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OUTDOOR GAS GRIDDLE USER MANUAL

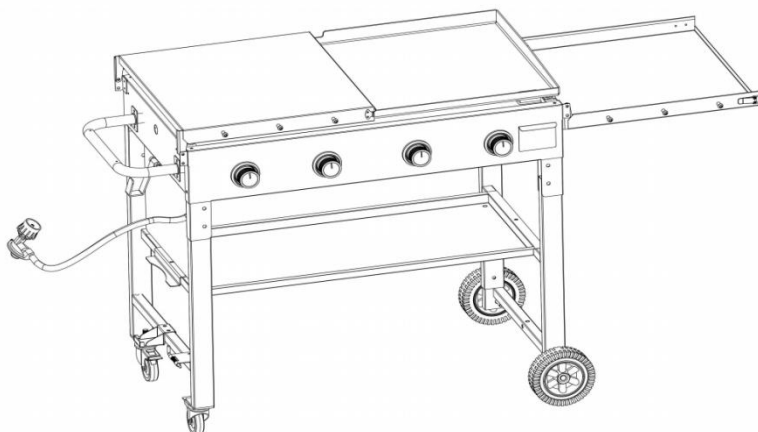
We continue to be committed to provide you tools with competitive price. "Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

VEVOR®

TOUGH TOOLS, HALF PRICE

OUTDOOR GAS
GRIDDLE

Model: EGA94-78





Note: the quantity of parts shown in the manual is the actual usage and the unused parts are spare parts.

NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

 CustomerService@vevor.com

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

	<p>Warning-To reduce the risk of injury, user must read instructions manual carefully.Keep this manual for future reference.</p>
	<p>Compliance is a North n security certification.</p>

IMPORTANT SAFEGUARDS

Thank you for using this product. In order to make sure that you can operate the machine correctly, read this instruction carefully before operation and keep it properly for future reference. Please be sure to read the precautions and safety rules in this page to ensure your safe use.

This manual will outline safety warnings and precautions, operating, maintenance and cleaning. The warnings and instructions reviewed in this manual cannot cover all possible conditions and situations that may occur. Caution and common sense are not built into this product, since we believe that the uses will comply with these codes. If you have any problems, please call us. Do not try to fix the problems yourself, or it will cause injury or property damage.

Please read ALL the instructions before using your machine.



DANGER!

If you smell gas:

1. Turn off gas to the appliance.
2. Put out any open fire, and Open lid.
3. If smell continues, walk away from the appliance and call your gas dealer or firemen at once.
4. Do not leave this appliance unattended.
5. Don't use this appliance within 25 ft to any flammable liquid.

6. In the event of a fire, walk away from the appliance and call your firemen at once. Do not try to put out any oil or a grease fire with water.

Not following these instructions may cause fire or explosion which may cause property damaged personal injury, or death.

 **WARNNG!**

7. Consumers must take responsibility to make sure the griddle is properly assembled, installed and maintained. Not following the instructions could result in life injury and/or property damage.

 **WARNNG!**

8. **CALIFORNIA PROPOSITION 65 WARNING:** The State of California is aware of this product can cause cancer and birth defects or other reproductive hard. (California law requires this warning be given to customers in the State of California.)

 **WARNNG!**

9. Failure to follow the dangers, warnings and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

10. This griddle is for outdoor use only, and should not be used in a building, garage or any other enclosed area.

11. Do NOT operate, light or use this appliance within ten feet (3.05 m) of walls, structures or buildings.

12. For residential use only. This griddle is NOT for commercial use.

13. This griddle is not intended for and should never be used as a heater. TOXIC fumes can accumulate and cause asphyxiation.

14. This griddle is safety certified for use in the United States and/or Canada only.

15. Do NOT modify for use in any other location. Modification will result in a safety hazard and will void your warranty.

16. This griddle is for use with liquid propane (LP) gas only. The conversion to or

attempted use of natural gas in this LP gas griddle is dangerous, may cause bodily harm and will void your warranty.

LP gas characteristics:

a. LP gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP gas product.

b. LP gas is explosive under pressure, heavier than air, and settles/pools in low areas.

c. LP gas in its natural state has no odor. For your safety, an odorant is added that smells like rotten cabbage.

d. Contact with LP gas can cause freeze burns to skin.

17. Apartment dwellers: Check with management to learn the requirements and fire codes for using a LP gas griddle in your apartment complex. If allowed, use outside on the ground floor with a ten foot (3.05 m) clearance from any structure. Do NOT use on or under balconies.

18. LP gas cylinder needed to operate. Only cylinders marked “propane” may be used.

19. The LP gas cylinder must be constructed and marked in accordance with the Specifications for LP-gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/ CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods; and Commission.

20. LP gas cylinder must be arranged for vapor withdrawal.

21. The LP gas cylinder must have a listed overfilling prevention device (OPD).

22. Only use LP gas cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.

23. The LP gas cylinder must have a cylinder collar to protect the cylinder valve.

24. Never use an LP gas cylinder with a damaged body, valve, collar or footing.

Dented or rusted LP gas cylinders may be hazardous and should be checked by your LP gas supplier prior to use.

25. The LP gas cylinder should not be dropped or handled roughly.

26. LP gas cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125°F.
27. 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 an explosion, fire, severe personal injury or death. W Do NOT block holes in sides or back of griddle.
28. Never keep an LP gas cylinder in a hot car or trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape. Place dust cap on cylinder valve outlet whenever the cylinder is not in use.
29. 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.
30. If griddle is not in use, the gas must be turned off at the supply cylinder and disconnected.
31. Do NOT store a spare LP gas cylinder under or near this appliance. W Never fill the cylinder beyond 80 percent full.
32. If the information above is not followed exactly, a fire causing death or serious injury could occur.
33. A fire causing serious injury or damage to property may occur if the above is not followed exactly.
34. Never attempt to attach this griddle to the self-contained LP gas system of a camper trailer, motor home or house.
35. Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene or alcohol with this product.
36. Your griddle has been checked at all factory connections for leaks. Re-check all connections as described in the "Operating Instructions" section, as shipping can loosen connections.
37. Check for leaks even if your unit was assembled for you by someone else. Do NOT operate if a gas leak is present. Gas leaks may cause a fire or explosion.

38. You must follow all instructions in the “Checking for Leaks” section before operating. To prevent fire or explosion hazard when testing for a leak:
39. Always perform a leak test before lighting the griddle and each time the cylinder is connected for use.
40. No smoking. Do NOT use or permit sources of ignition in the area while conducting a leak test.
41. Conduct the leak test outdoors in a well-ventilated area.
42. Do NOT use matches, lighters, or a flame to check for leaks.
43. The use of alcohol, prescription or non-prescription drugs may impair the consumer’s ability to properly assemble or safely operate the appliance. Strong odors, colds, sinus congestion, etc. may prevent the detection of propane. Use caution and common sense when testing for leaks.
44. Do NOT use griddle until any and all leaks are corrected.
45. If you are unable to stop a leak, disconnect the LP gas supply. Call a gas appliance serviceman or your local LP gas supplier.
46. This griddle is designed to operate at an inlet pressure of: 11 inches water column.
47. Do NOT store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
48. Do NOT use in an explosive atmosphere. Keep griddle area clear and free from combustible materials, gasoline and other flammable vapors and liquids. Minimum clearance from sides and back of unit to combustible construction is 36 inches (91.4 cm). Do NOT use this appliance under any type of overhang or roof.
49. It is essential to keep the griddle’s valve compartment, burners and circulating air passages clean.
Inspect griddle before each use.
50. Do NOT alter griddle in any manner. Any alteration will void your warranty.

51. Do NOT use the griddle unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
52. Do NOT build this model of griddle in any built-in or slide-in construction. Ignoring this warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
53. This griddle should be thoroughly cleaned and inspected on a regular
54. basis.
55. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation.
56. Use only the regulator and hose assembly provided. Use only the replacement regulator and hose assembly specified by zhejiang lumbre electrical appliance co. Limited.
57. Use only Zhejiang Lumbre Electric Appliance Co.Limited factory-authorized part that is not factory-authorized can be dangerous and will void your warranty.
58. Do NOT operate this appliance without reading“Operating Instructions” in this manual.
59. Do NOT touch metal parts of griddle until they have completely cooled to avoid burns, unless you are wearing protective gear(pot holders, gloves,BBQ mittens,etc.).
60. Do NOT install or use in or on boats or recreational vehicles.
61. When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, do NOT attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
62. Do NOT use griddle in high winds.
63. Never lean over the griddle when lighting.
64. Do NOT leave a lit griddle unattended.Keep children and pets away from griddle at all times.
65. Do NOT leave griddle unattended while preheating or burning off food

66. residue on high. If griddle has not been cleaned,a grease fire can occur that may damage the product.
67. Do NOT place empty cooking vessels on the appliance while in operation.
68. Use caution when placing anything on the griddle while the appliance is in operation.
69. Do NOT attempt to move griddle when in use. Allow the griddle to cool before moving or storing.
70. LP gas cylinder must be properly disconnected and removed prior to moving this griddle.
71. Storage of griddle indoors is permissible only if the cylinder is disconnected, removed from the griddle and properly stored outdoors.
72. The LP gas cylinder must have a cylinder connection device compatible with the connection for outdoor cooking appliances.
73. "An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls.the sidewalls may be parallel,as in a breezeway,or at right angles to each other;all openings must be permanently open;sliding doors,garage doors,windows,or screened openings are not considered as permanent openings" must have a cylinder connection device compatible ".
74. "An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls.the sidewalls may be parallel,as in a breezeway,or at right angles to each other;all openings must be permanently open;sliding doors,garage doors,windows,or screened openings are not considered as permanent openings" must have a cylinder connection device compatible ".
75. "An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls,as long as 30% or more of the horizontal permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings"
76. A Do NOT attempt to disconnect the gas regulator from the cylinder or any gas

fitting while the griddle is in use.

