

OWNER'S MANUAL | MANUAL DEL USUARIO | MANUEL DE L'UTILISATEUR

PORTABLE 3-BURNER STAINLESS STEEL GAS GRIDDLE WITH COVER

PLANCHA DE GAS DE ACERO INOXIDABLE PORTÁTIL DE 3 QUEMADORES CON CUBIERTA

GRIL À GAZ PORTABLE À 3 BRÛLEURS EN ACIER INOXYDABLE AVEC COUVERCLE



FOR YOUR SAFETY! | ¡PARA SU SEGURIDAD! | POUR VOTRE SÉCURITÉ!

Use outdoors only!
Read the instructions before
assembling and using the appliance.

¡Solo usa al aire libre!
Lea las instrucciones antes
de montar y utilizar el aparato.

Utilisez uniquement à l'extérieur!
Lisez les instructions avant
d'assembler et d'utiliser l'appareil.

CONTACT US FIRST! | ¡PÓNGASE EN CONTACTO CON NOSOTROS PRIMERO! | CONTACTEZ-NOUS D'ABORD!

If you have any questions that are
not addressed, please contact us first.

Si tiene alguna pregunta que no se
aborde en este Manual del Usuario,
póngase en contacto con nosotros primero.

Si vous avez des questions qui ne
sont pas traitées dans ce manuel de
l'utilisateur, contactez-nous d'abord.



Customer Service / Servicio al Cliente / Service de Clientèle



1-800-618-6798



service@royalgourmetusa.com

Learn more at / Obtener más información en / Pour en savoir plus:

www.royalgourmetusa.com



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DANGER

If you smell gas:

1. Shut off gas supply to the griddle.
2. Extinguish any open flame.
3. If odor remains, keep away from the griddle and immediately call your fire department.

NOTE: Read all instructions prior to assembly and use. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

WARNING

1. The installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code*, ANSI Z223.1/NFPA 54.
2. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
3. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

In case of any issue, call us first! **DO NOT** return the griddle to the retailer. This griddle has been made to high quality standards. If you have any questions not addressed in this user's manual, or you need parts, please call our customer service hotline.

CAUTION

1. The gas griddle is meant for use with propane gas only (propane gas cylinder not included).
2. Never use charcoal or lighter fluid with gas griddle.
3. Never attempt to attach this griddle to the self-contained propane system of a camper trailer, motor home, or house.
4. **DO NOT** use gasoline, kerosene, or alcohol for lighting. This griddle is not intended to be used in or on recreational vehicles or boats. This appliance is not intended for commercial use.
5. Children should never use your griddle. Keep children and pets away when in use.
6. **DO NOT** attempt to move the griddle while it is lit or hot. **DO NOT** alter the griddle in any manner.
7. **DO NOT** use the griddle unless it is completely assembled, and all parts are securely fastened and tightened.
8. **DO NOT** use the griddle or any gas products near unprotected combustible buildings and materials.
9. **DO NOT** use in the presence of gases or vapors. Keep the griddle area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
10. **DO NOT** touch metal parts of the griddle until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (oven mitts, potholders, etc.).
11. Keep the griddle at least 91 cm (36 inches) from any wall or surface at all times. Maintain at least 10 feet clearance to combustible objects that can catch fire.
12. Do not operate this appliance under any overhead roof construction or foliage.
13. Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced before operating the griddle. The replacement hose assembly must be as per the manufacturer specifications specified by the manufacturer.
14. Move the gas hose as far away as possible from hot surfaces and dripping hot grease.
15. Never keep a filled LP gas cylinder in a hot car or truck. Heat may cause the gas pressure to increase, which may cause the relief valve to open and allow the gas to escape.
16. Keep the griddle's valve compartment, burners, and circulating air passages clean. Inspect the griddle before each use. When cooking with oil/grease, do not allow the oil/grease to exceed 177 °C (350 °F).
17. Do not obstruct the air flow for combustion and ventilation.
18. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
19. Please keep this Owner's Manual for future reference.



