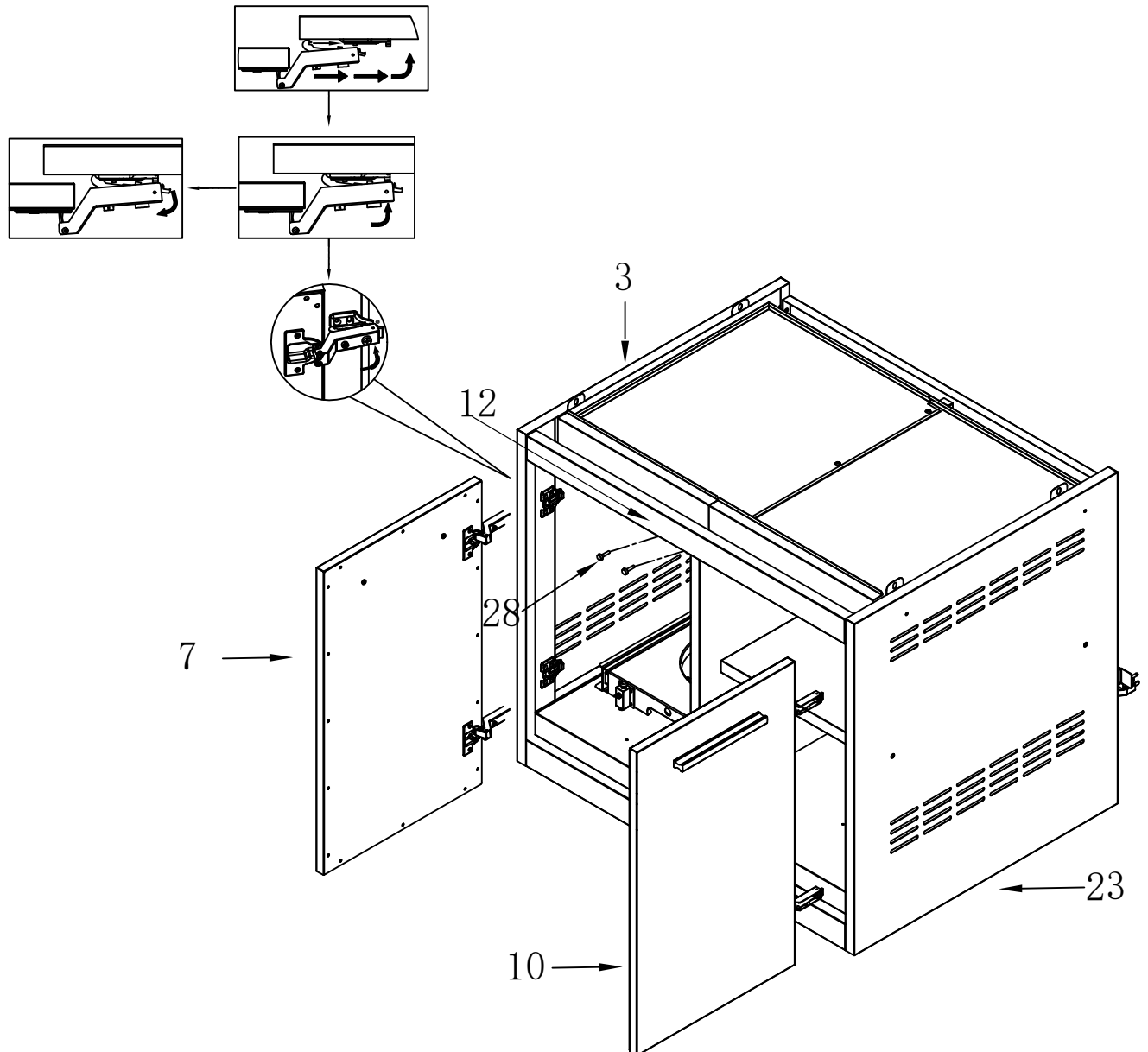
Assembly Instructions

STEP 8

Install #7 into #3

Install #10 into #23

Install 2pcs of #28 into #12