77. Always place your griddle on a hard, non-combustible, level surface. An asphalt or blacktop surface may not be acceptable for this purpose. A Move gas hoses as far away as possible from hot surfaces and dripping hot grease.

78. Keep all electrical cords away from a hot griddle.

79. After a period of storage and/or nonuse, check for leaks, burner obstructions and inspect for any abrasion, wear or cuts to the hose.

80. Failure to open side shelves while igniting the griddle's burners, or not waiting 5 minutes to allow the gas to clear if the griddle does not light, may result in an explosive flame-up.

81. Always use a meat thermometer to ensure food is cooked to a safe temperature.

82. Use protective gloves when assembling this product.

83. Do NOT force parts together as this can result in personal injury or damage to the product.

84. Never cover entire cooking area with aluminum foil.

85. Deaths, serious injury or damage to property may occur if the above is not followed exactly.

86. This gas griddle is not to be installed in or on boats. This appliance is not to be installed in or on recreational vehicles.

87. The minimum ambient operating temperature for safe use of the appliance
-20°C (-4° F)

88. This griddle must not be used under overhead combustible construction.

89. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water. Failure to follow these instructions should result in fire, explosion or burn hazard which could cause property damage, personal injury or death.



WARNING!

90. Turn controls and gas source or tank OFF when not in use. The cylinder shall be disconnected when the appliance is not in use.

91. When not in use, the gas must be turned off and the cylinder shall be disconnected.

92. Consumers are not allowed to disassemble the combustion system principally. If there is a problem, please refer to the manual or the repair method provided by the point of sale.

93. If you do need to disassemble and check the system: firstly you need to remove the whole panel, then pull out the knob on the panel, then remove the screws that lock the switch valve on the panel, then you can check Nozzles switch valves, gas lines, pressure regulator valve and so on.

94. However, we do not recommend you do it in case of the dangers which would arise in the event of a leak.



DANGER!

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



WARNNG!

96. Be alert to the possibility at serious bodily injury if the instructions are not followed.

97. Be sure 'to read and carefully follow all of the messages.



CAUTION!

98. Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

99. Don't use the product indoors. It is only to be used outdoors (outside any enclosure).

100. Before using this appliance, please check the gas regulator in the gas tank. If there is any wear, tear, crack, cut or intrusion. If you find any of these, replace the gas regulator before operation.

101. Under the condition of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, it is necessary that you must cover the cooking

vessel immediately and turn off the appliance burners and gas supply. Don't try to move the appliance or cooking vessel.

102. Make sure the appliance must be on level, stable noncombustible surface in an area clear of combustible material during cooking. An asphalt surface (blacktop) can not be accepted for this purpose.



WARNING!

103. **This device is to be used outdoors only**, and **can not** be used in a building ,garage, or any other enclosed area.

104. It is not acceptable to be used on or under any flats or condominium balcony or deck.

105. Using alcohol, prescription or non-prescription drugs may damage the consumers' ability to properly assemble or safely operate the griddle.

106. Type BC or ABC fire extinguisher is necessary to be ready during cooking.

107. When an oil or grease fire arise,don't attempt to extinguish with water. Must call the fire Department or use A Type BC or ABC fire extinguisher.

108. The appliance operation must be watched.Don't let children and pets near the appliance at all times.

109. This appliance is not designed and used as a heater and not suitable for frying turkeys.

110. During and after use of the appliance, use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.

111. Never put empty cooking vessel on the appliance while in operation. Be cautious when placing anything in cooking vessel while in operation.

112. Never move the appliance during the use. Must make sure the cooking vessel cool to 115°F before moving or storing.

113. Commercial purpose is not allowed to act on this griddle.

114. **Do NOT** let children and minors get close to or touch the machine.

115. **Do NOT** touch the hot surface directly with your hands. Always operate with knob.

116. **Do NOT** immerse the appliance in water or any other liquid.

117. Cool down the HOT parts before operation.

118. Using any accessories or attachments that are not provided or recommended by the manufacturer may cause injury.

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

119. Do not use it with poor ventilation places or for commercial purposes.

120. This appliance must be installed and serviced by a competent person.

121. This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space.

122. Ensure that the gas supply complies with the type stated on the rating label.

123. Do not attempt to modify the machine in any way.

124. If the machine is not to be used for a long period of time, clean and cover it and store it in a dry and safe place.

125. KEEP IT OUT OF CHILDREN'S REACH.

126. Never leave it unattended while in use.

127. Avoid using it in the presence of flammable liquids, gases, dust or other explosive situations.

128. Extreme caution must be taken when moving an appliance containing hot oil or other hot liquids.

129. Children shall not play with the machine alone. Cleaning and user maintenance shall not be made by children without supervision.

130. The machine must never be left unattended during operation or cleaning.

131. Make sure that the machine is always placed on a firm, level and fire retardant surface, and also placed far away from combustibles.

132. The machine should be located in an open area with good ventilation, away from trees and fences.

133. While every effort has been made in the manufacture of your machine to remove any sharp edge, you should handle all components with care in order to avoid accidental injury.

134. Keep fire extinguisher within safe and accessible distance and make sure those operating the machine are trained to use it.
135. Keep away from flammable material and fluids such as petroleum, alcohol, diesel fuel, kerosene and charcoal lighter fluid or vehicles while in use. Do not use these materials to light or relight also.
136. **DO NOT CLEAN IT WITH ANY ABRASIVE MATERIAL.**
137. **DO NOT** use the machine in high wind.
138. **Do NOT** store the machine until the fire is completely out and surfaces are cold; also do not store the machine with ashes or combustible materials inside.
139. **DO NOT** use this product as a furnace.
140. Ensure that the product is positioned on a permanent, flat, level, heat resistant, non-flammable surface always from flammable items, including wooden fences or overhanging trees.
141. This machine is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
142. When using the machine for a long period of time, the ventilation should be improved, by opening a window or increasing the extractor speed.
143. Ensure the control knobs are in the closed position when not in use.
144. When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooking appliance.
145. Unstable or misshapen pans should not be used on the machine as unstable pans can cause an accident by tipping or spillage.
146. Never use plastic or aluminum foil dishes on the machine.
147. Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the machine unit.
148. Machine cannot be used for barbecue.
149. Do not place clothes above the machine and avoid using it as a clothes dryer.
150. This product cannot be used for other purposes.
151. In the event of a burn back.(i.e.where the gas burns back on the jet), turn off

the valve and light again. Should the problem persist take the unit back to your dealer for checking.

WARNING! This product will become very hot, do not move it during operation.

WARNING! Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats.

WARNING! Remove all packaging materials and keep them for future use. Packaging materials are not a toy.

WARNING! Don't let children play with the packaging materials. If they swallow the packaging materials, they will suffocate!

WARNING! Do not use spirit or petrol for lighting or relighting!

WARNING! Keep children and pets away. Children must not operate or play near this machine.

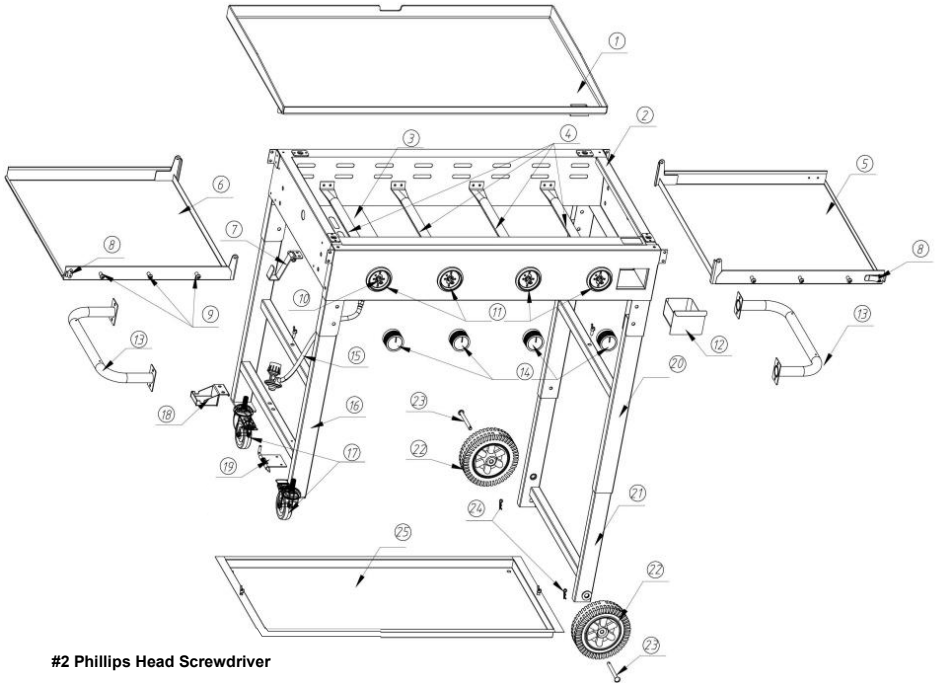
WARNING! After installation, please check for air leaks and ensure that there are no leaks before use.

