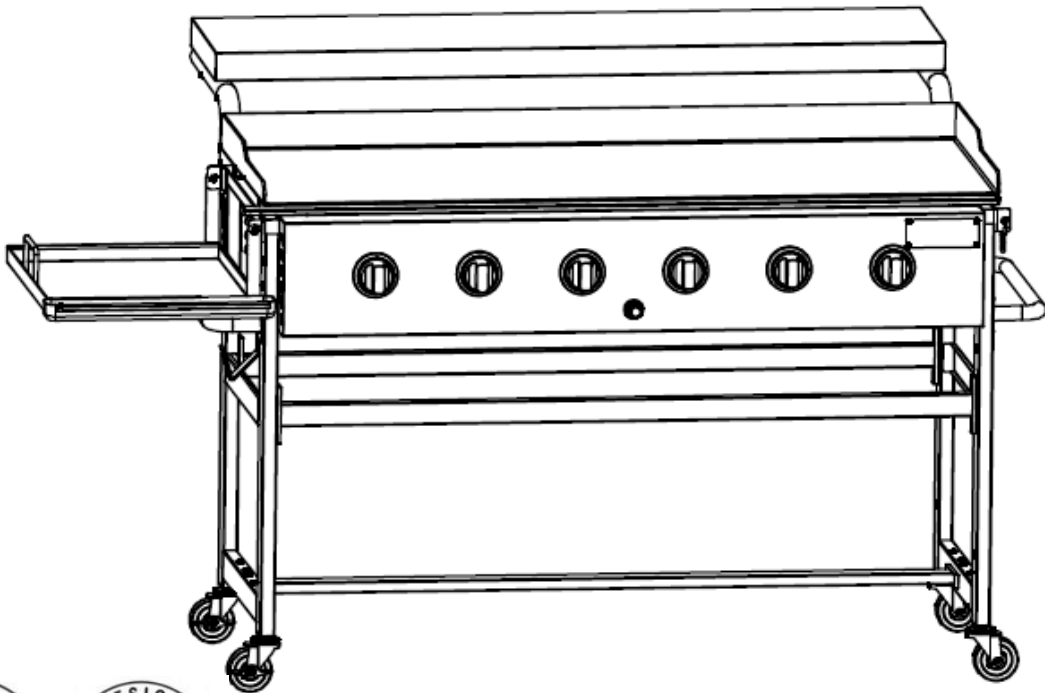


# Outdoor Gourmet®

## Assembly Instructions & User's Manual TRITON 6 BURNER GRIDDLE

Model #: FSODBG1206



**Please keep this instruction manual for future reference**

**Customer Service: (888) 922-2336, 7:00 am to 12:00 am daily CST  
Live Chat on Academy Website ([www.academy.com](http://www.academy.com)) 24/7 or email  
[customerservice@academy.com](mailto:customerservice@academy.com)**

(Made in China)

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Note: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. If any part is missing or damaged do not attempt to assemble the unit. Contact customer service for replacement parts.

## Warnings

### **FOR YOUR SAFETY:**

1. Read this User Manual before attempting to assemble or operate your griddle.
2. Follow all safety instructions.
3. Check for leaks according to directions in this Griddle Guide before operating your griddle, even you purchased this griddle assembled.
4. Keep this griddle Guide for future reference.
5. Contact **1-888-922-2336** should you need assembly assistance or have any questions.

### **THIS GRIDDLE IS FOR OUTDOOR USE ONLY**

If stored indoors, then detach and leave propane cylinder outside.

### **TO THE INSTALLER OR PERSON ASSEMBLING THIS GRIDDLE:**

Leave this User Manual with the consumer.

### **TO THE CONSUMER:**

Retain this User Manual for future reference.

## Safety Precautions

Always read and follow all **DANGER, WARNING, AND FOR YOUR SAFETY** notices in this User Manual. Failure to follow these notices may result in property damage, bodily or physical injury, or death.

1. Grill installation must conform with local codes, or in their absence, 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 Code, B149.2.
2. This gas grill, when installed, must be electrically grounded in accordance with local codes, or, in the absence of local codes, with the National Electrical Code, ANSI Z21.58-2007, or the Canadian Electrical Code, CSA 1.6-2007.
3. This gas grill is intended for outdoor use only, and should not be used in a building, garage, or any other enclosed area.
4. This gas grill is not intended to be installed in or on recreational vehicles and/or boats.
5. Never use any other type of fuel for this grill other than LP gas (propane).
6. Only use the pressure regulator with a type 1 connector that is supplied with this gas grill
7. Before each use, check the gas hose for excessive abrasion, cracking, fraying, wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill.
8. Always perform a Leak Test before operating your grill

### **WARNING**

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

### **DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, keep away from appliance and call your local fire department.

### **WARNING**

1. Do not store a spare LP-gas cylinder under or near this appliance;
2. Never fill the cylinder beyond 80 percent full; This may cause release of gas from the safety release valve;
3. If the information in "-b 12(a)" and "-b 12(b)" is not followed exactly, a fire causing death or serious injury may occur.

# Warnings

## WARNING

1. Do not attempt to use a cylinder with any other type of connection device.
2. Do not attempt to use a cylinder with a larger capacity

## WARNING

A frosty cylinder valve indicates possible gas overfill. Close the LP valve and call your dealer immediately.

## WARNING

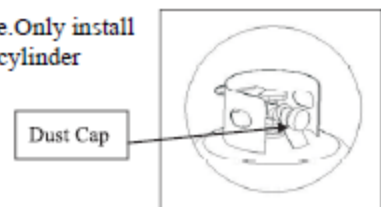
1. Never store any extra cylinders near your griddle.
2. Keep cylinders out of direct sunlight and high heat.
3. Immediately call your LP dealer or fire department should you hear, smell, or see escaping gas from the cylinder.
4. Do not insert any type of foreign objects into the valve outlet.

## WARNING

1. The gas supply must be turned off at the LP-gas supply cylinder when this outdoor cooking gas appliance is not in use.
2. Storage of this gas griddle indoors is permissible only if the cylinder is disconnected and removed from the gas griddle.
3. Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area.

## TRANSPORTATION AND STORAGE

1. 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.
2. Do not store in a building, garage, or other enclosed area.
3. Always store your cylinder outside.
4. Store out of reach of children.
5. Always transport in an upright position.
6. Do not smoke when transporting your cylinder.



# Warnings

## Regulator and LP Cylinder Connections

### ⚠ CAUTION

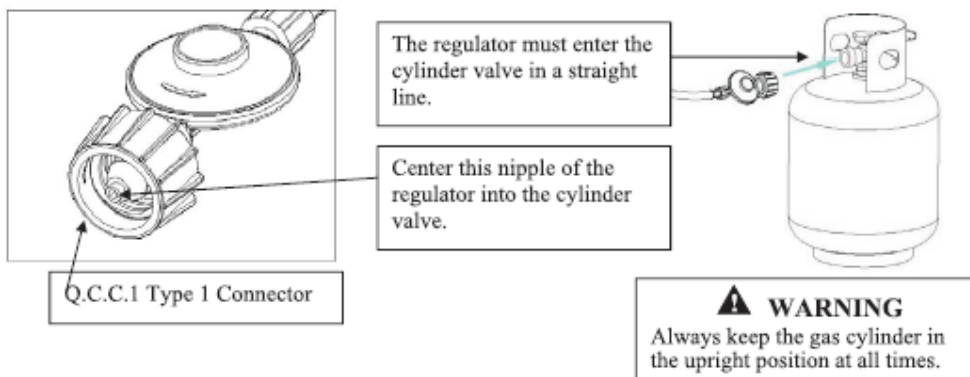
The gas pressure regulator provided with this outdoor cooking appliance must be used. This regulator is set for an outlet pressure of 11 inches water column.