CALIFORNIA PROPOSITION 65 WARNINGS

1. Fuels used in gas burning appliances and the combustion byproducts of such fuels, can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.
2. This product contains Nickel (Metallic) known to the State of California to cause cancer.
3. This product contains Lead and Lead Compounds known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information, go to: www.P65Warnings.ca.gov

⚠️ WARNING ⚠️

1. This griddle is for **Outdoor Use Only** and should not be used inside a building, garage, or any other enclosed space.
2. The consumption of alcohol, prescription, or non-prescription drugs may impair the operators' ability to properly assemble or safely operate the griddle.
3. Always place your griddle on a hard and level surface far away from combustibles.
4. Do not leave a lit griddle unattended. ALWAYS keep children and pets away from the griddle.
5. Do not use the griddle in high winds.
6. Do not use the griddle to cook excessively fatty meat or other fatty or greasy food where there is risk of flare-ups.

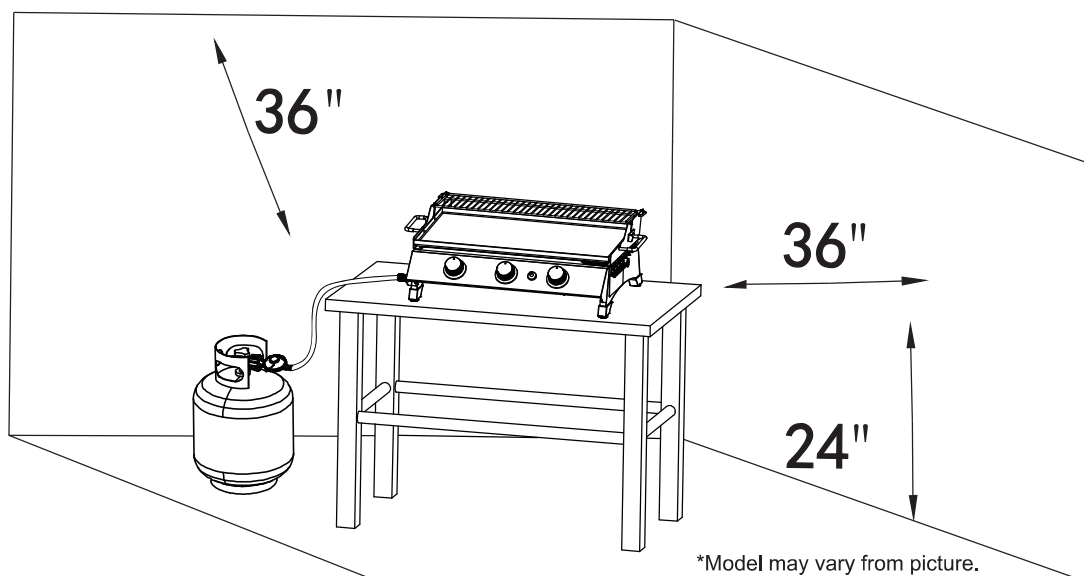
⚠️ DANGER: LP CYLINDER RISK ⚠️

Liquid propane gas is flammable and hazardous if handled improperly. Understand the characteristics before using any propane product.

1. Propane characteristics: Flammable, explosive under pressure, heavier than air, settles in pools and low areas.
2. In its natural state, propane has no odor. For your safety, an odorant has been added.
3. Contact with propane can cause freeze burns to the skin.
4. This griddle is shipped from the factory for use with propane gas only.
5. Never use a propane cylinder with a damaged body, valve, collar, or footing.
6. Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.

⚠️ FOR YOUR SAFETY ⚠️

1. Keep the griddle at least 91 cm (36 inches) away from side and back, and 61 cm (24 inches) from floor to combustible and noncombustible materials and construction. Maintain at least 10 feet clearance to combustible objects that can catch fire.
2. Do not place the griddle where there are combustible surfaces overhead.



INSTRUCTIONS FOR USE

Follow the instructions carefully to avoid seriously damaging your griddle and causing injury to yourself and to property.

1. Assemble the griddle as per the assembly instructions carefully.
2. Connect the LP cylinder (not included) to the griddle.
3. Turn all control knobs to the OFF position before turning on the gas supply to the griddle.
4. Operate the regulator in accordance with the instructions supplied with the regulator.