INSTALLATION SAFETY PRECAUTIONS




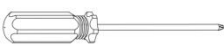
1. The installation of this appliance must conform with local codes, or in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2.
2. It is not accepted to operate inside RV's or on boats.
3. It is safely certified to be used in the countries of United States and Canada. Never modify and use in any other countries. Modification will cause a safety hazard or damage.
4. Replacing pressure regulators need to be those who are specified by the appliance manufacturer.
5. After you have read and understand all safety information, warnings and precautions, you can proceed to the next page for assembly & installation instructions regarding your particular model.

Model: EGA94-78

Parts List



#2 Phillips Head Screwdriver

1. Griddle Surface *1 PCS	10. Griddle Gas Control Valve *4 PCS	19. Leg Locking Assembly *1 PCS
2. Griddle Body *1 PCS	11. Main Control Knob Bezel *4 PCS	20. Upper Right Cart Frame *1 PCS
3. Fireproof Board *1 PCS	12. Grease Box *1 PCS	21. Lower Right Cart Frame *1 PCS
4. Burner *4 PCS	13. Side Handle *2 PCS	22. Wheel * 2PCS
5. Right Side Shelf	14. Control Knob *4 PCS	23. Latch * 2PCS
6. Left Side Shelf	15. Regulator *1 PCS	24. "B" Pin * 2 PCS
7. Upper LP Gas Tank Support *1PCS	16. Left Cart Frame *1 PCS	25. Bottom Shelf * 2PCS
8. Safty Lock(SS) *2 PCS	17. Locking Wheel *2 PCS	
9. Screw *6 PCS	18. Lower LP Gas Tank Support *1 PCS	A: Screw M6x14*12 PCS 
B: Nut M6*4 PCS 	C: Wing Screw M6x16 2 PCS 	#2 Phillips Head Screwdriver 



WARNING!

1. Never use this appliance under extended awnings as it may cause a fire or personal injury. Install it on the opposite side from the fuel distribution/dispensing system of the recreational vehicle.
2. Never let it be located or used under overhead unprotected combustible buildings or roof.
3. If not in operation or when in travelling, make sure all low pressure propane gas system precautions are in place and all propane gas shut off valves are shut off.
4. Don't check leaks with an open fire. When not using, it is a correct way by opening the gas and apply soapy water to all joints to see if bubbles are formed.

CAUTION

BEFORE STARTING THE INSTALLATION

MUST fit the recommended minimum clearances to combustible constructions.

INSTALLATION GUIDE

1. Please dispose of all plastic bags carefully and keep them away from children.
2. Check all components provided according to the list in this manual.
3. Make sure you have all of the parts listed. If not, contact your local store who will be able to help you.
4. Select an area where you will assemble this product. To protect components, choose a smooth surface that is free of cracks or openings.
5. Tighten all hardware connections by hand first. Then, before completing each step, go back and fully tighten all hardware. Be careful not to over-tighten. That could damage surfaces or strip threads.
6. For best results, complete each step in the order presented.

To complete assembly you will need:

7. Leak detection solution (instructions on how to make the solution are included in the "Operating Instructions" section of this manual) .
8. Precision-filled LP gas grill tank with Acme Type 1 external threaded valve connection (standard grill size) (not included).

9. Typical assembly is approximately one hour .

WCAUTION: Two (2) people are required for assembly.

ATTENTION!

Gas cylinders need to purchase separately by yourself.

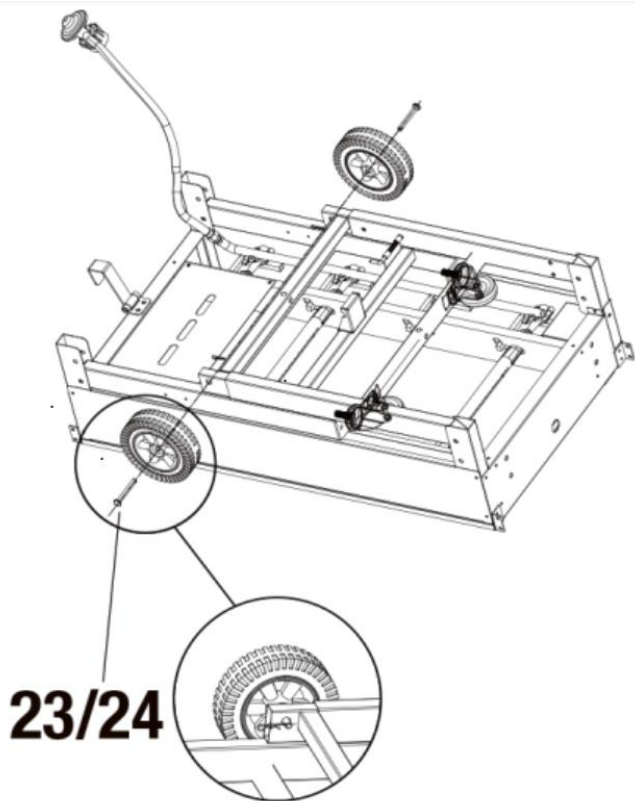
ATTENTION!

Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

WARNING! Never check leaks with an open flame. Turn on the gas and apply soapy water to all joints to see if bubbles are formed.

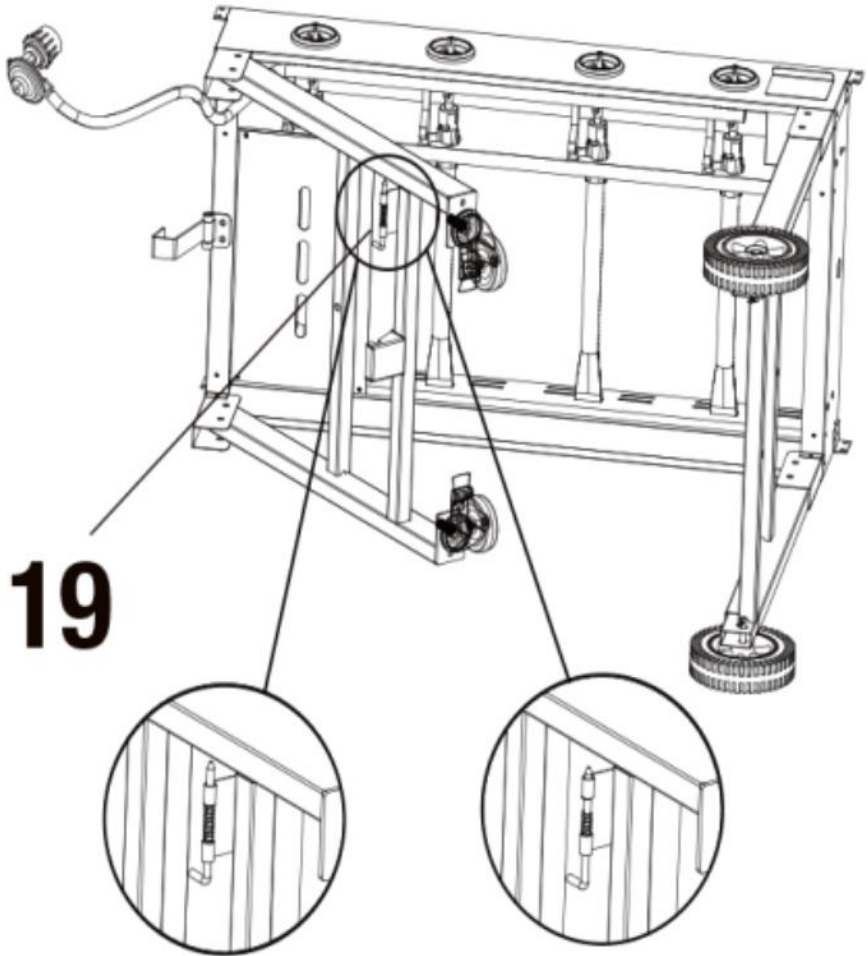
STEP 1

1. Install Wheel Using "B" pin.



STEP 2

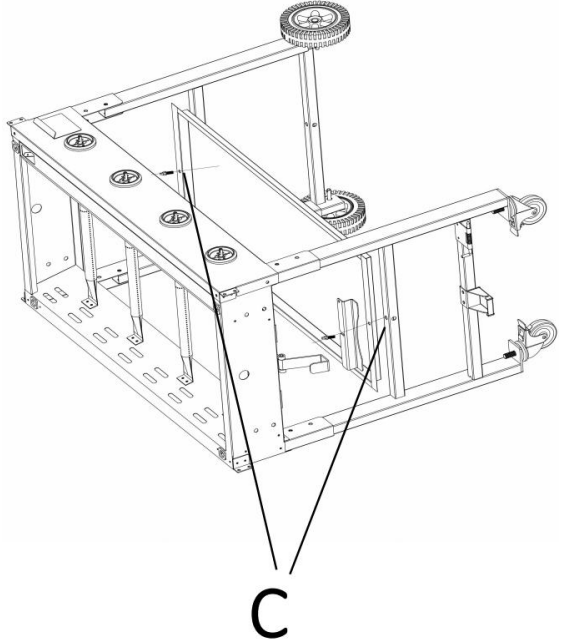
2. Open Legs.



Caution: Two(2) people will be required to lay griddle on back.
Note: Open Right Legs First.