Your regulator is equipped with a Q.C.C. Type 1 quick connect system. It will not allow gas to flow until a positive seal has been made. It has a thermal element that will shut off the gas flow if the temperature reaches 240 degrees F (115 degrees C). It also has a flow-limiting device that will restrict the flow of gas to 10 cubic feet per hour (0.28 cubic meters per hour).

Before each use, check the gas hose for excessive abrasion, or wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the **griddle**.

### TO CONNECT THE CYLINDER TO THE REGULATOR AND HOSE

1. Be sure the LP cylinder is "OFF" by turning the hand wheel clockwise until it stops.
2. Place the cylinder on the hook beside of body with the valve facing outward. See Assembly Instructions to secure.
3. Be sure all burner controls are turned to the "Off" position.
4. Remove the safety cap from the from the cylinder valve.
5. Center the nipple of the regulator into the cylinder valve
6. Turn the black nut clockwise until it stops. **Hand Tighten Only.**  
**Do Not Use A Wrench.**



### ⚠ WARNING

1. Do not connect this **griddle** to any unregulated sources of propane.
2. Before each use, check the gas hose for excessive abrasion or wear, or cuts. Replace a hose assembly showing those signs. **The replacement hose assembly shall be that specified by the manufacturer. Inspect the hose assembly underneath the side burner and following the regulator hose up to its connection to the gas manifold assembly.**
3. Always perform the Leak Test listed below before using your **griddle for the first time**, if the cylinder has been changed, any gas components have been changed, the regulator flow-limiting device has been activated, or after a long period of non-use.
4. Do not attempt to connect this **griddle** to the LP system of a motor home or trailer.

# Warnings

## LEAK TESTING THE REGULATOR, VALVES, HOSES, AND CONNECTIONS

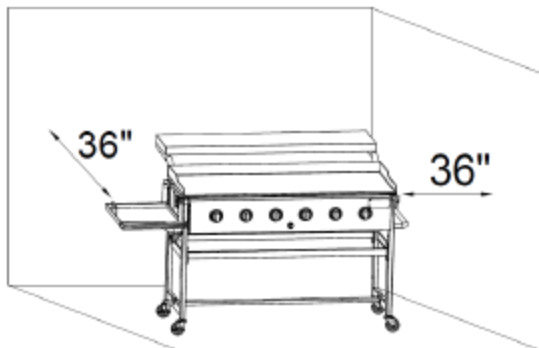
1. Ensure the LP cylinder valve and all burners are "Off".
2. Ensure the LP cylinder is connected to the regulator.
3. If the information above is not followed exactly, a fire causing death or serious injury may occur.
4. Mix a solution of 50% water and 50% liquid dish soap. Do not use any household cleaner solution.
5. Open the LP tank valve by turning the hand wheel counterclockwise one turn. If you hear a rushing sound, turn the gas off immediately. In that case, there could be a leak at the connection. Reconnect the cylinder to the regulator.
6. Spray or brush on the solution covering the following areas: cylinder welds, regulator and cylinder connection, gas hose connections to the regulator, all gas hoses, all gas hose connections to the burners including the main and side burners.
7. Growing bubbles on any of the parts and connections listed above indicate a gas leak. Immediately shut off the LP tank valve by turning the valve clockwise. Retighten the connections or order replacement parts as needed. Continue to test as necessary until no leaks are detected.
8. Close the LP tank valve by turning the hand wheel clockwise.

### **▲ WARNING**

1. **DO NOT USE THE GRIDDLE** if you cannot stop the leaks. Be sure the LP cylinder valve is closed. If the LP cylinder is still leaking, contact your LP dealer or local fire department.
2. Do not use any match or open flame, or smoke, during leak testing.
3. Do not light a burner during leak testing.
4. The replacement hose assembly must be the one identified.

### **▲ FOR YOUR SAFETY**

1. Minimum clearance from sides and back of unit to adjacent combustible construction below top of unit, 36 inches (91 cm) from sides and 36 inches (91 cm) from back.
2. Do not locate this outdoor cooking gas appliance under overhead-unprotected combustible surfaces.



### **APARTMENT RESIDENTS**

Check with your apartment manager regarding your regulations for barbecues.

### **▲ WARNING**

1. Do not use this griddle in any enclosed area, garage, shed, or under any type of overhead structure or canopy.
2. Operate this grill only in a well-ventilated area.

### **▲ WARNING**

Do not face the griddle directly into the wind.

### **▲ WARNING**

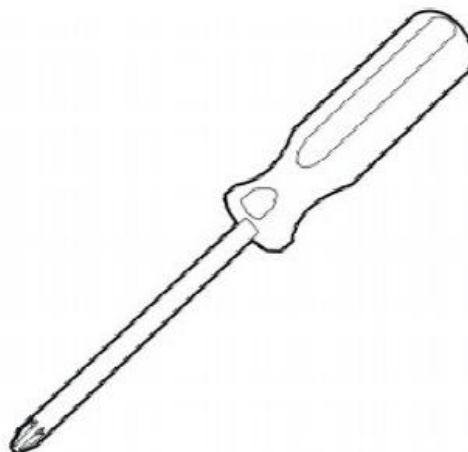
Keep any electrical supply cord and the fuel supply hose away from any heated surfaces and water.

