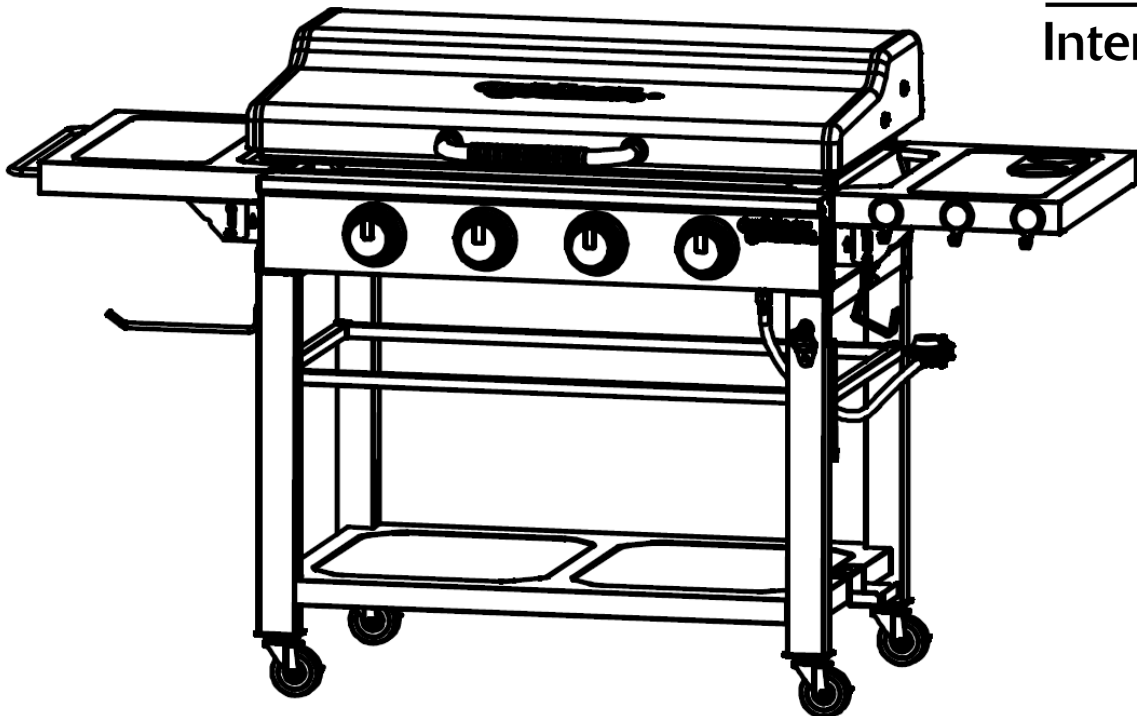


Outdoor Gourmet®

Assembly Instructions & User's Manual

OUTDOOR GOURMET 4 BURNER 36IN GRIDDLE MODEL NUMBER 166765



For Outdoor Use Only

Please keep this instruction manual for future reference

**Customer Service: 1-888-922-2336
7:00 am to 12:00 am CST (daily)
Live Chat at: www.academy.com
Email: customerservice@academy.com**

(Made in China)

Table of Contents

Warnings -----	P. 3 – 7
Product Diagram -----	P. 8
Parts List -----	P. 9
Hardware List -----	P. 10
Tools Required -----	P. 10
Assembly Procedures -----	P. 11 – 18
Trouble Shooting -----	P. 17
Care & Maintenance -----	P. 18
Operating Instructions-----	P. 18
Sample Recipe-----	P. 20
Warranty Information -----	P. 21

Note: Triton-Tek non-scratch griddle surfaces require non abrasive utensils to avoid scratching and removing the coating. Look for your Triton-Tek compatible equipment at Academy stores and on-line.

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


WARNINGS

- To installer or person assembling this appliance: Leave this manual with this appliance for future reference.
- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for further reference.
- Check for leaks according to directions in this manual before operating, even if this appliance was purchased fully assembled.


WARNINGS

SAFETY SYMBOLS:

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

 **DANGER:** Indicates an imminent hazardous situation which if not avoided will result in death or serious injury.

 **WARNING:** Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

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



DANGER



If you see, smell, or hear escaping gas:

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

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



DANGER



1. Appliance installation must conform with local codes, or in their absence, with the National Fuel Gas Code **ANSI Z223.1/NFPA 54**, Storage and handling of liquefied petroleum gases, **ANSI/NFPA 58**; or the Natural Gas and Propane Installation Code, **CSA B1 49.1**: Natural Gas and Propane Installation Code **CSA B149.1** or Propane Storage and Handling Code **B149.2**.
2. Appliance, when installed, must be electrically grounded in accordance with either the National Fuel Gas Code, or, in absence of local codes, with the National Electrical Code **ANSI Z21.58-2018**, or the Canadian Electrical Code, **CSA 1.6-2018**
3. This product is designed and tested to operate on LP gas (propane). Any conversions to other fuel sources such as Natural Gas is not recommended, and any such conversions will automatically void all warranty and liabilities.
4. The pressure regulator and hose assembly supplied with this appliance must be used. Replacement pressure regulator and hose assemblies must be those specified by the appliance manufacturer.

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



DANGER



1. This appliance is for OUTDOOR USE ONLY. Do not use inside any building, garage, or other enclosed area.
2. Never operate this appliance unattended. Always keep children and pets away from the appliance.
3. Never operate this appliance within 3 ft (1.0 m) of any structure, combustible material, or other gas cylinder. Maintain 3 ft clearance to objects that can catch fire or any source of ignition, such as pilot lights on water heaters, live electrical appliances, etc.
4. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid. Do not store flammable liquids or vapors in the vicinity of this or any other appliance.
5. This appliance is not intended to be installed in or on recreational vehicles and/or boats; Never attempt to attach this appliance to the self-contained LP gas system of a camper, trailer, or motorhome.
6. Only use the pressure regulator with a type 1 connector that is supplied with this appliance.
7. Before each use, check the gas hose for excessive abrasion, cracking, fraying, wear, or cuts. Replace a hose assembly showing any of these signs with the hose assembly specified in the parts list before using the appliance.
8. Never allow oil or grease to get hotter than 400°F or 204°C. If the temperature exceeds 400°F (204°C) or if oil begins to smoke, immediately turn the burner, or gas supply OFF.
9. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
10. If you notice grease or other hot material dripping from appliance onto LP valve, hose, or regulator, turn off gas supply at once. Determine the cause, correct, clean, and inspect valve, hose, and regulator before continuing. Perform a leak test.
11. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.
12. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. Always perform a leak test before operating this appliance.