STEP 3

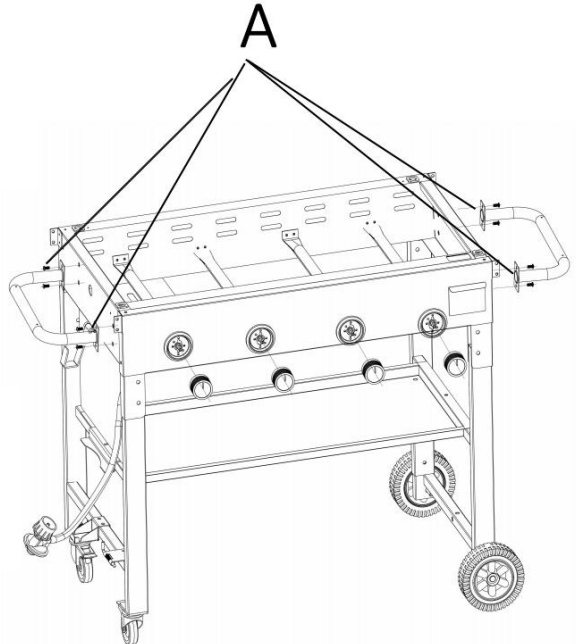
3. Attach Bottom Shelf.



STEP 4

4. Attach Side Handles and Insert Control Knobs.

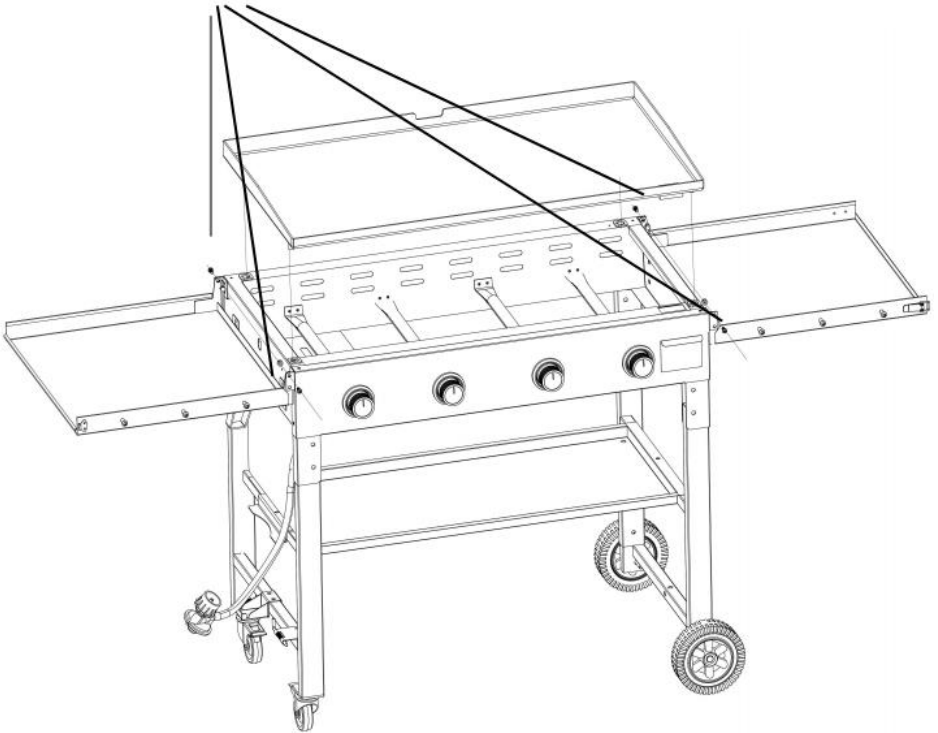
Caution: Two (2) people will be required to stand griddle upright.



STEP 5

5. Attach Right Side Shelf And Left Side Shelf. Place The Griddle.

A/B



Attention: Maximum side shelf weight is 33 lbs (15 kg).

Caution: The replacement hose assembly shall be specified by the manufacturer.

TIPS: Before first use and after each use, always season your griddle per "Seasoning Griddle"Section.

TRANSPORTING & STORAGE INSTRUCTIONS

Before transporting or storing this griddle:

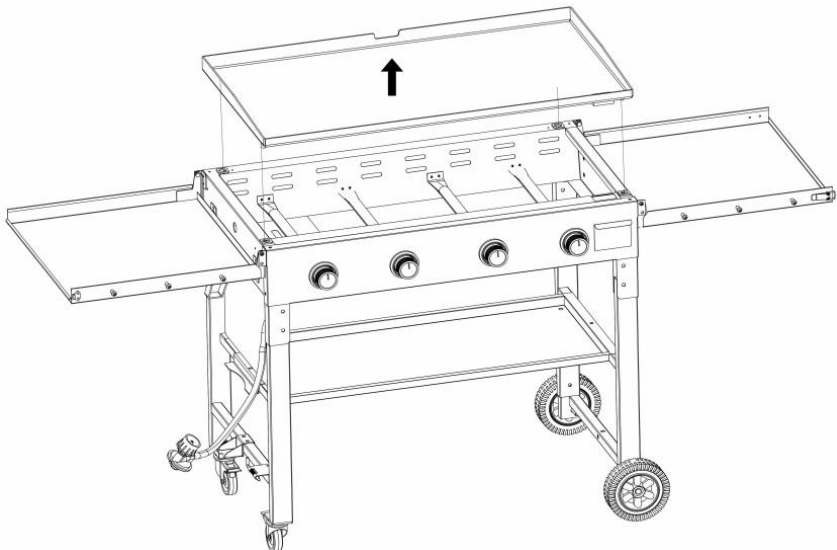
1. Always season griddle per "Seasoning Griddle" section.
2. Always clean griddle per "Cleaning Instructions" section.
3. Always wait until griddle is cool.
4. Always turn griddle off per "Turning Off" section.
5. Always disconnect tank per "Disconnecting LP Gas Tank" section.
6. Always empty and properly dispose of all items in grease cup.

WARNING: When transporting or storing this unit, always follow the instructions found in this section.

CAUTION: Two (2) people will be required to prepare for transportation and/or storage.

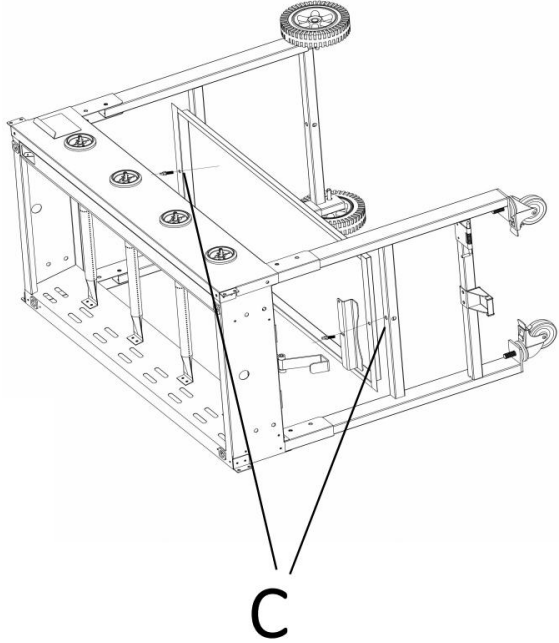
STEP 1

1. Remove Griddle Surface



STEP 2

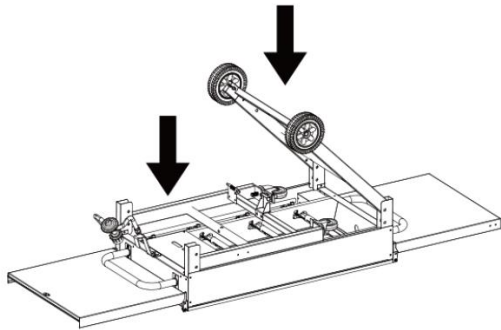
2. Remove Bottom Shelf.



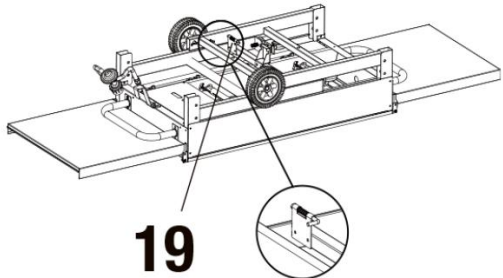
Caution: Two(2) people will be required to lay griddle on back.

STEP 3

3. Close Legs.

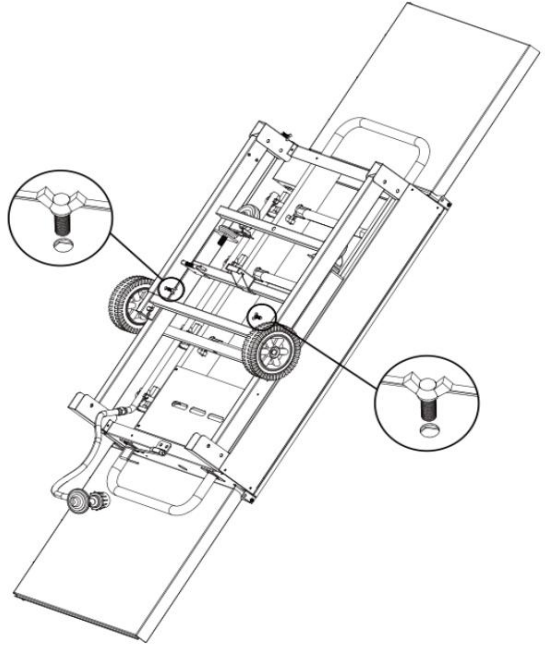


NOTE: Close Left Leg First.