Assembly Instructions

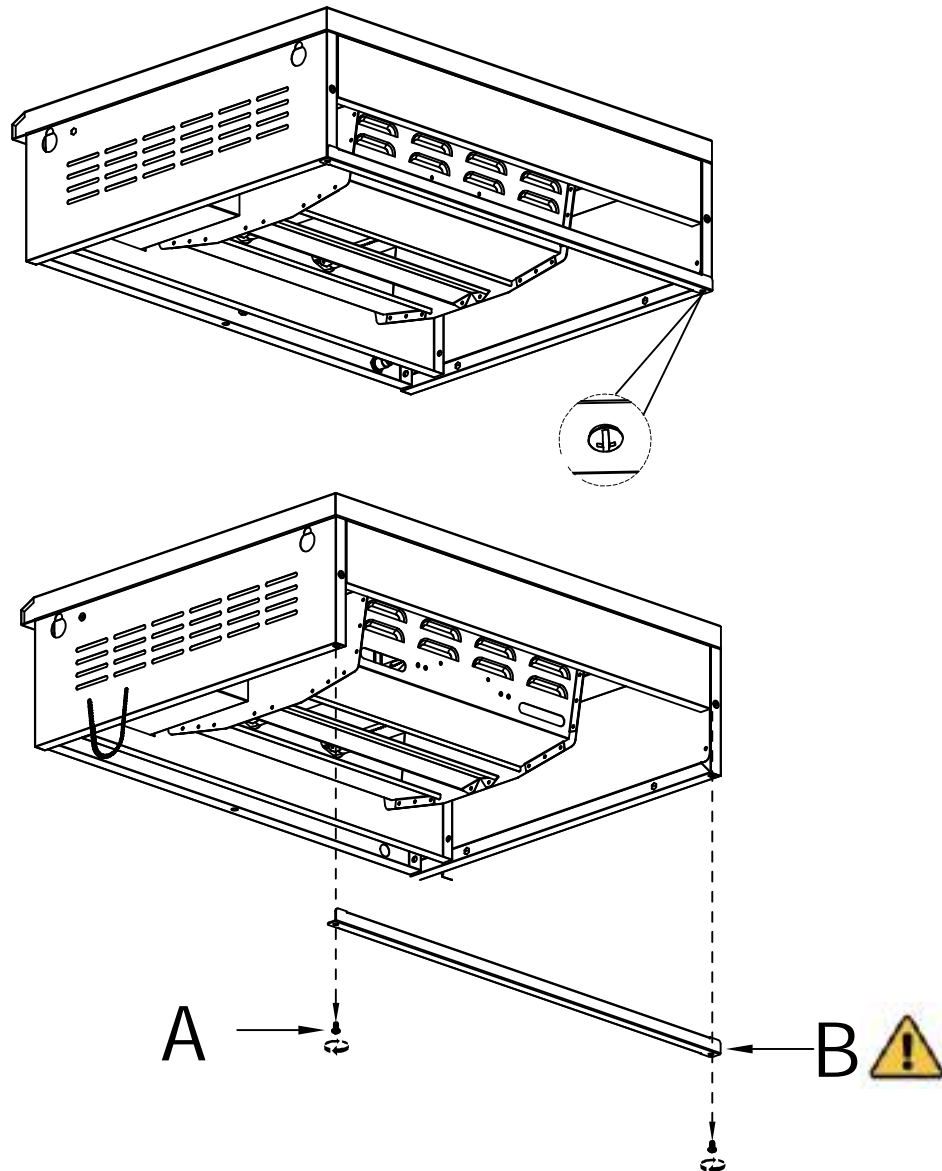
STEP 9

Unscrew 2 pcs of A from #1, remove B and Discarded before Assembly



Warning:

1pc of Part B **Must** be Removed and Discarded before Assembly

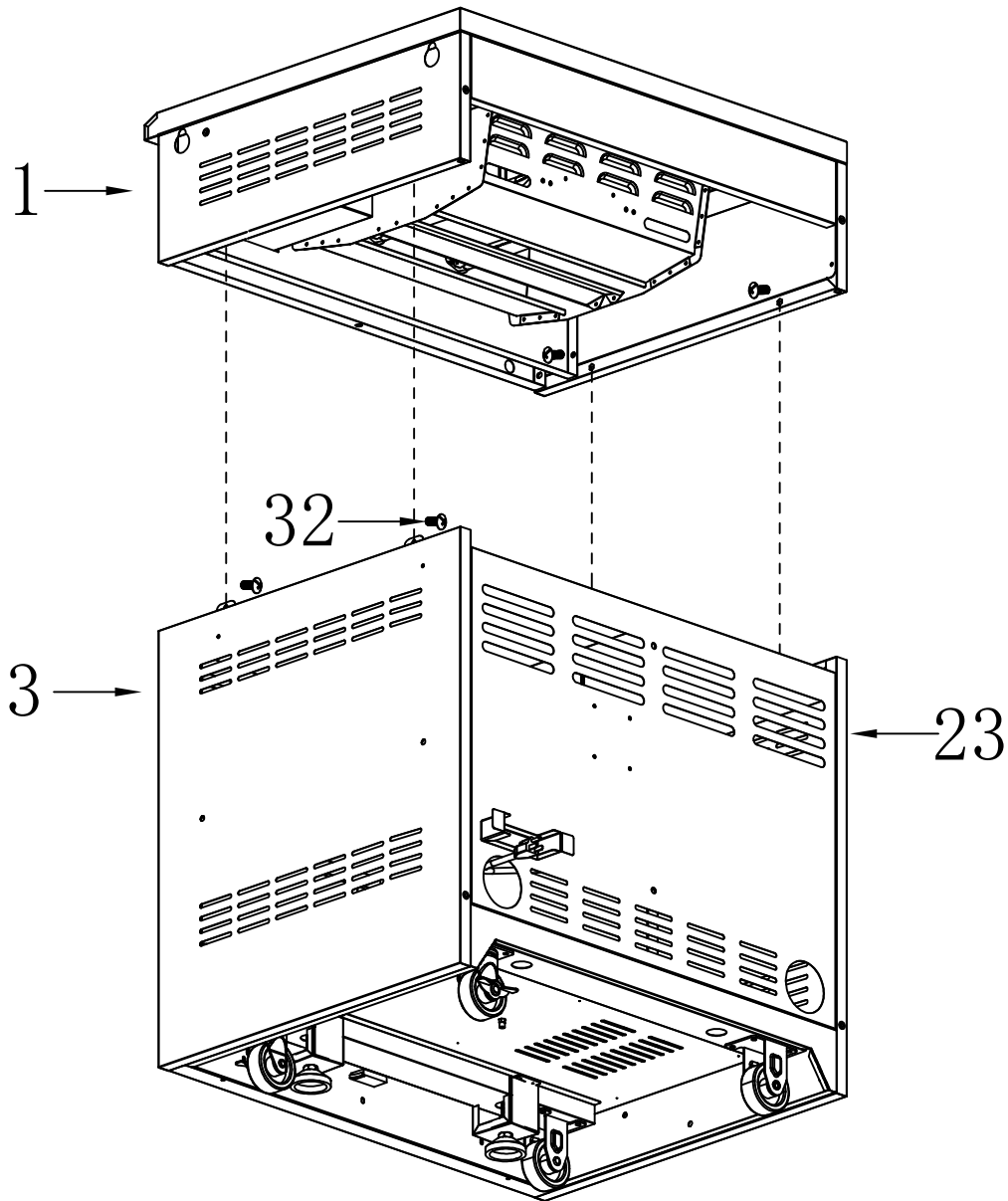


Assembly Instructions

STEP 10

 Key# 32 4pcs

