

32 INCH OUTDOOR KITCHEN GRIDDLE

MODEL # 9240735

MASTER # 304112

**NATURAL GAS CONVERSION KIT (9250246) AVAILABLE UPON REQUEST.
PLEASE CONTACT RANGE OUTDOOR LIVING**



IMPORTANT:

Save for electrical inspector's use.
Installer: Leave installation instructions with the homeowner.
Homeowner: Keep installation instructions for future reference.

Please visit www.rangeoutdoorliving.com
For the most up to date assembly manual, to register your product, or to order
replacement parts *Para obtener instrucciones en español, visite*
www.rangeoutdoorliving.com

Read this installation and User Care Guide carefully and completely before using your griddle to reduce the risk of fire, burn hazard and other injuries.



DANGER

If you smell gas:

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



WARNING

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

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, or the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2

Your safety and the safety of others is very important

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word

"DANGER" or "WARNING."

These words mean:



WARNING



WARNING

Failure to comply with these Instructions could result in a fire or explosion that could cause serious bodily injury, death, property damage.

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what will happen if the instructions are not followed.



WARNING

1. Use outdoors only
2. Read the instructions before using the appliance.
3. Warning: accessible parts may be very hot. Keep young children away.
4. This appliance must be kept away from flammable materials during use.
5. Do not move the appliance during use.
6. Turn off the gas supply at the gas container after use.
7. Do not modify the appliance.



WARNING



Explosion Hazard

Securely tighten all gas connections.

Have a qualified technician make sure that gas pressure does not exceed rated gas pressure.

Examples of a qualified technician included:

Licensed heating personnel,
Authorized gas company personnel, and authorized service personnel. Failure to do so can result in explosion, fire hazard or death.

*Maximum Temperature of Outdoor Griddle Cavity is 600 °F

*Minimum Ambient Operating Temperature : 0 °F (-18 °C)

***NEVER COOK FOOD WITH LID CLOSED.**

GENERAL WARNINGS



WARNING

- Maintain a minimum clearance of 36 inches (91 cm) between back and all sides of griddle, deck railings, walls, or other combustible material. Not adhering to this clearance may prevent proper ventilation and can increase the risk of a fire and/or property damage, which could also result in personal injury. DO NOT use griddle under, next to, or near construction materials, such as wood, vinyl, drywall, and or other combustible materials.
- Leak test all connections before first use, even if griddle was purchased fully assembled and after each tank refill. Check propane tank rubber seal for damage.
- Always check griddle and propane tank prior to each use.
- Ensure flames come out of all burner ports at each use. Spiders and insects like to build nests in burner tubes. Blocked burner tubes can prevent gas flow to burners and could result in a burner tube fire or fire beneath grill.
- Never check for leaks using a match or open flame.
- Never use or store gasoline, lighter fluid, paint thinner, or other flammable vapors and liquids or combustible materials in or near your griddle.
- DO NOT block ventilation areas in sides, back or cart compartment of griddle.
- DO NOT cover cooking grates or other components with aluminum foil, as this blocks ventilation and may cause damage to grill, or personal injury may occur.
- Keep children and pets away from hot griddle. DO NOT allow children to use or play near this griddle.
- DO NOT leave griddle unattended while ON or in use.
- DO NOT allow gas hose to encounter hot surfaces. Redirect gas hose if necessary.
- DO NOT allow grease or hot dripping to fall on hose and regulator assembly. If this occurs, turn the gas supply OFF at once. Empty grease tray/cup and clean hose and regulator assembly and inspect for damage before use.
- Never cook on griddle without grease tray/cup in position.
- DO NOT use water on a grease fire. Use type BC dry chemical fire extinguisher or smother with dirt, sand, or baking soda.
- DO NOT use while under the influence of drugs or alcohol.
- FOR OUTDOOR USE ONLY. DO NOT operate indoors or in an enclosed area such as a building, garage, shed, carport, covered patio, or breezeway.
- DO check burner flames regularly.
- DO NOT store any spare L.P. (propane) cylinder, full or empty, under or near your griddle.
- DO NOT use charcoal or ceramic briquettes in this gas griddle.
- If a bristle brush is used to clean any cooking surfaces, ensure no loose bristles remain on cooking surface prior to cooking as loose bristles may attach to food.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

An outdoor cooking gas appliance is not intended to be installed in or on boats.

Always maintain minimum clearances from combustible construction.

The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.

This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.

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

Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.

Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it MUST be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance the replacement hose assembly shall be that specified by manufacturer.

Visually check the burner flames. They should be blue or slightly yellow.

Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.

This model is designed for the use with a STANDARD 20 lb liquid Petroleum gas tank.

A 20 lb tank of approximately 305mm in diameter by 393mm high. - provided with a listed overfilling prevention device.

provided with a cylinder connection device compatible with connection for outdoor cooking gas appliances

Always check connections for leaks each time you connect the gas supply cylinder. See "Installation Instructions" sections.

When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.

Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed the outdoor cooking gas appliance.

Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.

The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement gas regulator and hose assembly must comply with the manufacturer.

Place a dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of gas.

If the following information is not followed exactly, a fire causing death or serious injury may occur.

Do not store a spare gas cylinder under or near this outdoor cooking gas appliance.

Never fill the cylinder beyond 80 percent full.

The LP gas cylinder to be used 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 Standard for Cylinders, Spheres and Tubes for Transportation of Danger Goods and Commission. CAN/CSA-B339.

The cylinder used must include a collar to protect the cylinder valve.

**IF THE INFORMATION ABOVE IS NOT
FOLLOWED EXACTLY, A FIRE CAUSING
DEATH OR SERIOUS INJURY MAY OCCUR.**

**SAVE THESE INSTRUCTIONS FOR FUTURE
REFERENCE.**

INSTALLATION REQUIREMENT

Tools and Parts

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

Tools Needed

- Tape measure
- Small, flat-blade screwdriver
- Phillips screwdriver
- Wrench or pliers
- Pipe wrench
- Scissors or cutting pliers (to remove tie-downs)
- Noncorrosive leak-detection solution

Parts Supplied

- Gas pressure regulator/hose assembly

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct flow of combustion and ventilation air.

Clearance to combustible construction for outdoor griddle..

- A minimum of 36" (91.44cm) must be maintained between the front of the grill hood, sides and back of the griddle and any combustible construction.

- A 36" (91.44cm) minimum clearance must also be maintained below the cooking surface and any combustible construction.

(For built-in Model only)

*See "Assistance of Service" section to order.

WARNING



Explosion Hazard

Securely tighten all gas connections.

Have a qualified technician make sure that gas pressure does not exceed rated gas pressure.

Examples of a qualified technician included:

Licensed heating personnel,

Authorized gas company personnel, and authorized service personnel.

Failure to do so can result in explosion, fire hazard or death.

WARNING



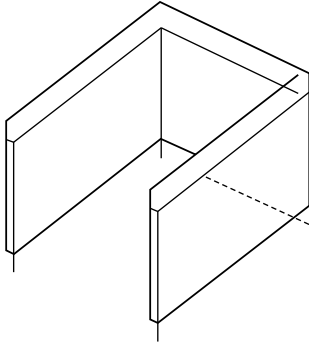
Fire Hazard

- Do not use grill near combustible materials.
- Do not store combustible material near grill.
- Doing so can result in fire, explosion, or death.

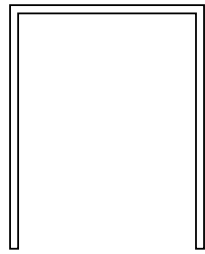
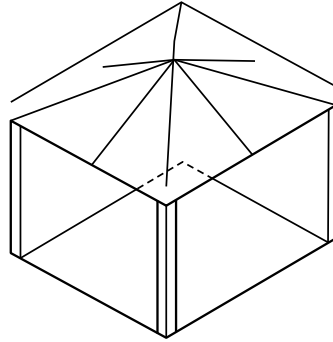
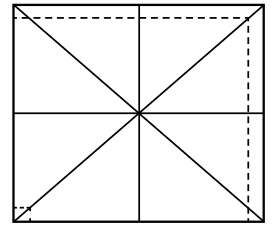
Explanation for Outdoor Installation Areas:

1. An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
2. 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.
3. 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 periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.

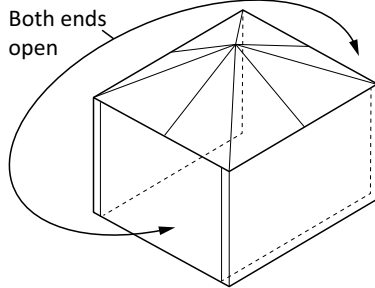
Sample Illustrations for Outdoor Areas



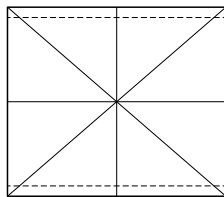
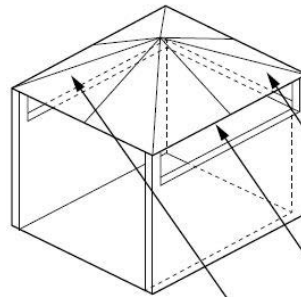
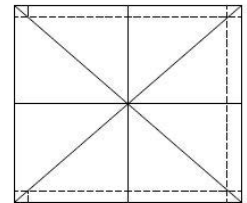
**Outdoor Area
Example 1**



**Outdoor Area
Example 2**

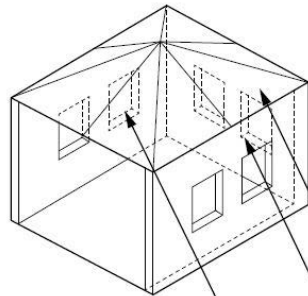
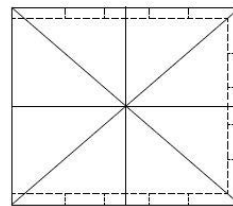


**Outdoor Area
Example 3**



30% or more of the
horizontal periphery of
the enclosure is open
and unrestricted

**Outdoor Area
Example 4**



30% or more of the
horizontal periphery of
the enclosure is open and
unrestricted

**Outdoor Area
Example 5**

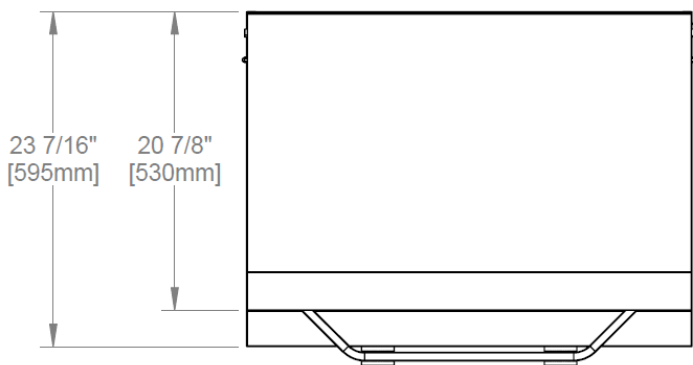
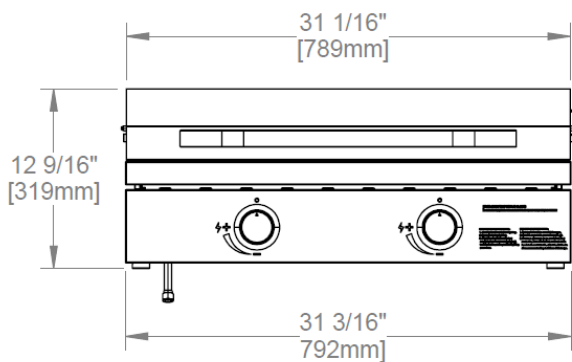
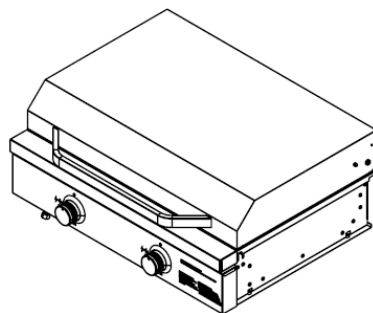
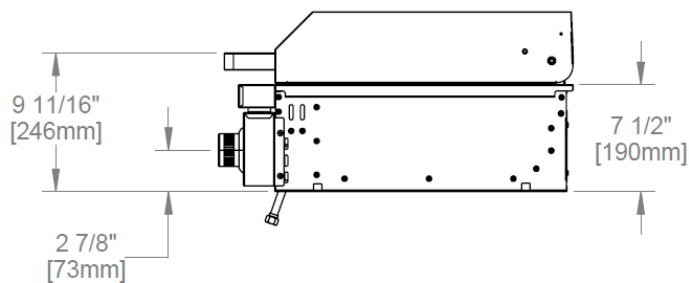
BUILT-IN OUTDOOR GRIDDLE SPEC

 WARNING

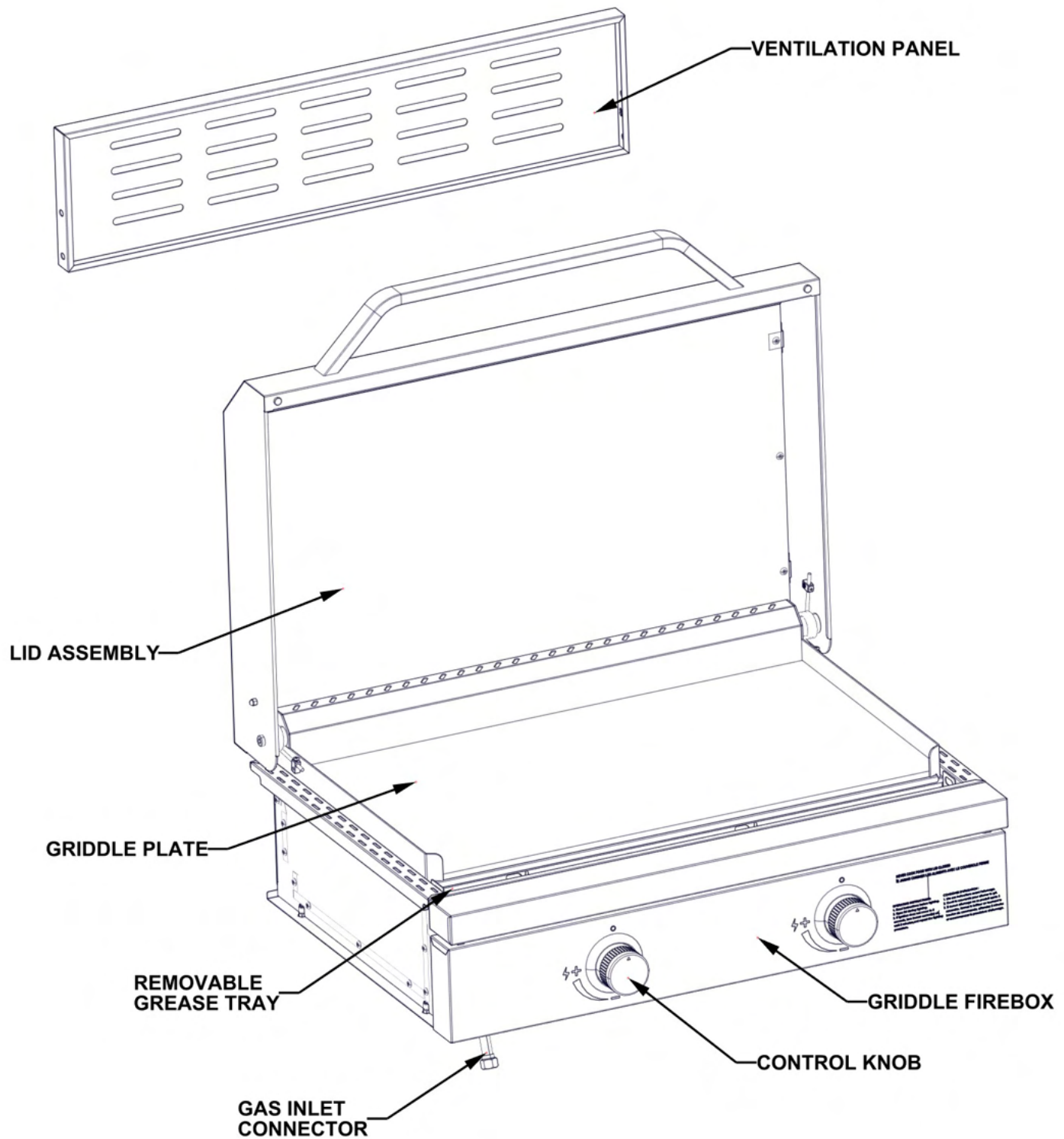
<p style="text-align: center;">Fire Hazard</p> <p>Do not use griddle near combustible materials. Do not store combustible material near griddle. Doing so can result in fire, explosion, or death.</p>

This built-in outdoor griddle is only for installation in a built-in enclosure constructed from noncombustible materials. Non-combustible materials could be brick, firewall or steel. Do not use wood or other combustible materials for built-in enclosure.

