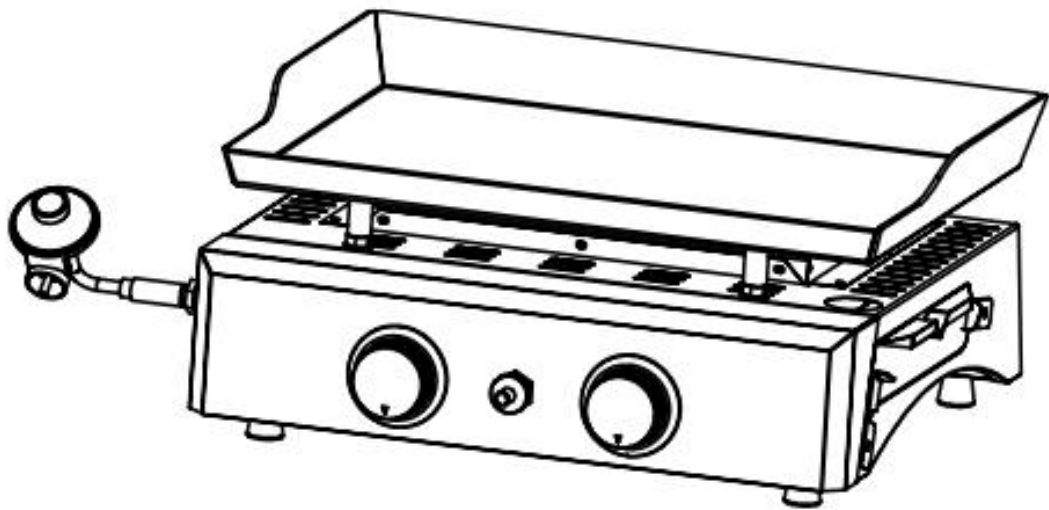


Outdoor Gourmet

Assembly Instructions & User's Manual

OUTDOOR GOURMET TABLE TOP GRIDDLE Style: 158686



Please keep this instruction manual for future reference

Customer Service: (888) 922-2336

7:00 am to 12:00 am CST (daily)

Live Chat at: www.academy.com

Email: 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

THIS GRIDDLE IS FOR OUTDOOR USE ONLY. THIS GRIDDLE IS NOT INTENDED FOR COMMERCIAL USE.

SAFETY SYMBOLS:

When using this appliance, basic safety precautions should always be observed. Read and understand the meaning of these symbols before assembling and using this griddle.

DANGER

Indicates a hazardous situation, which if not avoided, will result in death or serious injury.

WARNING

Be alert to the possibility of serious personal injury if the instructions are not followed.

CAUTION

Indicates a potentially hazardous situation, which if not avoided, could result in moderate injury.

CAUTION

The instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance. Keep this Manual for future reference. Contact 1-888-922-2336 should you need assembly assistance or have questions.

DANGER

- NEVER operate this appliance unattended.
- NEVER operate this appliance within 36 in (91 cm) of any structure, combustible material or other gas cylinder.
- NEVER operate this appliance within 25 ft (7.6 m) of any flammable liquid.
- NEVER allow oil/grease to get hotter than 400°F or 204°C. If the temperature exceeds 400°F (204°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
- Heated liquids remain at scalding hot temperatures long after the cooking process. Never touch cooking appliance until liquids have thoroughly cooled down.

DANGER

If you smell gas:

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

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

WARNINGS

SAVE THESE INSTRUCTIONS

Read and understand all instructions before assembling and using this griddle. Follow all warnings while using this appliance. Failure to follow these instructions could result in fire or explosion causing damage to property, injury or death.

DANGER



If you smell gas: If possible, immediately turn off gas supply . If this cannot be accomplished safely, immediately get away from the griddle and contact the fire department (e.g. 911). Extinguish any open flame, use an approved fire extinguisher (Always have an approved extinguisher on hand when using this product. A Class “B” dry chemical or CO2 extinguisher or preferably a Class “K” extinguisher. Special care must be taken to understand the manufacturers instructions and be prepared to operate the appropriate extinguisher prior to using this griddle.) If you continue to smell gas, immediately contact the fire department (e.g. 911) and do not go near the griddle.

Model No.158686

Main Max. Input Rating:17,600 BTU/H

Equipped for use with: Propane.