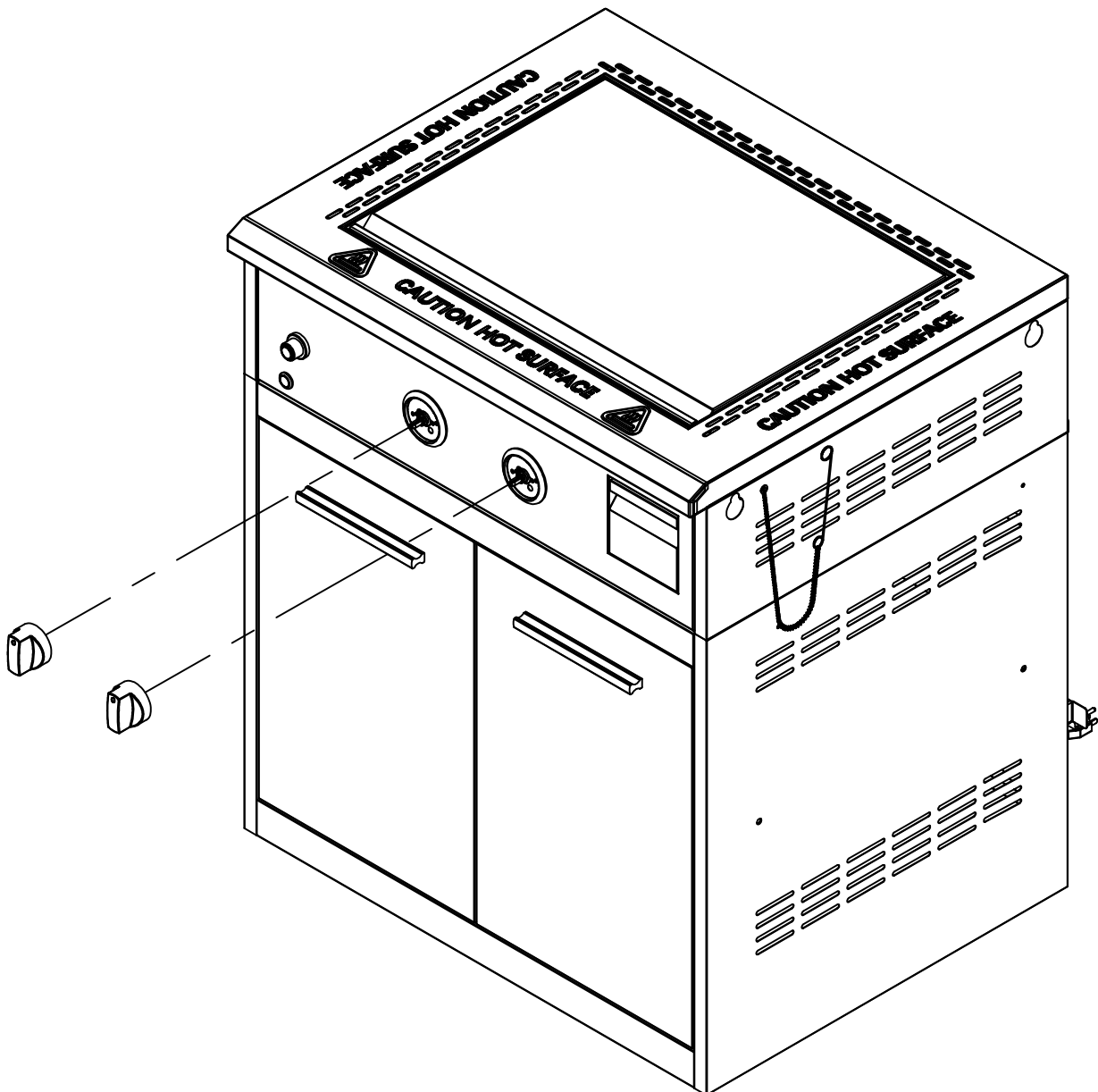
Install #1 into #3& #23 by 4pcs of #32



Assembly Instructions

STEP 11

Tighten 2pcs of Knobs on knob base

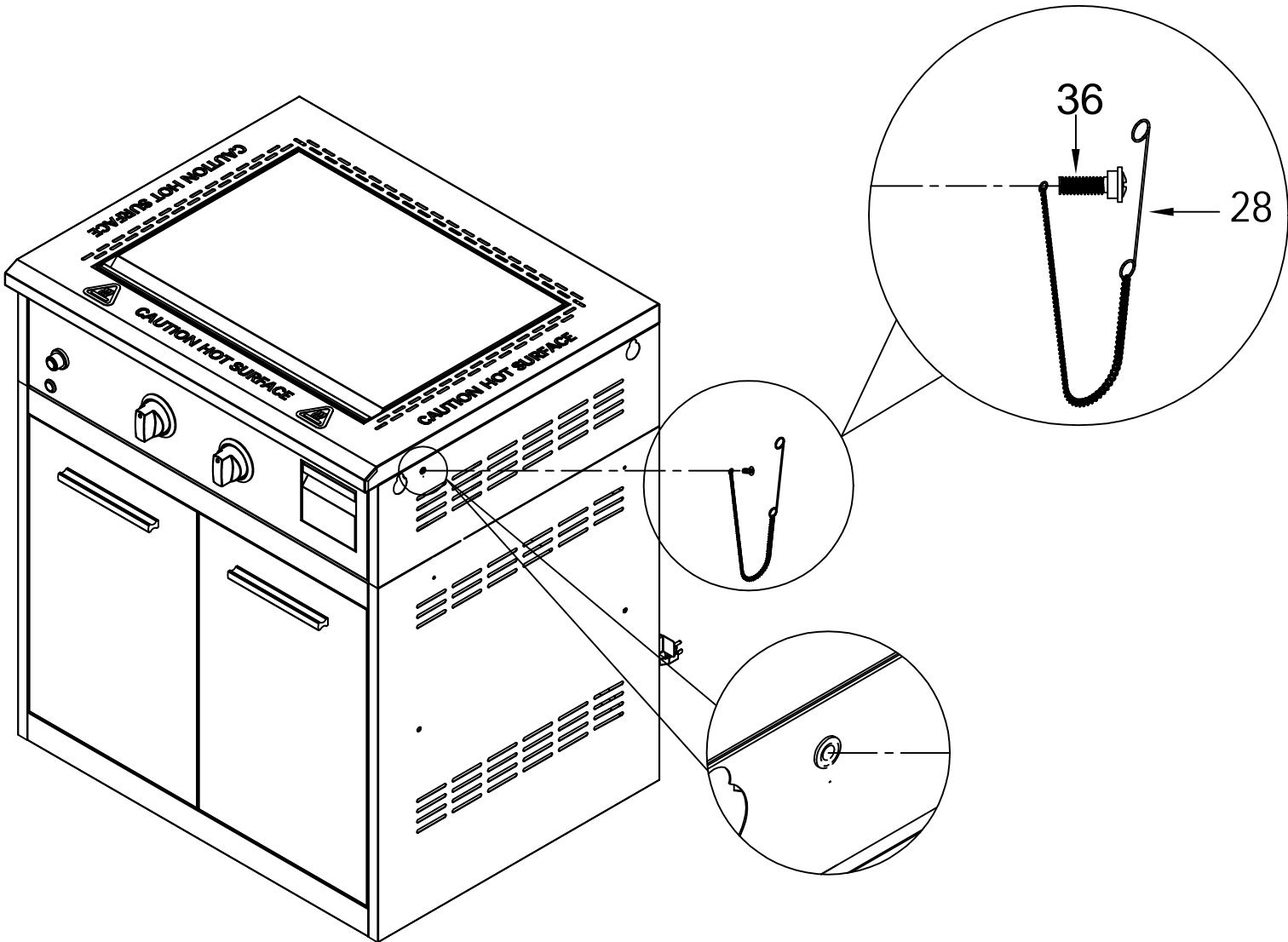


