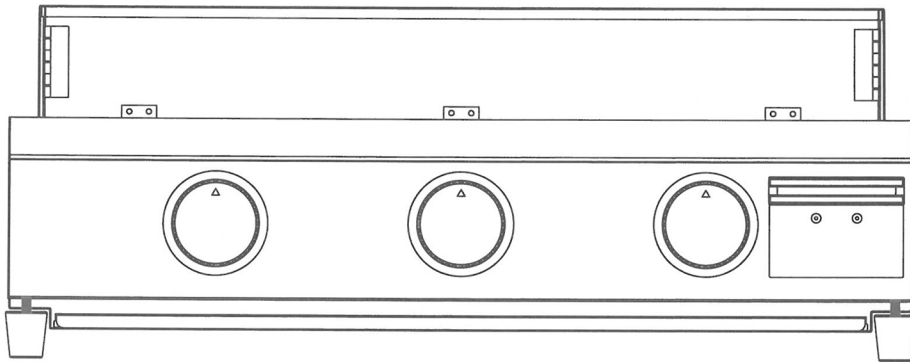


GREYSTONE

INSTRUCTION BOOK OF 25" COMBO GRIDDLE

FOR RV USE OUTDOORS ONLY



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FOR YOUR SAFETY

DANGER

If you smell gas:

- Turn off gas to the appliance.
- Put out any open fire.
- If smell continues, walk away from the appliance and call your gas dealer or firemen at once.
- Do not leave this appliance unattended.
- Don't use this appliance within 25 ft (7.5 m) to any flammable liquid.
- 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..

WARNING

Please read all necessary information for the proper assembly and safe use of the appliance before installing this equipment. If you have any problems, call your service team or supplier. Don't try to fix the problems yourself, or it will cause injury or property damage.

Installing this appliance must conform with state or other codes, or, in the absence of such codes, with either the National Fuel Gas Code, ANSI Z223.1 / NFPA 54, or the Standard for Recreational Vehicles, ANSI A/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

WARNING

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.)

WARNING

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.

PRECAUTIONS



1. Don't use Griddles indoors. It is only to be used outdoors .
2. During any pressure test, the griddle must be disconnected from the gas supply piping system at test pressures in excess of 1/2 psi (3.5 kPa).
3. The appliance must be separated from the gas supply piping system during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

5. Before using this appliance, visually inspect the gas hose from the tank connection to the orifice in case there is any wear , breaks, leaks, cracks, cuts or intrusions. If any of these discovered, replace hose prior to operation.
6. 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 griddle or cooking vessel.
7. Make sure the appliance must be on .a 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

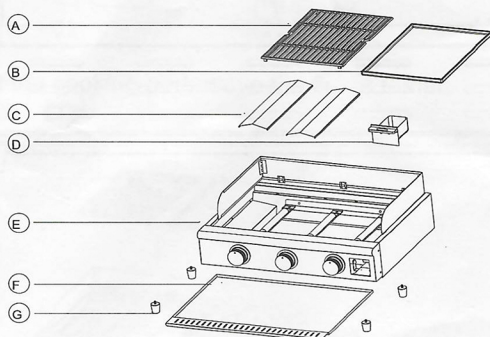
- This device is to be used outdoors only, and can not be used in a building, garage, or any other enclosed area.
- It is not acceptable to be used on or under any flats or condominium balcony or deck.
- Using alcohol, prescription or non-prescription drugs may damage the consumers' ability to properly assemble or safely operate the griddle.
- Type BC or ABC fire extinguisher is necessary to be ready during cooking.
- 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.
- The appliance operation must be watched. Don't let children and pets near the appliance at all times.
- This appliance is not designed and used as a heater and not suitable for frying turkeys.
- During and after use of the appliance, use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Never put empty cooking vessel on the appliance while in operation. Be cautious when placing anything in cooking vessel while in operation.
- Never move the appliance during the use. Must make sure the cooking vessel cool to 115°F (45°C) before moving or storing.
- Commercial purpose is not allowed to act on this griddle.