Certified under ANS Z 21.89 - 2017.CSA 1.18 -2017 Outdoor Cooking Specialty Gas outdoors. Appliance

-  **WARNING: FOR OUTDOOR USE ONLY.** If stored indoors, detach from propane cylinder
-  **WARNING:** This appliance and stand comes with a supplied CSA approved regulator which must be used with this appliance. Replace only with regulator Model No. RY0505D.

WARNINGS

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. Griddle 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, or Propane Storage and Handling Code, B149.2.
2. This griddle is intended for outdoor use only, and should not be used in a building, garage, or any other enclosed area.
3. This gas griddle is not intended to be installed in or on recreational vehicles and/or boats.
4. Never use any other type of fuel for this griddle other than LP gas (propane).
5. Only use the pressure regulator with a 1LB tank connector that is supplied with this gas griddle.
6. Always perform a Leak Test before operating your griddle.

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.

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 regulator and call your dealer immediately.

WARNING

1. Storage of this gas griddle indoors is permissible only if the cylinder is disconnected and removed from the gas griddle.
2. Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area.

WARNINGS

LEAK TESTING THE REGULATOR, VALVES, HOSES, AND CONNECTIONS

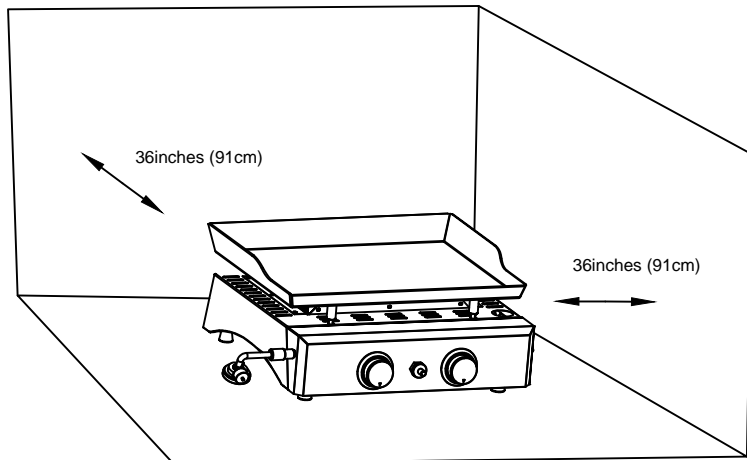
1. Ensure all burners are "OFF".
2. Ensure the 1LB tank is connected to the regulator.
3. If the information above is not followed exactly, a fire causing death or serious injury may occur.
4. Mix a solution of 50% water and 50% liquid dish soap. Do not use any household cleaner solution.
5. Open the regulator at the control knob. 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 cylinder connections and burner.

WARNING

1. **DO NOT USE THE GRIDDLE** if you cannot stop the leaks. Be sure the LP tank valve is closed. If the LP tank 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

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APARTMENT RESIDENTS

Check with your apartment manager regarding your regulations for barbecues.


WARNING

1. Do not use the 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.




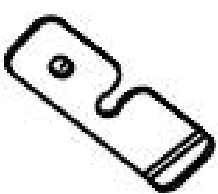
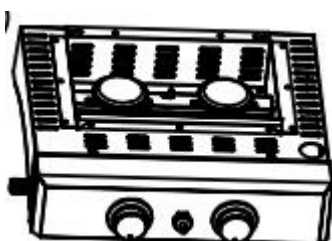

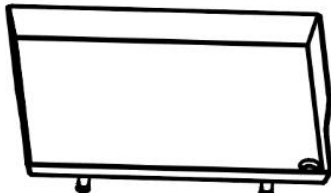
WARNING

Do not face the griddle directly into the wind.

Tools Required

1	Phillips Screw driver (not included)	
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Parts List

<p>① Feet 4pcs</p> 	<p>② Drip pan 1pc</p> 	<p>③ Left lock 1pc</p> 
<p>④ Right lock 1pc</p> 	<p>⑤ Body 1pc</p> 	<p>⑥ Regulator 1pc</p> 
<p>⑦ Griddle Top 1pc</p> 		