Assembly Instructions

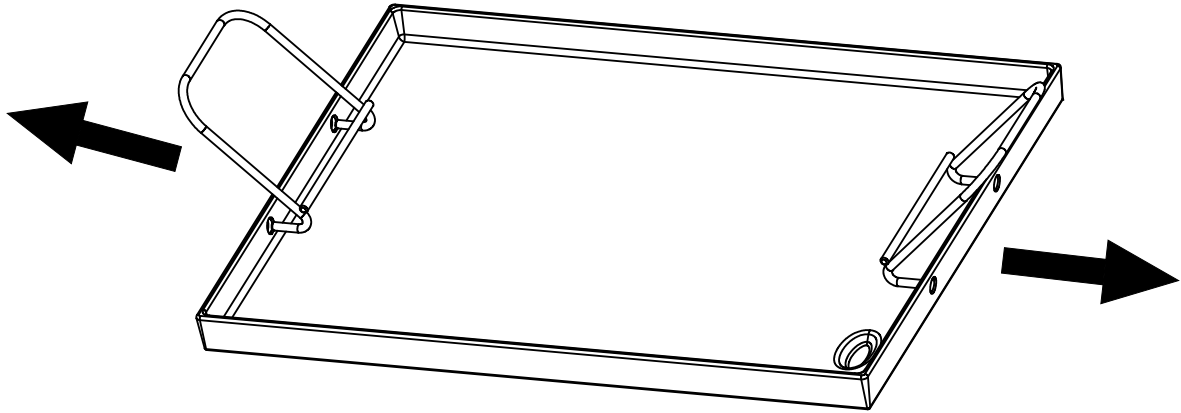
STEP 12

 Key# 36 1pc

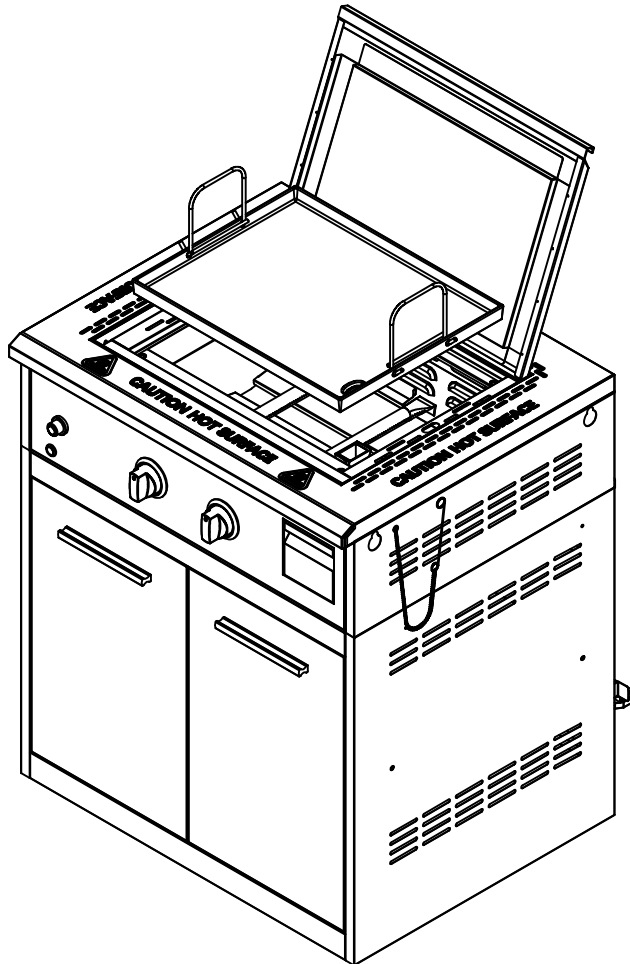
Install #28 into #1 right panel by 1pc of #36