# Tools Required

1 Adjustable wrench  
(not included)



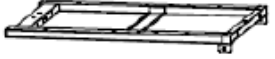

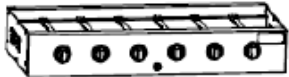





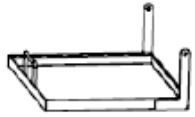







2 Screwdriver  
(not included)

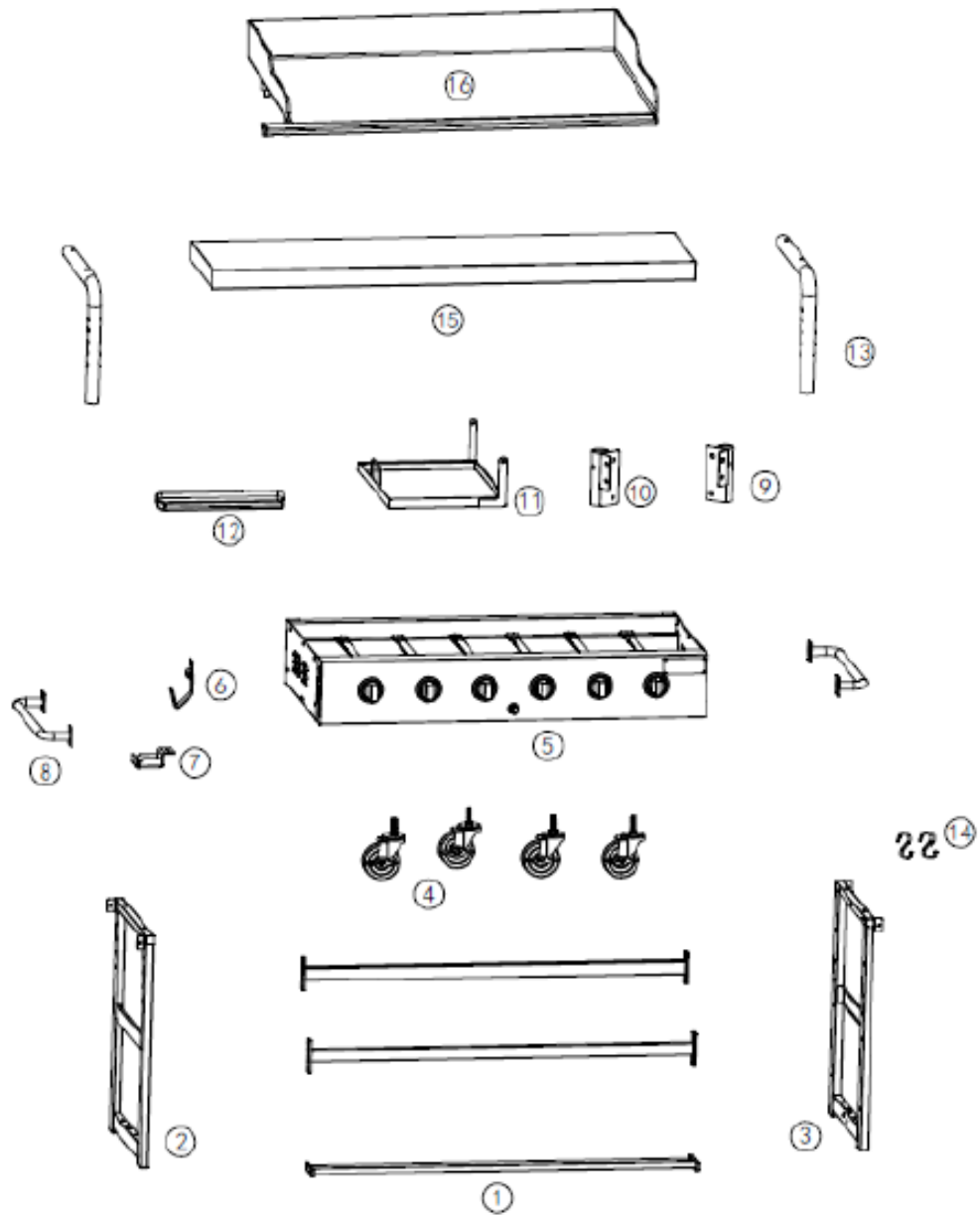












# Parts List

<p>① Fence Rail 3PCS</p> 	<p>② Left Leg 1PC</p> 	<p>③ Right Leg 1PC</p> 	<p>④ Directional Caster 4PCS</p> 
<p>⑤ Body 1PC</p> 	<p>⑥ Gas Tank Hook 1PC</p> 	<p>⑦ Gas Tank Holder 1PC</p> 	<p>⑧ Side Handle 2PCS</p> 
<p>⑨ Back side bracket(R) 1PC</p> 	<p>⑩ Back side bracket(L) 1PC</p> 	<p>⑪ Side Shelf(L) 1PC</p> 	<p>⑫ Oil Cup 1PC</p> 
<p>⑬ Back Side Support Tube 2PCS</p> 	<p>⑭ "S" Hook 2PCS</p> 	<p>⑮ Back Side Shelf 1PC</p> 	<p>⑯ Griddle Top 1PC</p> 

# Exploded View



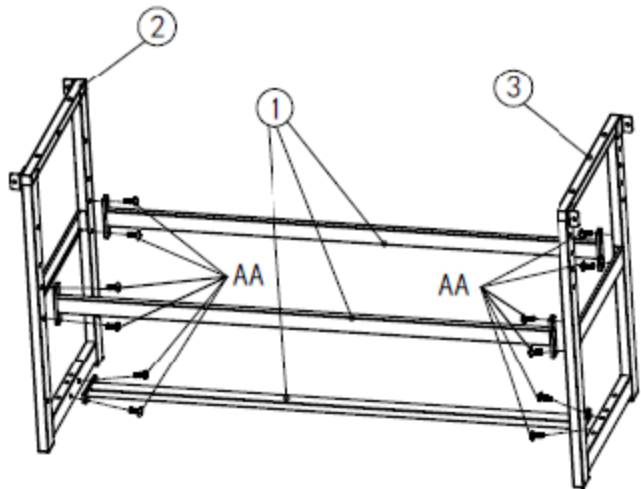
# Hardware

	(AA) BOLT M6×15 (40 pcs)
	(BB) BOLT M6×60 (2 pcs)
	(CC) NUT M6 FLANGE LOCK (2 pcs)
	(DD) COTTER PIN Ø1.5x28 (8 pcs)
	(EE) BATTERY AA (1 pcs)
	(FF) PIN Roll Ø8x62 (4 pcs)
	(GG) PIN Roll Ø8x51 (2 pcs)
	(HH) PIN Roll Ø7x12 (2 pcs)

# Assembly Instructions

## Step 1:

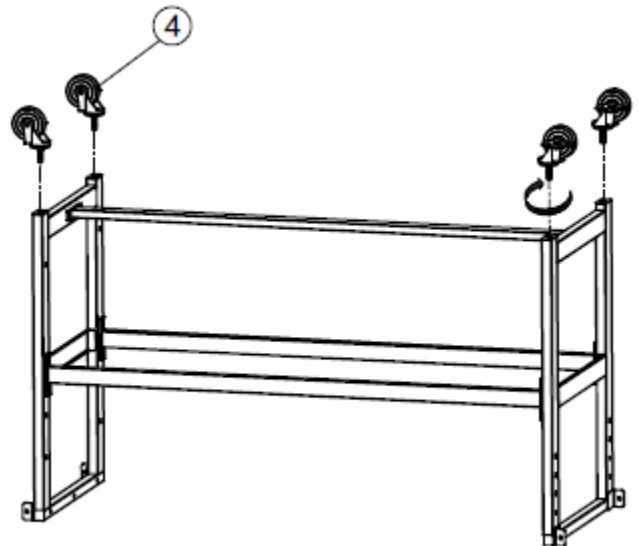
Assemble the fence rails (1)-3PCS to left leg (2) and right leg (3) using BOLT M6x15 (AA)-12PCS.



## Step 2:

Install directional casters (4)-4PCS to legs by twisting clockwise until tight.

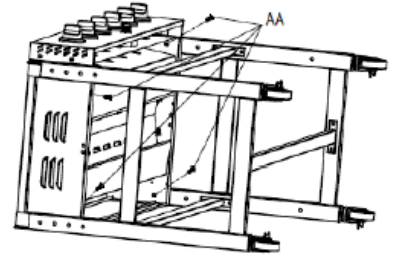
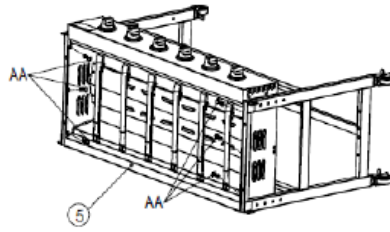
Turn over the bottom assembly when complete and lock casters to prevent from moving.