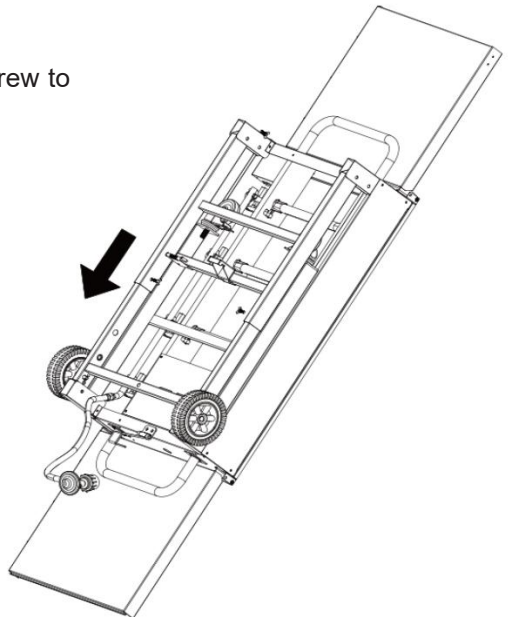
STEP 4

4. Unscrew the Right Leg.



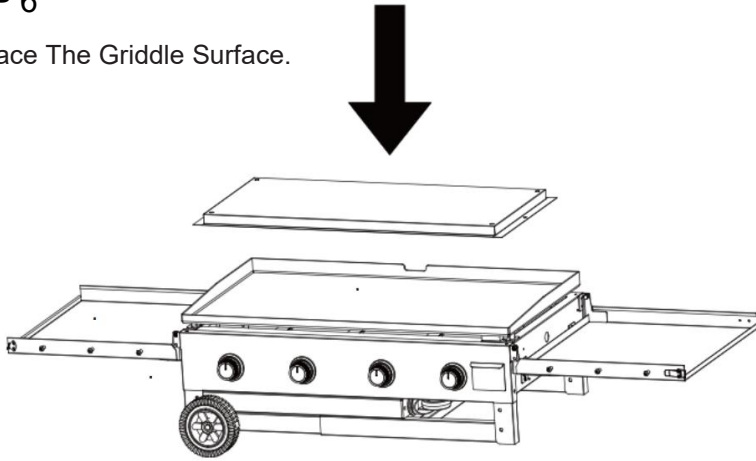
STEP 5

5. Pull the Right leg, fixing the screw to the second hole.



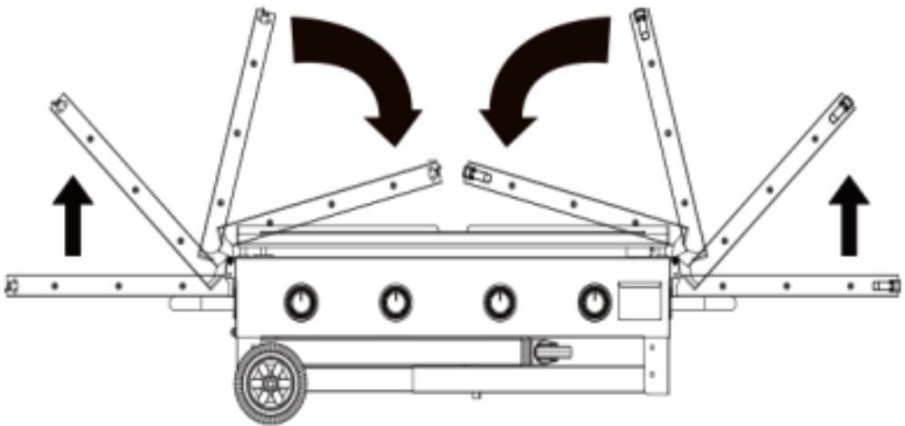
STEP 6

6. Place The Griddle Surface.



STEP 7

7. Close Side Shelves.



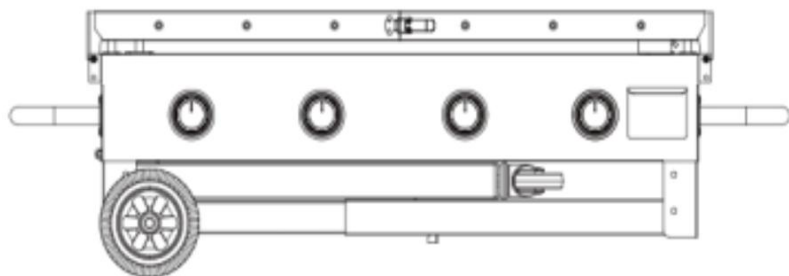
NOTE: Close left side shelf first, then right side shelf.

CAUTION: Hold side shelf securely while opening. Do NOT release until fully closed.

CAUTION: Maximum side shelf weight is 33 lbs (15 kg).

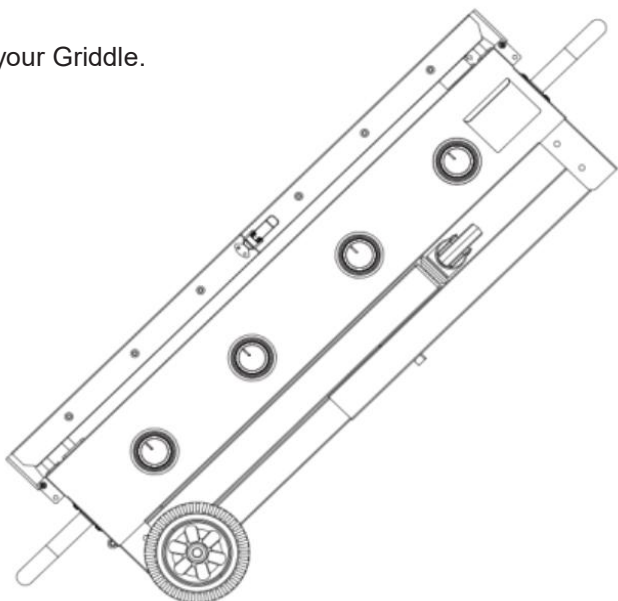
STEP 8

8. Lock Side Shelves.




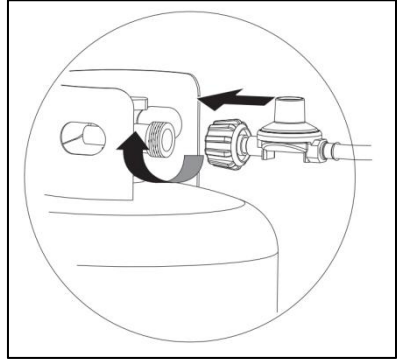
STEP 9

9. Transport or Store your Griddle.




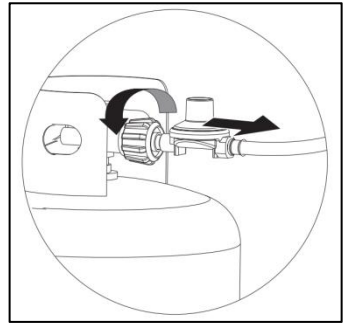
CONNECTING LP GAS TANK

1. Make sure control knobs are in the "  OFF" position (Figure 2).
2. Before connecting, be sure there is no debris caught in the head of the LP gas tank, head of the regulator valve or in the head of the burner or burner ports.
3. Connect regulator/hose assembly to tank by turning knob clockwise until it stops
4. Perform leak test per " Checking for Leaks" section.



DISCONNECTING LP GAS TANK

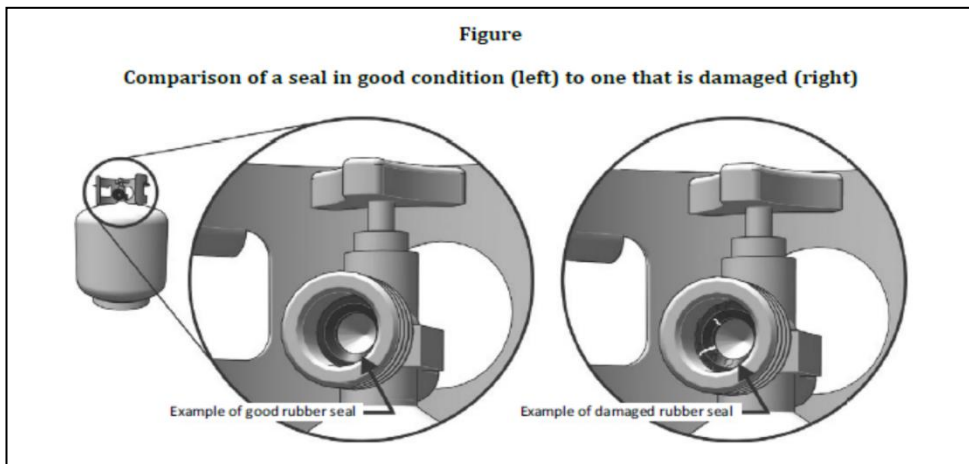
1. Make sure control knobs are in the "  OFF" position (Figure 2).
2. Before disconnecting, make sure the LP gas tank valve is " CLOSED" .
3. Disconnect regulator/hose assembly from LP gas tank by turning knob counterclockwise until it is loose.



CAUTION: LP gas tank must be properly disconnected and removed prior to moving this griddle.