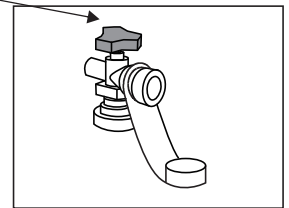
LP GAS AND CYLINDER INFORMATION

Your new gas griddle operates on LP (Liquified 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 eggs for your safety.

The LP cylinder used with your griddle must have two features:

1. An OPD (Overfill Protection Device) that prevents accidental gas leaks caused by overfilling of the cylinder. Each cylinder contains a float that closes the input valve when the cylinder is 80% full. This allows room or the propane gas to expand in hot temperatures. A triangular hand wheel distinguishes this type of cylinder.
2. An QCC1 Type1 Quick Connect Valve that provides fast cylinder hook-ups and requires only to be tightened by hand.

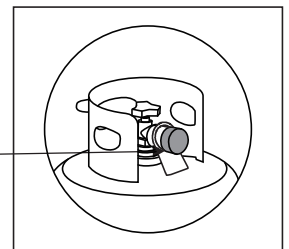
Triangular Hand Wheel



TRANSPORTATION AND STORAGE

1. The LP cylinder must include a collar to protect the gas supply valve.
2. Do not store a spare LP cylinder under or near the griddle.
3. Never fill the LP cylinder beyond 80% capacity.
4. If the warnings 2 and 3 above are not heeded exactly, a fire causing death or serious injury may occur.
5. Always transport in an upright position.
6. Do not smoke when transporting your LP cylinder.
7. Place a dust cap on the cylinder gas valve outlet whenever the cylinder is not in use. Use only the type of dust cap that is provided with the cylinder valve when purchased. Other types of cap or plugs may result in leakage of propane.

Dust Cap



CYLINDER SPECIFICATIONS

1. Cylinder purchased or exchanged for your gas griddle must be manufactured and marked in accordance with the specifications for LP Gas cylinder of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, be equipped with a listed over-filling prevention device (OPD), and be equipped with a cylinder connection device compatible with connection for outdoor cooking appliances.
2. The LP gas cylinder used for this appliance must not have a capacity exceeding 20 lb. (9.1 kg). Approximately 18" (45.7 cm) high and 12" (30.5 cm) diameter.
3. This griddle is designed to fit Worthington, Manchester, or SMPC brand 20 lb. (9.1 kg) cylinders. Other brands may fit this griddle if the top collar and bottom support ring have similar dimensions.

THE CYLINDER MUST ALSO BE EQUIPPED WITH:

1. A shut-off valve terminating in a Type 1 gas cylinder valve outlet
2. A Type 1 valve that prevents gas flow until a positive seal is made
3. A collar to protect the cylinder shut-off valve
4. A safety relief device that is directly linked with the vapor space of the cylinder

⚠ WARNING ⚠

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

1. DO NOT connect this griddle to an existing #510 POL cylinder valve with left-hand threads. The Type 1 valve can be identified by the large external threads on the valve outlet.
2. DO NOT connect to a propane cylinder exceeding this capacity.
3. DO NOT connect to a cylinder that uses any other type of valve connection device.

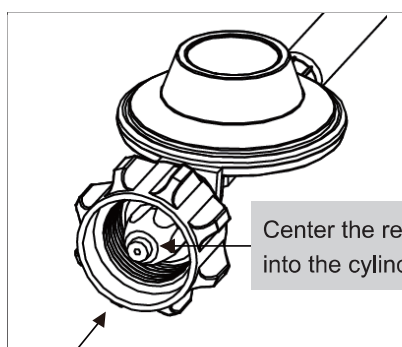
CONNECTING REGULATOR TO LP CYLINDER

⚠ CAUTION ⚠

Only use the gas pressure regulator provided with this outdoor cooking appliance. This regulator is set for an outlet pressure of 11 inches water column.

Your regulator is equipped with a QCC Type 1 quick connect system. It does 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 115 °C (240 °F). It also has a flow-limiting device that restricts the flow of gas to 0.28 cubic meters per hour (10 cubic feet per hour).

1. Make sure the LP cylinder is OFF by turning the hand wheel clockwise until it stops.
2. Be sure all burner controls are turned to the OFF position.
3. Remove the safety cap from the cylinder valve.
4. Center the regulator nipple into the cylinder valve.
5. Turn the black nut clockwise until it stops. Hand tighten Only. Do not use a wrench.