# Assembly Instructions

## Step 3:

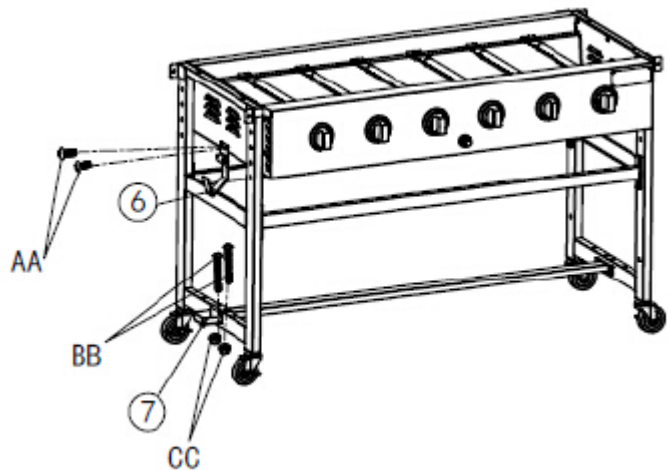
Assemble body (5) to the legs using BOLT M6x15 (AA)-10PCS.



## Step 4:

Install the gas tank hook (6) onto the griddle body using BOLT M6x15 (AA)-2PCS.

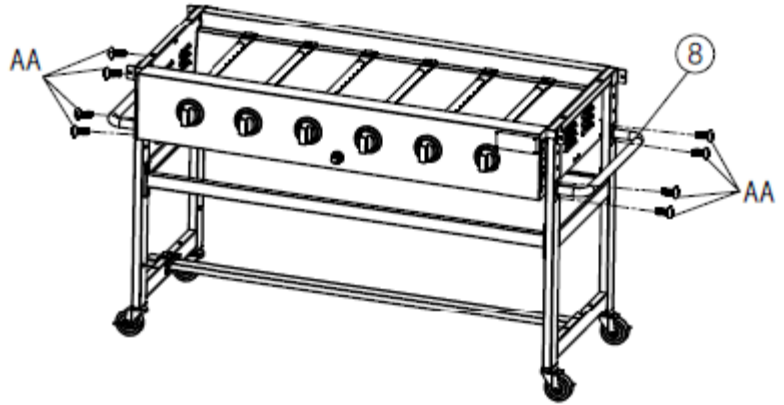
Then install the gas tank holder (7) onto the bottom using BOLT M6x60 (BB)-2PCS and NUT M6 FLANGE LOCK-2PCS.



# Assembly Instructions

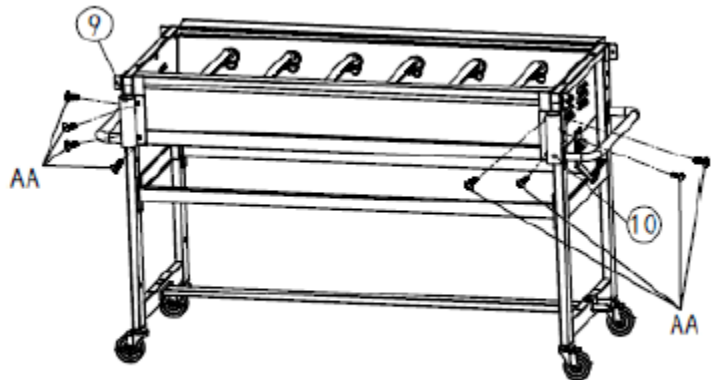
## Step 5:

Assemble the side handle (8)-  
2PCS to the each side of the  
griddle body using BOLT  
M6x15 (AA)-8PCS.



## Step 6:

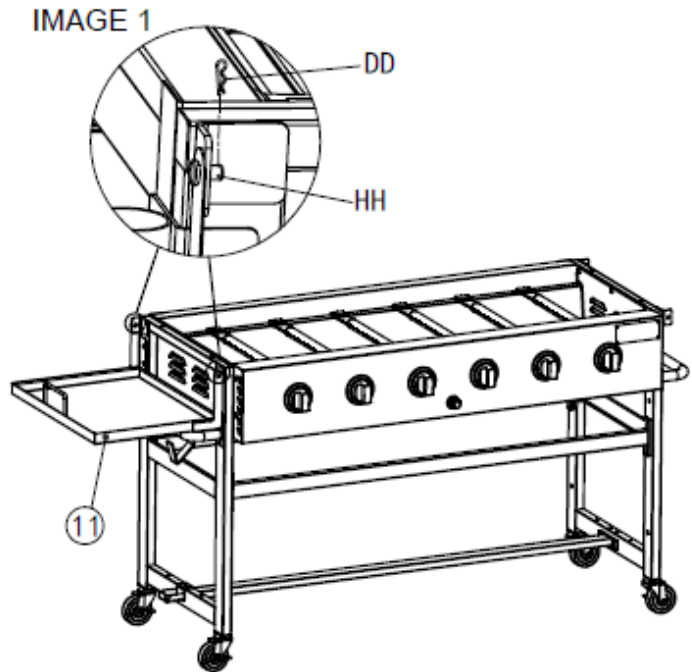
Assemble back side bracket (9)  
and back side bracket (10) to  
body using BOLT M6x15 (AA)-  
8PCS.



# Assembly Instructions

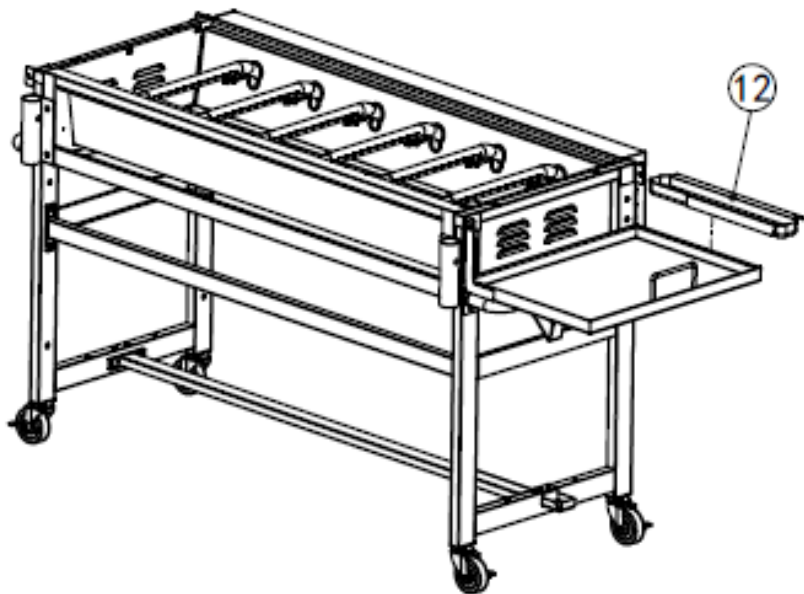
## Step 7:

Install the side shelf (11) onto the left side of the body using PIN ROLL (HH)-2PCS and securing with COTTER PIN (DD)-2PCS **IMAGE 1**.



## Step 8:

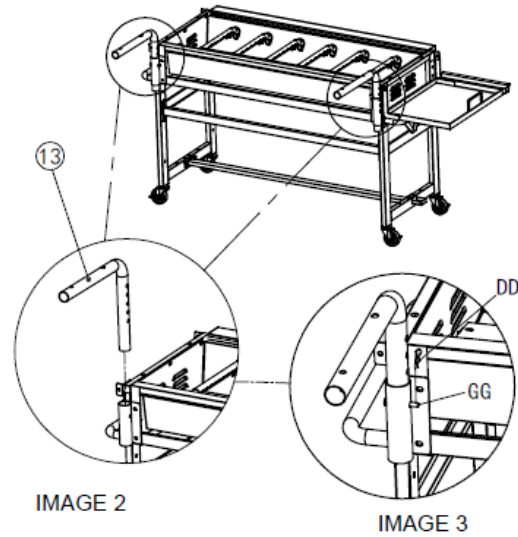
Put the oil cup (12) on the side shelf.