Product Dimensions



EXPLODED VIEW



UNPACK GRIDDLE:

1. REMOVE ALL PACKAGING MATERIALS AND REMOVE GRIDDLE FROM THE SHIPPING BASE.
2. MOVE GRIDDLE TO DESIRED OUTDOOR KITCHEN LOCATION.
3. OPEN GRIDDLE LID.
4. CHECK THAT ALL PARTS ARE WELL PACKAGED AND KEPT IN THE RIGHT PLACE, THEN REMOVE FOAM BLOCKS, WRAPPING, AND ALL PACKAGING MATERIALS.

ASSEMBLY:

BEFORE ASSEMBLY, MAKE SURE ALL PARTS ARE PRESENT. IF ANY PARTS ARE MISSING OR DAMAGED, DO NOT ATTEMPT TO ASSEMBLE THE APPLIANCE.

TOOLS REQUIRED:

PHILLIPS SCREWDRIVER (NOT INCLUDED)

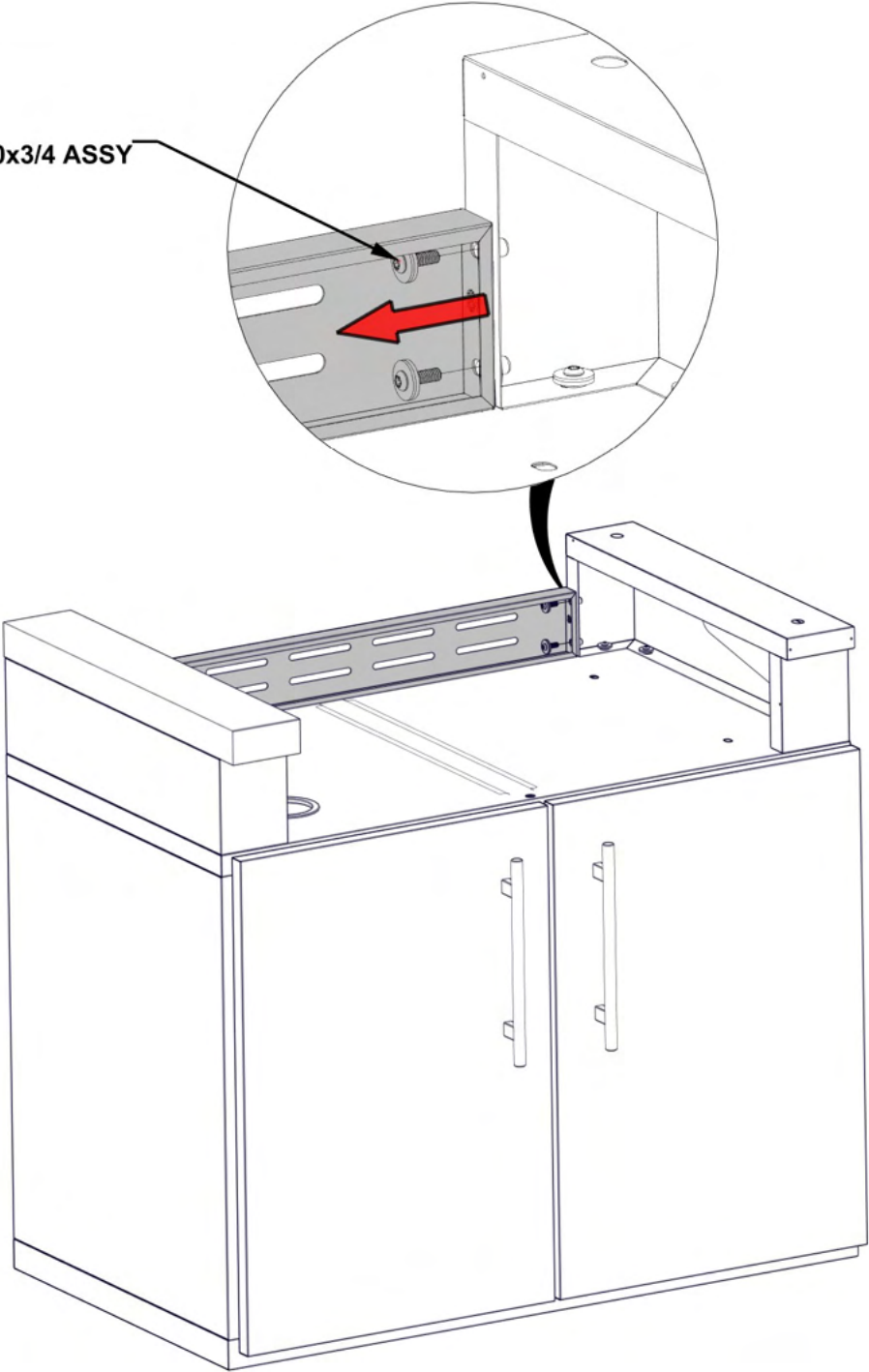
STEP 1A - GRIDDLE INSTALLATION

QTY	PART NUMBER	DESCRIPTION
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

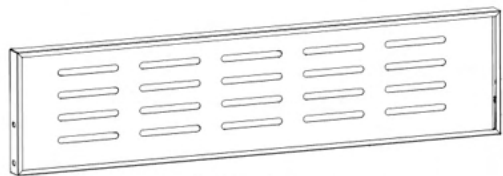
NOTE: HARDWARE WILL BE USED IN NEXT STEP

- REPLACE THE VENTILATION PANEL BY REMOVED THE FOUR TORX BOLTS AS SHOWN BELOW.
- VENTILATION PANEL CAN BE DISCARDED.
- HARDWARE WILL BE USED IN NEXT STEP.

1202 (x4)
TORX PAN HEAD 1/4-20x3/4 ASSY



STEP 1B - GRIDDLE INSTALLATION

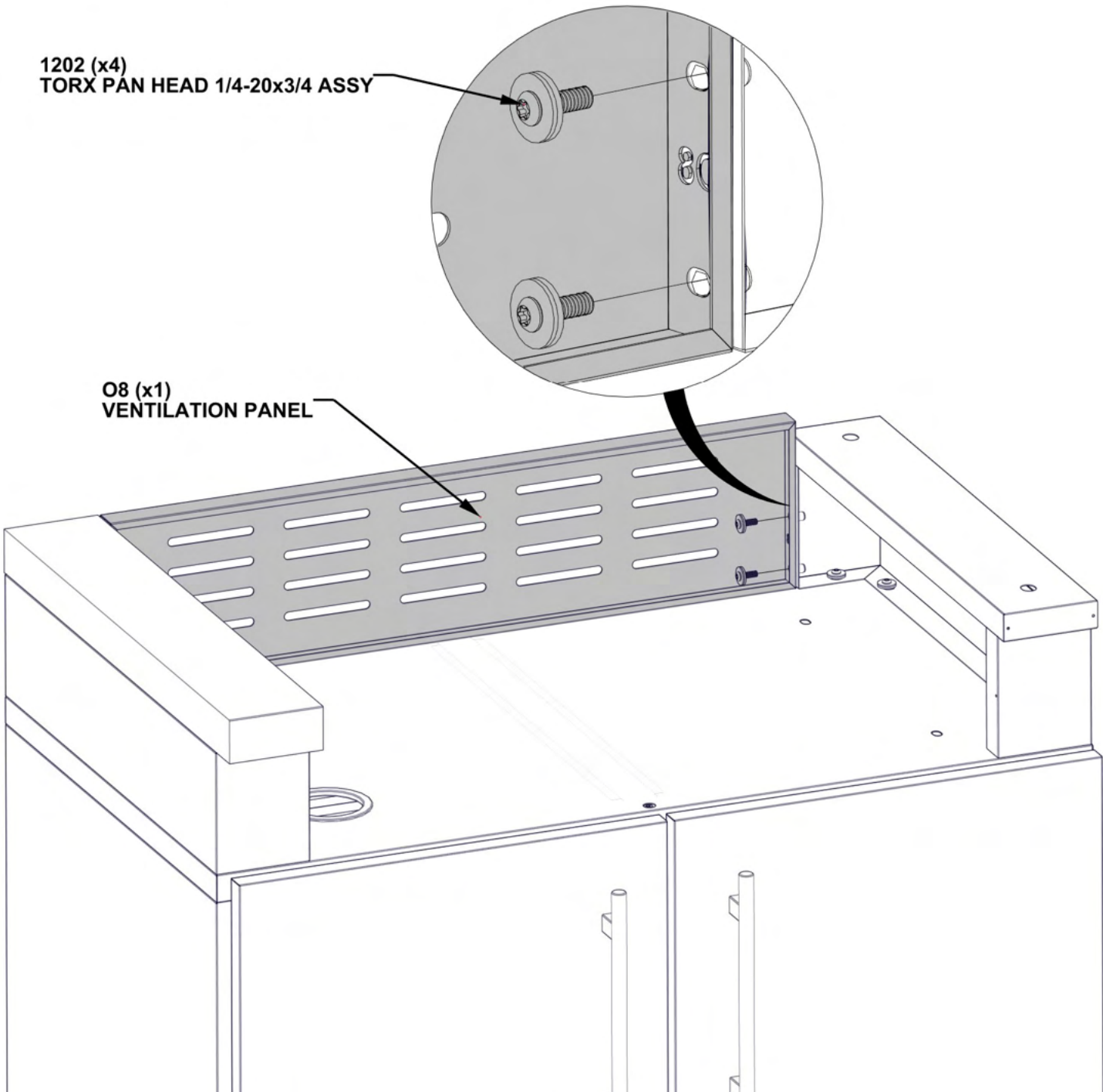


O8 VENTILATION PANEL - A4M05839
(x1) 1 3/16"x7 9/16"x31 7/16" (30x192x798)

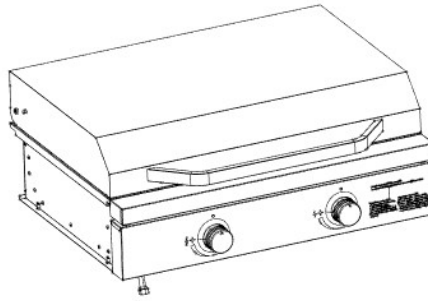
QTY	PART NUMBER	DESCRIPTION
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

NOTE: USE HARDWARE FROM PREVIOUS STEP

- USING VENTILATION PANEL PACKAGED WITH 32" GRIDDLE, INSTALL AS SHOWN BELOW.
- HARDWARE WILL BE USED IN NEXT STEP.



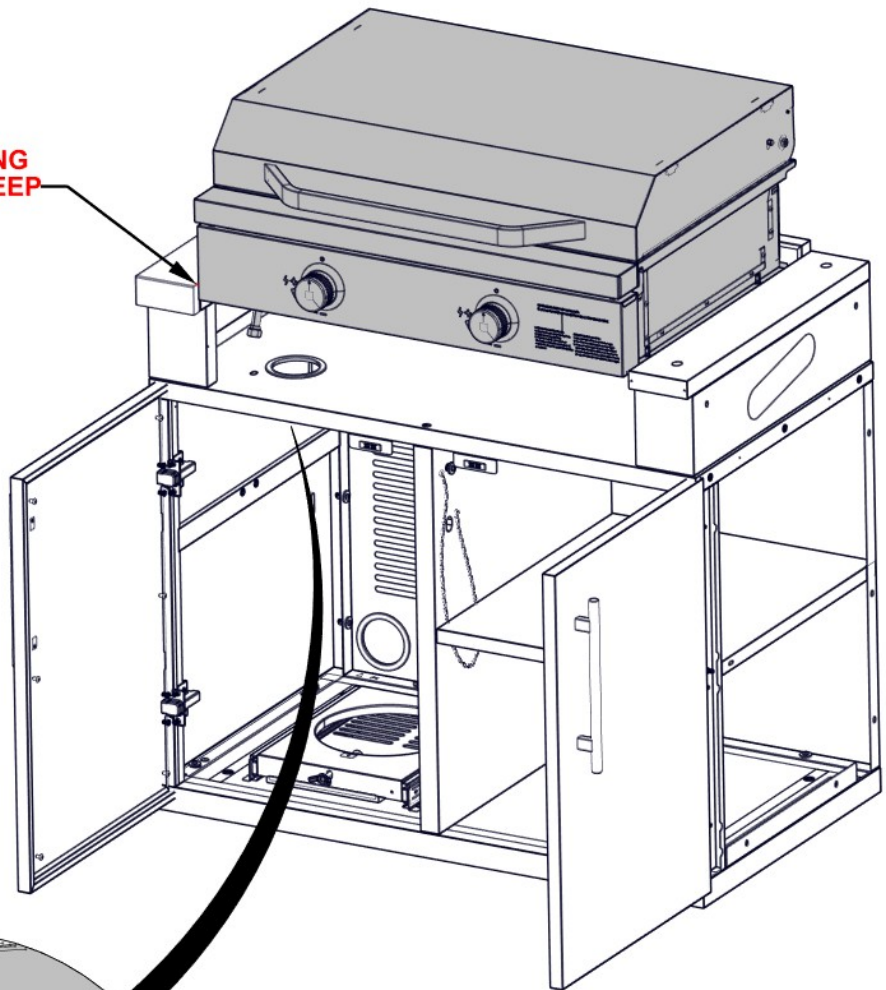
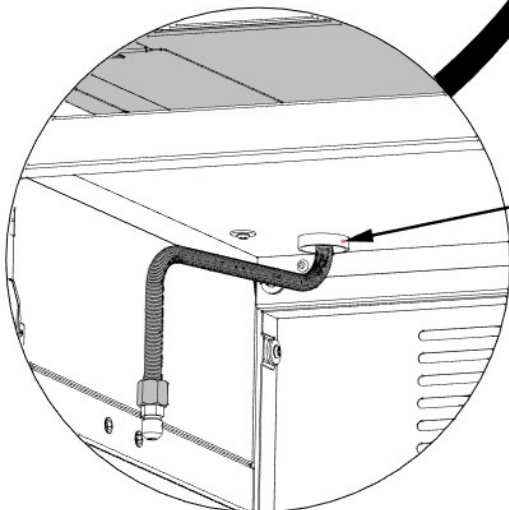
STEP 2 - GRIDDLE INSTALLATION



32" GRIDDLE ASSEMBLY

- THREE PEOPLE ARE HELPFUL FOR THIS STEP. MAKE SURE THAT CORRUGATED GAS TUBE ON BOTTOM SIDE OF GRIDDLE DOES NOT BECOME PINCHED OR DAMAGED.
- CAREFULLY LIFT GRIDDLE ABOVE OPENING IN KITCHEN. SLOWLY LOWER IN PLACE, WHILE ROUTING FLEX TUBE THRU TABLE TOP.