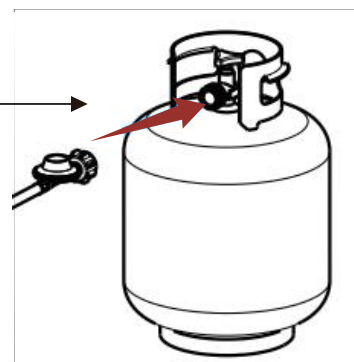


QCC 1 Type 1 Connector

The regulator must enter the cylinder valve in a straight line.

⚠ WARNING

Always keep the gas cylinder in the upright position at all times.



⚠ WARNING ⚠

1. Do not connect this griddle to any unregulated sources of propane.
2. Before each use, check the gas hose for excessive abrasion, wear, or cuts. Replace a damaged hose assembly with the one specified in the parts list before using the griddle.
3. Always perform the Leak Test listed below before using your griddle for the first time, if the cylinder has been changed, if any gas supply components have been changed, if 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.

LP CYLINDER LEAK TEST

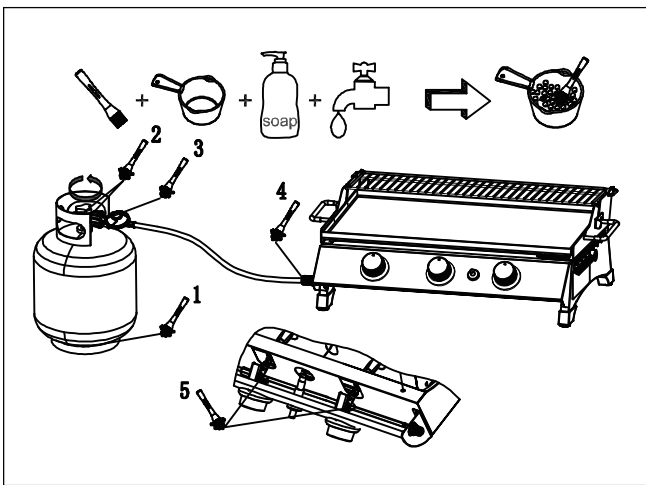
1. Leak test must be repeated each time the LP cylinder is exchanged or refilled.
2. DO NOT smoke or have anything nearby that can easily ignite, such as lighters or matches.
3. DO NOT use an open flame to check for gas leaks.
4. The appliance must be leak checked outdoors in a well-ventilated area away from open flames or sparks.
5. REMOVE any pots or other cookware from the burner before beginning the test.

STEPS FOR LEAK TEST:

Use a clean paint brush and 50/50 soap and water solution.

NOTE: Use a mild soap and water. DO NOT use household cleaning agents, which could damage the gas component.

1. Test outside in a well-ventilated area.
2. Ensure the LP tank valve and all burners are at OFF position.
3. If the warnings 1 and 2 above are not strictly followed, there is risk of fire that may lead to serious injury or death.
4. Mix a 50/50 mild soap and water solution. Do not use any household cleaner solution.



5. Connect the regulator to the griddle, and connect the LP tank to the regulator, ensure the connections are secure, then open the LP tank valve. If you hear a rushing sound, disconnect the LP tank immediately. In that case, there could be a leak at the connection. Reconnect the LP tank to the regulator.
6. Spray or brush the soap water solution covering the following areas. (Fig. 1)
7. Bubbles that occur on any of the parts and connections listed above indicate a gas leak. Immediately disconnect the LP tank. Re-tighten the connections or order replacement parts as needed. Continue to test as necessary until no leaks are detected. If detected leakage can not be rectified, do not attempt to cure leakage but consult your gas dealer.
8. Disconnect the LP tank from the griddle after testing.

UNDER NO CIRCUMSTANCE SHOULD THE VALVE REMAIN IN THE ON POSITION FOR MORE THAN 12 SECONDS.

⚠ WARNING ⚠

1. DO NOT USE THE GRIDDLE if there are leaks. Be sure the LP cylinder valve is closed. If the LP cylinder is still leaking, contact your LP dealer or call 911.
2. Do not use any matches, open flames, or smoke during leak testing.
3. Do not light any burners during leak testing.
4. Replacement parts, including a replacement hose assembly, must be as per the specifications in the parts list.