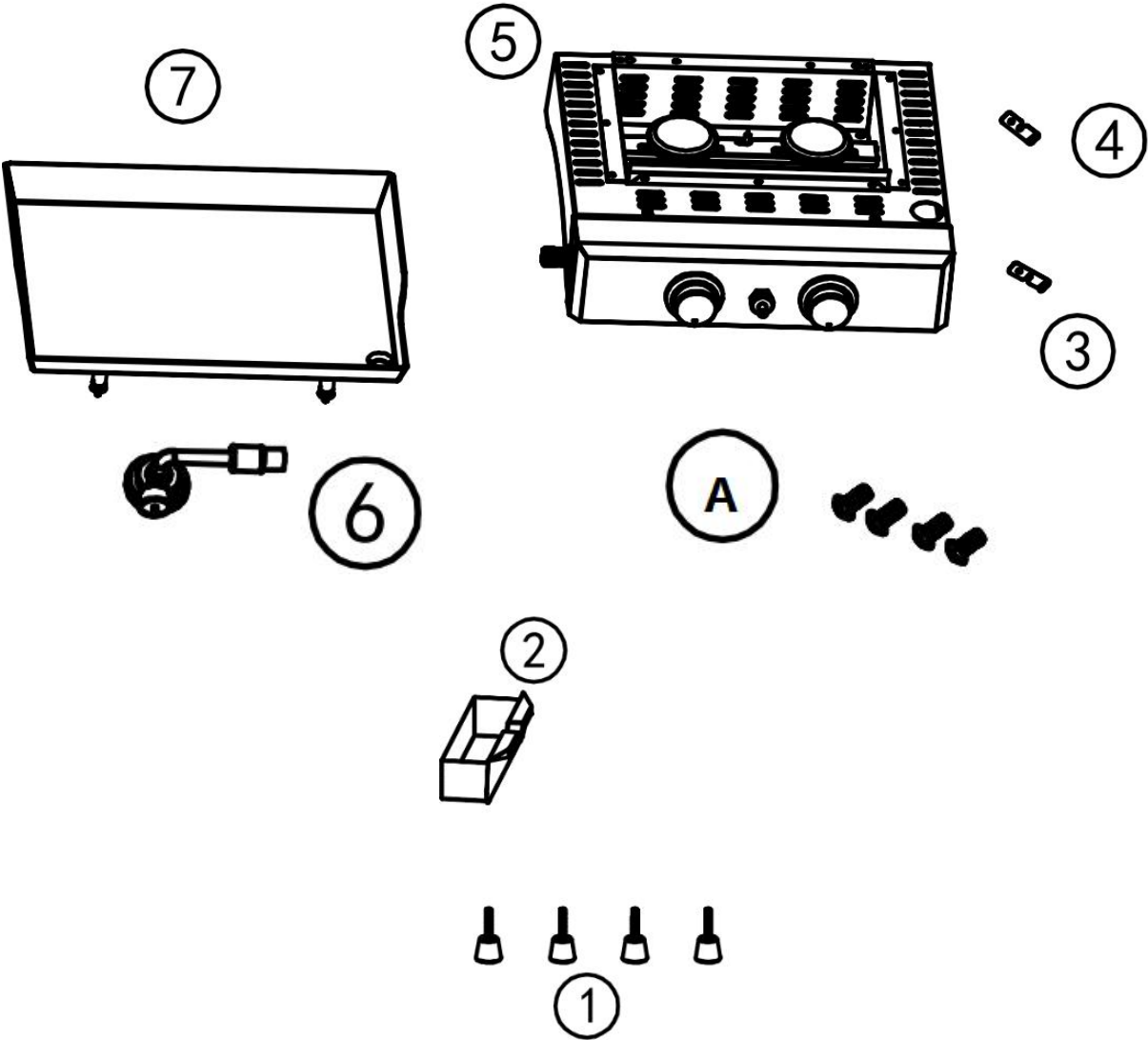
Note: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. If any part is missing or damaged do not attempt to assemble the unit. Contact customer service for replacement parts