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



WARNING



This Appliance is not intended for commercial use.



WARNING



1. The safety relief valve on the LP tank could activate releasing gas and cause an intense fire with risk of death or serious injury. Therefore, follow instructions below exactly.
2. Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury or death.
3. Do not use the appliance until a leak check is performed.
4. If a leak is detected at any time STOP.
5. If you cannot stop a gas leak, immediately close LP tank valve, leave area of appliance, and call LP gas supplier or your fire department.



WARNING



General Safety Precautions.

1. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
2. This appliance is not intended for and should never be used as a heater.
3. When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. Asphalt surface (blacktop) may not be acceptable for this purpose.
4. Keep the fuel supply hose away from any heated surface. Use caution as fuel supply hose may be a trip hazard.
5. When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
6. Introduction of water or ice from any source into hot oil/grease may cause overflow and severe burns from hot oil and water splatter. When cooking with oil/grease, all food products MUST be completely thawed, and towel dried.
7. Do not place empty pots (cooking vessels) on the appliance while in operation. Use caution when placing anything in heated pots (cooking vessels) while the appliance is in operation.
8. In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover immediately and turn off appliance burner and gas supply. Do not attempt to move the appliance or any cooking vessels.
9. This appliance will be hot during and after use. Use insulated protective gear for protection from hot surfaces or splatter from cooking liquids and hot surfaces.
10. Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot substances.
11. Never drop food or accessories into hot cooking liquid or hot surfaces. Lower food and accessories slowly to prevent splashing or overflow. When removing food from the appliance care should be taken to avoid burns from hot cooking liquids and surfaces.
12. Do not store appliances or tools on hot surfaces to avoid damage and wear.
13. Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (46°C) before moving or storing.
14. The minimum outside temperature tolerance of this appliance is 32°F (0°C). Never use this appliance when temperature is below this minimum.
15. Never operate appliance with LP tanks out of correct position specified in assembly instructions.



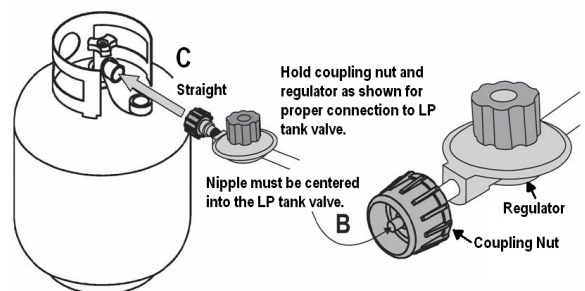
WARNING



Connecting Regulator to the LP Tank

1. Place LP tank on a secure, level, and stable surface.
2. Turn the regulator control knob to the OFF position.
3. Turn LP tank OFF by turning OPD hand wheel clockwise to a full stop.
4. Remove the protective cap from the LP tank valve. Always use dust cap and strap supplied with valve.
5. Hold regulator, insert nipple (B) into LP tank valve. Hand tighten coupling nut, holding regulator in a straight line (C) with LP tank valve so as not to cross thread the connection.
6. Before opening LP tank valve, check the coupling nut for tightness. When appliance is not in use, ensure both control knob and LP tank valve are turned OFF.
7. Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. An additional one-half to three quarters turn is required to complete connection. Tighten by hand only – do not use tools.
8. The regulator may make a humming or whistling noise during operation. This will not affect safety or use of appliance.

NOTE: If you cannot complete connection, disconnect regulator, and repeat step 5 and 6. If you are still unable to complete the connection, do not use this regulator!



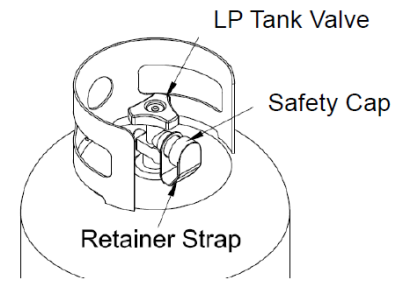


DANGER



LP Tank Removal, Transport and Storage

1. Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only – do not use tools to disconnect. Place 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 propane.
2. A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.
3. Do not store LP tanks in an area where children play.



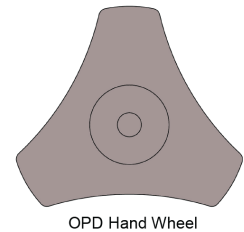
LP Tank

The LP tank used with your appliance must meet the following requirements:

1. Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7cm) (tall) with 20lb. (9kg). Capacity maximum.
2. The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the US Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.

LP tank valve must have:

1. Type 1 outlet compatible with regulator or appliance.
2. Safety relief valve.
3. UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.
4. LP tank must be arranged for vapor withdrawal and include collar to protect LP tank valve.



LP (Liquefied Petroleum Gas)

1. LP gas is non toxic, odorless and colorless when produced. For your safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
2. LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

1. Use only licensed and experienced dealers.
2. LP dealer must purge tanks before filling.
3. Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tanks will vary by temperature.
4. A frosty regulator indicates gas overfill. Immediately close LP tank valve and call LP gas dealer for assistance.
5. Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
6. To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "GAS Companies" for nearest certified LP dealers.

LP Tank Exchange

1. Many retailers that sell appliances offer you the option of replacing your empty LP tanks through an exchange service, Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. Exchange your tank only for an OPD safety feature-equipped tanks as described in the "LP Tank" section of this manual.
2. Always keep new and exchanged LP tanks in upright position during use, transit or storage.
3. Leak test new and exchanged LP tanks BEFORE connecting to appliance.