Failure to comply with these instructions may result in serious bodily injury.

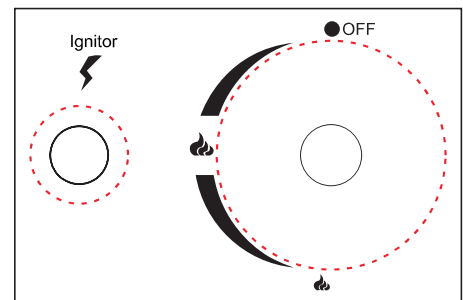
Each griddle burner is tested and calibrated at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. Please visually check the flames of the burners. Always visually inspect your griddle before lighting. Replace any hose that is frayed or cracked. Look for anything that could block ventilation and remove such a blockage or move the griddle. After lighting, check the flame pattern to ensure you have even heat distribution for each burner. If burners don't light up, or if the flame pattern is uneven, see the Troubleshooting section.

⚠ **WARNING: BEFORE LIGHTING** ⚠

1. Read the instructions before lighting.
2. If the burner does not ignite in 5 seconds, turn the burner control knob(s) off, wait 5 minutes and repeat the lighting procedure.
3. Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the griddle if the odor of gas is present. Only use the pressure regulator and hose assembly supplied with the unit.
4. Never use regulators and hose assemblies other than those supplied with the griddle. If a replacement is necessary, contact the manufacturer to get the proper replacement. The replacement must be as per the specifications in the Owner's Manual. **DO NOT LEAVE THE GRIDDLE UNATTENDED WHILE COOKING.**

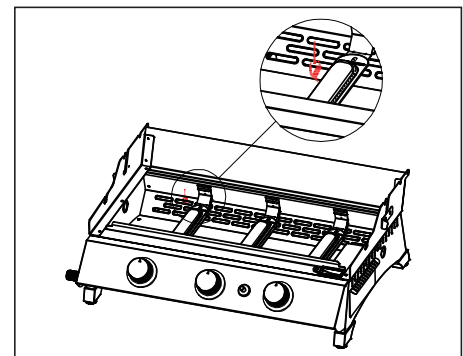
LIGHTING THE BURNERS USING PIEZO IGNITION

1. Turn ALL control knobs to OFF position.
 2. Turn gas supply on at LP cylinder valve or at regulator.
 3. Push in control knob and turn it anti-clockwise to HI position. Push and hold ignitor button to light the burner.
 4. If the burner does not ignite, turn control knob to OFF position, wait for 5 minutes before attempting to relight the burner.
 5. If the burner ignites, repeat for other burners, and turn the control knobs to the temperature setting required for your food.
- * Should the burners still fail to ignite, check the gas supply.



MANUALLY LIGHTING THE BURNERS WITH MATCH STICK

1. Turn ALL control knobs to OFF position.
 2. Turn gas supply on at LP cylinder valve or at regulator.
 3. Remove the cooking griddle and place the lit match close to the burner ports.
 4. Push in the control knob and turn it anti-clockwise to HI position.
The burner should light immediately.
 5. If the burner does not ignite, turn control knob to OFF position, wait for 5 minutes before attempting to relight the burner.
 6. If the burner ignites, repeat for other burners, and turn the control knobs to the temperature setting required for your food.
 7. Replace cooking griddle. Make sure to wear protective gloves, such as oven mitts or BBQ gloves.
- * Should the burners still fail to ignite, check the gas supply.



TURNING OFF YOUR GRIDDLE

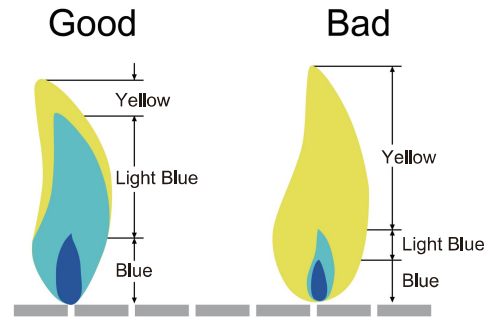
1. Turn off the gas supply at the LP cylinder by turning the valve clockwise to a full stop.
2. Turn all burner control knobs to OFF position.