NOTE: WHEN LOWERING GRIDDLE IN PLACE, KEEP FINGERS CLEAR



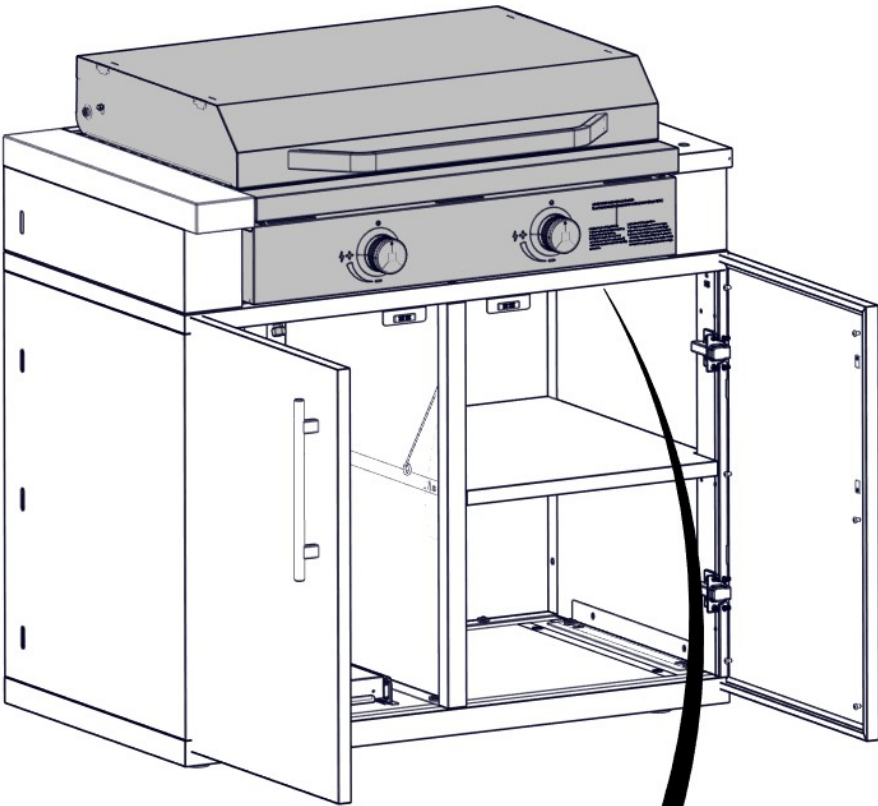
NOTE: ROUTE CORRUGATED GAS TUBE THROUGH TABLE TOP

STEP 3 - GRIDDLE INSTALLATION

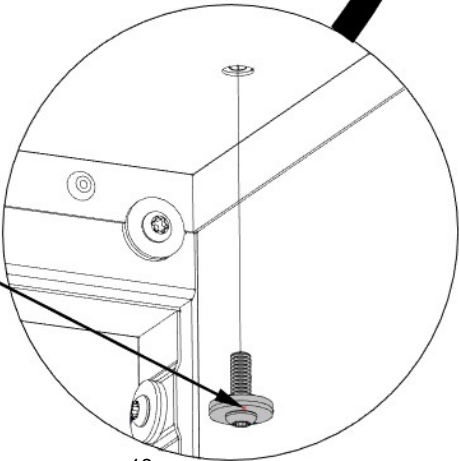
QTY	PART NUMBER	DESCRIPTION
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

- WITH GRIDDLE CENTERED IN CABINET OPENING, ALIGN
FOUR MOUNTING POINTS IN GRIDDLE WITH HOLES IN TABLE TOP

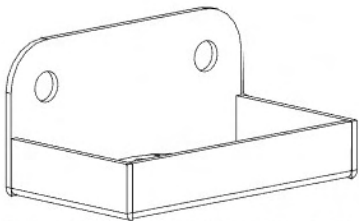
NOTE: USE HARDWARE SUPPLIED WITH APPLIANCE



1202 (x4)
TORX PAN HEAD 1/4-20x3/4 ASSY



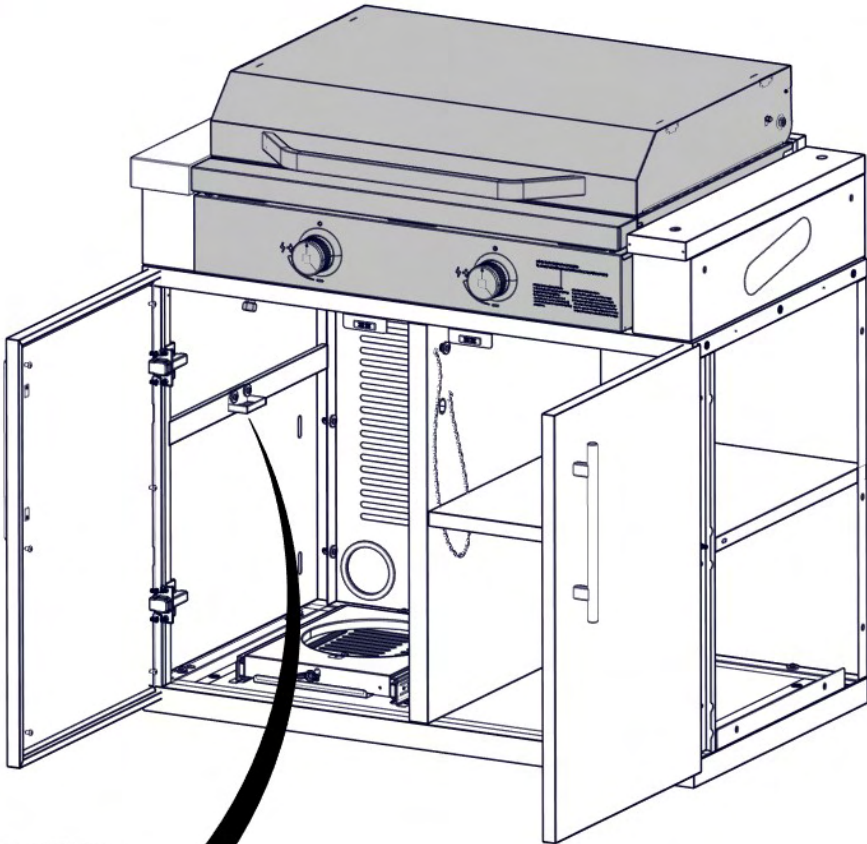
STEP 4 - GRIDDLE INSTALLATION



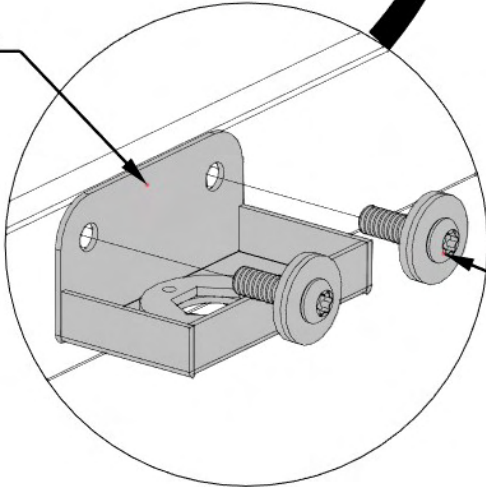
A9 HOSE BRACKET ASSEMBLY - A4M03060
(x1) 1 1/4"x1 7/16"x2 9/16" (31.5x36.5x65)

QTY	PART NUMBER	DESCRIPTION
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

- USING PROVIDED HOSE CLAMP AND HARDWARE FROM KITCHEN,
ATTACH HOSE CLAMP INSIDE OF CABINET.



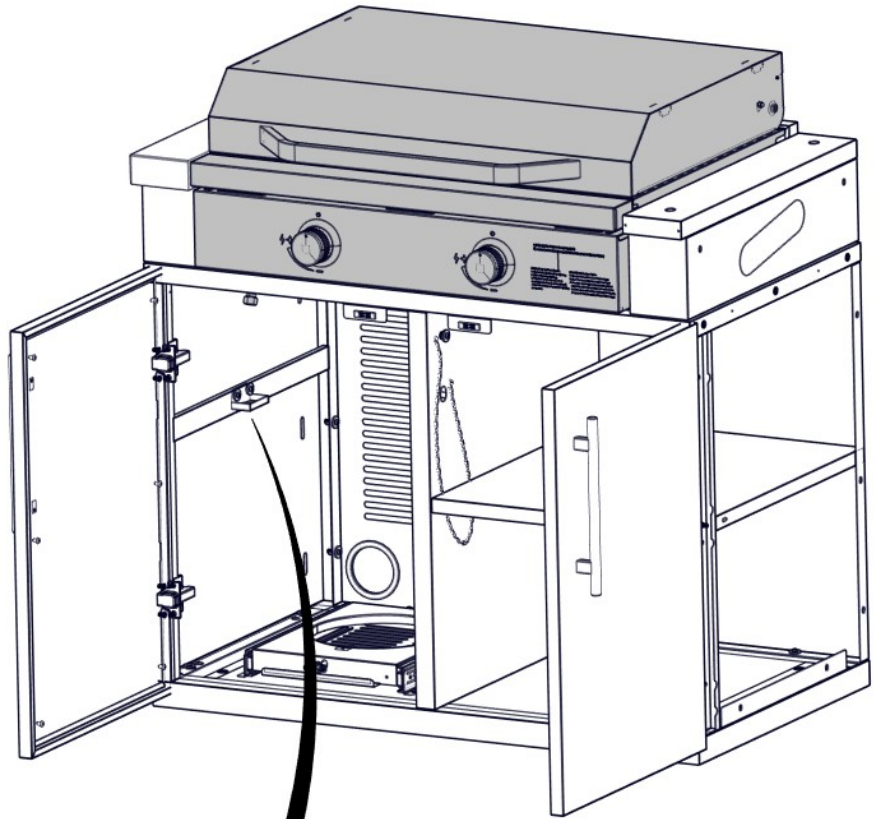
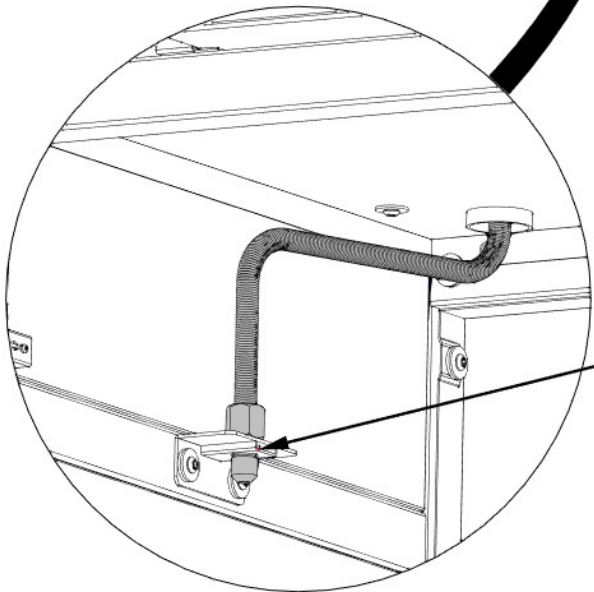
A9 (x1)
HOSE BRACKET
ASSEMBLY



1202 (x2)
TORX PAN HEAD 1/4-20x3/4 ASSY

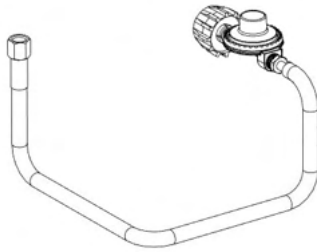
STEP 5 - GRIDDLE INSTALLATION

- INSERT BRASS CONNECTOR ATTACHED TO FLEX TUBE INTO HOSE CLAMP. MAKE SURE HEX CONNECTOR SITS FLUSH AGAINST BRACKET AND FIRMLY IN PLACE.



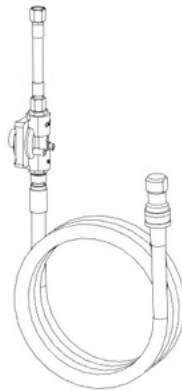
MAKE SURE HEX CONNECTOR IS FLUSH AGAINST BRACKET AND FIRMLY IN PLACE.

**YOUR GRIDDLE IS SETUP TO USE LIQUID PROPANE GAS.
REFER TO STEPS 5 - 7: LIQUID PROPANE CONNECTION**

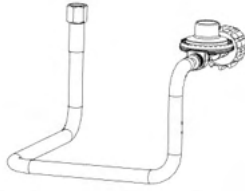


**IF YOU ARE WANTING TO CONVERT YOUR GRIDDLE TO USE NATURAL
GAS REFER TO STEPS 8 - 23: NATURAL GAS CONVERSION**

**NATURAL GAS CONVERSION KIT WILL BE
NEEDED (9250246 AVAILABLE UPON REQUEST)**



STEP 6 - LIQUID PROPANE CONNECTION

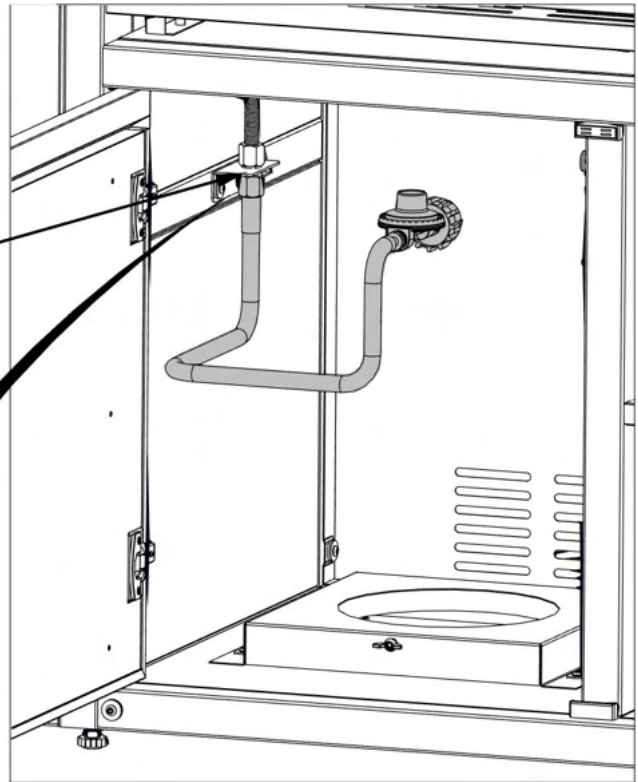
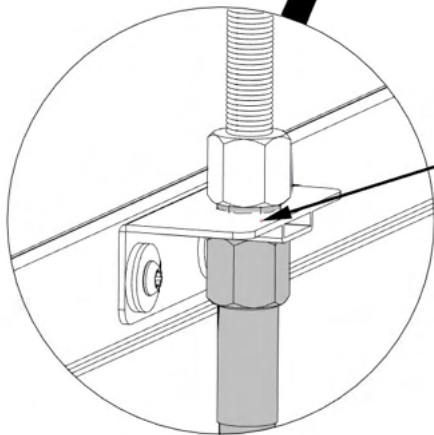


SUPPLIED GAS
REGULATOR HOSE

THE GAS PRESSURE REGULATOR SUPPLIED WITH THIS GRIDDLE MUST BE USED. REPLACEMENT REGULATORS CAN BE OBTAINED BY CONTACTING CUSTOMER SERVICE.

**DO NOT ATTEMPT TO ADJUST OR REPAIR A REGULATOR
(OPERATING PRESSURE: 11" (27.9 cm) WCP)**

**CONNECT REGULATOR HOSE BY
THREADING NUT CLOCKWISE.
TIGHTEN WITH WRENCH.**



SUPPLIED GAS
REGULATOR HOSE

STEP 7A - LIQUID PROPANE CONNECTION

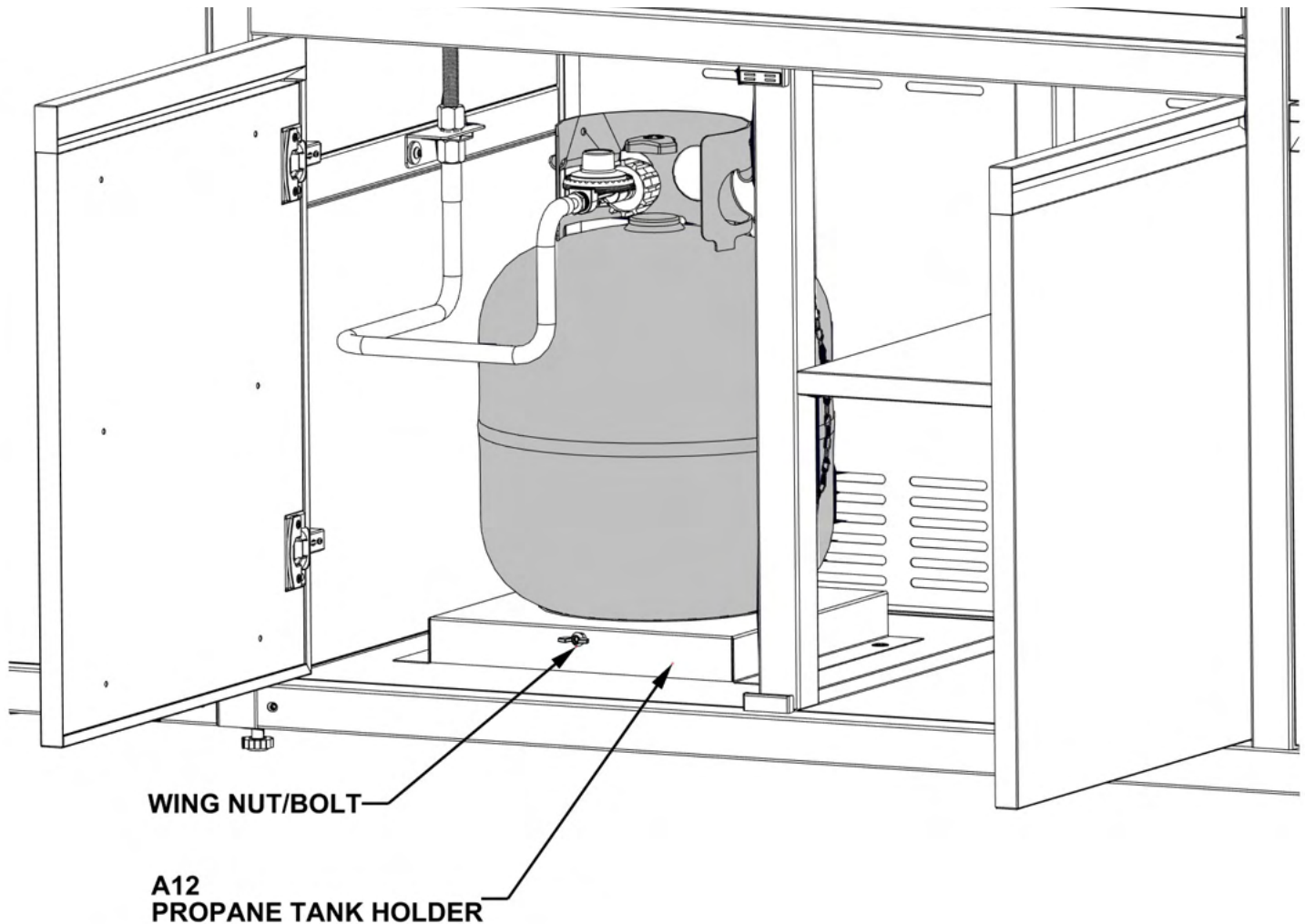
LIQUID PROPANE (L.P.) GAS CONNECTING SYSTEM:

This griddle is equipped for use with a 20lb LP gas fuel tank (fuel tank not supplied, must be purchased separately).