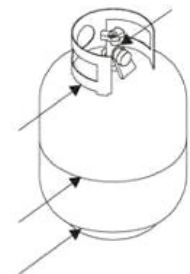
LP Tank Leak Test

For your safety

1. Leak test must be repeated each time LP tank is exchanged or refilled.
2. Do not smoke during leak test.
3. Do not use an open flame to check for gas leaks.

LP tank must be leak checked outdoors in well-ventilated area, away from open flames or sparks.

1. Use a clean paint brush and 50/50 soap and water solution.
2. Use mild soap and water. Do no use household cleaning agents or damage to gas line components may occur.
3. Brush soapy solution onto all weld seams and entire valve area.
4. If "growing" bubbles appear, do not use or move the LP tank, contact an LP gas supplier or your fire department.



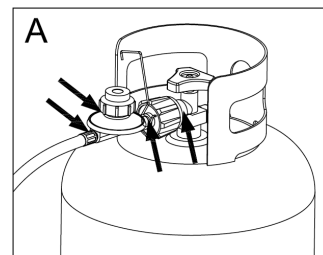


WARNING



Leak Testing Valves, Hoses and Regulator

1. Turn LP tank valve and regulator control knob to OFF.
2. Be sure regulator is tightly connected to LP tanks.
3. Completely open LP tank valve by turning OPD hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Brush soapy solution onto indicated connections shown below in A.
5. If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped, do not try to repair. Call for replacement parts. Order new parts by giving the serial number, model number and name of items needed to the Customer Service Center at 1-888-922-2336. Use only replacement parts specified by manufacturer.
6. Always close LP tank valve after performing tank leak test by turning OPD hand wheel clockwise.



CAUTION



If burner does not light OR if burner flame is accidentally extinguished, turn the regulator control knob to OFF, wait 5 minutes, and try again. If the burner does not ignite with valve open OR if burner flame is accidentally extinguished after lighting, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Turning the appliance on

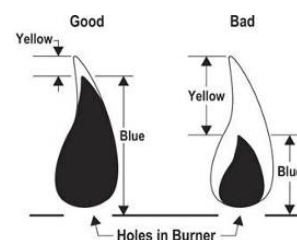
1. Turn LP tank ON by turning OPD handle wheel counterclockwise to a full stop, turn the regulator control valve to ON position, turn the burner clockwise, self-ignition should occur at first 1/4 turn, you should hear the igniter activate. Check for flame at burner.

Burner Flame Check

2. Light burner, rotate the regulator control knob from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. A blue flame with little or no yellow flame provides the best heat.

Turning the appliance off

3. Turn the burner counterclockwise to OFF position, turn the regulator control valve to OFF position, turn LP tank OFF by turning OPD hand wheel clockwise to a full stop.



CAUTION



Regularly check and clean the burner venturi tube for insect nests. A clogged burner can lead to fire beneath the appliances. Spiders' nests or wasps' mud inside the burner may cause fire. If a fire occurs, immediately turn off gas supply at LP tank valve. Refer to the Care & Maintenance section for details on cleaning and maintaining the burners.