4. Place the protective cap cover on the LP tank and store the tank outdoors in a well ventilated area out of direct sunlight the cylinder face elastomeric face seal element on these devices could, over time, show marked and visible damage or deterioration that might cause a leak even with the connection tightened; A visual inspection for the seal must be carried out every time a LP gas cylinder is replaced or refilled; that any LP-gas cylinder showing signs of damage or deterioration as

those illustrated in figure .including visible cracks and pitting ,must be returned unused to the seller.

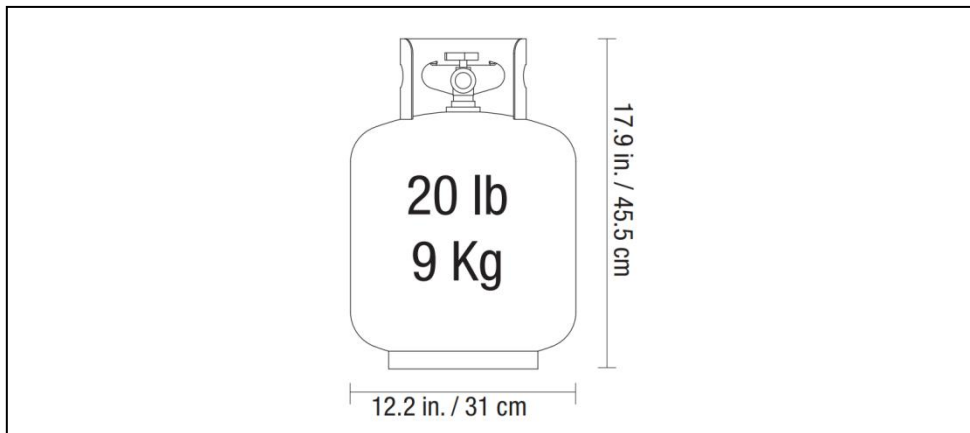


INSTALLING LP GAS TANK

To operate, you will need one precision-filled standard barbecue grill LP gas tank with external valve threads This product is used with 20lb gas cylinders.

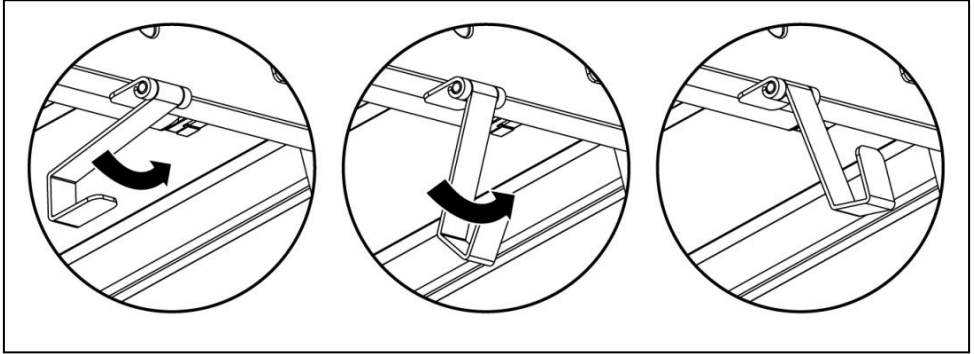
CAUTION: LP gas tank must be properly disconnected and removed prior to moving this griddle.

ATTENTION: Gas cylinders need to purchase separately by yourself.

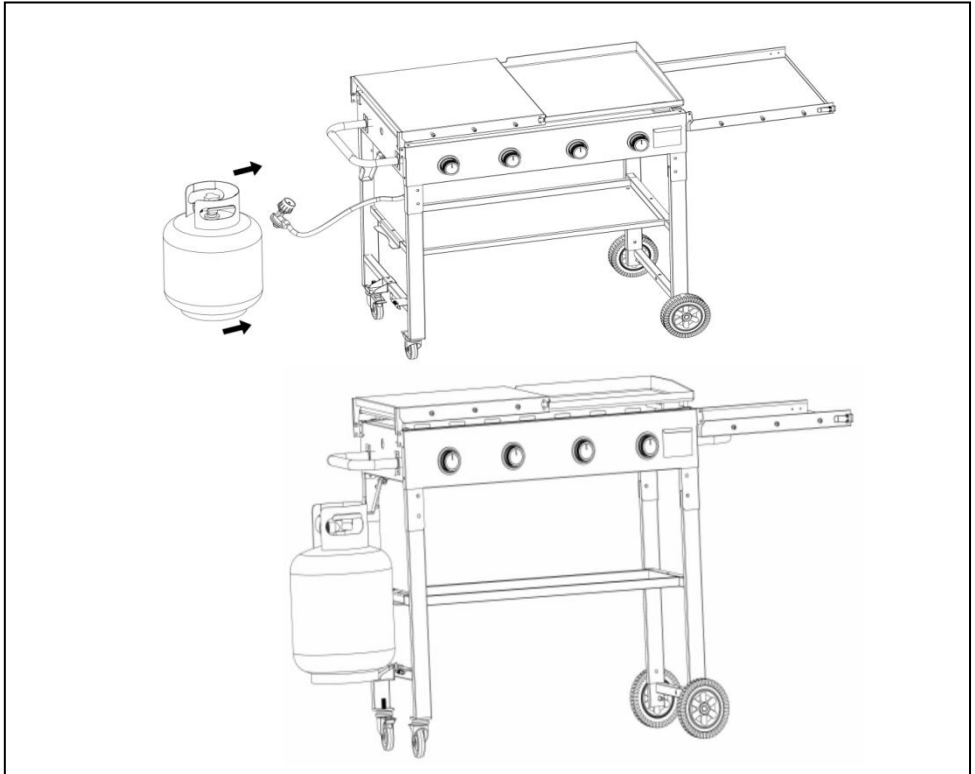


INSERTING AND SECURING LP GAS TANK

1. Unfold the upper LP gas tank support.



2. Place precision-filled LP gas tank upright onto the upper and lower LP gas tank support so the tank valve is facing the gas line connection.



OPERATING INSTRUCTIONS

Before using the appliance for the first time, peel off any promotional materials and packaging materials, and check that machine are clean and free of dust. If necessary, wipe them over with a damp cloth. Spread over with an absorbent kitchen towel and wipe off any excess oil. When your product is heated for the first time, it may emit slight smoke or odor, which is normal for many product, and will not affect the safety of your appliance. Instruction of Operation **To light griddle, must read all steps carefully.**

● Checking for Leaks

1. Burner Connections

1.1 Make sure the regulator hose and valve connections are securely fastened to the burner and the tank.

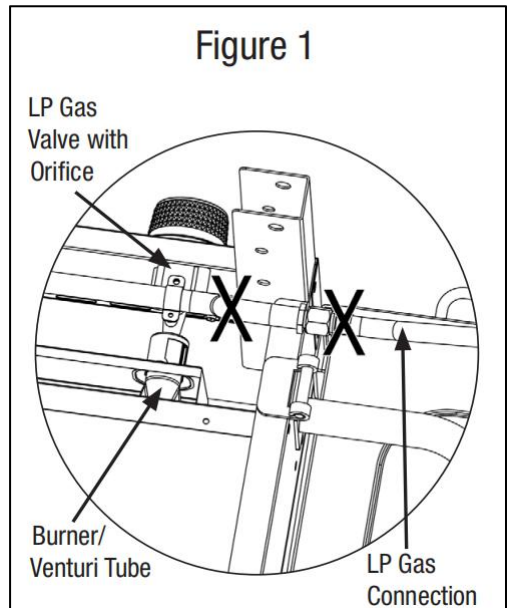
1.2 Visually check the connection between the burner / venturi tube and orifice.

1.3 Make sure the burner/venturi tube fits over the orifice.

WARNING: Failure to inspect this connection or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury or damage to property.

1.4 Please refer to diagram for proper installation (Figure 1).

1.5 If the burner / venturi tube does not rest flush to the orifice, as shown, please contact us for assistance.



2. Tank/Gas Line Connection

2.1 Make 2-3 oz of leak detection solution by mixing one part liquid dish washing soap with three parts water.

2.2 Make sure control knobs are in the " OFF " position (Figure 2).

2.3 Connect LP gas tank per " Installing LP Gas Tank" section.

2.4 Turn LP gas tank valve to " OPEN".

2.5 Spoon several drops of solution, or use a squirt. bottle, at all "X" locations (Figures 1 and 3).

a. If any bubbles appear, turn LP gas tank valve to "CLOSED" reconnect and re-test.

b. If you continue to see bubbles after several attempts, turn LP gas tank valve to "CLOSED" and disconnect LP gas tank.

c. If no bubbles appear after one minute, turn LP gas tank valve to "CLOSED" wipe away solution and proceed.