Any brand of 20lb LP gas fuel tank is acceptable for use with the griddle provided they are compatible with the tank holder.

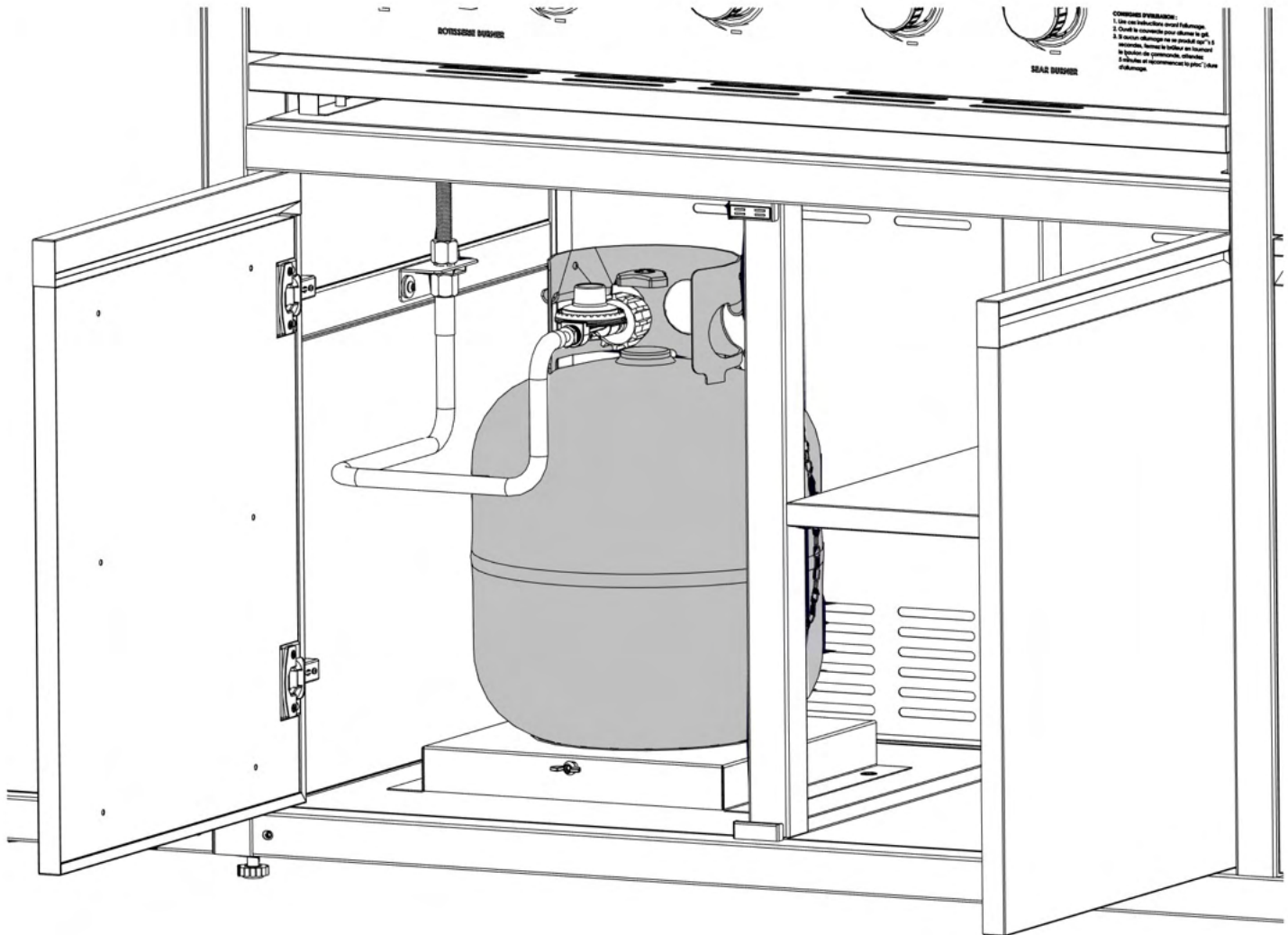
The griddle is also design-certified by CSA International for local LP gas supply. The 20lb LP gas fuel tank must be mounted and secured.

1. Open Cabinet Doors
2. Loosen the tank holder wing nut/bolt
3. Place 20lb LP gas fuel tank into the tank holder under the griddle.
4. Clockwise tighten the wing nut/bolt against the bottom collar of the 20lb LP gas fuel tank to secure.
5. Do not lean over the tank. Always keep the cylinder in an upright position to provide vapor withdrawal.



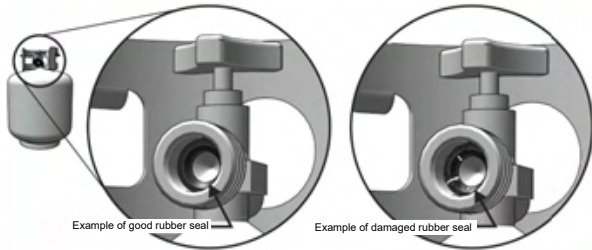
STEP 7B - LIQUID PROPANE CONNECTION

1. Check that the 20lb LP gas fuel tank is in the "OFF" position. If not, turn the valve clockwise until it stops.
2. Check that the 20lb LP gas fuel tank valve has the proper type-1 external male thread connections per ANSI Z21.81.
3. Check that the burner control knobs are in the "OFF" position.
4. Remove any debris and inspect the valve connections, ports, and gas pressure regulator/hose assembly for damage.
5. Using your hand, turn the gas pressure regulator/hose assembly clockwise to connect to the 20lb LP gas fuel tank as shown. Hand tighten only. Use of a wrench could damage the quick coupling nut.
6. Open the tank valve fully by turning the valve counterclockwise. Wait a few minutes for gas to move through the gas line.



STEP 8 - VISUAL INSPECTION FOR CGA 791 CONNECTION

Cylinder face elastomer face seal element on CGA 791 connection could overtime, show marked and visible damage or deterioration that might cause a leak even when connection is tightened. Visually inspect the seal every time a LP Gas Cylinder is replaced or refilled. If any seal is showing signs of damage or deterioration as those illustrated in the picture, including visible cracks and pitting, tank must be returned to retailer.



Checking for Leaks

After installing the griddle and the griddle is well fixed to the enclosure:

1. Before lighting the griddle, test all connections by brushing on an approved non-corrosive leak-detection solution. Bubbles will show a leak.
2. If a leak is found, turn the tank valve off and do not use the griddle. Contact a qualified gas technician to make repairs.



Disconnecting the Griddle

Disconnect 20 lb LP gas fuel tank (if present) and remove the 20 lb LP gas fuel tank from the griddle cabinet.

1. check that the 20 lb LP gas fuel tank is in the "Off" position. If not, turn the valve clockwise until it stops.
2. Using your hand, turn the gas pressure regulator/hose assembly counter- clockwise to disconnect to the 20 lb LP gas fuel tank.

Warning:

Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

⚠ WARNING



Fire Hazard

**Do not use griddle near combustible materials.
Do not store combustible materials near griddle.
Doing so can result in death or fire.**

⚠ WARNING



Explosion Hazard

Use a new CSA International approved "outdoor" gas supply line.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 11" (28 cm) water column.

Examples of a qualified person include:

**licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.**

Failure to do so can result in death, explosion, or fire.

Warning:

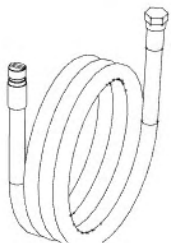
The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).

The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

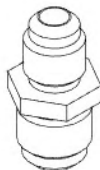
STEP 9 - NATURAL GAS CONVERSION KIT (9250246)

(SOLD SEPARATELY)

PARTS LIST



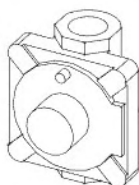
NATURAL GAS ASSEMBLY
(x1)



5/8" OUTLET CONNECTOR
(x1)



3/4" OUTLET CONNECTOR
(x1)



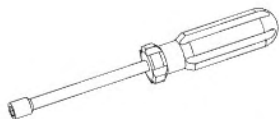
NATURAL GAS REGULATOR
(x1)



CONNECTING HOSE
(x1)



STOPPER BRACKET
(x2)



6mm SOCKET DRIVER
(x1)



9240742 CONVERTED LABEL
(x1)

REMINDER:

PLEASE KEEP THE MAIN BURNER BRASS LP ORIFICES, BACK BURNER ORIFICE AND ORIGINAL LP REGULATOR. JUST IN CASE YOU WANT TO CHANGE BACK FROM NATURAL GAS (NG) TO LIQUID PROPANE (LP).

STEP 10 - NATURAL GAS CONVERSION

WARNING! FAILURE TO READ THESE WARNINGS COULD RESULT IN A FIRE OR EXPLOSION THAT COULD CAUSE SERIOUS BODILY INJURY, DEATH OR PROPERTY DAMAGE.

The appliance shall be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi (3.5 kPa).

Natural Gas Conversion must be performed by a **QUALIFIED GAS TECHNICIAN ONLY**. The **QUALIFIED GAS TECHNICIAN** should ensure compliance of local codes, including but not limited to, requirements and installation of grill regulator.

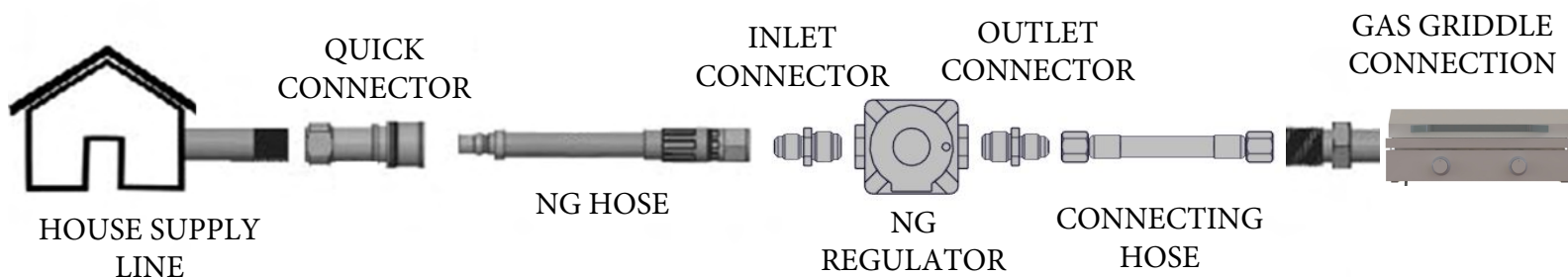
DO NOT ATTEMPT TO CONVERT YOURSELF. Improper conversion could result in a gas leak, which could cause a fire or explosion and cause serious bodily injury, death or property damage. Leaks due to improper conversion could occur immediately or slowly over time. If you hear any unusual noises or leaks, smell gas or unusual odors, or notice anything unusual with the operation of your gas appliance after the installation, immediately shut off the gas supply and discontinue use until the appliance is repaired by a **QUALIFIED GAS TECHNICIAN**.

Below parts are needed for natural gas conversion:
INCLUDED:

- NATURAL GAS ORIFICES (PRE-INSTALLED IN GRIDDLE)
- QUICK CONNECTOR
- NATURAL GAS HOSE
- 4" WATER COLUMN REGULATOR
- 6mm SOCKET DRIVER
- CONNECTING HOSE

NOT INCLUDED:

- HOUSE SUPPLY LINE
- WRENCH
- PHILLIPS SCREWDRIVER

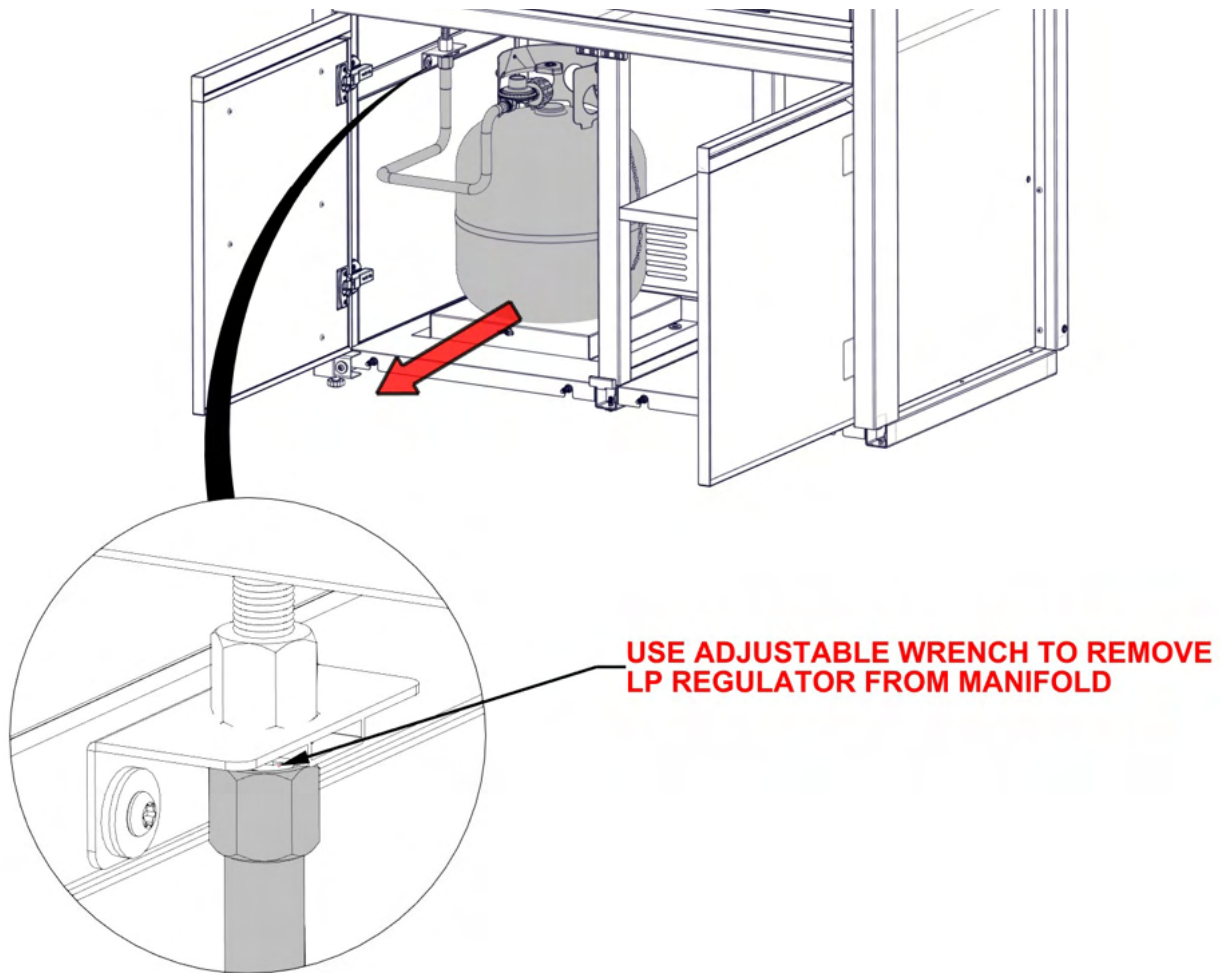


STEP 11 - NATURAL GAS CONVERSION

1. Turn off the main gas supply valve.
2. Disconnect LP gas fuel tank (if present).
3. Turn off all burner control valves.
4. Remove the LP gas fuel tank (if present) from the cabinet.
5. Use an adjustable wrench to remove the LP regulator from the manifold.