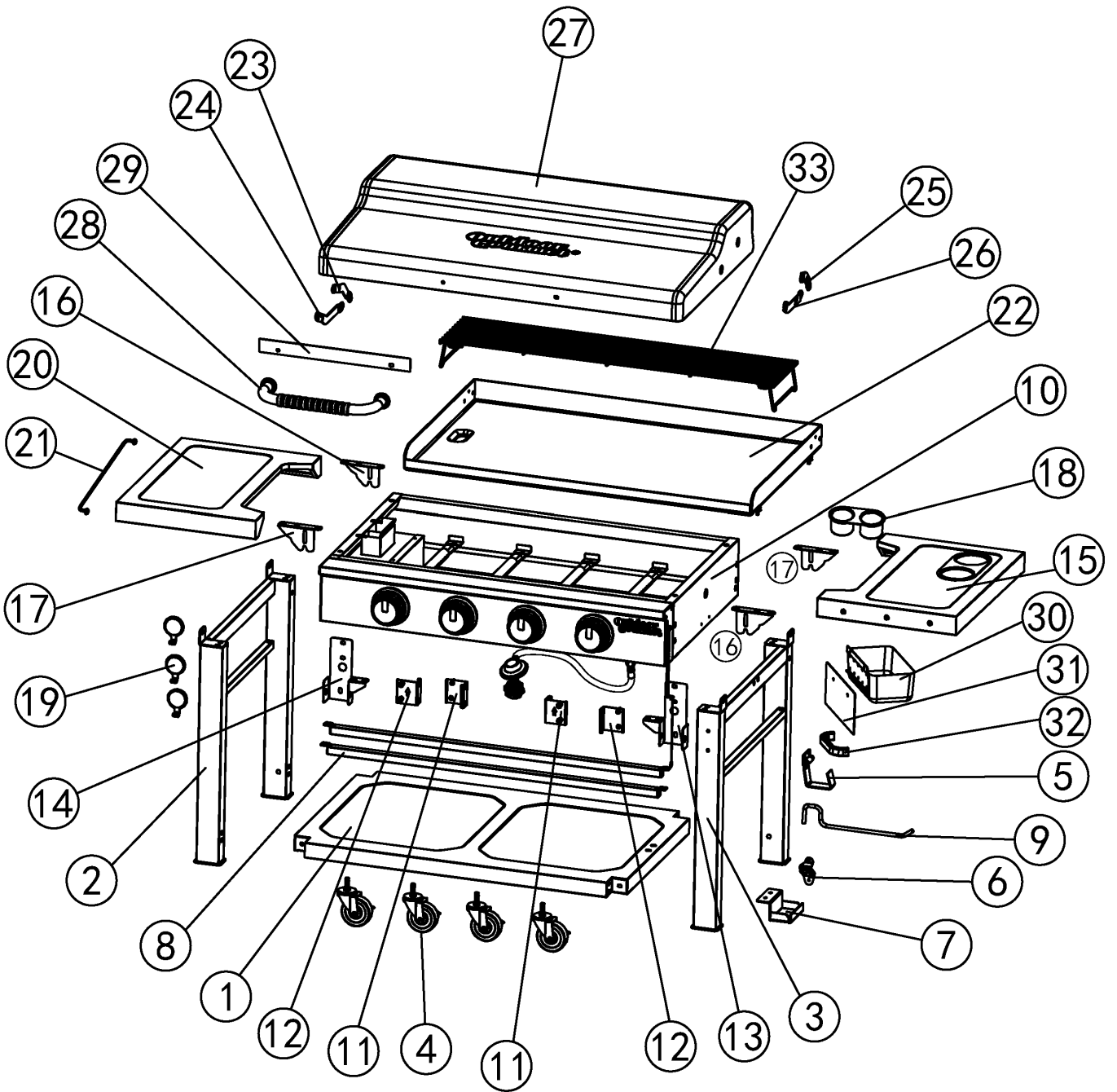
CAUTION



All cleaning and maintenance should only be done when the appliance is cool and with the fuel supply turned off at the LP tank. DO NOT clean any part in a self-cleaning oven. The extreme heat will damage the finish. Refer to the Care & Maintenance section for details on cleaning and maintaining the appliance.







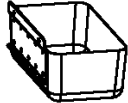
PRODUCT DIAGRAM

Expanded view showing all component locations and hardware placements for reference.












PARTS LIST

Ensure all parts listed are present prior to assembly. If any parts are missing or damaged, please contact customer service immediately.

<p>① *1</p>  <p>Frame Base</p>	<p>② *1 (L)</p>  <p>Left Frame</p>	<p>③ *1 (R)</p>  <p>Right Frame</p>	<p>④ *4</p>  <p>Caster</p>
<p>⑤ *1</p>  <p>LP Tank Hook</p>	<p>⑥ *1</p>  <p>Bottle Opener</p>	<p>⑦ *1</p>  <p>LP Tank Bracket</p>	<p>⑧ *2</p>  <p>Frame Support</p>
<p>⑨ *1</p>  <p>Paper Towel Holder</p>	<p>⑩ *1</p>  <p>Firebox</p>	<p>⑪ *2</p>  <p>Side Shelf Bracket</p>	<p>⑫ *2</p>  <p>Side Shelf Bracket</p>
<p>⑬ *1</p>  <p>Frame Bracket (R)</p>	<p>⑭ *1</p>  <p>Frame Bracket (L)</p>	<p>⑮ *1</p>  <p>Side Shelf (R)</p>	<p>⑯ *2</p>  <p>Shelf Support</p>
<p>⑰ *2</p>  <p>Shelf Support</p>	<p>⑱ *1</p>  <p>Bottle Holder</p>	<p>⑲ *3</p>  <p>Tool Hook</p>	<p>⑳ *1</p>  <p>Side Shelf (L)</p>
<p>㉑ *1</p>  <p>Towel Holder</p>	<p>㉒ *1</p>  <p>Griddle</p>	<p>㉓ *1</p>  <p>Left Rear Hinge</p>	<p>㉔ *1</p>  <p>Left Front Hinge</p>
<p>㉕ *1</p>  <p>Right Rear Hinge</p>	<p>㉖ *1</p>  <p>Right Front Hinge</p>	<p>㉗ *1</p>  <p>Lid</p>	<p>㉘ *1</p>  <p>Lid Handle</p>
<p>㉙ *1</p>  <p>Lid Lip</p>	<p>㉚ *1</p>  <p>Grease Tray</p>	<p>㉛ *1</p>  <p>Grease Tray Face</p>	<p>㉜ *1</p>  <p>Grease Tray Handle</p>
<p>㉝ *1</p>  <p>Warming Rack</p>	<p>㉞ *</p>	<p>㉟ *</p>	<p>㊱ *</p>

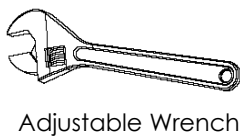
HARDWARE LIST

Ensure all hardware listed is present prior to assembly. If any hardware is missing or damaged, please contact customer service immediately.

	(AA) LID PIN M6 (8pcs)
	(BB) LID PIN M5 (2pcs)
	(CC) SHOULDER BOLT M6 (8pcs)
	(DD) STUD M6 (4pcs)
	(EE) BOLT M6 × 12 (52pcs)
	(FF) BOLT M4x12 (8pcs)
	(GG) NUT M6 (4pcs)
	(HH) FLANGE LOCK NUT M6 (8pcs)
	(II) FLANGE LOCK NUT M5 (2pcs)

TOOLS REQUIRED

Collect and have ready these required tools prior to beginning assembly.



ASSEMBLY PROCEDURES

Please review all steps prior to beginning. Follow steps in order and ensure all parts and hardware are assembled correctly for proper fit and finish. Some parts may have similarities on multiple sides, ensure proper placement and facing of each component to ensure proper assembly.

1 Connect Frame Base (1) to Frame Sides (2 & 3) as shown, finger tighten.

2 Screw casters to frame sides as shown, completely tighten.

EE		12PCS
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3 Attach Bottle Opener (6) LP Tank Hook (5) and LP Tank Bracket (7) to frame assembly as shown. Tighten completely.