● Operating Main Burners

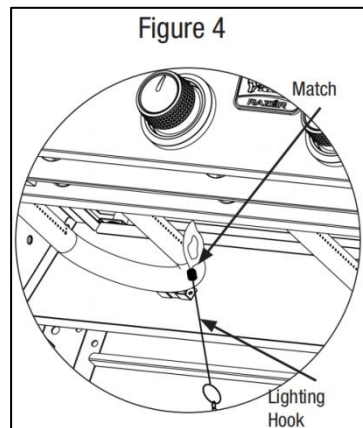
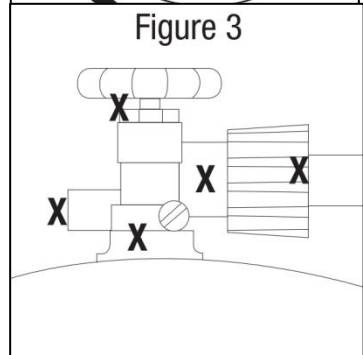
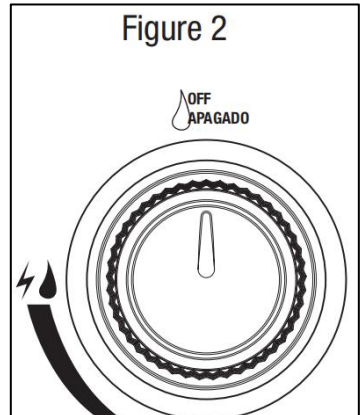
1. First Use

1.1 Make sure all labels, packaging and protective films have been removed from the griddle.

1.2 Light griddle per "Lighting" section.

1.3 Remove manufacturing oils before cooking on this griddle for the first time.

1.4 Season your griddle per "Seasoning Griddle" section.



2. Lighting

CAUTION: Keep outdoor gas cooking appliance area clear and free from

combustible materials, gasoline and other flammable vapors and liquids.

CAUTION: Do NOT obstruct the flow of combustion and ventilation air.

CAUTION: Check and clean burner/venturi tubes for insects and insect

nests. A clogged tube can lead to a fire.

CAUTION: Do NOT use non-stick cooking sprays because they contain a lot of water and can burn onto the griddle, damaging the surface.

CAUTION: Do NOT use corn oil as it contains a high level of sugar, which can carmelize and burn onto the surface.

2.1 Open side shelves.


2.2 Check for obstructions of airflow to the burners Spiders, insects and webs can clog the burner/venturi tube A clogged burner tube can lead to a fire.

2.3 All control knobs must be in the "

OFF" position (Figure 2).

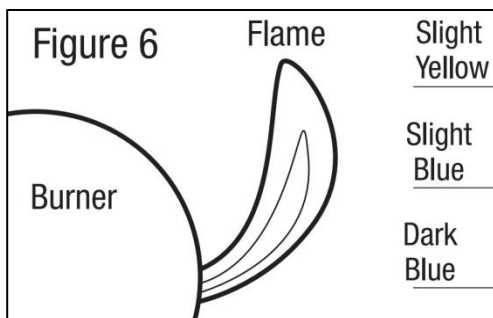
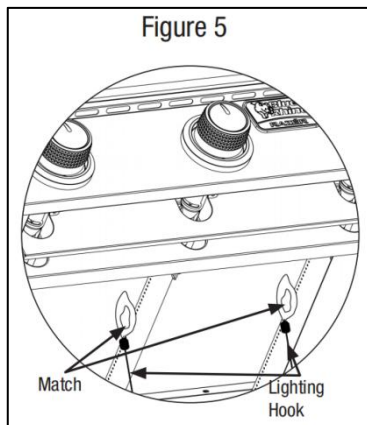
2.4 Connect LP gas tank per "Installing LP Gas Tank" section.

2.5 Turn LP gas tank valve to "OPEN".

2.6 Push and turn any control knob to  (HIGH) The burner should light If it does not, repeat up to three times.

2.7 If ignition does not occur in 5 seconds, turn burner control knob " OFF" wait 5 minutes, and repeat lighting procedure.

2.8 If igniter does not light burner, use a lit match secured with the Lighting Hook (included with the griddle) to light burners Access the burners from under the




griddle Position lit match near side of burner (Figures 4 and 5).

Important: Always use the Lighting Hook (included) when lighting burners with a match.


2.9 After lighting, observe the burner flame Make sure all burner ports are lit and flame height matches illustration (Figure 6).

Note: Each burner lights independently - repeat steps 2.5-2.9 for the other burners.

CAUTION: If burner flame goes out during operation, immediately turn the control knobs to the "  OFF" position, turn the LP gas tank valve to "CLOSED" and open lid to let the gas clear for 5 minutes before re-lighting.

3. Turning Off

3.1 Turn LP gas tank valve to "CLOSED".

3.2 Turn all control knobs clockwise to the "  OFF" position (Figure 2).


Note: A " poof" sound is normal as the last of the LP gas is burned.



3.3 Disconnect LP gas tank per "Disconnecting LP Gas Tank" section.

3.4 Season your griddle per "Seasoning Griddle" section.

4. Controlling Flare-ups


CAUTION:

4.1 If a grease fire develops, turn control knobs to the "  OFF" position and LP gas tank valve to "CLOSED". Do NOT use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.

4.2 Do NOT leave griddle unattended while preheating or burning off food residue on  or  (HIGH). If griddle has not been cleaned, a grease fire can occur.

WARNING: When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda. Do NOT attempt to extinguish with water.

Flare-ups are a part of cooking meats on a griddle and add to the unique flavor of grilling. **Excessive flare-ups can over-cook your food and be dangerous.**

Important: Excessive flare-ups result from the build-up of grease in the grease cup. If a grease fire occurs, turn the control knob(s) to "  OFF" until the grease burns out. If excessive flare-ups occur, do NOT pour water onto the flames

5. Minimize Flare-ups

5.1 Trim excess fat from meats prior to cooking.

5.2 Cook high fat content meats on (LOW) setting or indirectly

5.3 Ensure that your griddle is on a hard, level, non-combustible surface and the grease is allowed to drain into grease receptacle.

CLEANING AND CARE

CAUTION:

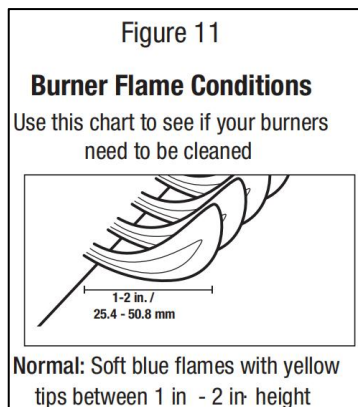
1. All cleaning and maintenance should be done when griddle is cool and with the fuel supply disconnected.
2. Do NOT clean any griddle part in a self-cleaning oven. The extreme heat will damage the finish.
3. Do NOT enlarge valve orifices or burner ports when cleaning the valves or burners.

NOTICES:

1. This griddle should be thoroughly cleaned and inspected on a regular basis.
2. Abrasive cleaners will damage this product.
3. Never use oven cleaner to clean any part of griddle.

1. Before Each Use:

- 1.1 Keep the griddle area clean and free from any combustible materials, gasoline, and other



flammable vapors and liquids.

1.2 Do NOT obstruct the flow of the combustion of LP gas and the ventilation of air

1.3 Keep the ventilation opening(s) of the LP gas tank area free and clear from debris.

1.4 Visually check the burner flames to make sure your griddle is working properly (Figure 11).

1.5 See sections below for proper cleaning and seasoning instructions.

1.6 Check for obstructions of airflow to the burners Spiders, insects and webs can clog the . burner/venturi tube A clogged burner tube can lead to a fire.

2. Cleaning Cart Surfaces

2.1 Wipe surfaces clean with mild dish washing detergent or baking soda mixed with water.

2.2 For stubborn surfaces, use a citrus-based degreaser and a nylon scrubbing brush.

2.3 Rinse clean with water.

2.4 Allow to air dry.

3. Cleaning Main Burners

CAUTION: Two (2) people will be required to remove griddle.

3.1 Turn LP gas tank valve to "CLOSED".

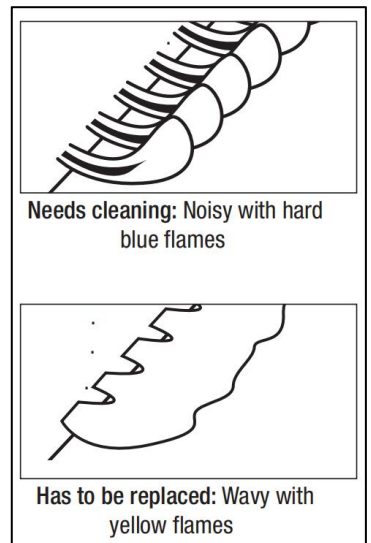
3.2 Turn all control knobs clockwise to the "  OFF" position.

Note: A "poof" sound is normal as the last of the gas is burned

3.3 Disconnect LP gas tank per "Disconnecting LP Gas Tank " section


3.4 Remove griddle by lifting it off the cart.


3.5 Remove burners by removing the fasteners, which secure the burners to the frame bottom.



- 3.6 Lift burners up and away from gas valve orifice.
- 3.7 Disconnect wire from spark electrode.
- 3.8 Clean venturi of each burner with small bottle brush or compressed air.
- 3.9 Remove all residue and dirt from burner surface.
- 3.10 Clean any clogged ports with a stiff wire (such as an opened paper clip).
- 3.11 Inspect burners for any damage (cracks or holes)If damage is found, replace with new burner(s) from manufacturer.
- 3.12 Re-install burner(s) Checking to insure that gas valve orifice is correctly positioned inside.
each burner/venturi tube Also, check position of spark electrode
- 3.13 Connect wire to spark electrode.
- 3.14 Replace griddle.
- 3.15 Connect LP gas tank per "Installing LP Gas Tank " section.
- 3.16 Perform leak test per "Checking for Leaks " section.

THE STORAGE OF GRIDDLE

 **DANGER!** Never put griddle in storage or travel mode at once after use when it is too hot to touch and make sure it cool down. Not following the direction could result in fire resulting in property damage, personal injury or death.