INSTALLATION SAFETY PRECAUTIONS

- 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, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
 - It is not accepted to operate inside RV's or on boats.
 - 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.
 - Replacing pressure regulators need to be those who are specified by the appliance manufacturer.
- 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.

CONTENTS

Please check the contents thoroughly This package contains the following components:



KEY	DESCRIPTION	QTY
A	COOKING GRID	1
B	GRIDDLE	1
C	FLAME TAMER	2
D	GREASE CUP	1
E	FIRE BOWL ASSEMBLY	1
F	GREASE TRAY	1
G	FEET	4

⚠ WARNING

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.

Never let it be located or used under overhead unprotected combustible buildings or roof.

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.

CONNECTING THE GAS SUPPLY

⚠ CAUTION

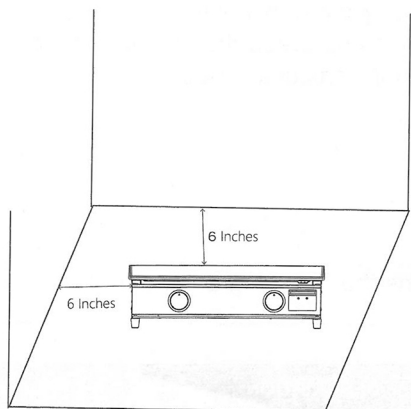
Connect to the vehicle's propane system with a flexible hose connector which must comply with the high pressure requirements of the Standard for Pigtails and Flexible Hose Connectors for LP Gas, ANSI/UL 569, and a length no longer than that required to allow the griddle to be mounted when "in use" position of mounting. The hose that is mounted can not be allowed to touch with the hot surface of the griddle while in operation or in the storage/travel mode.

⚠ CAUTION

BEFORE STARTING THE INSTALLATION

MUST fit the recommended minimum clearances to combustible constructions:

- Minimum clearance from side and back of unit to combustible construction: 6" from sides and 6" from back.

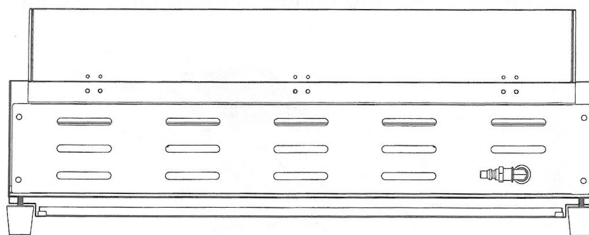


⚠ WARNING

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.

INSTALLATION

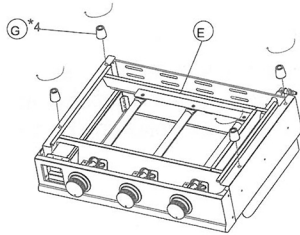
1. Highly recommended that drawer size/cutout to make sure that the griddle plate placed in the storage position which is completely stored (must be cool to store).



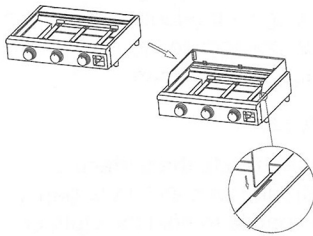
GRIDDLE ASSEMBLY INSTRUCTIONS

Please read all instructions carefully before assembly.

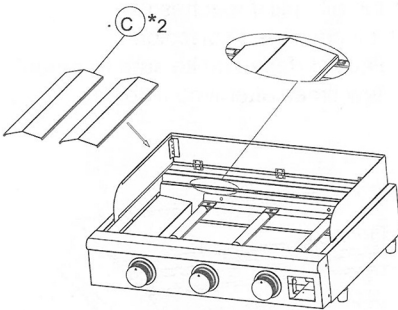
1. Get rid of packing material and all parts from the carton. Packing material and carton can be kept for storage in need.
2. Refer to the parts list on page 3. Ensure that all parts are in the package.
3. Align the Control Valve Knob with the Control Valve Shaft and press fully into place. Refer to illustration on Page 3.
4. Put the griddle upside down on a soft surface. Put the four rubber feet to the bottom of the griddle as shown below.