⚠️ WARNING ⚠️

Do not use spirit or petrol for lighting or re-lighting!

BURNER FLAMES

Always check the burner flame patterns after lighting. A good flame should be primarily blue with a yellow tip and have a minimal amount of flicker. Some yellow tips are OK if they are smaller than 2.5 cm (1"). 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 griddles can also show more yellow flame due to food deposit, oil, and fat buildup.



PREHEATING


It is necessary to preheat the griddle before cooking, depending on the type of food and the cooking temperature. Preheat the gas griddle on MEDIUM/HIGH for 5 to 10 minutes. Reduce heat as appropriate for what you are grilling. Next, brush or spray the cooking griddle with olive or vegetable oil to prevent food from sticking.

Your new griddle has been designed and manufactured to high quality standards. It will provide you with many years of fun grilling time, however, it requires a minimal amount of maintenance.

Clean griddle often, preferably after each cookout. If a bristle brush is used to clean any of the griddle cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling.

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. Clean your griddle regularly to prevent grease buildup, grease fires or excessive flare-ups.
4. Always allow the griddle to cool down prior to cleaning.

 Grease is flammable. Let hot grease cool down before attempting to handle it. Avoid letting grease deposits collect in the bottom of the firebox.

COOKING GRIDDLE

Most foods can be cleaned up by scraping and wiping down the cooking griddle with a paper towel or wet soft cloth. To remove tough food residue, you can use a mild cream cleaner and pad. You can also use soapy water or a paper towel and 1/4 cup of table salt as another method to clean your griddle. Rinse well and dry it.

STAINLESS STEEL

Clean with multipurpose, low-abrasion, non-phosphorous metal or stainless steel polish and a soft cloth. Always polish in the direction of the finish. Do not allow grease and dirt to accumulate. In addition, several products and naturally occurring substances can damage all stainless steel finishes. These include, but are not limited to, swimming pool chemicals (chlorine and bromine), lawn and garden fertilizers, ice-melting products, sea or other salt water, urine, bird droppings, and tree sap. Upon contact with these substances, immediately wash and dry the stainless steel surface and be careful to avoid burns.

OTHER EXTERIOR SURFACES

Wash with a mild dishwashing detergent and warm water. You can use a cloth, soft brush (non-metallic), or plastic cleaning pad. Rinse thoroughly and wipe dry.

GREASE CUP

Check after each use. Remove and empty the grease cup when half full. It can be washed with warm water and mild dishwashing detergent.

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 and spiders may enter the burner tubes. Sometimes they will build nests or spin webs that 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 griddle generating uneven or low heat, or difficulty in igniting the burners. In cases of severe blockage, this can cause the flame to burn backwards, and outside of the burner tubes, which can damage your griddle and/or cause personal injury. **IMMEDIATELY SHUT OFF THE FLOW OF PROPANE GAS AT THE CYLINDER BY TURNING THE HAND WHEEL CLOCKWISE SHOULD THIS HAPPEN.** Wait for the griddle to cool down and then clean all burners.

CLEANING THE BURNERS

1. Ensure the gas is turned off at the LP cylinder.
2. Remove the cooking griddle.
3. Lift each burner up and out.
4. Clean the inside of the burner using a stiff wire. A straightened coat hanger will work.
An alternative is to use compressed air. Always wear protective gear for your eyes when using this method.
Never enlarge the burner ports during cleaning.
5. Brush the outer surface of the burner.
6. Ensure all ports (holes) are free of debris.
7. Inspect the burners. Replace any that have cracks or enlarged ports.
8. Replace the cooking griddle.
9. Perform the Leak Test described earlier in this Owner's Manual.

WARNING

1. Proper placement of the burner and valve is vital to ensure safety.
2. Do not use any strong or grinding solvents or abrasive pads, as they can damage surfaces and leave behind scratch marks.

GRIDDLE STORAGE

1. Clean your griddle before storage. Store at a cool dry place.
2. Storage of a gas griddle indoors is permissible only if the LP cylinder is disconnected and removed from the gas griddle.
3. A cover is highly recommended to protect your griddle. Choose from a variety of griddle covers offered by the manufacturers.
4. Perform a Leak Test before using the griddle after it has been kept in storage for some time.