GRIDDLE TOOL INSTRUCTIONS

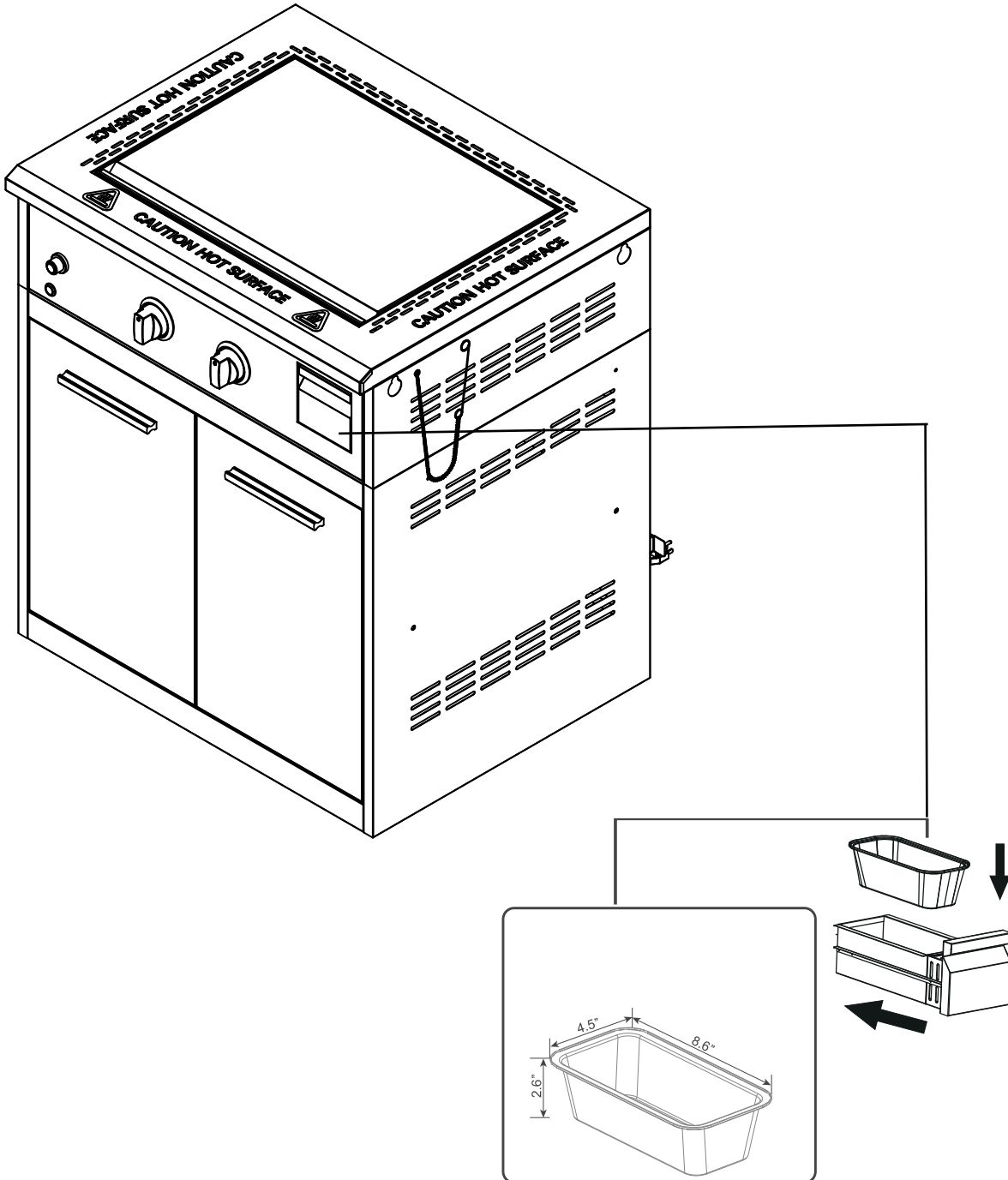