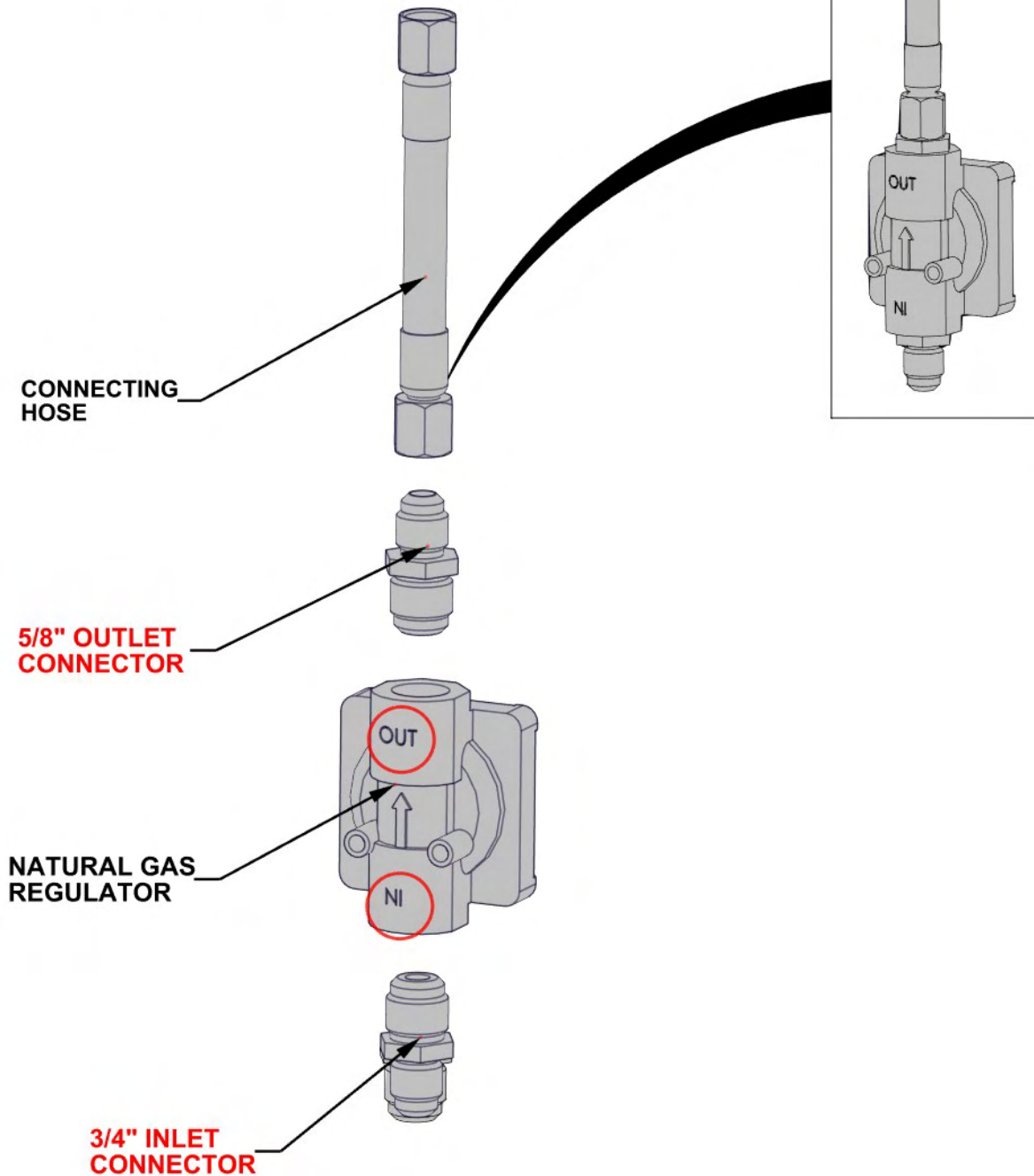
REMINDER:

PLEASE KEEP THE ORIGINAL LP REGULATOR, JUST IN CASE YOU WANT TO CHANGE BACK FROM NATURAL GAS (NG) TO LIQUID PROPANE (LP).



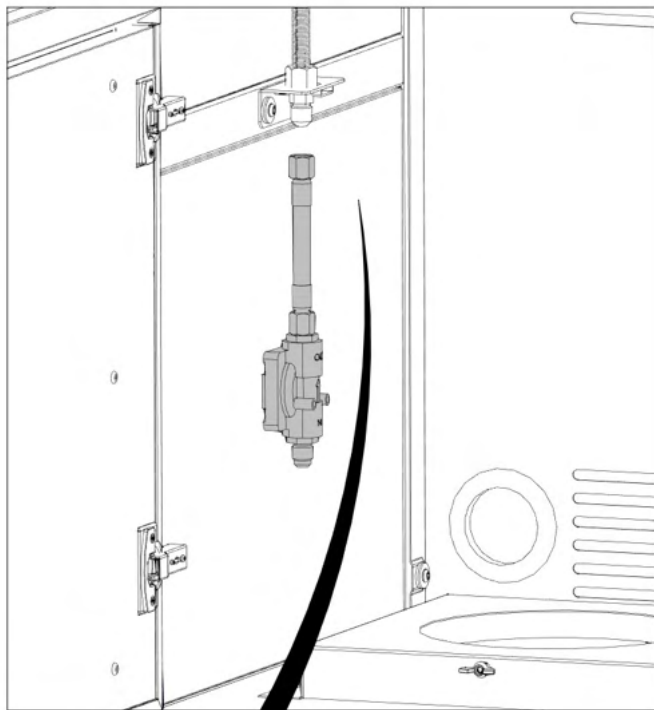
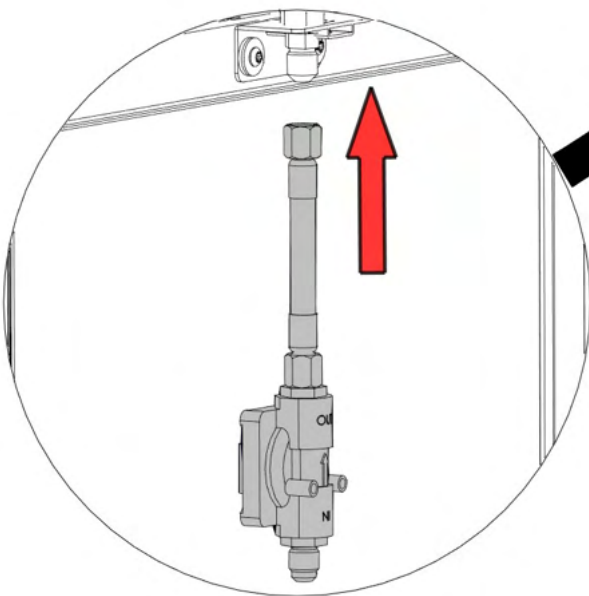
STEP 12A - NATURAL GAS CONVERSION

1. USE ADJUSTABLE WRENCH TO INSTALL INLET CONNECTOR AND OUTLET CONNECTOR TO NATURAL GAS REGULATOR.
2. INSTALL CONNECTING HOSE TO OUTLET CONNECTOR.
NOTE THE ORIENTATION OF CONNECTORS AS SHOWN BELOW.

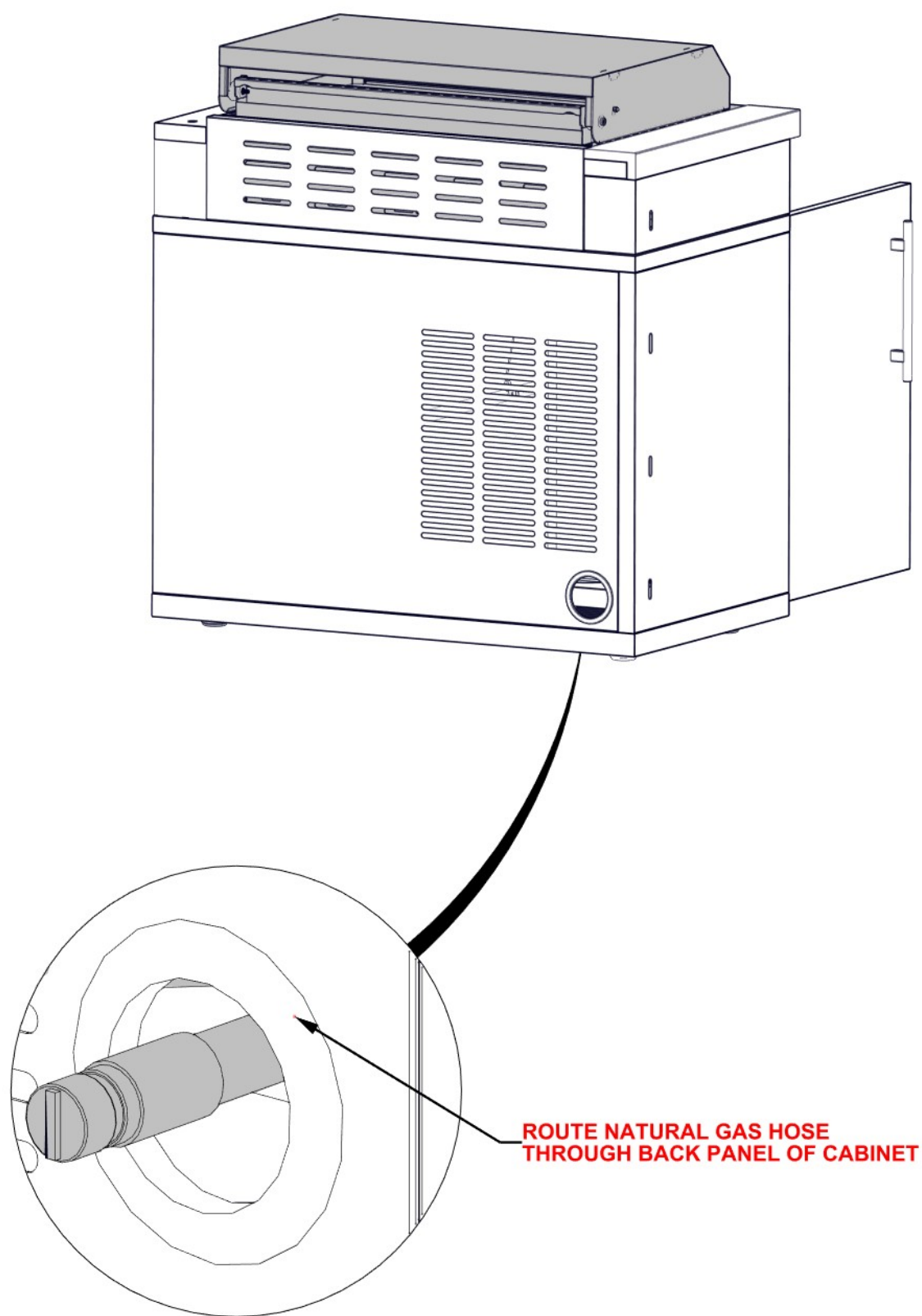


STEP 12B - NATURAL GAS CONVERSION

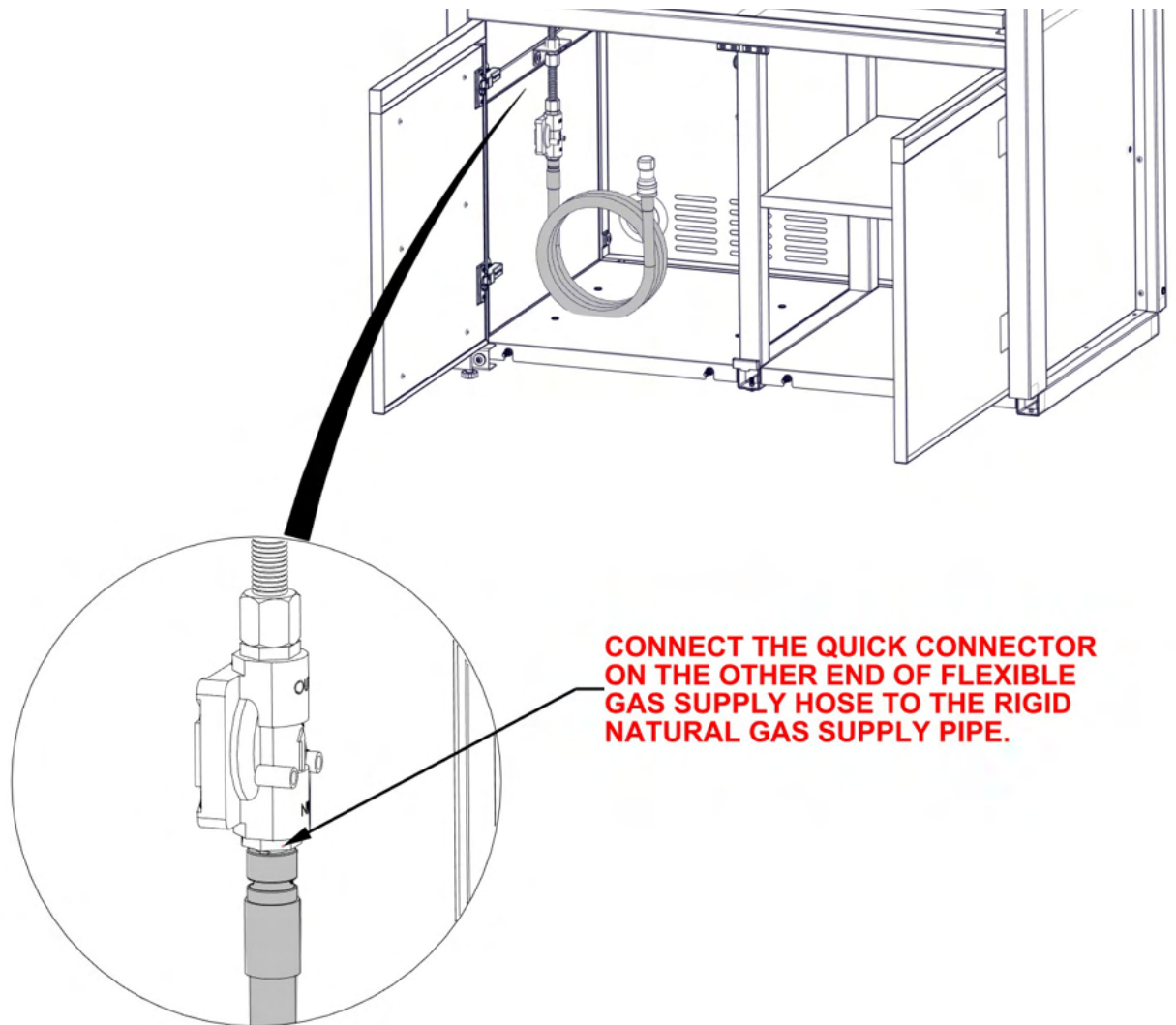
1. USE AN ADJUSTABLE WRENCH TO INSTALL CONNECTING HOSE TO MANIFOLD AND SECURE.