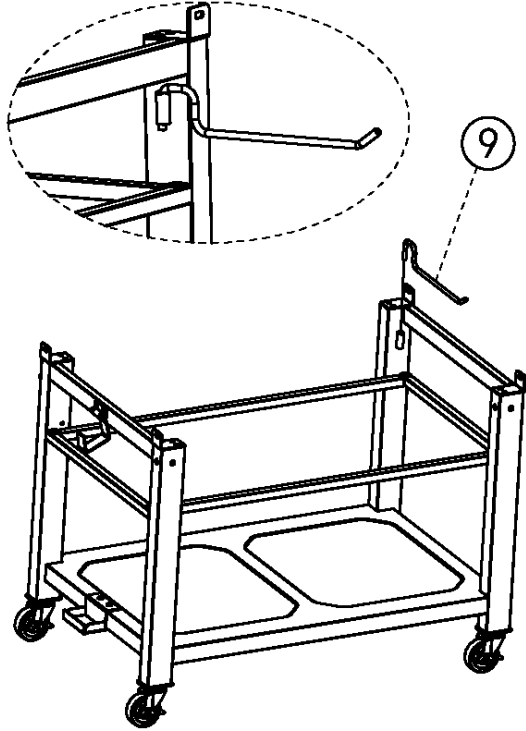
4 Attach Frame Supports (8) to frame assembly as shown. Tighten all frame assembly bolts completely.

FF		2PCS
EE		4PCS

FF		4PCS
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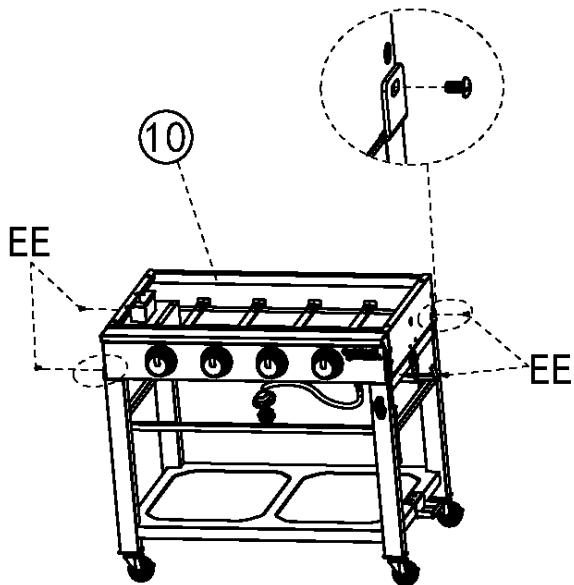
5

Add Paper Towel Holder (9) to bracket inside frame assembly as shown.



6

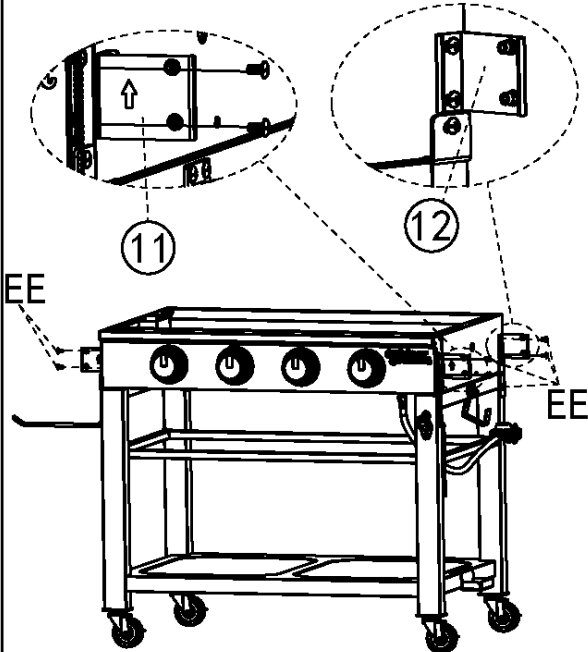
Place Fire Box (10) on Frame Assembly as shown, bolt in place and tighten completely. (Two person required)



EE  4PCS

7

Add Side Shelf Brackets (11 & 12) to Frame Assembly as shown, tighten completely.

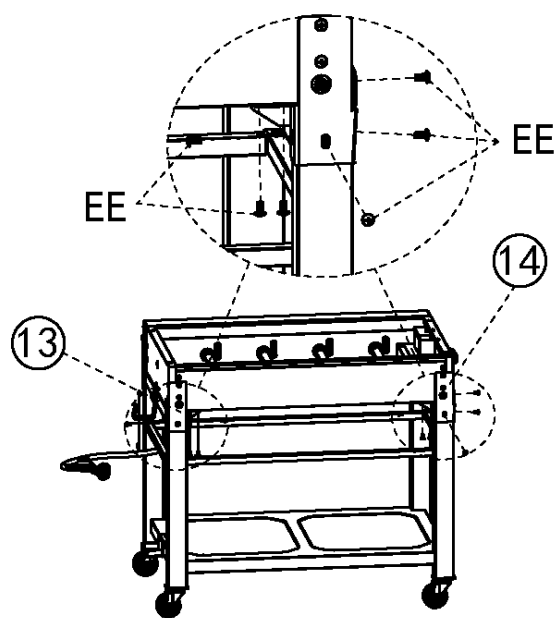


Notes: The arrow on bracket(11)&(12) is facing up.

EE  8PCS

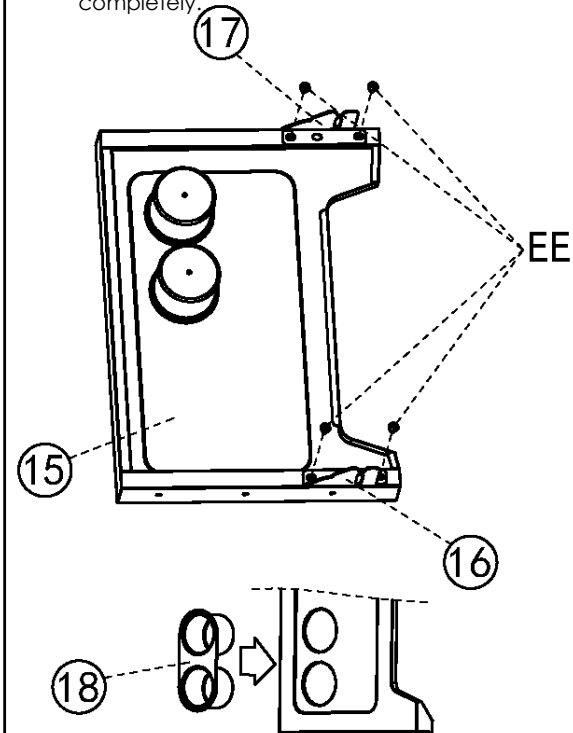
8

Add Frame Brackets (13 & 14) to Frame Assembly as shown. Tighten completely.