Troubleshooting: Problem	Possible cause	Prevention/Solution
<p>Burner will not light when using the ignitor</p>	<p>Gas issues:</p> <ol style="list-style-type: none"> 1. Trying to light wrong burner 2. Burner not engaged with control valve 3. Obstruction in burner 4. No gas flow 5. Vapor lock at coupling nut to LP cylinder 6. Coupling nut and LP cylinder valve not fully connected 	<ol style="list-style-type: none"> 1. See instructions on control panel. 2. Make sure valve are positioned inside the burner tubes. 3. Ensure burner tubes are not obstructed with spider webs or other material; see cleaning section in Cleaning and Maintenance. 4. Make sure LP cylinder is not empty. If LP cylinder is not empty, check sudden drop in gas flow. 5. Turn off knobs and disconnect coupling nut from LP cylinder. Reconnect and retry. 6. Turn the coupling nut approximately one-half to three-quarters.
	<p>Electrical issues:</p> <ol style="list-style-type: none"> 1. Electrode cracked or broken; sparks at crack 2. Electrode tip not in proper position 3. Wire and/or electrode covered with cooking residue 4. Wires are loose or disconnected 5. Wires are short-circuited between ignitor and electrode. 6. Push button sticks at bottom sparking between ignitor and electrode. 	<ol style="list-style-type: none"> 1. Replace electrode. 2. Tip of electrode should be pointing toward the port hole in the burner. The distance should be 1/8" to 3/16". Adjust if necessary. 3. Clean wire and/or electrode with rubbing alcohol and clean swab. 4. Reconnect wires or replace electrode/wire assembly. 5. Replace ignitor wire. 6. Replace ignitor. 7. Inspect wire insulation and proper connection. Replace wires if insulation is broken.
	<p>Ignitor issues:</p> <ol style="list-style-type: none"> 1. Dead ignitor battery 2. Battery/ignitor cap not installed correctly <p>NOTE: Try manually lighting burner with a match. If burner lights successfully, it is an ignitor issue.</p>	<ol style="list-style-type: none"> 1. Replace battery. 2. Make sure 2 ends of the battery are oriented properly. The "+" end should be toward the ignitor cap. Rescrew the ignitor cap and make sure threads are aligned fully.
<p>Griddle doesn't reach high enough temperature</p>	<ol style="list-style-type: none"> 1. Few gas flow left 2. Venturi tube is covered or clogged 3. Gas leaks 	<ol style="list-style-type: none"> 1. Gently shake LP gas cylinder to ensure enough fuel for working, and there will be sounds of the liquid inside if fuel remains. 2. Check to see that the air inlet screen of the venturi tube is not covered or clogged. 3. Test the gas system for leaks. <p>Once you experience the low flame, you should do the following:</p> <ol style="list-style-type: none"> 1) Shut off the griddle. 2) Fully close the cylinder pressure relief valve. Then, restart with proper procedures: <ol style="list-style-type: none"> 1) Ensure the control knob is turned to OFF position. 2) Slowly open the gas cylinder valve fully. Turn the cylinder hand wheel about 1/4 turn every 10 seconds. 3) WAIT 5 SECONDS. 4) Follow the lighting instructions.

Troubleshooting: Problem	Possible cause	Prevention/Solution
Food stick to griddle	<ol style="list-style-type: none"> 1. Without preheating 2. Improper heat control 3. Seasoners stick to the griddle 	<ol style="list-style-type: none"> 1. Meats tend to stick when grilled at low temperatures. Preheat is necessary. 2. Adjust the heat when you roast different foods. 3. It's normal. Use a spatula to clean up any sticky seasoners to prevent them from scorching. <p>The griddle needs to be cleaned when it is hot with a metal brush after each use. Note: Cleaning griddle when it is cold may cause damage to griddle surface.</p>
Griddle is unevenly heated	This is normal. The position directly above the burners heat faster than the other positions.	<ol style="list-style-type: none"> 1. Preheat to make sure the whole griddle is heated. 2. Food placed directly above the burners should be turned over frequently.
Temperature can't be turned up or down/heating is abnormally slow	<ol style="list-style-type: none"> 1. Valve and nozzle damaged in transit 2. Defective in quality 	Please contact our customer service to find out the reason and replace the parts.