Hardware List

A Bolt M4X12 4pcs



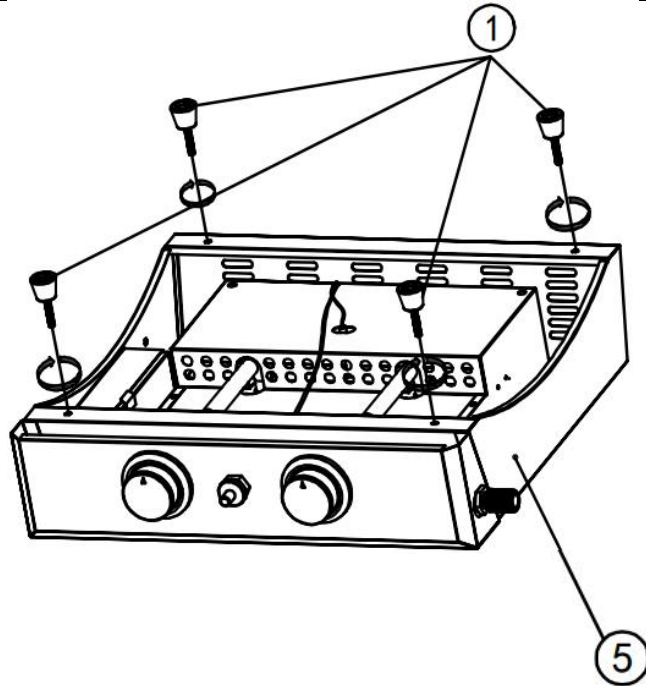
Expanded View



Assembly Instructions

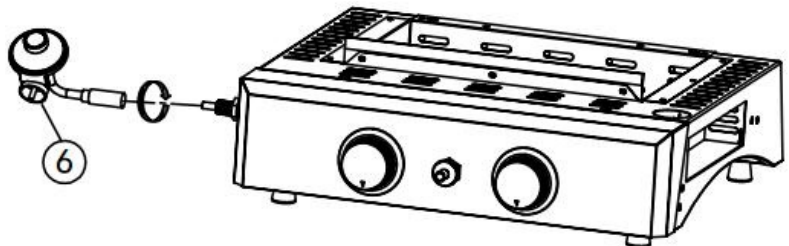
Step 1:

Turn over the body (part # ⑤). Assemble the feet (part# ①) 4pcs by hand tightening them clockwise to the body.



Step 2:

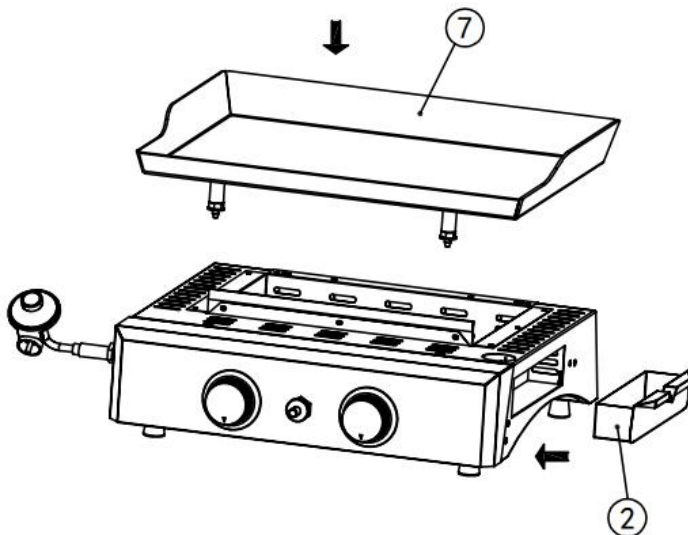
Turn over the body (part #⑤) , assemble the regulator (part#⑥) on the left side of the body. Tighten regulator by hand.



Assembly Instructions

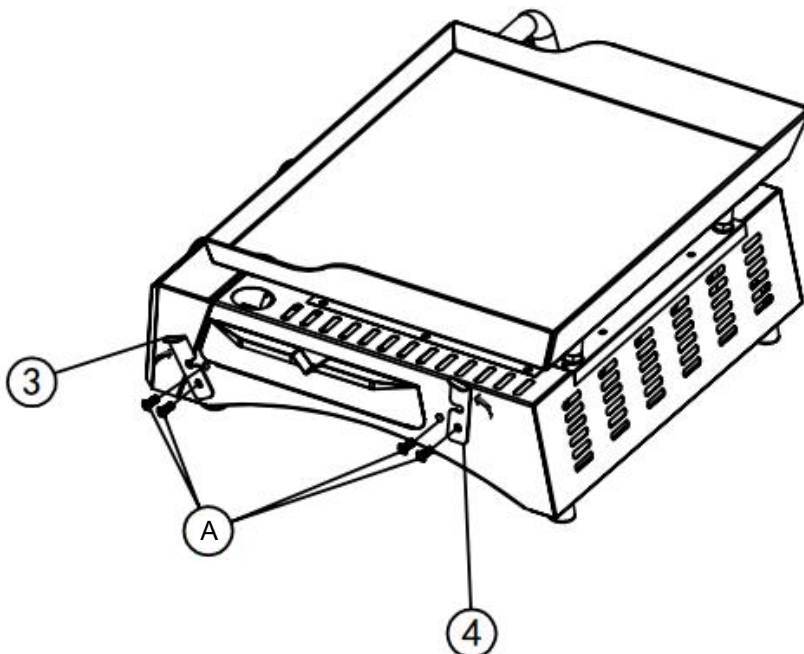
Step 3:

Place the griddle top (part#⑦) on top of the body (part #⑤). Post under the griddle with the holes on body. Slide the drip pan in right side of the body.