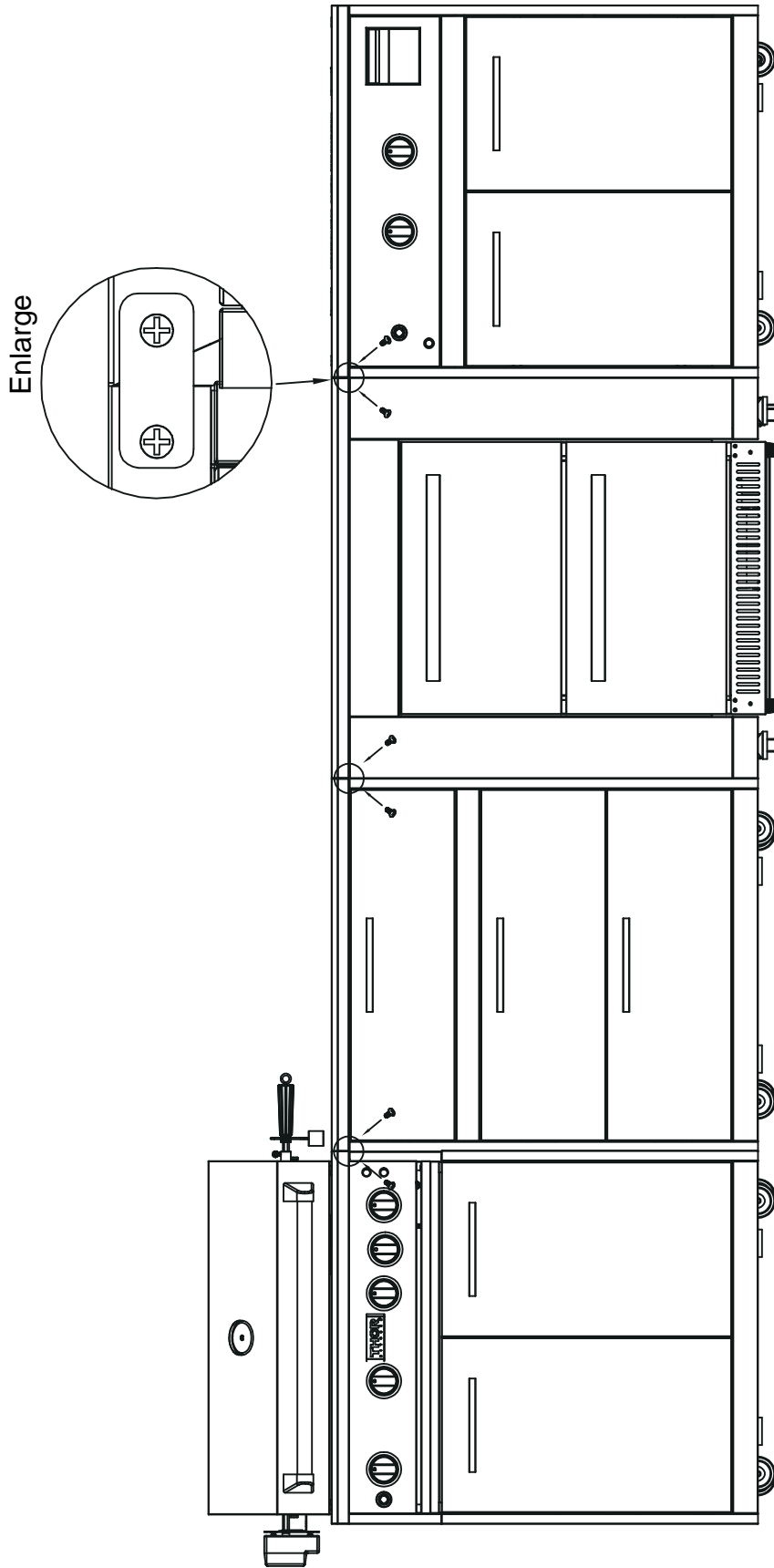
Use 2pcs of Griddle handles Put in or out the Griddle