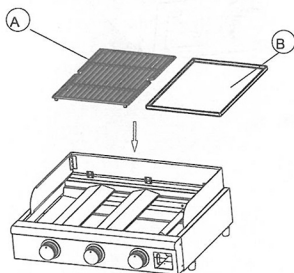
5. Assemble the windshield to the fire bowl.



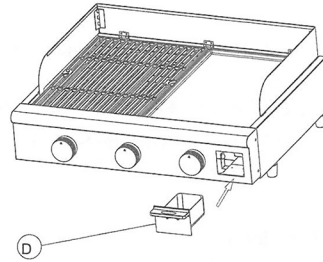
6. Put the flame tamer above the burner.



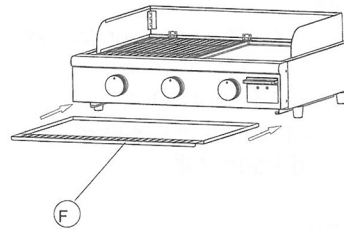
7. Put the cooking grid above the flame tamer.



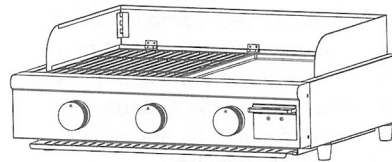
8. Put grease cup into the front control panel .



9. Assemble the grease tray as shown below.



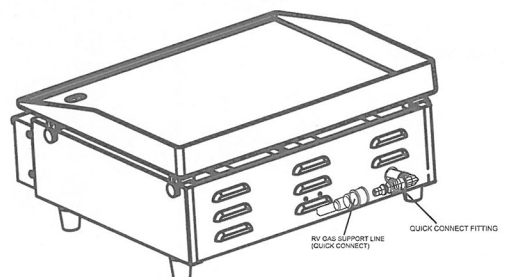
10. Done.



11. In order to connect griddle to propane, make sure to use the RV low pressure gas system hose to connect the quick-disconnect female to the male quick-disconnect fitting which is on the back of the griddle.

▲ 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.



INSTRUCTION OF OPERATION

To light griddle

Must read all steps carefully

1. Push the control knob in and turn counter-clockwise to the "Light" position.
2. If fire does not appear in 5 seconds, shut the burner control off, wait for 5 minutes, and repeat the lighting procedure.

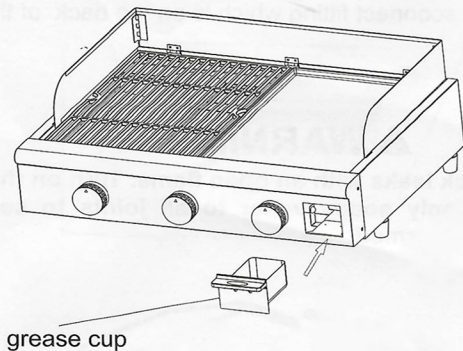
USE MATCH FOR LIGHTING

1. Don't lean over the Griddle while lighting. Ensure no gas leaks occur.
2. Control knob must be in the "OFF" position. Get the griddle top off.
3. Light a long match, then put the match on the right or left side of the burner.

Press the control knob in and turn counterclockwise to the HIGH position. Be sure the burner lights and keep it lit.

CHECK BURNER FIRE

Remove the griddle plate or the grease cup before lighting as to visually check the fire. Light burner and turn knob from high to low you will see a smaller fire in the low position and bigger in the high position. Check the fire before each use. If you only see low flame, refer to "Burner has only low flame" regardless of knob position in the Troubleshooting section. Change the griddle plate or grease cup before cooking.



To turn off griddle

Turn the CONTROL KNOB to the OFF position

SEASONING

Seasoning is baking oil into metal to make a sticky resistant surface and protect against oxidation.

There is a layer of soy oil on the appliance to protect against rust during transporting. It can be cleaned off with warm soapy water when you begin your initial seasoning.