STEP 13A - NATURAL GAS CONVERSION



STEP 13B - NATURAL GAS CONVERSION

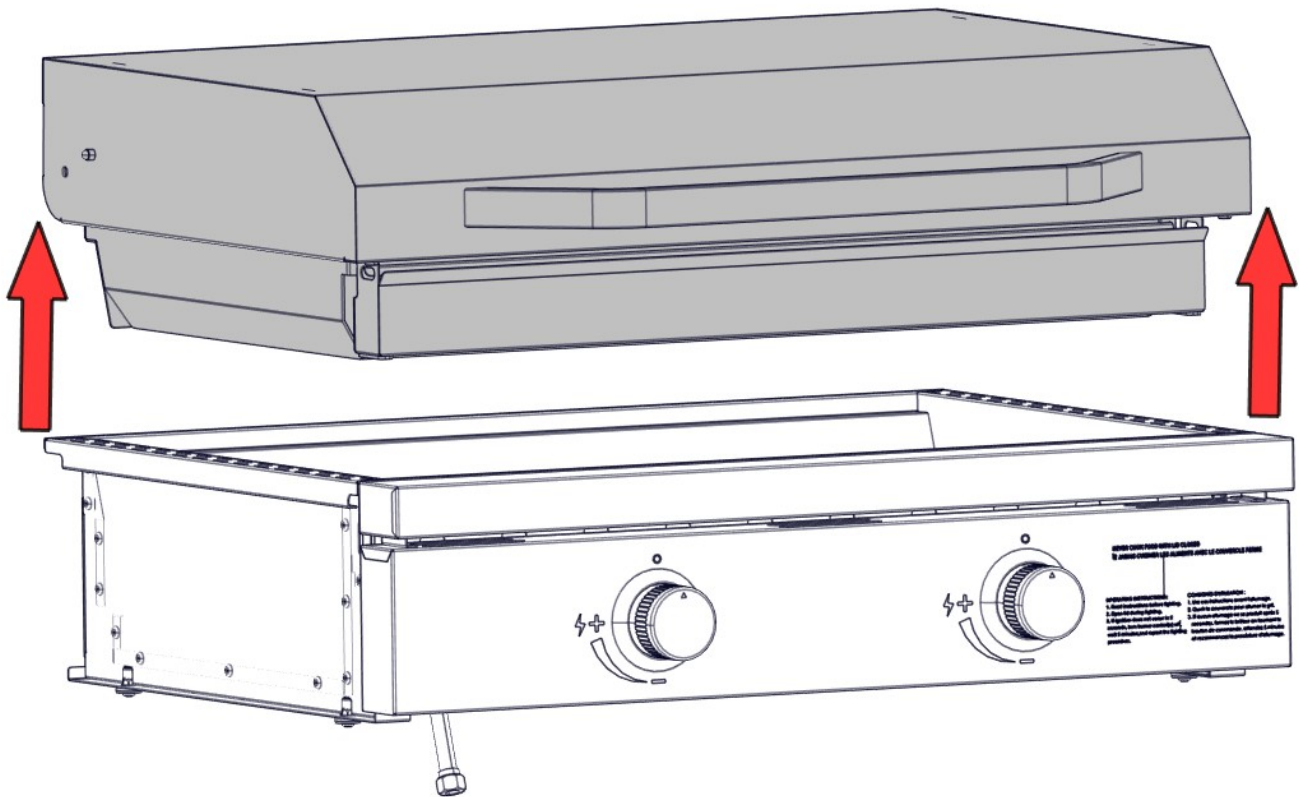


**NOTE: PLEASE LEAK TEST ALL CONNECTION AFTER
NATURAL GAS CONVERSION INSTALLATION IS COMPLETE.**

STEP 14 - CHANGING ORIFICES (NATURAL GAS)

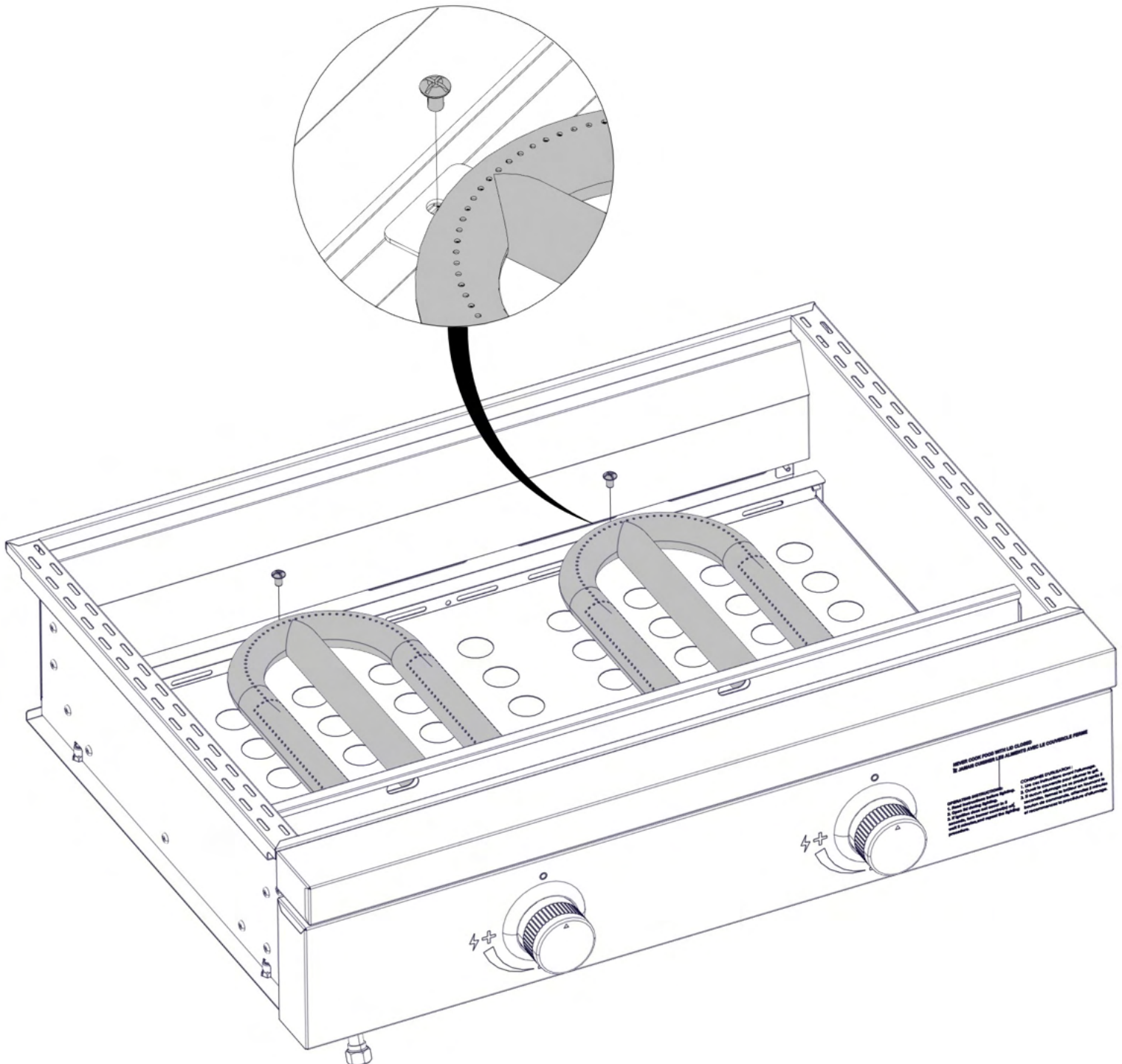
NOTE: FOR STEPS 14 - 18

REMOVE THE LID AND GRIDDLE PLATE ASSEMBLY FROM THE GRIDDLE FIREBOX.



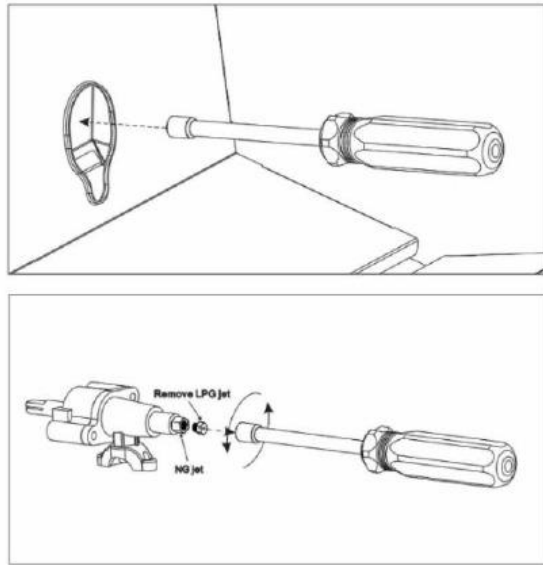
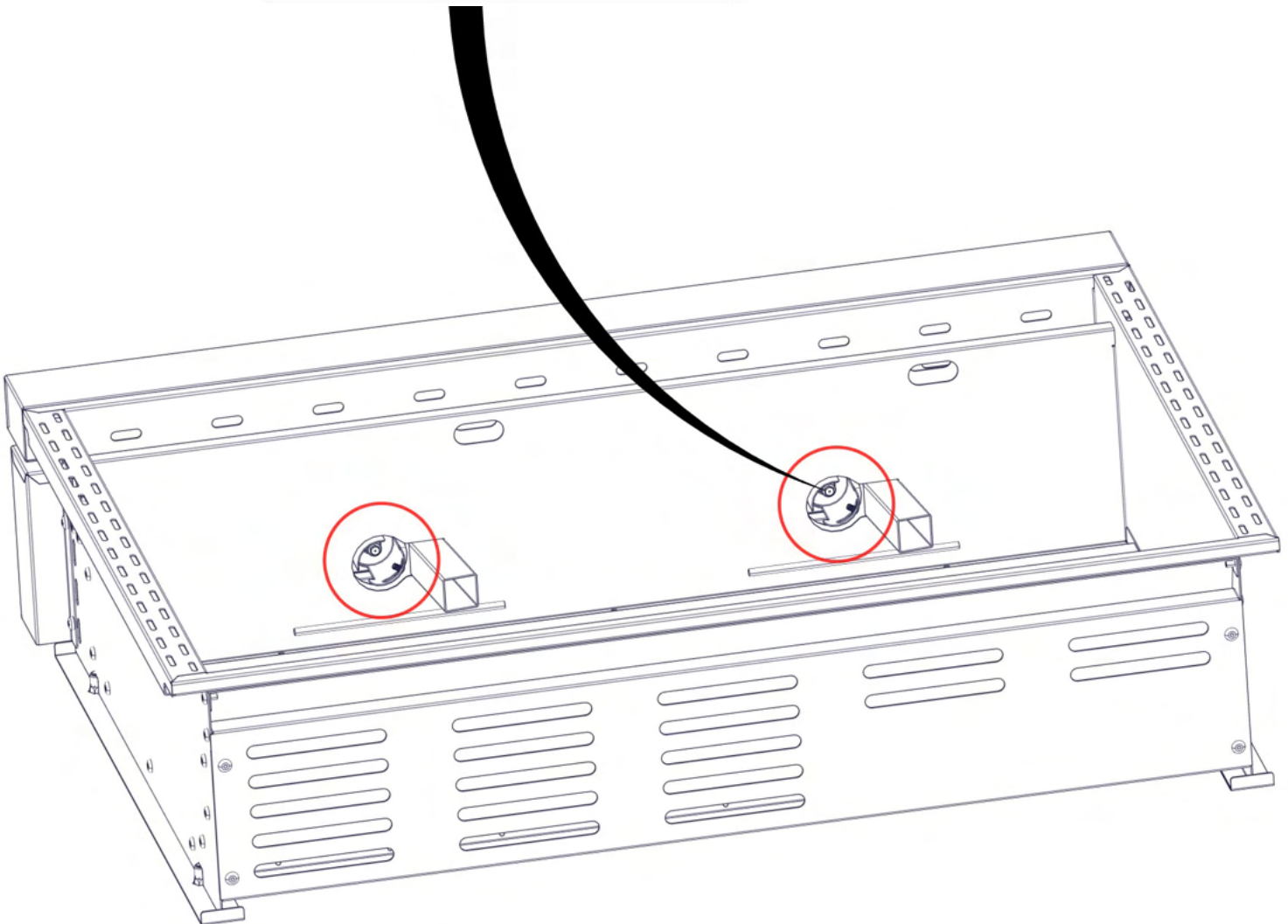
STEP 15 - CHANGING MAIN TUBE BURNER ORIFICES (NATURAL GAS)

1. REMOVE THE SCREW HOLDING EACH U-BURNER TO THE SUPPORT BRACKET.
2. LIFT AND SLIDE EACH BURNER OUT AND SET ASIDE.



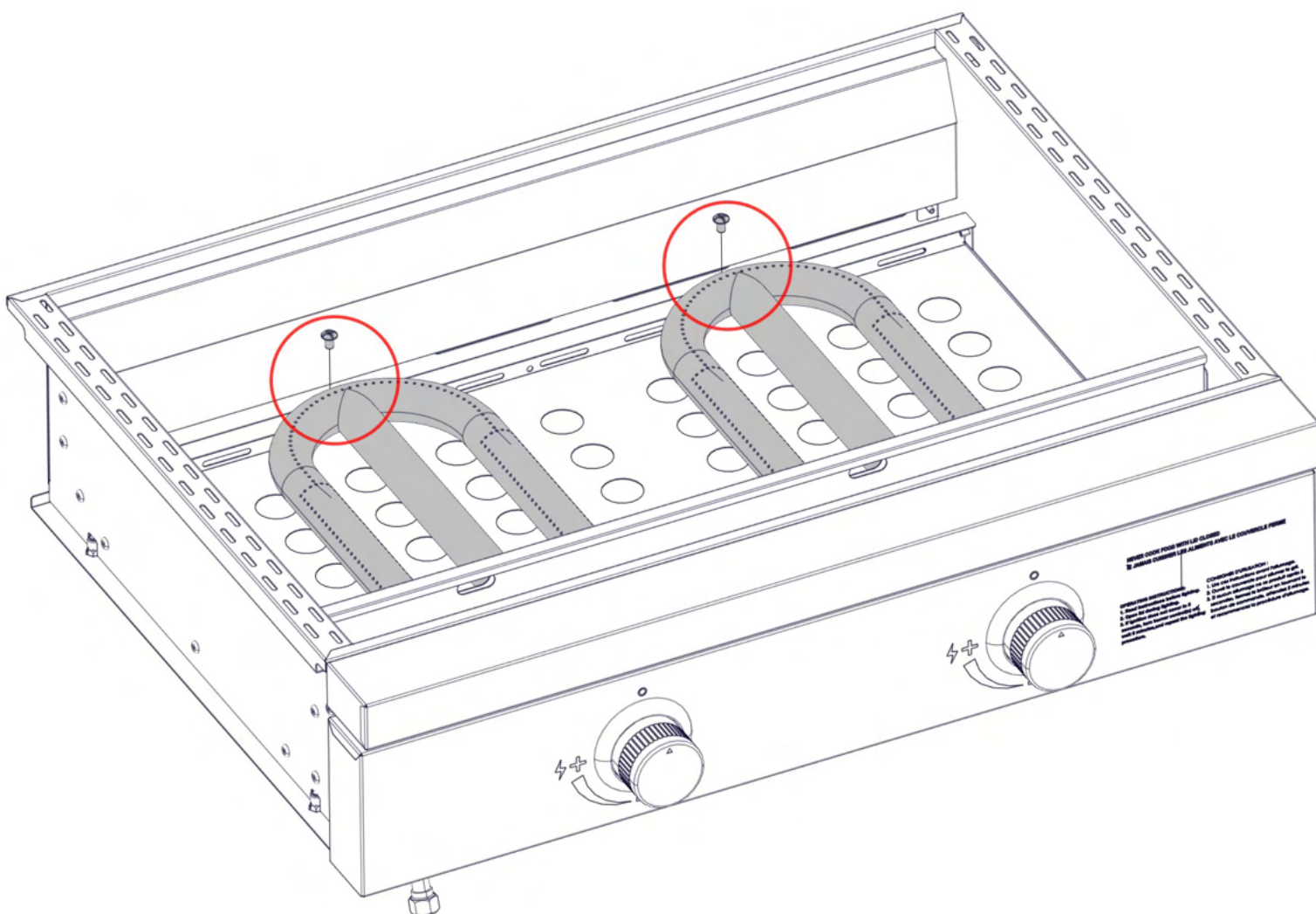
STEP 16 - CHANGING MAIN TUBE BURNER ORIFICES (NATURAL GAS)

REMOVE EACH LIQUID PROPANE ORIFICE FROM TUBE BURNER USING PROVIDED 6mm SOCKET DRIVER



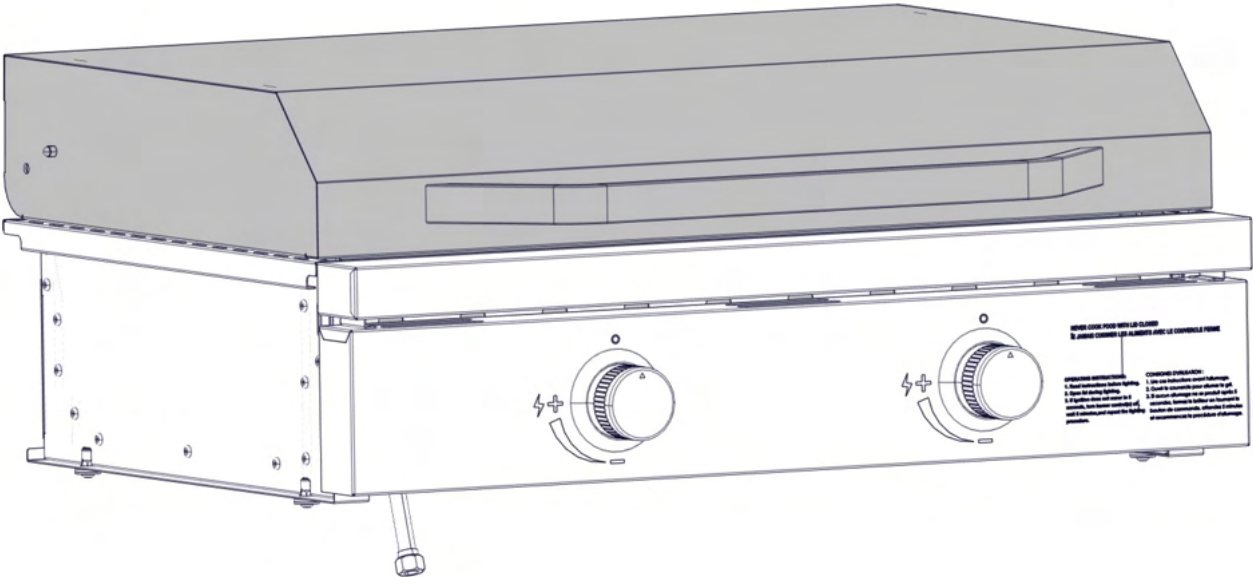
STEP 17 - CHANGING MAIN TUBE BURNER ORIFICES (NATURAL GAS)