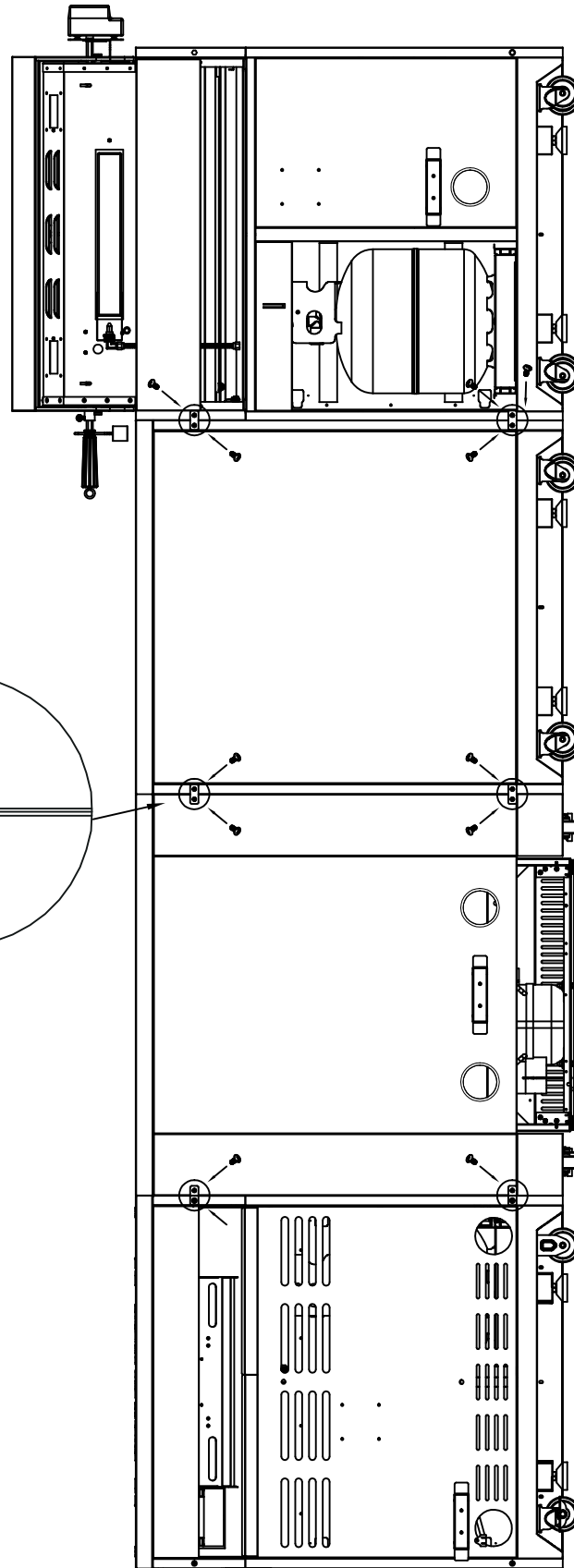
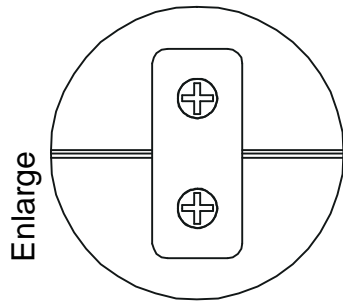
GREASE CATCH INSTRUCTIONS

Disposable container could be put into grease box





Piece Modular Kitchen Island layout is as above picture, use cabinet front connecting
Use 2pcs of #32 screws to connect each modular as above



Cabinet rear connecting plate(Picture B) is located at the rear of cabinet for fixing cabinet.
Use 4pcs of #32 screws to connect each modular as above

WARRANTY AND SERVICE

This product is covered by the **THOR INTERNATIONAL CUSTOMER SERVICE TEAM.**

Please visit: www.thorkitchen.com/service

BEFORE YOU CALL FOR SERVICE, have the following information available:

-
1. **Serial Number:** The serial number is located on the front of this manual and on the rating label located inside your grill cart.
 2. **Model Number:** The model number is located on the front cover of this manual and on the rating label located inside your grill cart.
 3. **Proof Of Purchase:** By the original owner.

Call Customer Care Hotline: 1-877-288-8099

Email Address: service@thorinternational.com

LIMITED WARRANTY:

1 Year Parts Only

For all products in the Outdoor Kitchen Suite category: In the event of a sealed system failure, the unit would be replaced with a new or refurbished model equal to or with similar features as the original product purchased by you at Thor's discretion.

CAUTION:

Some parts may contain sharp edges – Especially as noted in the manual! Wear protective gloves if necessary. **FOR RESIDENTIAL USE ONLY. DO NOT USE FOR COMMERCIAL COOKING.**

WARNING:

Do not attempt to repair or alter the hose/valve/regulator for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

Company information: Guangdong Hyxion Smart Kitchen Co.,Ltd

Factory: No.1 and No.2 Haixin Road, Hongmei Town, Dongguan,Guangdong, China