# Assembly Instructions

## Step 9:

Place back side support tube (13) into back side brackets as shown **IMAGE 2**, secure with PIN ROLL (GG)-2PCS and COTTER PIN (DD)-2PCS as shown **IMAGE 3**.

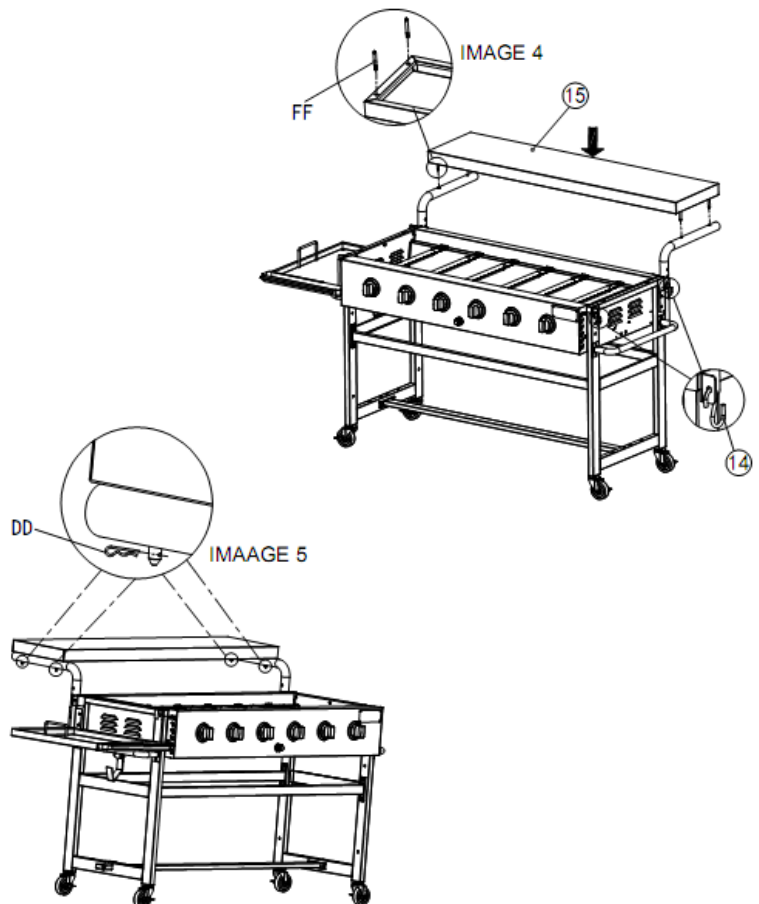


## Step 10:

Screw Pin Roll (FF)-4PCS into back side shelf (15) as shown **IMAGE 4**.

Place back side shelf into back side support tube, and fix it with Cotter Pin (DD)-4PCS as shown **IMAGE 5**.

Assemble "S" hooks (14)-2PCS to right side shelf bracket.





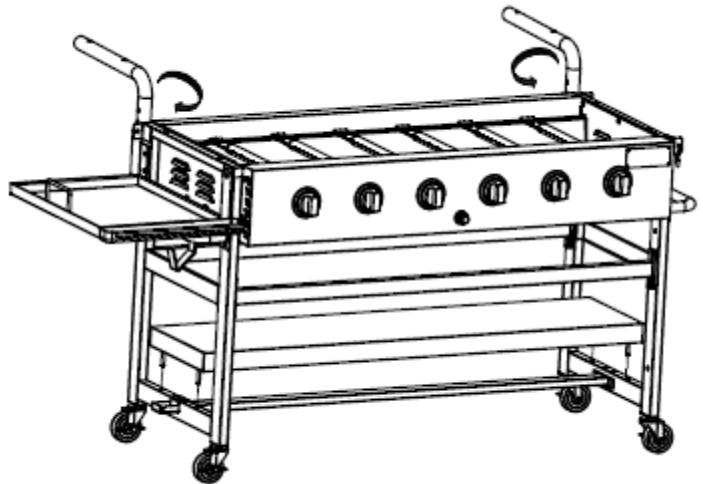
# Assembly Instructions

## Step 11:

For storing the back side shelf (15) of the griddle remove COTTER PIN (DD)-4PCS.

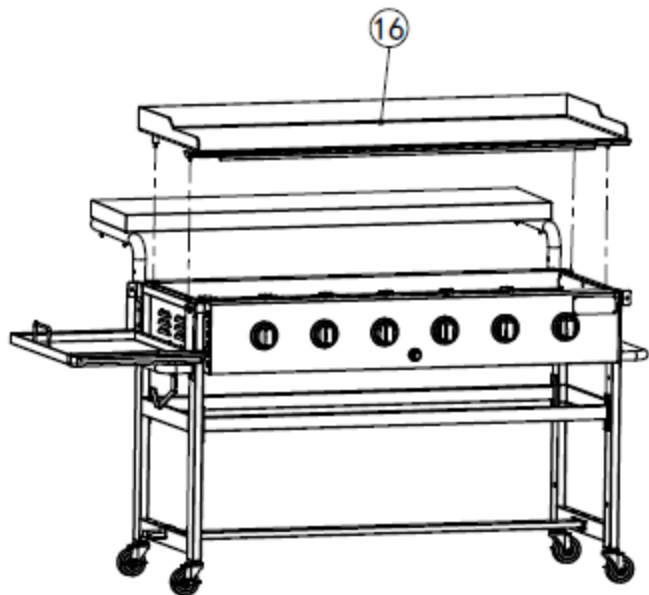
Very carefully place the back side shelf (15) underneath the griddle with the Screw Pin Roll (FF)-4PCS facing down into the holes on the left leg (2) and right leg (3).

Fold the back side support tubes (13) flush with the back of the grill and store with a fabric cover purchased separately.



## Step 12:

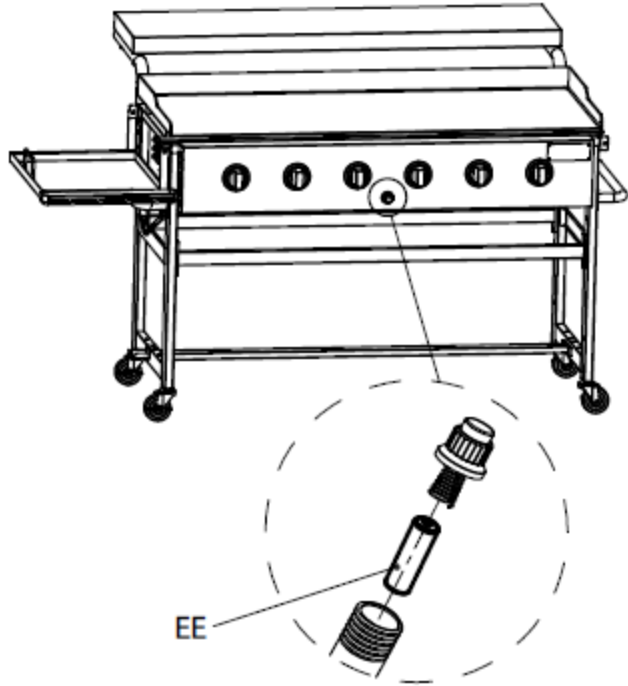
Place the griddle top (16) onto the body.