If your problem is not resolved using the troubleshooting information above, please contact your local gas dealer.

CAUTION: If the burners go out during use, close the gas supply at cylinder, and turn off all gas valves. Wait for five minutes before attempting to re-light (this allows accumulated gas fumes to clear).

CAUTION: In case of a grease fire, close the gas supply at cylinder, turn off all burners until the fire is out.

CAUTION: DO NOT attempt to disconnect any gas fitting while the grill is being used. As with all appliances, proper care and maintenance will ensure your grill is in top operating condition and will prolong its life.

DIRECT HEAT

BEEF INTERNAL TEMPERATURE CHART			
Cooking Degree	Internal Core Temperature	Internal Description	Firmness
Rare	125 °F	Center is bright red, pinkish toward the outer portion, and warm throughout	Soft to the touch
Medium Rare	130-135 °F	Center is very pink, slightly brown toward the outer portion and slightly hot	Yields only slightly to the touch
Medium	140-145 °F	Center is light pink, outer portion is brown and hot throughout	Beginning to firm to the touch
Medium Well	150-155 °F	Mostly brownish gray throughout with a hint of pink in the center	Firm to the touch
Well Done	155 °F and above	Steak is brownish gray throughout	Firm or hard to the touch
POULTRY INTERNAL TEMPERATURE CHART			
Whole Chicken	165 °F	Cook until the juices run clear	Firm to the touch
Dark Meat	165 °F	Cook until white throughout but still moist	Firm to the touch
Breast Meat	165 °F	Cook until white throughout but still moist	Firm to the touch
Thigh, Wings and Legs	165 °F	Mostly brownish gray throughout with a hint of pink in the center	Firm to the touch
PORK INTERNAL TEMPERATURE CHART			
Medium	150 °F	Pink in the center	
Well Done	160 °F and above	Pork is uniformly white/brown throughout	
Pork Ribs	180-200 °F	Pale white. Cook medium to well done	
Raw Sausage	160 °F	No longer pink	
Sausage (Pre-cooked)	140 °F	No longer pink	

Thanks for purchasing this Royal Gourmet® Portable 3-Burner Stainless Steel Gas Griddle with Cover.

Royal Gourmet warrants its products to be free from defects in materials and workmanship under proper assembly, normal residential use and recommended care for **1-Year Full Warranty** from the date of original retail purchase. The warranty does not cover paint finish as it may burn off during normal use. **RUST is not considered a manufacturing or materials defect.**

For **5 Years** from the date of purchase, **any stainless steel burner** that rusts through will be replaced **free** of charge.

Within the stated warranty period, Royal Gourmet, at its discretion, shall replace defective components free of charge, with the owner being responsible for shipping. Royal Gourmet reserves the right to require that defective parts be returned, postage and/or freight pre-paid by the consumer for review and examination. In the event of parts availability issues, Royal Gourmet reserves the right to substitute like or similar parts that are equally functional. Upon the expiration of such warranty, all such liability shall terminate.

Note: A dated sales receipt along with Model Number and Serial Number will be required for the warranty service.

The limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. All warranty coverage is void if this griddle is ever used for commercial or rental purposes. And this limited warranty applies to the functionality of the product **ONLY** and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces.

ITEMS NOT COVERED IN THE WARRANTY SERVICE

Any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in the owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere.

Cost of service calls to your home.

Costs of removal or re-installation.

Pickup and delivery of your product.

Shipping or transportation costs.

Labor costs for installation and repair.

Liability for indirect, or consequential damages.

This limited warranty is the sole warranty given by Royal Gourmet and is in lieu of all other warranties, expressed or implied including implied warranty, merchantability, or fitness for a particular purpose. Neither Royal Gourmet nor the retail establishment selling this product has authority to make any warranties or to promise any remedies in addition to or inconsistent with those stated above.

Royal Gourmet's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

Do not return parts without prior to obtaining return authorization from our customer service department.

Please do not hesitate to contact our customer service when you have any questions regarding assembly, warranty, or accessories. We will be happy to offer any replacement parts you need during the warranty period.



1-800-618-6798



service@royalgourmetusa.com



Mon-Fri, 8:30 AM-5:00 PM, EST