RE-INSTALL U-BURNERS AND SCREWS



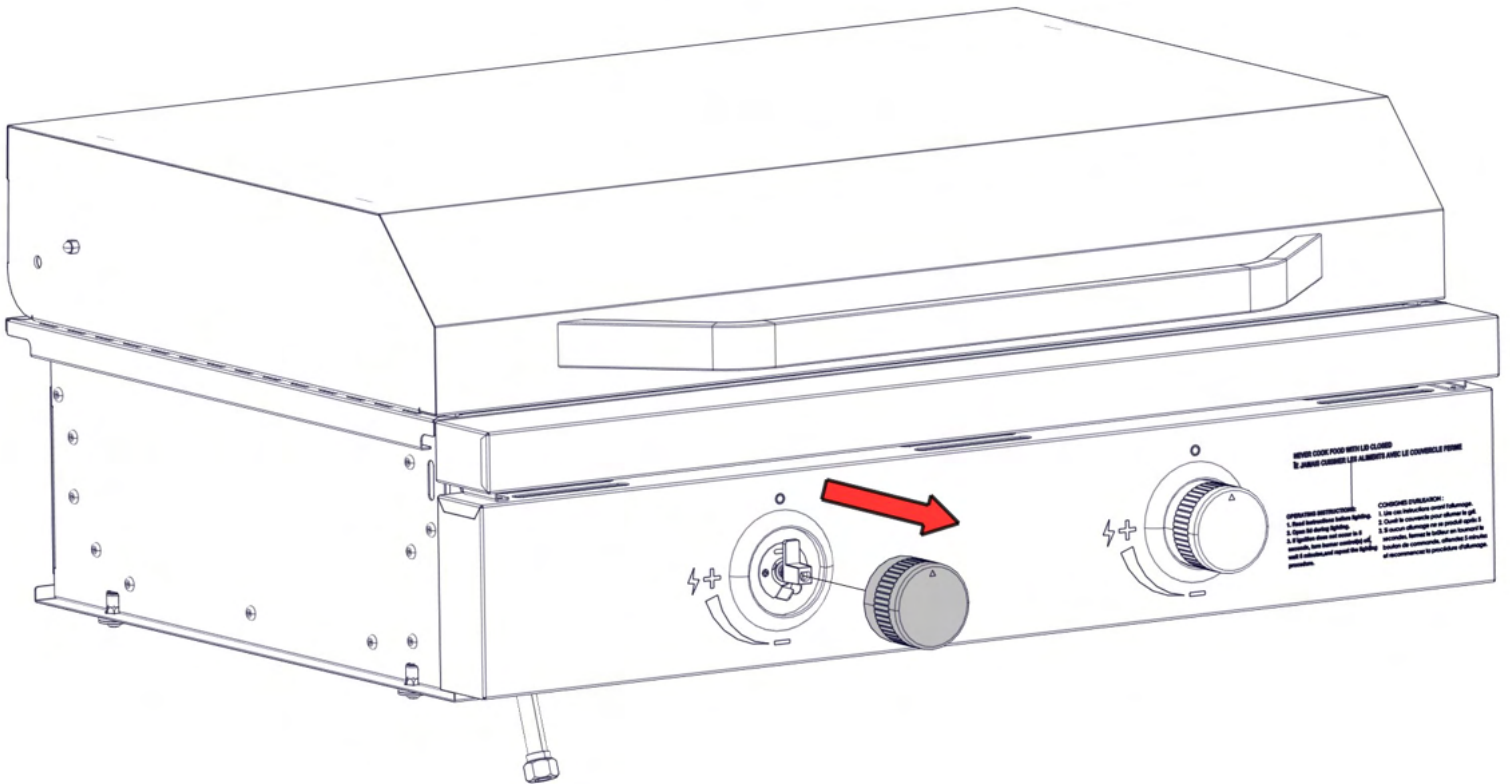
STEP 18 - CHANGING ORIFICES (NATURAL GAS)

RE-INSTALL THE LID AND GRIDDLE PLATE ASSEMBLY TO THE GRIDDLE BOX



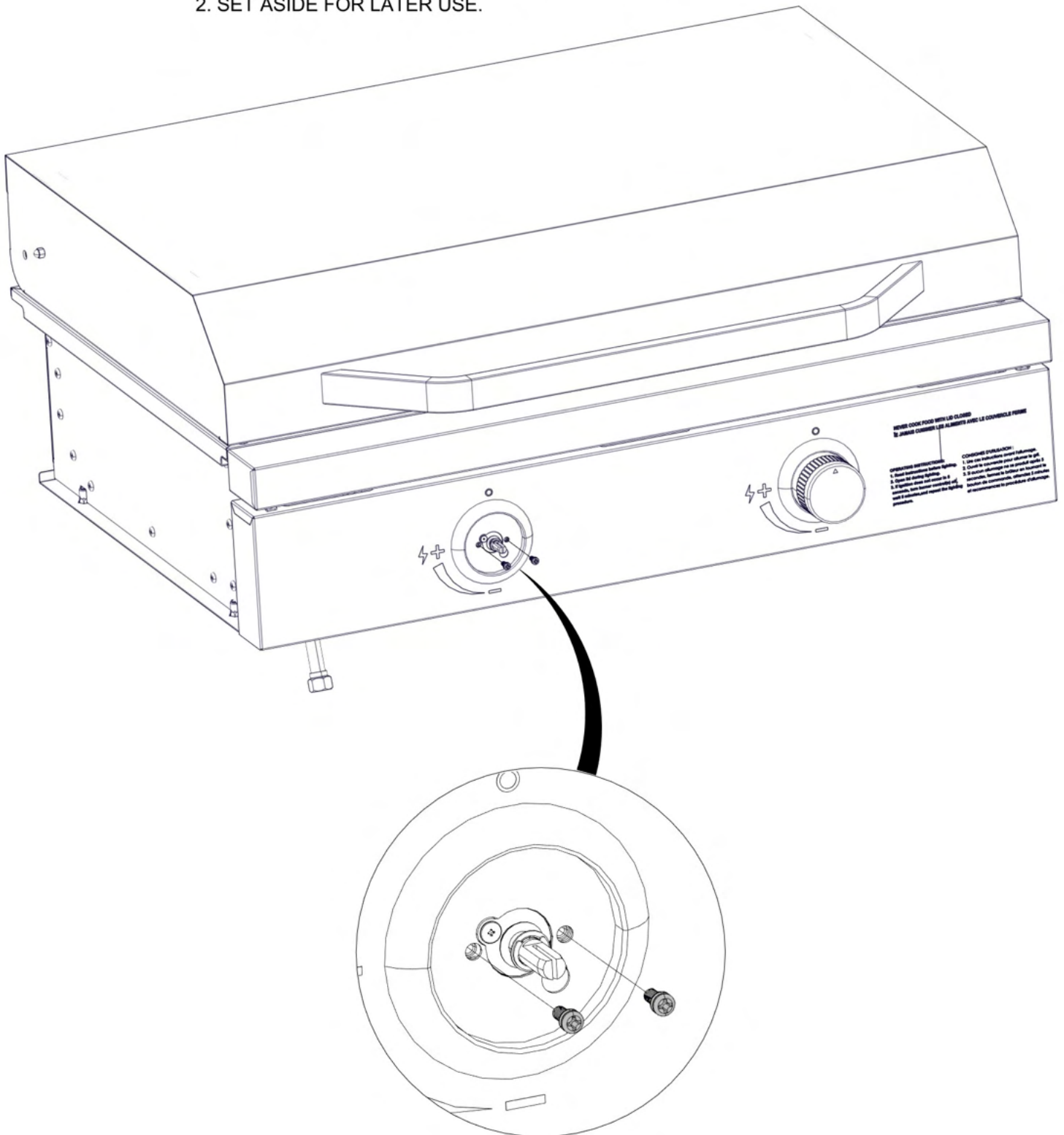
STEP 19 - INSTALLING STOPPER BRACKETS (NATURAL GAS)

1. PULL THE KNOB OFF FROM THE FRONT OF THE GRIDDLE.
2. SET ASIDE FOR LATER USE.



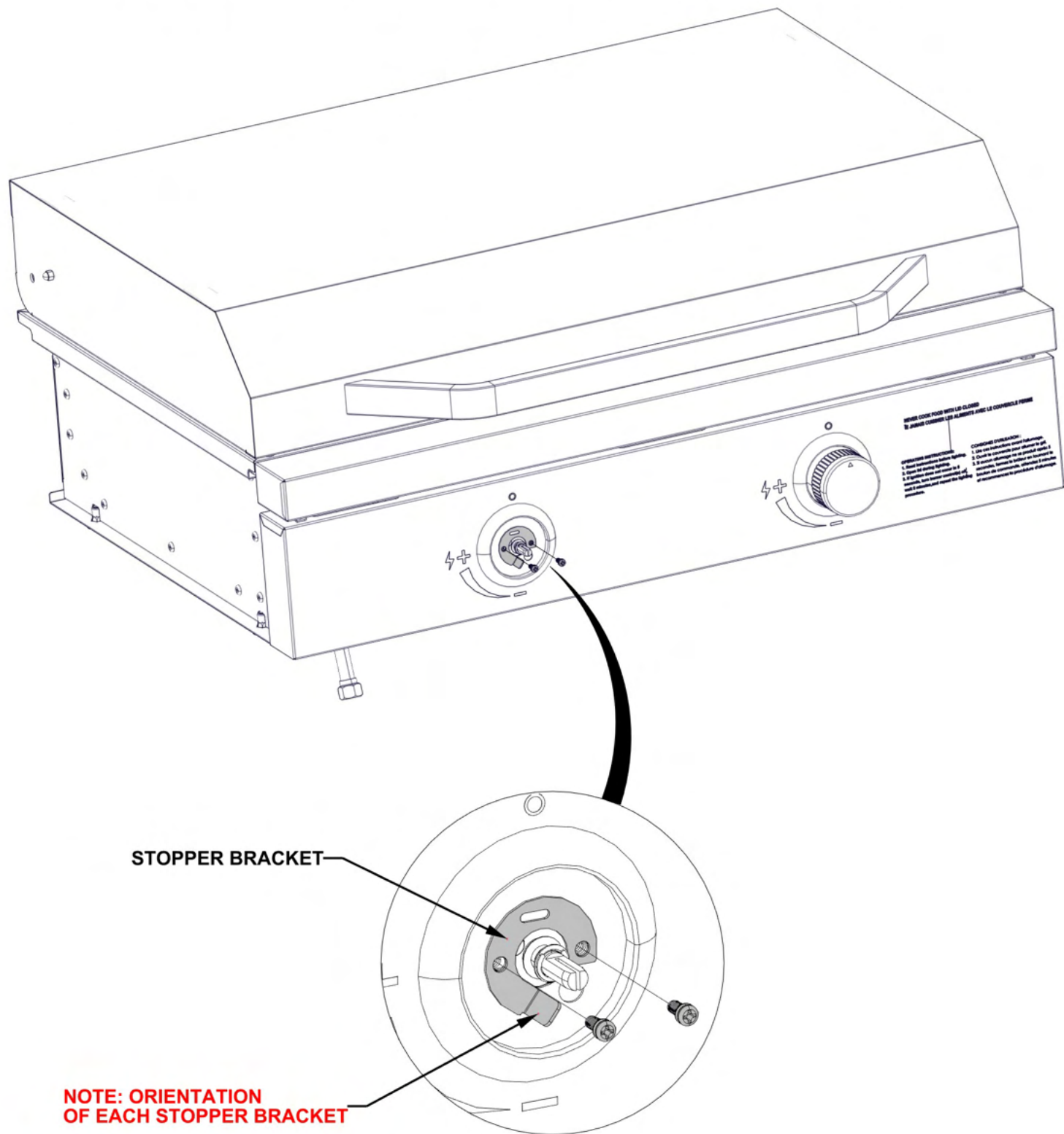
STEP 20 - INSTALLING STOPPER BRACKETS (NATURAL GAS)

1. REMOVE THE TWO SCREWS FROM THE KNOB.
2. SET ASIDE FOR LATER USE.



STEP 21 - INSTALLING STOPPER BRACKETS (NATURAL GAS)

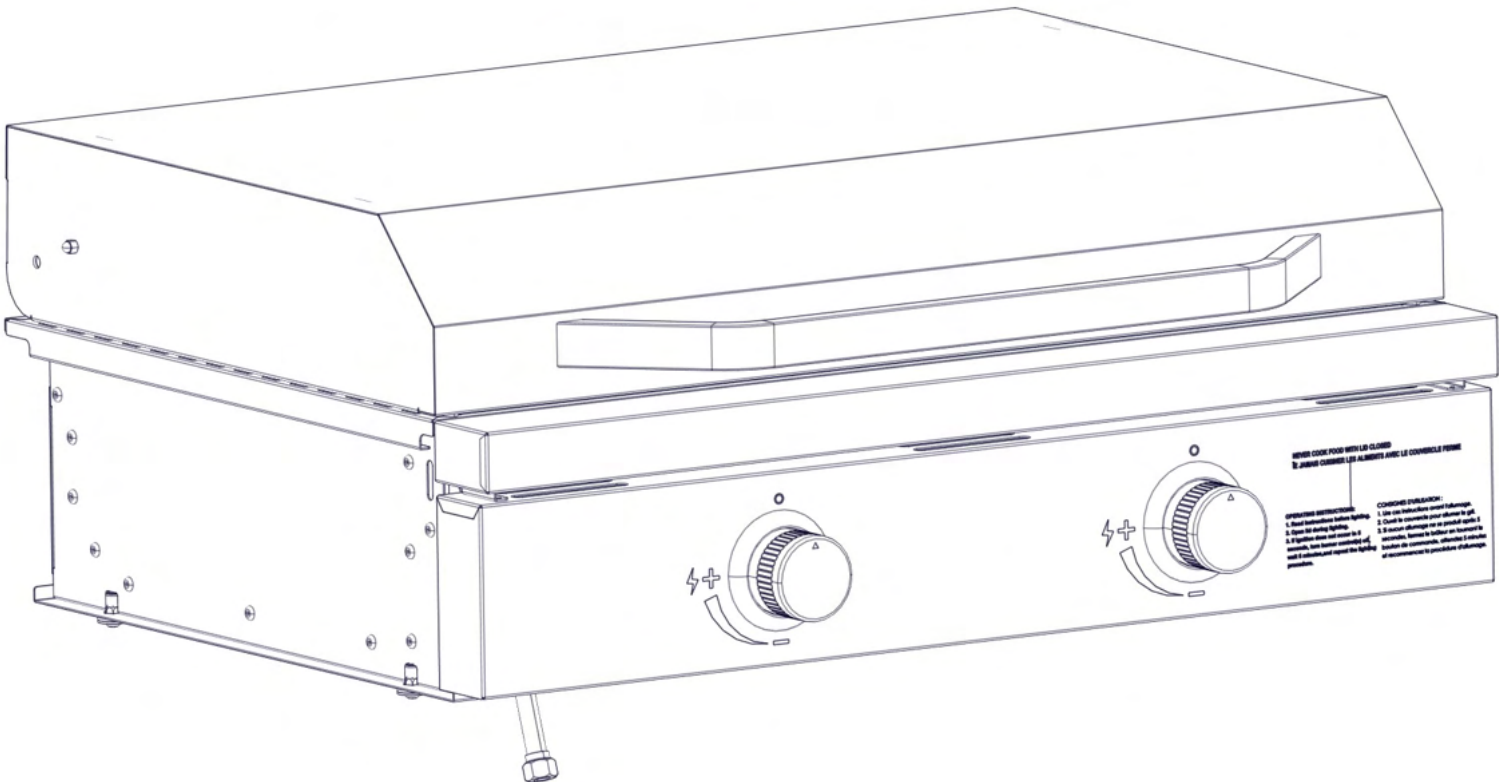
1. ATTACH STOPPER BRACKET TO KNOB USING SCREWS FROM PREVIOUS STEP.
NOTE: ORIENTATION OF EACH STOPPER BRACKET IS IMPORTANT AS SHOWN BELOW.