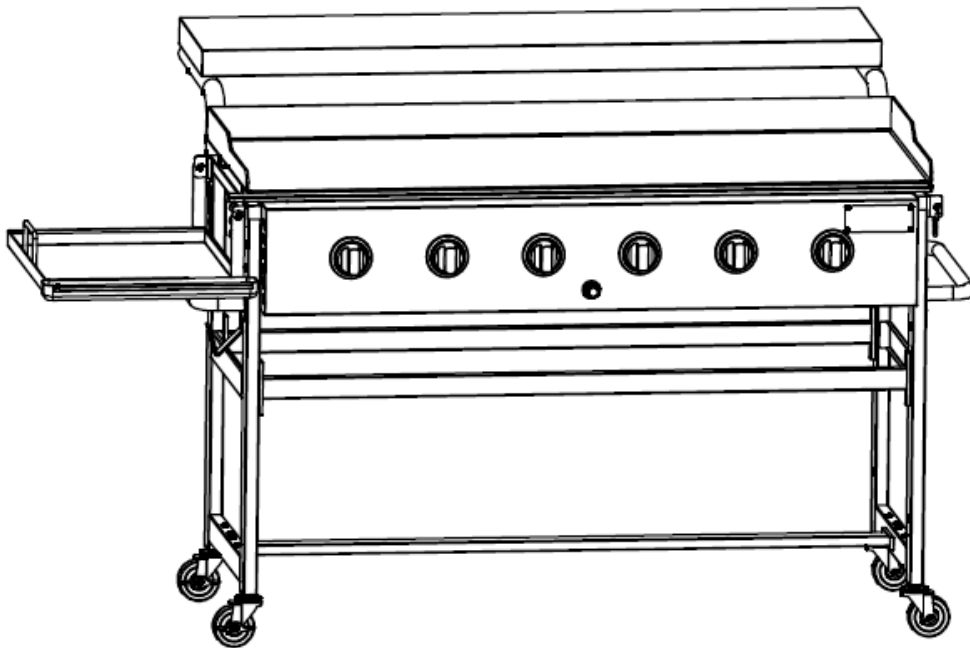
# Assembly Instructions

## Step 13:

Install the battery (EE ) into the ignitor with positive facing up.



# FULLY ASSEMBLED



# Operating Instructions

## General Information and Instructions

Your new Outdoor Gourmet Griddle has been designed and manufactured to high quality standards. It will provide you with many years of enjoyment with a minimal amount of maintenance. Please keep in mind the following FOR YOUR SAFETY.

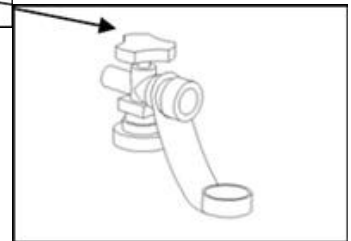
### OPERATION

1. Your gas grill requires reasonable care during operation. It will be hot during cooking and cleaning. You should never leave the griddle unattended or move the griddle when in use.
2. Children should never use your gas griddle. Keep younger children and pets away when in use.
3. Only use your gas griddle outside in a well-ventilated area. Never use indoors in any building, garage, shed, or under any type of flammable canopy or overhang.
4. Ensure your grill is on level ground and the locking casters are locked before use.
5. Turn all gas valves off should the burners go out when cooking.
6. Do not lean over the grill or touch the edges of the firebox, wind screen or griddle top when in use.
7. Turn the burners off, and shut off the LP cylinder should a grease fire occur.
8. Do not obstruct the flow of combustion and ventilation air to this griddle.
9. Keep the outdoor cooking gas appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
10. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
11. Do not put a barbecue cover or other flammable material in the storage area of this griddle.
12. Do not use charcoal briquettes, lava rock, or any type of ceramic product in the gas section of this grill.
13. Do not install or use on or in a recreational vehicle and/or boats.

## LP Gas and Cylinder Information

Your new griddle operates on LP (Liquid Petroleum) Gas. It is odorless, colorless, and non-toxic when produced. You can smell LP gas as it has been given an odor similar to rotten cabbage for your safety.

Triangular Hand Wheel



Your grill uses the newest and safest LP Gas Cylinder.

1. O.P.D. (Overfill Protection Device) – prevents accidental gas leaks caused by overfilling of the tank. Each tank contains a float that closes the input valve when the tank is 80% full. This allows room for the LP gas to expand in hot temperatures. A triangular hand wheel distinguishes this type of tank.
2. Q.C.C.1 Type 1 Quick Connect Valve – provides fast tank hook-ups and requires only to be tightened by hand.

In addition, the LP tank you use with your grill must meet the following requirements

1. Required Measurements: 12-1/2" (317mm) in diameter and 18-1/2" (472mm) in height.
2. 20-pound (9.1kg) propane cylinder.
3. Constructed and marked with U.S. Department of Transportation (d.o.t.) for the US or CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission for Canada.
4. Provided with a listed overfilling prevention device.
5. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.
6. A means for vapor withdrawal.
7. Other cylinders may be acceptable for use with the appliance provided they are compatible with appliance retention means and accompanied by illustration(s) depicting the cylinder mounted to the appliance utilizing the cylinder retention means and the point of contact between the cylinder and the retention means.

# Operating Instructions


## LIGHTING

Always visually inspect your grill before lighting. Replace any hoses that are frayed or cracked before lighting your griddle. Look for anything that may be blocking spaces for ventilation and remove. After lighting, always check the flame to ensure you have a good flame all along each burner. If not able to light, or the flame is not even along the entire burner(s), then see the Trouble Shooting section

### WARNING

1. Read instructions before lighting.
2. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes and repeat the lighting procedure as below:

## LIGHTING THE MAIN BURNERS USING ELECTRONIC IGNITION

1. Ensure all burner control knobs are in the “Off” position.
2. Turn on the LP gas by turning the hand wheel on the cylinder valve.
3. Turn one burner control knob marked with an igniter flame “” to “High”.
4. Depress the electronic ignition button and hold down. You should hear a clicking sound, which shows the electronic ignition is working.
5. If the burner does not light within 5 seconds, turn the burner control knob to “Off”. Wait 5 minutes for the gas to clear, and repeat the above procedure. Use the Manual directions if it still will not light.
6. When lit, turn the control knob to the desired setting.
7. Your griddle is equipped with continuous ignition. Simply turn the control knob of the burner next to the lit burner to HI. It will light automatically. Do not press the electronic ignition button again. Then adjust control knob(s) to desired settings.

## MANUALLY LIGHTING THE MAIN BURNERS WITH THE MATCH LIGHTING STICK

1. Ensure all burners are in the “Off” position.
2. Slowly turn on the gas at the LP tank valve if it is not already on.
3. Place a match in the Match Holder. This is located in the top center drawer of the grill cabinet underneath the right main burner.
4. Use the holder to slide the lit match through the cooking grates and the front of the heat tent to the left of the burner you wish to light.
5. Press and turn the burner control knob to “HI/LIGHT”. Continue to push in and hold up to 5 seconds or until the burner lights.
6. If the burner does not light within 5 seconds, turn the burner control knob to “Off”. Wait 5 minutes for gas to clear, and try again.
7. When lit, turn the control knob to the desired heat setting.