1. Turn LP gas tank valve to "CLOSED".
2. Turn all control knobs clockwise to the "  OFF" position.
Note: A "poof" sound is normal as the last of the gas is burned.
3. Disconnect LP gas tank per "Disconnecting LP Gas Tank"section.
4. Clean all surfaces.
5. Lightly coat the burner(s) with cooking oil to prevent excess rusting.
6. Season your griddle per "Seasoning Griddle"section.
7. If storing the griddle indoors, disconnect the LP tank per "Disconnecting LP Gas

Tank"section.

8. Place the protective cap cover on the LP tank and store the tank outdoors in a well-ventilated area out of direct sunlight.

9. If storing the griddle indoors, cover the griddle and store in a cool dry place

10. If storing the griddle outdoors, cover the griddle with a griddle cover for protection from the weather.

SEASONING GRIDDLE

Please read and follow this advice when cooking on your product.

Seasoning

Important: season your griddle every time you use it.

Griddle chefs at Japanese steakhouses and short-order restaurants season their griddles all the time, and it is critical for you to do it too. Seasoning helps prolong the life of your griddle, makes the cooking surface non-stick and helps prevent rust.

Tools needed for seasoning:

- Metal scraper or metal spatula
- Cooking oil, such as vegetable oil or extra virgin olive oil
- Paper towels
- BBQ stone or steel wool
- Finishing oil such as flaxseed oil

CAUTION: Do NOT use corn oil as it contains a high level of sugar, which can caramelize and burn onto the surface.

1. First Use

1.1 Light griddle per "Lighting" section.

1.2 Keep burners  or  and (HIGH) for 15 minutes.

1.3 Turn griddle off per "Turning Off" section.

1.4 Allow griddle to cool, but still be slightly warm.

1.5 Wipe off griddle surface, inner and outer walls with paper towels until clean

Note: While drying you may notice the towel may have some discoloration. This is normal.

1.6 Apply finishing oil onto griddle surface, inner and outer walls and evenly coat with rolled up paper towels.

1.7 Repeat this process at least twice.

2. After Each Use

2.1 Turn griddle off per "Turning Off" section.

2.2 While the griddle is still warm, gently scrape off all food residue with a scraper.

2.3 Wipe down griddle surface, inner and outer walls with a towel or paper towels.

2.4 For stubborn food residue:

a: Light griddle per "Lighting" section.

b: Apply cooking oil onto griddle surface.

c: Allow oil to "boil" food residue off.

d: Repeat steps 1 through 3.

e: If necessary, use a BBQ stone and scrub the food residue off.

f: Continue with "Seasoning Griddle" instructions.

2.5 Wipe off griddle surface, inner and outer walls with paper towels until clean.

Note: While drying you may notice the towel has some discoloration, normal.

2.6 Apply finishing oil onto griddle surface, inner and outer walls and evenly coat with rolled up paper towels.

2.7 Light griddle per "Lighting" section.

2.8 Keep burners on 🔥 or 🔥🔥 (HIGH) for 15 minutes or until finishing oil starts to smoke.

2.9 Turn griddle off per "Turning Off" section.

2.10 Repeat steps 6-9 a min of 2 additional times.

2.11 Following "Before Storing" section.

3. Refurbish the Griddle Surface

3.1 If griddle is off, light per "Lighting" section for 10 minutes. Then turn griddle off per "Turning Off" section.

3.2 If griddle is on, turn griddle off per "Turning Off" section.

3.3 While the griddle is still warm, use a scraper or metal spatula to remove as much rust and food residue as you can from the griddle surface, inner and outer walls.

3.4 Apply a liberal amount of cooking oil onto the griddle surface.

3.5 Using a BBQ stone, scrub the griddle surface Apply additional cooking oil as need.

3.6 Wipe off griddle surface, inner and outer walls with paper towels.

3.7 Repeat steps 3-5 until paper towels no longer show any rust.

3.8 Apply finishing oil onto griddle surface, inner and outer walls and evenly coat with rolled up paper towels.

3.9 Light griddle per "Lighting" section.

3.10 Keep burners on 🔥 or 🔥🔥 (HIGH) for 15 minutes or until finishing oil starts to smoke.

3.11 Turn griddle off per "Turning Off" section.

3.12 Repeat steps 7-10 until the surface has a nice dark color.

3.13 Following "Before Storing" section.

SAFETY OF FOOD

The safety of food is a key part for enjoying the outdoor cooking. For keeping food safe from harmful bacteria, read these four basic steps:

1. Clean: Use HOT SOAPY water to wash hands, utensils, and surfaces before and after contacting raw meat and poultry.
2. Separate: To avoid cross contamination, separate raw meats and poultry from ready-to eat foods to. Use a clean platter and utensils when removing cooked foods.
3. Cook: Make sure meat and poultry are cooked thoroughly to kill bacteria. You can use a thermometer to test proper internal food temperatures.

TROUBLESHOOTING

Problem	Possible Cause	Prevention/Cure
Burner will not light using igniter	LP gas tank valve is closed	<ol style="list-style-type: none"> 1. Make sure regulator is securely attached to the LP gas tank per "Installing LP. 2. Gas Tank," then turn LP gas tank valve to "OPEN".
	LP gas tank is low or empty	<ol style="list-style-type: none"> 1. Exchange, refill or replace LP gas tank
	LP gas	<ol style="list-style-type: none"> 1. Turn LP gas tank valve to "CLOSED". 2. Wait 5 minutes for gas to clear. 3. Follow "Checking for Leaks" section.
	Wires or electrode covered with cooking residue	Clean wire and/or electrode with rubbing alcohol.
	Electrode and burners are wet	Wipe dry with cloth.
	Electrode cracked/broken - sparks at crack	Replacement part(s) may be needed.
	Wire loose or disconnected	Reconnect wire or replacement part(S) may be needed.
	Wire is shorting (sparking) between igniter and electrode	Replacement part(s) may be needed.
	Bad igniter	Replacement part(s) may be needed.

Problem	Possible Cause	Prevention/Cure
Burner will not light with match	No gas flow	Check if LP gas tank is empty A. If empty, exchange, refill or replace LP gas tank. B. If LP gas tank is not empty, refer to "Sudden drop in gas flow or reduced flame height" (see below).
	LP gas tank is low or empty	Exchange, refill or replace LP gas tank.
	LP gas	1. Turn LP gas tank valve to "CLOSED". 2. Wait 5 minutes for gas to clear. 3. Follow "Checking for Leaks" section.
	Coupling nut and regulator not fully connected	1. Turn the coupling nut about one-half to three-quarters additional turn until solid stop. Tighten by hand only - do NOT use tools.
	Obstruction of gas flow	1. Clear burner/venturi tube. 2. Check for bent or kinked hose.
	Disengagement of burner to valve	Re-engage burner and valve.
	Spider webs or insect nest in venturi	Clean burner/venturi tube.
	Burner ports clogged or blocked	Clean burner ports.

Problem	Possible Cause	Prevention/Cure
Sudden drop in gas flow or reduced flame height	Out of gas	Exchange, refill or replace LP gas tank.
	Overfilling prevention device may have been activated	<ol style="list-style-type: none"> 1. Turn control knobs to "OFF". 2. Wait 30 seconds and light griddle. 3. If flames are still too low, reset the overfilling prevention device: <ol style="list-style-type: none"> a. Turn control knob(s) "OFF". b. Turn LP gas tank valve. To "CLOSED". c. Disconnect regulator. d. Turn control knobs to and (HIGH). e. Wait 1 minute. f. Turn control knobs to "OFF". g. Reconnect regulator and leak check connections, being careful not to fully open valve. h. Light griddle per "Lighting" section.
Irregular flame pattern, flame does not run the full length of burner	Burner ports are clogged or blocked	Clean burner ports.
Flame is yellow or orange	New burner may have residual manufacturing oils	Burn griddle for 15 minutes on and (HIGH) with the lid closed.
	Spider webs or insect nest in venturi	Clean venturi.
	Food residue, grease, etc on burners	Clean burner.
	Poor alignment of valve to burner/venturi tube	Ensure burner/venturi tube is properly engaged with valve.

Problem	Possible Cause	Prevention/Cure
Flame goes out	High or gusting winds	Do not use griddle in high winds.
	Low on LP Gas	Exchange, refill or replace LP gas tank.
	Overfilling prevention device may have been activated	Refer to "Sudden drop in gas flow or reduced flame height"(see above).
Flare-up	Grease buildup	Remove and clean all griddle parts per "Cleaning and Care" section.
	Excess fat in meat	Trim fat from meat before cooking.
	Excessive cooking temperature	Adjust to lower cooking temperature.
Persistent grease fire	Grease trapped by food buildup around burner system	<ol style="list-style-type: none"> 1. Turn control knobs to "OFF". 2. Turn LP gas tank valve to "CLOSED". 3. Leave lid in closed position and let fire burn out. 4. After griddle cools, remove and clean all parts per "Cleaning and Care" section.
Flashback (fire in burner tube(s))	Burner and/or burner/venturi tube are blocked	Clean burners and/or burner/venturi tube.
Griddle Surface	Griddle has started to rust	With use the griddle surface will rust, this is normal Follow the "Refurbish the Griddle Surface" instructions in the "Seasoning Griddle" section to season your griddle surface.
	Griddle surface looks dull	The cooking surface has gotten too hot, and is no longer seasoned . Season grill per"Seasoning Griddle" section.

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