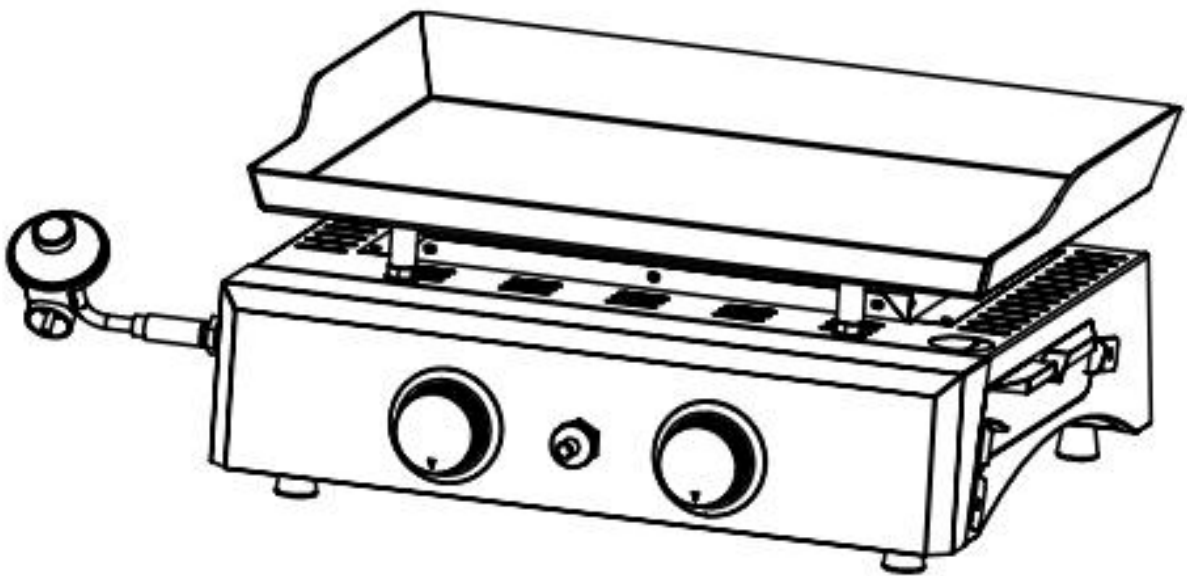


Step 4:

Assemble left lock (part#③)& right lock (part#④) to right side of body (part#⑤) using bolt M4X12 (part#A) 4pcs.



Fully Assembled



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**.

GENERAL SAFETY INSTRUCTIONS

- The griddle is safe and easy to use.
- Please ensure you only use your griddle at the correct pressure which the appliance is designed for.
- Adequate ventilation is vital for combustion and efficiency performance of the griddle. This will ensure the safety of the user and other people in the vicinity of the area where the appliance is being used. Never use the appliance in any enclosed covered area.
- When the wind speed is above 7.9in/s, don't use gas griddle facing to the wind.
- The appliance is designed for use outdoors only.
- Warning! Accessible parts may be very hot. Keep young children away.
- Read the instructions before using the appliance.
- Do not move the appliance while in use.
- Any modification to the appliance may be dangerous and may cause injury or property damage.
- Any unauthorised modification of the appliance will invalidate the guarantee on this appliance.
- The appliance must not have any overhead obstruction. E.g. trees, shrubs, lean to roof. The appliance must be installed with a clearance of 25ft (7.6m) around the appliance.
- The appliance must not be used near flammable materials. (Petroleum based products, thinners or any other solid object that carries a flammable warning label.)

INSTRUCTIONS FOR USE

Follow these instructions carefully to avoid seriously damaging your barbecue and causing injury to yourself and to property.

1. Assemble the griddle following the assembly instructions carefully.
2. Connect the regulator to the cylinder valve following the regulator instructions supplied with the regulator.
3. Push down the control knob and keep pressing while turning it to the highest position. Push ignitor button rapidly. You should hear a clicking sound which lets you know the piezo igniter.