## Grilling With Your New Griddle

Welcome to the world of grilling. Whether you're already an established griller, or just starting out, your new griddle should bring you much enjoyment and satisfaction, to say nothing of some phenomenal meals. We encourage you to experiment to find your own favorite recipes.

The control panel is labeled "HI/LIGHT", "LOW", and "OFF" for each burner control knob. Simply push in on the temperature control knobs and turn to the desired heat setting. A thermometer is placed in the hood so that you can see the cooking temperature inside the griddle.

The heat diffusers are designed to help evenly distribute heat throughout the griddle. They are also designed to catch and smoke the right amount of drippings, adding more flavors to your meal.

### **DIRECT VS. INDIRECT COOKING**

Food cooked on the griddle is either done using direct or indirect cooking. Direct cooking is when the food is cooked directly over the heat. Food is placed in-between the burners for indirect cooking.

#### **DIRECT – Used for preheating and searing**

Use Direct cooking to sear meats. This helps to keep food moist by locking in juices. Some food, such as steak, is first seared using Direct cooking, and then finished cooking using the Indirect method. This is generally used for quicker cooking foods. Preheat the grill to 500°F (260°C). You can shut off one or more burners if you do not need to use the entire grilling surface once you reach over 500°F(260°C). You can also use a medium high heat of 400°F or more by turning the burners down slightly. Place the food directly over the heat source. Remain vigilant when grilling using this method, as it's easy to overcook.

#### **INDIRECT - How most food is cooked on a gas griddle**

Indirect cooking is used for foods that take longer to cook, including large cuts of meat such as roasts. It's also used for cooking more delicate food that can dry out quickly such as fish and poultry, for fattier foods to reduce flare-ups, and when grilling using a roasting pan or aluminum foil. Preheat the griddle to 500°F (260°C). Then turn some burners off, and others to medium to low depending on the temperature you want to maintain. Generally, turn the center burner off for a 3-burner model and the 2 inside burners off on a 4-burner model. Griddles with more than 4 burners will vary depending on what you are cooking. Generally, you want to keep the temperature around 350°F. Do not place the food directly over any burners when using this grilling method. .

### **GRILLING TIPS AND TRICKS**

1. Always "Preheat" your griddle before cooking. Light all main burners, turn to "HI", Unit the thermometer reads over 500°F (260°C). Then adjust the burner control knobs to the proper temperature.
2. Climate conditions can impact your grilling times. Allow more cooking time for cold, wind, and higher altitudes. We recommend you place the griddle in an area protected from much wind.
3. Trim away any excess fat from meat to reduce flare-ups.
4. Keep similar size portions together so that they cook more evenly.
5. Generally speaking, the more food on the griddle, the longer the cooking time.
6. Be aware when using the Direct cooking method, as food can easily become overcooked, burned, or dry out. Food may require more turning, or sometimes, may need to be moved off the flame.
7. Larger pieces of meat generally require more cooking time per pound than smaller pieces of meat.
8. If a major flare-up, or too many flare-ups occur, turn off the gas, move the food away from the flare-up, and Restart the grill once the flare-up has died down.

# Operating Instructions & Trouble shooting

10. Turn foods infrequently. Generally, only turn a steak once during cooking.
11. Use tongs rather than a fork when turning the food on the griddle. Less juice will be lost that way.
12. Know your sauce and when to apply. Oil and vinegar based sauces can be brushed on any time. Sugar based sauces like barbecue sauce should be applied during the last few minutes of cooking.
13. A timer can help you keep from over-cooking the food.
14. Use insulated protective mitts or potholders when working around a griddle in operation.
15. Use a small amount of cooking oil on the cooking grates before heating to reduce foods sticking on the grates.

## Trouble Shooting Guide

### BURNER WILL NOT LIGHT

- 1.) Gas supply is turned off. Turn on gas at LP tank.
- 2.) Out of propane. Check to be sure you still have propane in your tank.
- 3.) Regulator is not properly seated into the tank valve. Remove and reattach. Hand tighten only.
- 4.) Crimped fuel supply hose. Inspect and straighten.
- 5.) Regulator failure or damaged hose. Order replacement part and replace.
- 6.) Make sure you can hear the electronic igniter clicking. If not, replace the battery with an "AA" size. Inspect the electrode to be sure it's not coated in grease or dirt. If so, clean with rubbing alcohol. Check the distance from the electrode tip to the burner. The tip of the electrode should be 1/8" to 1/4" from the main burner and 1/8" to 3/16" from the side burner. Adjust if necessary. Inspect the electrodes to be sure they are not cracked or broken. If so, order replacement parts and replace.
- 7.) Blockage in the gas system. Inspect the burners to be sure insects, spider webs, etc do not block them. Clean if necessary. Inspect under the control panel to be sure the burners are aligned properly with the valves.

### IRREGULAR FLAME OR YELLOW FLAME

- 1.) New burner may have residual oil, which will burn off.
- 2.) Tubes in burners are blocked. Remove and clean.
- 3.) Burners have a high grease or dirt build-up. Remove and clean.
- 4.) Burners are not aligned properly with the valves. Inspect under the control panel.

### SUDDEN DROP IN GAS PRESSURE OR FLAMES BLOW OUT

- 1.) Out of gas. Check to be sure you still have propane in your tank.
- 2.) Your excessive fuel flow valve has tripped, thereby reducing the flow of gas. Turn off all burners, wait 30 seconds, and relight grill. If problem persists, turn off all burners. Disconnect regulator from tank. Wait 10 minutes. Reconnect regulator and leak test. Slowly turn on LP tank and relight grill. Other ways the flow limiting device can be activated include
  - a. A ruptured gas hose. Inspect, perform a leak test, and replace as necessary.
  - b. Opening the control knobs before turning on the LP gas at the tank. Turn on the gas at the LP tank first before turning on a control knob to light.
  - c. Improper purging of tank before it was filled. See your LP gas dealer.
- 3.) Wind could be blowing out your burners. Turn front of grill to face wind or move out of the wind.

### FIRE BEHIND CONTROL PANEL

Immediately shut off LP tank valve and allow griddle to cool.

- 1.) Check burners for obstructions and clean.
- 2.) Inspect under the control panel to be sure the burners are aligned properly with the valves.
- 3.) Gas is leaking from a faulty connection or damaged hose. Perform a leak test and inspect for leaks. Tighten or replace parts as necessary.

# Care and Maintenance

## TURNING OFF YOUR GRIDDLE

1. Turn off the gas supply at the LP tank by turning the valve clockwise.
2. Turn all burner control knobs to the “Off” position.

## Cleaning Your GRIDDLE

### WARNING

1. Do not clean any part of your barbecue griddle in a self-cleaning oven.
2. Do not use oven cleaners, abrasive kitchen cleaners, cleaners that contain citrus products, or mineral spirits.
3. Do not use any type of steel bristled brush.
4. Clean your griddle regularly to prohibit grease build-ups and avoid a grease fire or excessive flare-ups.
5. Always keep your griddle to cool down prior to cleaning.

**OTHER EXTERIOR SURFACES**– wash with a mild dish soap and warm water. A cloth, soft brush, or plastic cleaning pad can be used. Rinse thoroughly and wipe dry.