THE CHOICE OF OIL

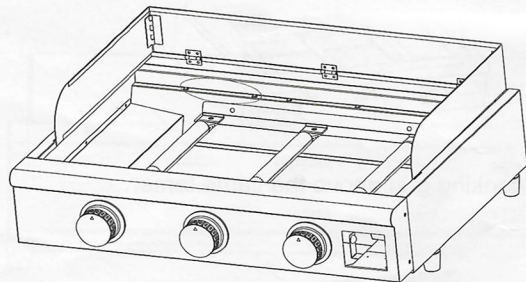
The choice of some oils are important for seasoning. Using Flax seed oil for your initial seasoning as it creates a very durable bond. Any of the following oil can be used:

- Flax Seed Oil
- Extra Virgin Olive Oil
- Vegetable Oil
- Soy Oil

The purpose behind your initial seasoning is to create a bond with the griddle top by coating your griddle with oil and heat the oil above its smoke point to polymerize the oil. You will make a black, stick resistant surface easy to clean.

SEASONING THE GRIDDLE

1. Put small amount of chosen oil to the surface of the griddle top and spread it around with a cloth or paper towel (use tongs or metal spatula to hold the cloth or paper towel).
2. Make it medium-high heat.
3. It is good to heat the oil until it reaches its "smoke-point" and let it continue to discolor.
4. To make a good black surface, make sure to repeat steps 1 through 3 a few times after it cool down.



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.

- For portable/tabletop griddles, disconnect from the recreational vehicles low pressure LP gas supply system via quick-disconnect fitting (following applicable safety steps).
- Turn it off before storing portable griddle indoors. Disconnect it from the low pressure gas system, and the unit itself is at room temperature.

CLEAN THE BURNER

Follow these instructions to clean the burner.

1. Shut gas OFF at the control knob.
2. Ensure the entire griddle is cooled down.
3. Remove griddle plate from assembly .
4. Use wire brush to clean the entire outer surface of the burner to remove food residue and dirt.
5. Clean any blocked ports with a stiff wire such as an open paper clip.
- 6 Wear eye protection and use an air hose to force air into the burner tube and out the burner ports. Ensure each port to make sure air is flowing out each respective nozzle.

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 GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner Can't be light using the piezoelectric ignition system	No Propane Supply or empty supply	Check shutoff valves Fill propane supply
	Defective regulator	Check regulator Call Customer Service
	Electrode not in correct position or is Damaged/Faulty	Ensure electrode is positioned as shown in "Ignition Electrode Position". Call Customer Service
	Obstructions in gas injection or gas hose	Have injection and gas hose cleaned
	Obstructions in the burner	Clean the burner following steps outlined in "Clean The Burner "
Burner can't be lighted with a match	No Propane Supply/empty supply	Have shutoff valves checked Fill Propane supply
	Defective regulator	Check regulator . Call Customer Service
	Obstructions in gas injection or gas hose	Clean injection and gas hose
	Obstructions in the burner	Refer to "Cleaning The Burner " to clean the burner
Burner has small fire regardless of knob position	Low inlet gas supply pressure	Verify gas pressure on both inlet side and outlet side of appliance regulator. Call Customer Service
	Low gas supply	Replenish Propane Supply
	Defective control valve	Call Customer Service
Burner has a hissing or roaring noise	Obstructions in the burner	Refer to "Cleaning The Burner " to clean the burner
	Obstructions in gas injection or gas hose	Have injection and gas hose cleaned
	Burner could be damaged	Call Customer Service