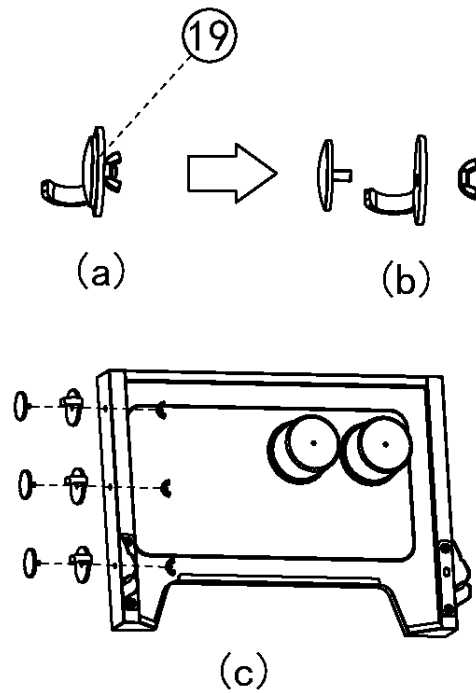
EE  14PCS

9 Add Shelf Supports (16 & 17) and Bottle Holder (18) to Side Shelf (Right) (15) as shown, tighten completely.

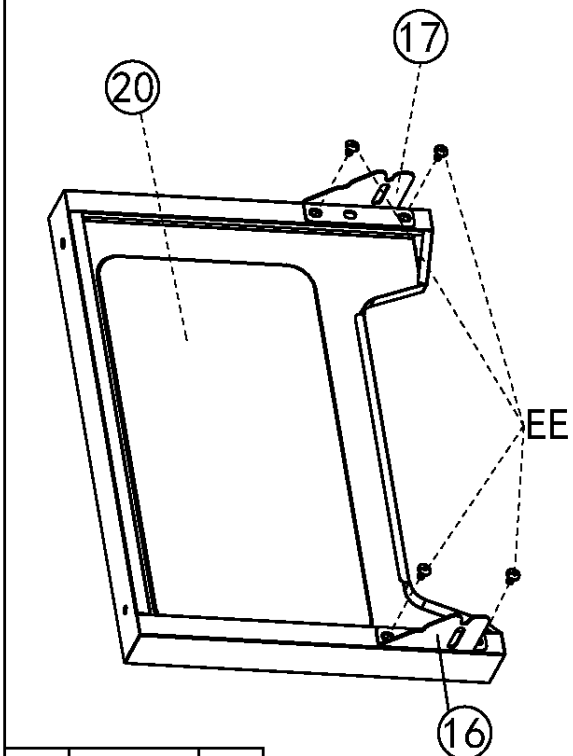


EE  4PCS

10 Unscrew wing nuts from Tool Hooks (19) and align as shown to Side Shelf as shown. Replace wing nuts and tighten completely.

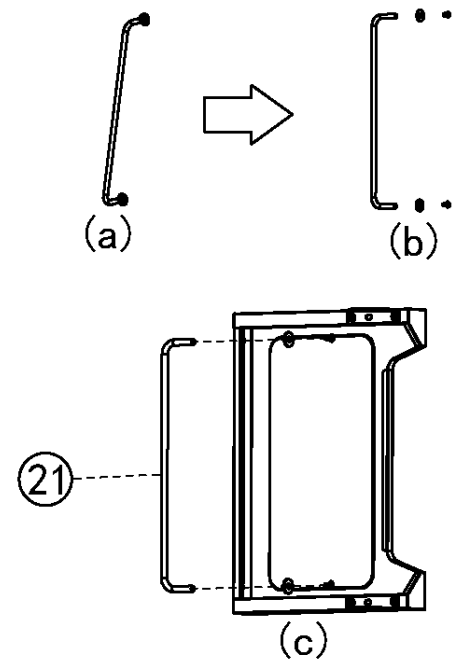


11 Add Shelf Supports (16 & 17) to Side Shelf (Left) (20) as shown, tighten completely.

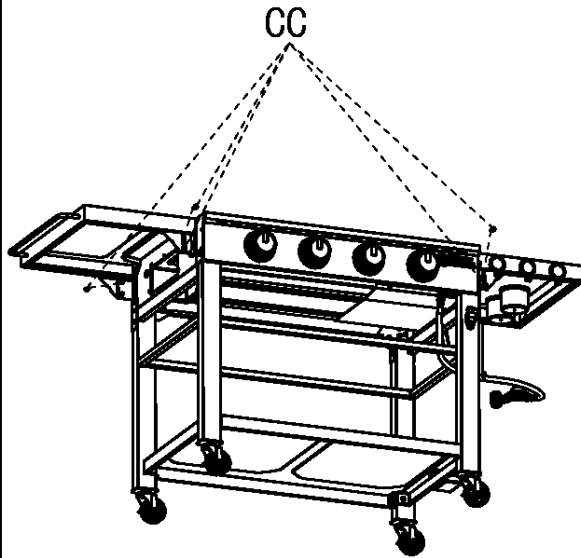


EE  4PCS

12 Remove bolts and washers from Towel Rack (21) and align to Left Side Shelf Assembly, bolt in place as shown, tighten completely.

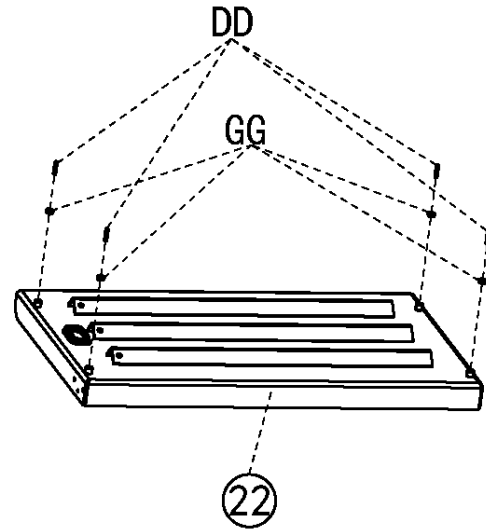


13 Place side shelf assemblies to frame assembly and connect Shelf Brackets and Shelf Supports as shown. Tighten completely.