STEP 22 - INSTALLING STOPPER BRACKETS (NATURAL GAS)

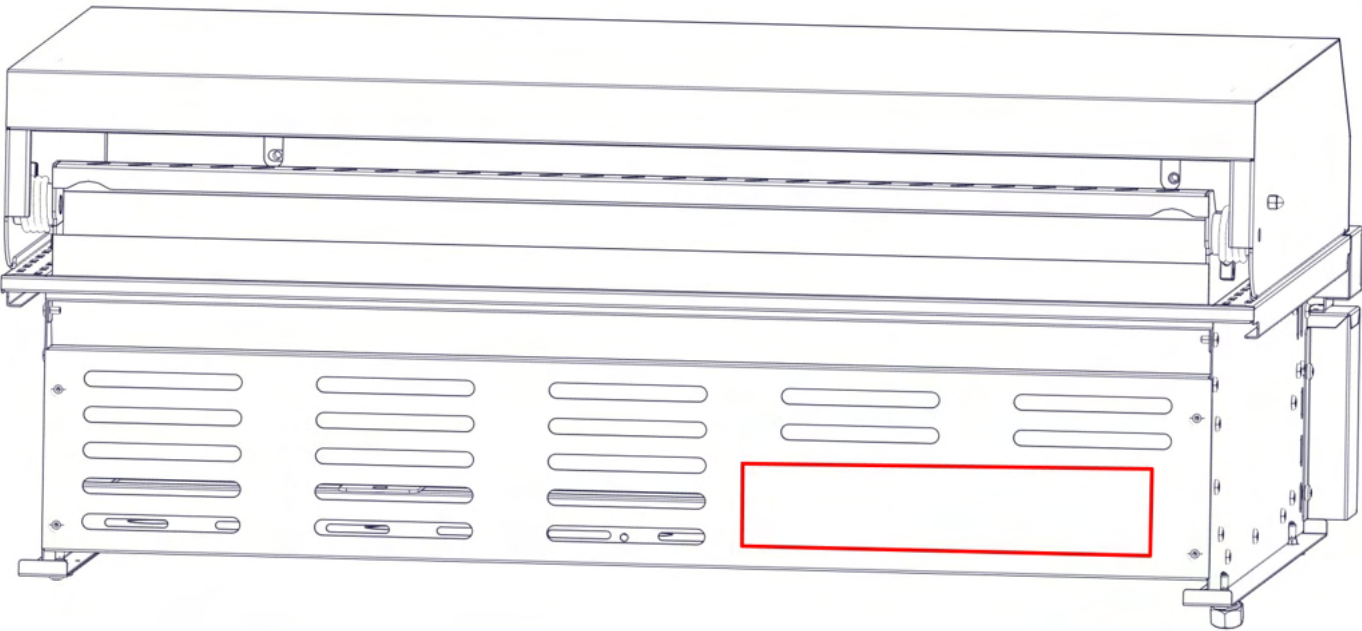
RE-INSTALL KNOB TO FRONT OF GRIDDLE

REPEAT STEPS 19 - 21 FOR ALL KNOBS



STEP 23 - GRIDDLE

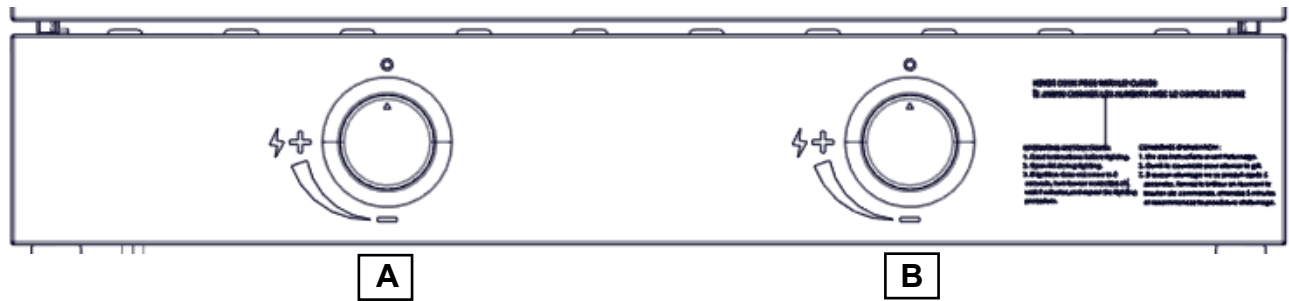
ONCE CONVERSION IS COMPLETE, APPLY LABEL IN THE APPROXIMATE LOCAITON SHOWN BELOW
(BOTTOM RIGHT CORNER ON BACKSIDE OF GRIDDLE)



OUTDOOR GRIDDLE USE

The griddle you have purchased may have some or all of the features listed. The location and appearance of the features shown here may not match those of your model.

Control Panel



- A. LEFT BURNER CONTROL KNOB
- B. RIGHT BURNER CONTROL KNOB

Using Your Outdoor Griddle

NEVER COOK FOOD WITH LID CLOSED

! WARNING

Explosion Hazard

Do not store fuel tank in a garage or indoors.
 Do not store grill with fuel tank in a garage or indoors.
 Failure to follow these instructions can result in death, explosion, or fire.

! WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.
 Doing so can result in food poisoning or sickness.

! WARNING

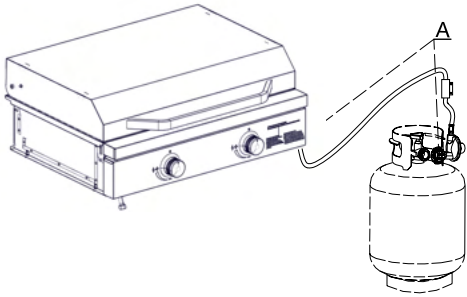
Fire Hazard

Do not use griddle near combustible materials.
 Do not store combustible materials near griddle.
 Doing so can result in death or fire.

Inspect the LP Gas Fuel Tank Supply Hose

Inspect the gas pressure regulator/hose assembly before each use.

If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

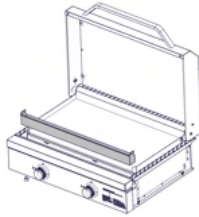


A. Gas pressure regulator/hose assembly

Main Burner Ignition

Prepare the Gas Supply

1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to OFF. The grease tray must be in place.



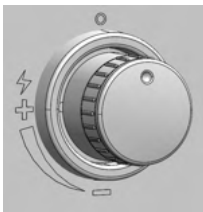
A. Removable Grease tray

3. For outdoor griddles using a 20 lb LP gas fuel tank: Slowly open the tank valve.

NOTE: If flow limiting device activates, your griddle may not light. If your griddle does light, the flames will be low and will not heat properly. Turn tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting. Main Burner Ignition:

Always open the lid before igniting the burners.

4. Each control knob will create its own spark. Push the control knob in and turn to + position.
5. Continue to hold the knob in for a few seconds to allow gas to flow through the tube. You will hear a "snap" from the igniter as a spark ignites to the burner lighting tube. You will also see 3"-5" of orange flame coming from the burner lighting tube.
6. Check that the burner is lit by looking through the cooking grate. You should see a flame. If burner does not light on first try, push control knob in and turn it to OFF position. Repeat lighting procedure.

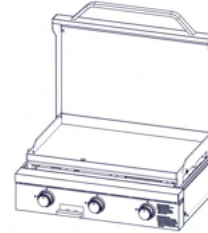


TO EXTINGUISH:

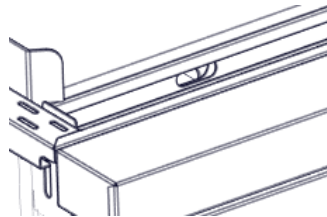
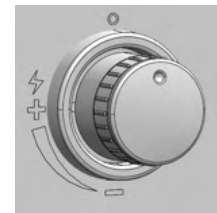
Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.

Manually Lighting the Main Griddle

1. Do not lean over the griddle.
2. Make sure all burner control knobs are turned off. Push each knob in and turn it clockwise to ensure it is in the OFF position.
3. Open the lid. Prepare a match or gas lighter, minimum length of 8 inches.



4. Light match or gas lighter.
5. Insert lit match or lighter down through observation hole of selected burner.
6. Push the control knob in and turn it to + position.
7. Check that the burner is lit by looking through the observation hole you should see a flame.



8. Repeat steps 2 through 7 for each main burner.

IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the "Assistance" section.

Warning (After use):

Storage of an outdoor cooking gas appliance indoors is permissible only if:

The cylinder is disconnected and removed from the outdoor cooking gas appliance.

TO EXTINGUISH:

Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.



WARNING



Fire Hazard

WARNING: If the burner still does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again or try to light with a match.

HOW TO SEASON A STAINLESS STEEL GRIDDLE PLATE

QUICK REFERENCE GUIDE

Seasoning creates a protective, non-stick layer by bonding polymerized oil to the stainless steel surface. This process prevents rust, reduces sticking, and enhances flavor. Allow 30–45 minutes total. Repeat 2–3 times for best results on a new griddle.

WHAT YOU NEED

OIL

High smoke-point oil:

- Flaxseed (best for bonding)
- Canola or vegetable oil
- Avocado oil

TOOLS

- Paper towels or lint-free cloth
- Heat-resistant tongs or gloves
- Mild dish soap (first clean only)

AVOID

- Olive oil (low smoke point)
- Butter (burns and smokes)
- Cooking sprays (uneven coat)

STEP-BY-STEP SEASONING PROCESS

#	ACTION	INSTRUCTIONS
1	Clean the Surface	Wash the griddle with warm soapy water and a soft cloth. Rinse thoroughly and dry completely with paper towels. For new griddles, this removes factory oils or residue.
2	Preheat the Griddle	Heat the griddle over medium-high heat for 5–8 minutes until very hot. The surface should be almost smoking. Uniform heat is essential for even oil bonding.
3	Apply a Thin Oil Layer	Using tongs and a folded paper towel, apply a very thin layer of high smoke-point oil across the entire surface. Less is more — too much oil creates a sticky, uneven coating.
4	Buff to Near-Dry	Immediately buff the oil until it appears almost dry. There should be just a faint sheen, not pooling. Excess oil will smoke excessively and create a gummy buildup.
5	Heat Until Smoking Stops	Continue heating on medium-high for 10–15 minutes. The oil will smoke initially as it polymerizes. When smoke stops, the layer has bonded to the steel.
6	Cool & Repeat	Allow the griddle to cool to room temperature. Repeat steps 3–5 two more times. Each layer builds additional non-stick protection and corrosion resistance.
7	Final Cool & Store	After the last seasoning cycle, let the griddle cool fully. Wipe on a final ultra-thin oil coat for storage. Keep in a dry place to prevent moisture damage.

TIPS & MAINTENANCE

- ✓ After each use, clean with a stiff brush and hot water while warm. Avoid harsh soaps that strip the seasoning.
- ✓ Re-season whenever food begins sticking, the surface looks dull, or after deep cleaning.
- ✓ A well-seasoned griddle will turn golden-brown to dark brown over time — this is normal and desirable.
- ⚠ Never soak a seasoned griddle in water or put it in the dishwasher — this will strip the seasoning and cause rust.
- ⚠ If rust appears, scrub with steel wool, re-clean, and start the seasoning process from the beginning.

OUTDOOR GRIDDLE CARE

General Cleaning

1. Turn Off and Let Cool (but still warm)

Wait until the griddle is warm (not hot). This makes grease and food residue easier to remove.

2. Scrape the Surface

Use a griddle scraper or flat metal spatula to push debris and grease into the grease trap.

Scrape in the direction of the grain to avoid scratching.

3. Use Hot Water

Pour a small amount of hot water onto the surface (never use cold water on a hot griddle—can warp the steel).

Let it steam to loosen stubborn bits.

4. Scrub with a Cloth or Griddle Pad

Use a soft cloth, non-abrasive scrub pad, or griddle brick (for tough buildup) to clean the surface.

Avoid steel wool—it can scratch stainless steel.

5. Wipe Clean

Wipe away water and residue with paper towels or a clean cloth.

Repeat until no residue remains.

6. Optional Deep Clean (if greasy or discolored)

Mix a solution of 1 part vinegar to 2 parts water and apply it to the surface. Let sit briefly and then scrub and wipe clean.

Use a small amount of mild dish soap for extremely dirty surfaces (rinse thoroughly).

7. Season the Griddle (as needed)

Refer to page above to re-season griddle as needed.

EXTERIOR

The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished and covered.

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to surface.
- Cleaning should always be followed by rinsing with clean warm water.
- Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

INTERIOR

Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

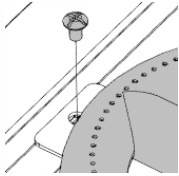
Cleaning Method:

- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint-free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- For small, difficult-to-clean areas, use a commercial degreaser designed for stainless steel.

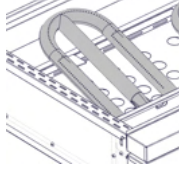
BURNERS

Cleaning Method:

1. Clean the exterior of the burner with a wire brush.
2. Clear any clogged burner ports with a straightened paper clip.
3. Do not use a toothpick as it may break off and clog the port.
4. Check and clean burner/venturi tubes.
5. Remove screw fixing each burner to the support bracket.
6. Lift and slide each burner out and set aside.



Step 5



Step 6

1. Use a flashlight to inspect into each burner through the observation hole to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.
2. After inspecting the inside of the burner for blockage, reassemble burner by sliding the middle tube of the burner over the gas orifice.
3. Reattach burners via screws.

GREASETRAY

IMPORTANT: The grease tray should only be removed when grill is completely cool.

The full-width grease tray collects grease and food particles that fall through the griddle. Clean often to avoid grease buildup.

Cleaning Method:

- Remove tray and set on a flat surface.
- **Use provided putty knife and papertowels to remove grease.**
- Mild detergent and warm water. Rinse and dry thoroughly.
- Replace tray.

KNOBS AND FLANGE AREA AROUND KNOBS

IMPORTANT: To avoid damage to knobs or flange area around knobs, do not use steel wool, abrasive cleaners, or oven cleaner.

Do not soak knobs.

Cleaning Method:

- Mild detergent, a soft cloth and warm water.
- Rinse and dry.

CONTROL PANEL GRAPHICS

IMPORTANT: To avoid damage to control panel graphics, do not use steel wool, abrasive cleaners or oven cleaner.

Do not spray cleaner directly onto panel.

Cleaning Method:

- Clean around the burner labels gently; scrubbing may remove printing.
 - Mild detergent, soft cloth and warm water.
 - Rinse and dry.
-

TROUBLESHOOTING

Griddle will not light

- **Is the 20 lb LP gas fuel tank valve turned off?**
Turn the 20 lb LP gas fuel tank on.
- **Is the griddle properly connected to the gas supply?**
Contact a trained repair specialist or see Installation Instructions.
- **Is there gas in the 20 lb LP gas fuel tank?**
Check the gas level.
- **Is the igniter working?**
Check that the igniter battery is properly installed or check to see if the battery needs to be replaced. See the "Replacing the Igniter Battery" section.

Check to see if the griddle will match-light. see "Manually Lighting the Main burner" in the "Outdoor Griddle Use" section.

Check for loose wire connections to the igniter or electrodes.

Check to see if debris is blocking the electrodes.

If a spark occurs anywhere but the igniter tip, replace the igniter.

Burner flame will not stay lit

- **Is the gas supply fully turned on?**
Check that the 20 lb LP gas fuel tank valve is fully open.
- **Is the gas supply in the 20 lb LP fuel gas tank low?**
Check the gas level.
- **Is the burner properly installed and in good condition?**
Check that the burner is installed properly. Check for defects in the burner.

Flame is noisy, low or erratic

- **Is the gas supply fully turned on?**
Check that the 20 lb LP gas fuel tank valve is fully open.
- **Is the gas supply in the 20 lb LP fuel gas tank low?**
Check the gas level.
- **Does only one burner appear low?**
Check and clean the burner ports if clogged or dirty. See "General Cleaning" section.
- **Is the gas supply hose bent or kinked?**
Straighten the gas supply hose.
- **Is the flame noisy or lifting away from the burner?**
Burner may be getting too much air. Check the air shutter adjustment, see "Check and Adjust Burners" section.

Excessive flare-ups

- **Is there excessive fat in the food being grilled?**
Keep flame on low or turn one burner off.

Keep the hood up when grilling to avoid excessive flare-ups.

Move food to the warming rack until flames subside.

To avoid damage to the grill, do not spray water on gas flames.

Low heat

LP Gas:

For outdoor grills using a 20 lb LP gas fuel tank, slowly open the tank valve.

NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly.

1. Turn tank valve and all control knobs off and wait 30 seconds.
2. After shutting off the tank, very slowly open the tank valve and wait 5 seconds before lighting.
3. Light the burners one at a time. See "Lighting the Main Grill" section.

ASSISTANCE

Before calling for assistance, please check "Troubleshooting." If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

Please visit www.rangeoutdoorliving.com
For the most up to date assembly manual, to register your product, or to order replacement parts *Para obtener instrucciones en español, visite*
www.rangeoutdoorliving.com