SPECIFICATION OF THE GRIDDLE

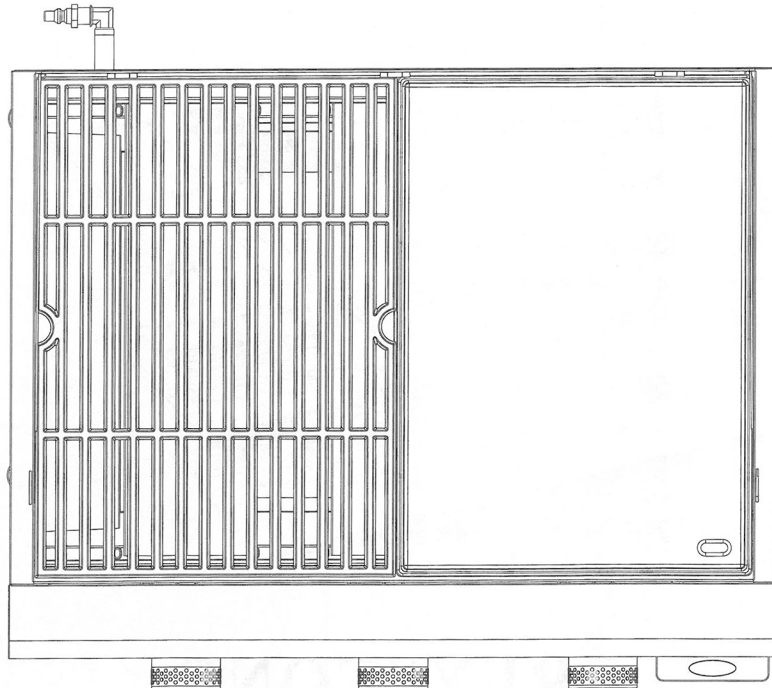
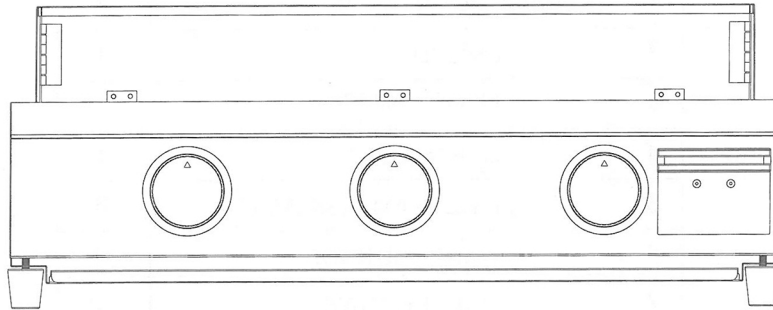


Conforms to ANSI STD Z21.89-2017 Certified to CSA STD 1.18-2017 Outdoor Cooking Specialty Gas Appliance

This appliance is not intended for commercial use

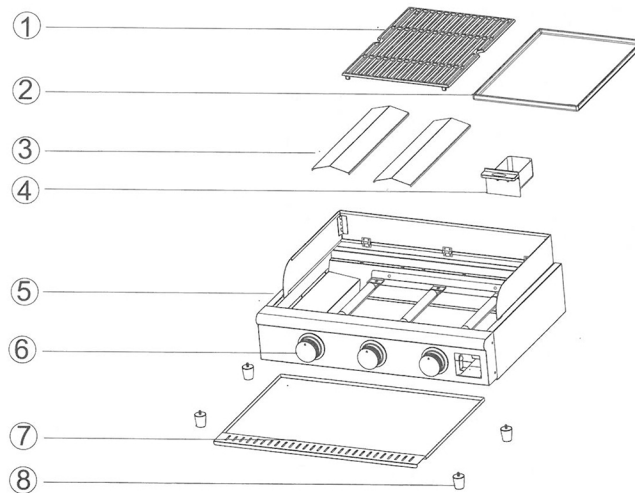
PORTABLE / TABLETOP	
BURNER INPUT RATE	33000 BTU/h
INLET GAS PRESSURE	MAX: 13 inches
UNIT WEIGHT	38 lbs.

Illustrations below show the Griddle Plate in the stored position.



REPLACEMENT PARTS

KEY	DESCRIPTION	QTY
1	COOKING GRID	1
2	GRIDDLE	1
3	FLAME TAMER	2
4	GREASE CUP	1
5	FIRE BOWL ASSEMBLY	3
6	CONTROL KNOB	3
7	GREASE TRAY	1
8	FEET	4



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