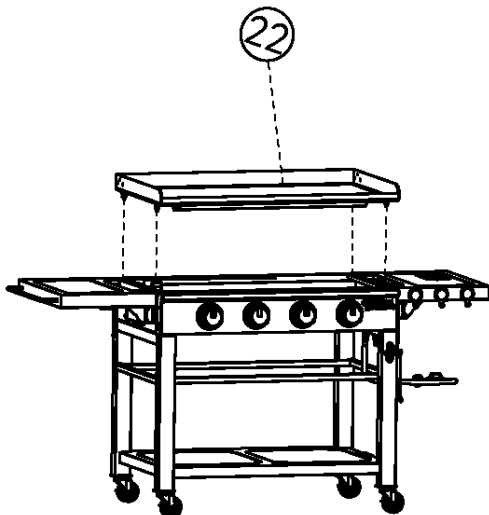
CC		+	8PCS
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14 Add studs to griddle (22) underside as shown. Add nuts to studs as shown. (This allows for griddle adjustment and leveling)

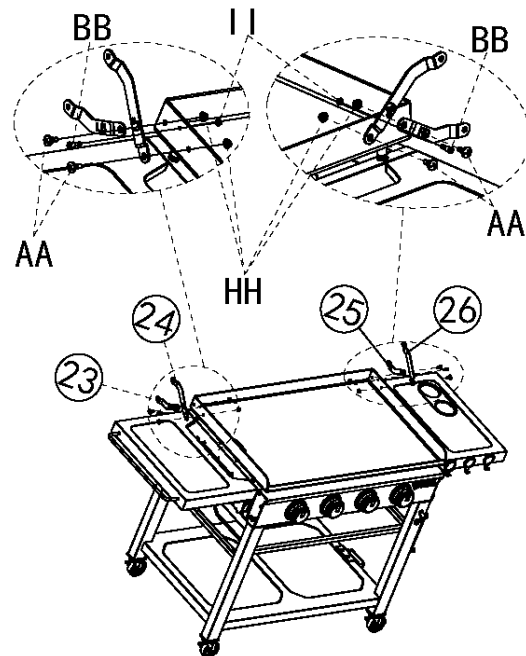


GG			4PCS
DD			4PCS

15 Place Griddle (22) on firebox frame assembly with studs in pre-drilled holes in Fire Box.



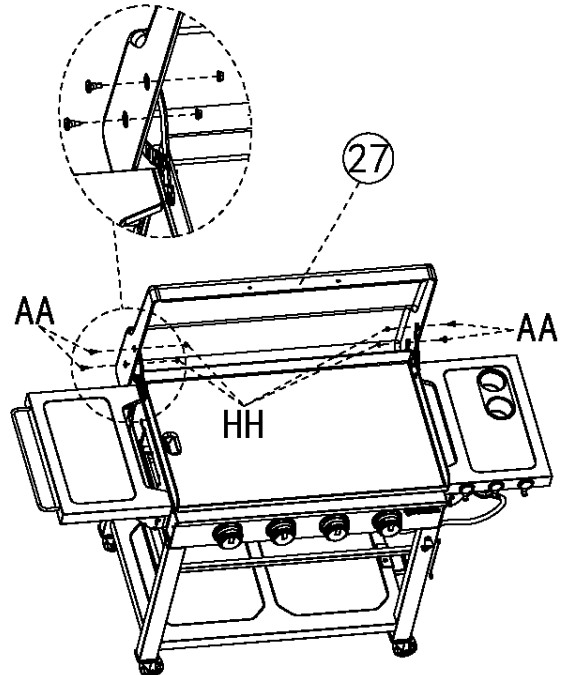
16 Add hinges to griddle as shown. Dual hinges allow for drop-lid style. Tighten all bolts/washers.