LP Gas and Cylinder Information

- The appliance must be used with 1 LB gas cylinder.
- The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.
- Cylinder must be stored outdoors in an upright position and out of the reach of children.
- The cylinder must never be stored where temperatures can reach over 100 °F
- Do not store the cylinder near flames, pilot lights or other sources of ignition.
- DO NOT SMOKE during lighting. The cylinder should be moved away from any source of ignition.

Operation Instructions

LIGHTING

Always visually inspect your griddle before lighting.

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 PIEZO IGNITION

1. Turn the control knob to "OFF" position.
2. Connect the regulator to the gas bottle, Check with the use of soapy water for any gas leakage between the bottle and the regulator.
3. Push down the control knob and keep pressing while turning it to the "highest" position.
Push ignitor button rapidly. You should hear a clicking sound, which lets you know the piezo ignite.
4. If the burner has not lit in 3-5 seconds, turn knob off, wait 5 minutes and repeat step 3.
5. Repeat step 3 to 4 for other burner.
6. Adjust the heat by turning the knob to the High/Low position.
7. To turn the griddle "OFF", turn all control knobs on the griddle to the "OFF" position.

TURNING OFF YOUR GRIDDLE

1. Turn off the gas supply.
2. Turn all burner control knobs to the "OFF" position.

Cleaning Your Griddle

WARNING

1. Do not clean any part of your 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 to avoid a grease fire or excessive flare-ups.
5. Always Allow 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 IGNITIER - 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.

WARNING

Small insects,such as spiders,are able to access the burners 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 smaller flame that is mostly yellow rather than blue,coming from the burner when this happen. Other signs include the griddle not heating evenly,not reaching temperature,or burners not igniting. In case with severe blockage,this can cause the flame to burn backwards, and outside of the burner tube,which can cause damage to your griddle 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 griddle to cool,and then clean all burners.

Griddle Top

The griddle top has a Non-Stick Property and is easy to clean and maintain. In order to keep the good performance of coating, please follow the below steps before and after cooking:

- Please clean the griddle before use.
- It is better to use warm/hot water only.
- Do not place in dishwasher or use any other cleaning chemicals/materials.
- Do not use a metal brush, steel wool or abrasive material to clean the griddle as this could damage the coating.
- Please avoid using excessive force scraping the surface as it is not needed since this griddle has non-stick properties.
- Continued maintenance will ensure that cleanup is easier in the future and the user will have a more enjoyable cooking experience.

1. Preheat the griddle to cook temperature, then apply oil (cooking spray is fine) on the surface before you begin cooking any food.
2. After cooking, gently scrape away any remaining food residue and clean the griddle with a soft sponge.
3. When complete, heat the griddle top and apply more cooking oil (cooking spray is fine) on the griddle surface.
4. Let the griddle top cool then store in a covered dry location .

Trouble Shooting Guide

BURNER WILL NOT LIGHT

1. Replace the propane tank.
2. Regulator is not properly seated into the tank valve. Remove and reattach. Hand tighten only.
3. Regulator failure. Order replacement part and replace.
4. Blockage in the gas system. Remove insects, spider webs or other blockage . 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 burner off.
2. Tubes in burners are blocked. Remove and clean.
3. Burners have grease or dirt build-up. Remove and clean.
4. Burners are not aligned properly with the valves. Adjust under the control panel.

SUDDEN DROP IN GAS PRESSURE OR FLAMES BLOW OUT

1. Out of gas. Replace the propane tank.
2. Turn off all burners, wait 30 seconds, and relight griddle. If problem persists, turn off all burners. Disconnect regulator from tank. Wait 10 minutes. Reconnect regulator and perform the Leak test. Slowly turn on the propane tank and relight griddle. Other ways the flow limiting device can be activated include:
3. Wind could be blowing out your burners. Turn front of griddle of face wind or move out of the wind.

FIRE BEHIND CONTROL PANEL

Immediately shut off the propane tank valve and allow grill 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 . Perform a Leak Test to inspect for leaks.
Tighten or replace parts as necessary.

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 griddle performance for either LP or Natural Gas. We do not offer conversion kits nor do we recommend you change the fuel type.

How is the griddle 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 griddle are also individually tested when each griddle comes off the assembly line just prior to packaging. Each burner is ignited for this test.

What is the humming noise I sometimes hear coming from my regulator?

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

Can I restore my griddle if it has gotten rusty?

Yes, 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, use 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 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

The appliance 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.