**GREASE PAN**-check after use.Remove and clean the Pan as grease builds up.It can be washed with warm water and mild dish soap.

**ELECTRONIC IGNITER** – visually inspect for cracks. Replace if a crack is found. Do not use water to clean the igniter.

**BURNERS** – we recommend you clean your burners at least twice a year, or before use if the griddle has not been used in over one month.

### **Griddle Surface-**

- 1.Immediately after using the griddle turn heat to “Low” position. While hot, the griddle top should be washed with water and a lint-free cloth.
- 2.Keep the griddle on “Low” heat until the griddle is completely dry.
- 3.Now turn off the griddle and allow to cool before proceeding.
- 4.Liberally rub cooking oil on the griddle surface with a lint-free cloth.
- 5.Turn the griddle back on to “Low” position until you see a thin layer of oil forming. Wipe off the excess oil with a clean lint-free cloth.
- 6.Turn off the griddle and allow to thoroughly cool before placing on griddle cover. Store griddle in a dry climate to prevent rusting.

### WARNING

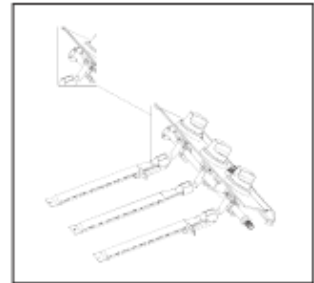
Small insects, such as spiders, are able to access the burner tubes. Sometimes they will build nests or spin webs. In either case, this can block or reduce the amount of gas flowing through the burner. You will usually see a smaller flame, or a flame that is mostly yellow rather than blue, coming from the burner when this happens. Other signs include the grill not heating evenly, not reaching temperature, or burners not igniting. In cases with severe blockage, this can cause the flame to burn backwards, and outside of the burner tubes, which can cause damage to your grill and/or personal injury. **IMMEDIATELY SHUT OFF THE FLOW OF LP GAS AT THE CYLINDER BY TURNING THE HAND WHEEL CLOCKWISE SHOULD THIS HAPPEN.** Wait for the grill to cool, and then clean all burners.



# Care and Maintenance

## CLEANING THE BURNERS

1. Ensure the LP gas is turned off at the LP cylinder.
2. Remove the **griddle top**.
3. Remove the cotter pins located underneath the back end of each burner.
4. Lift each burner up and out.
5. Clean the inside of the burner using a stiff wire. A straightened coat hanger is one suggested tool. An alternative way to clean the inside of the burner is using compressed air. Always wear eye protection if using this method. **Never enlarge the burner ports during cleaning.**
6. Brush the outer surface of the burner.
7. Ensure all ports (holes) are free of all debris
8. Inspect the burner. Replace if any cracks or enlarged holes.
9. Reinstall the burners making sure the burners seat over the valves as shown in the figure to the right.



### **⚠ WARNING**

Properly locating the burner with respect to the orifice is vital for safety.

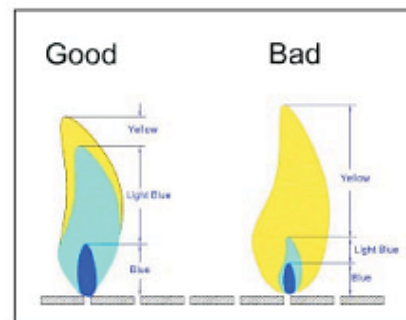
10. Secure the back of the burners to the body with the cotter pins.
11. Replace the **griddle top**.
12. Perform a Leak Test described earlier in this guide.

## BURNER FLAMES

Always inspect the burner flame after lighting. A good flame should be primarily blue with a yellow tip and have a minimal amount of noise. Some yellow tips are OK if under one inch. New burners sometimes have oil residue, which will cause yellow flame when burning off. Variations in gas supply, altitude, weather, and other factors can all impact burner performance. Older grills can also show more yellow flame as food deposits, oils, and fats can build up.

### **ALWAYS**

1. Keep the grilling area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.



## ELECTRONIC IGNITION MAINTENANCE

Your **griddle** is equipped with electronic ignition. It's powered by one "AA" size battery. Replace the battery when necessary. Unscrew the igniter top. Place the new battery into the igniter with the positive (+) end of the battery facing up. Screw the igniter top back into place.

## GRIDDLE STORAGE

1. Clean your **griddle** before storage.
2. Storage of a gas **griddle** indoors is permissible only if the LP cylinder is disconnected and removed from the gas **griddle**.
3. Cover the **griddle**.
4. Perform a Leak Test before use after storage.

# Frequently Asked Questions

## **Can I convert my gas griddle from one fuel source to another?**

No. Your gas griddle is manufactured to specific standards developed by CSA and ANSI for your safety and grilling performance for either LP or Natural Gas. We do not offer conversion kits nor do we recommend you change the fuel type.

## **How are your griddles tested?**

Our griddles are tested and certified by CSA, a leading worldwide independent testing center, to meet or exceed various CSA and ANSI standards along with various performance standards. The burners and gas line in each grill are also individually tested when each grill comes off the assembly line just prior to packaging. Each burner is ignited for this test.

## **What is the humming noise I sometimes here coming from my regulator?**

The humming sound you can hear is just gas flowing through the regulator. There is no need to be concerned with a low volume of noise.

## **My griddle has a low flame on some burners, or some burners will not light at all. What can cause this?**

This can be caused by the regulator's flow limiting device, which is generated by a sudden change in pressure. Opening the tank valve too quickly can cause this. In this case, close the LP tank valve and disconnect from the regulator. Let it stand for 10 minutes. Reconnect the regulator to the LP tank. Slowly open the LP tank valve. Follow the burner lighting procedures and light the burner furthest from the LP tank. Continue to light the other burners as you move towards the LP tank.

## **Can I use ceramic plates, briquettes of any kind, or lava rocks?**

No. Your griddle is designed for use only with the heat diffusers. Grease drips down on to the diffusers and is burned, creating steam and additional flavor.

## **Can I restore my griddle if it has gotten rusty?**

It is important to maintain griddles and keep them seasoned to minimize rusting. There are numerous suggested guides to bring a griddle cooking surface back to cooking grade. If the rust is not too extensive, it usually takes a fine brush, warm water and baking soda and rub vigorously in circles to begin removing the rust. Clean often and wipe down with paper towels. Repeat the steps as often as needed to bring the cooking surface back. Re-seasoning is getting the griddle hot and wiping it down with high temperature cooking oil. Be careful as Griddle surface is hot. Wear a heat resistant glove. Wipe off the excessive oil. Allow the griddle to cool down completely. There should be a nice sheen to the surface. Once the griddle surface is fully cooled down keep the griddle covered while not in use.

## Warranty Information

This product has been manufactured under the highest standards of quality and workmanship. We warrant to the original consumer purchaser that all aspects of this product will be free of defects in material and workmanship for one year from the date of purchase. A replacement for any defective part will be supplied free of charge for installation by the consumer. Defects or damage caused by the use of other than genuine parts are not covered by this warranty. This warranty shall be effective from the date of purchase as shown in the purchaser receipt.

This warranty is valid for the original consumer purchaser only and excludes industrial, commercial or business use of the product, product damage due to shipment or failure which results from alteration, product abuse, or product misuse, whether performed by a contractor , service company , or consumer. We will not be responsible for labor charges and/or damage incurred in installation, repair or replacement nor for incidental or consequential damage.