AA		+	4PCS
BB			2PCS

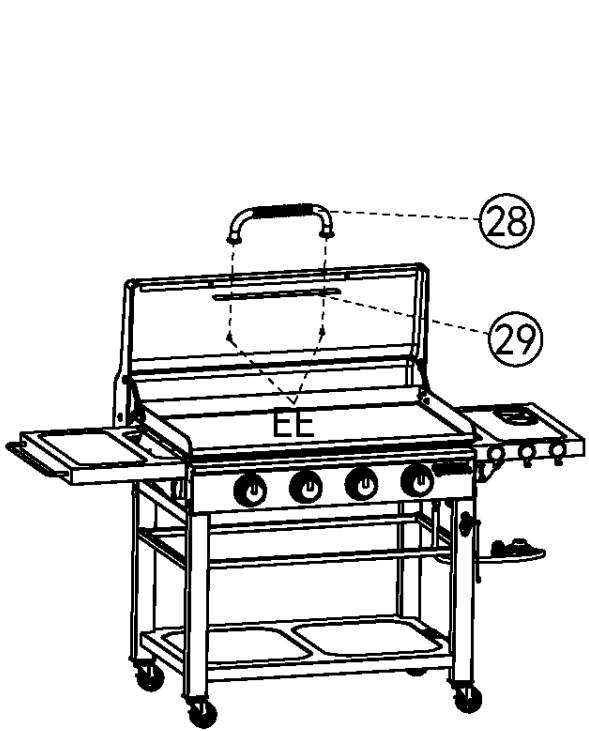
HH			4PCS
II			2PCS

17 Add lid (27) to hinges as shown, and tighten all bolts/washers.



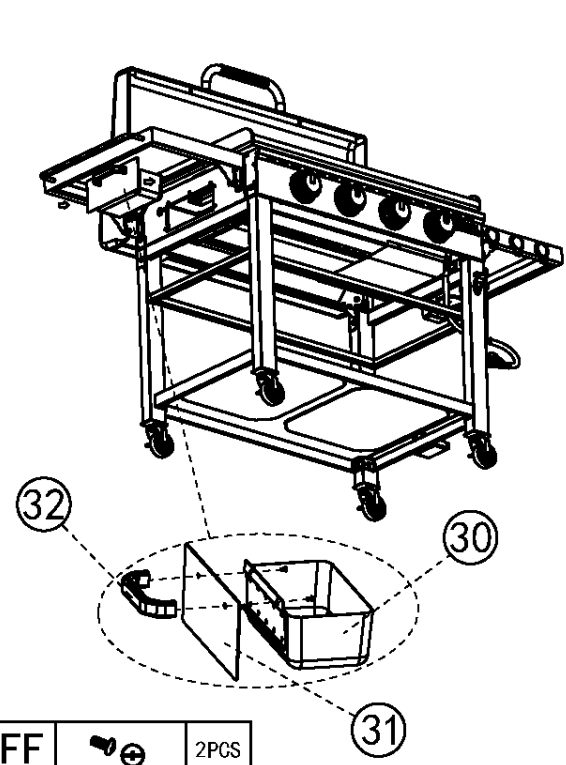
HH		4PCS
AA		4PCS

18 Add Handle (28), Lid Lip (29) as shown to Lid (27). Tighten bolts completely.



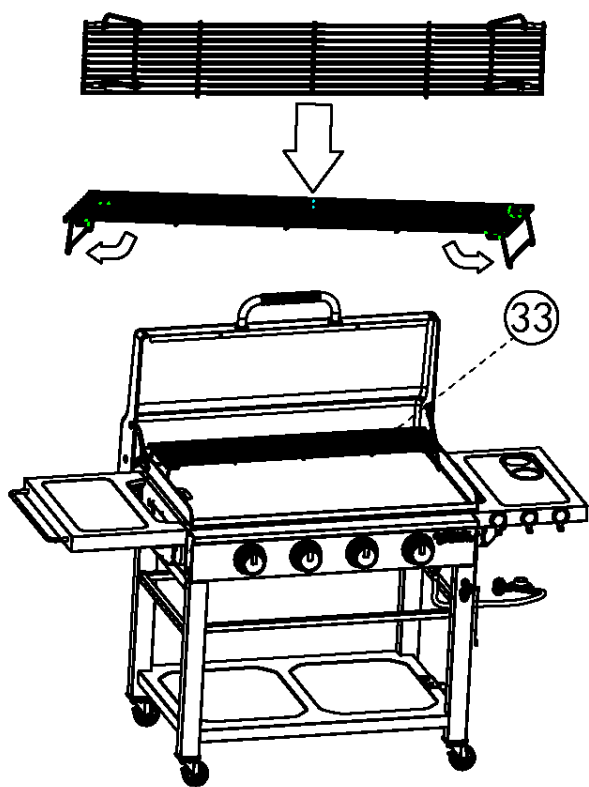
EE		2PCS
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19 Bolt grease tray handle (32) through Grease Tray Face (31) to Grease Tray (30) and tighten bolts completely. Place in firebox accordingly.



FF		2PCS
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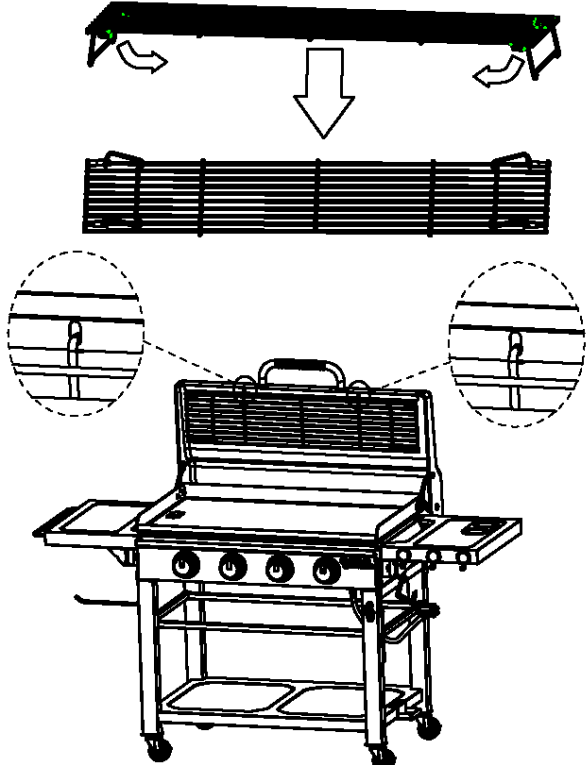
20 (Optional) Unfold Warming Rack (33) legs and place on rear of griddle as shown.



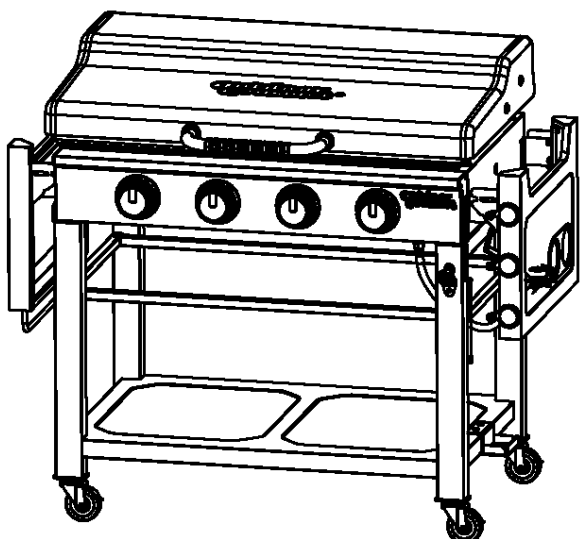
(Optional) Add a Foil Grease Tray Liner (purchase separately) for easier grease management. A sample grease tray liner is included for your convenience.

21

(Optional) When lid is open Warming Rack (31) can be stored in lid bracket. Remove rack before closing lid.

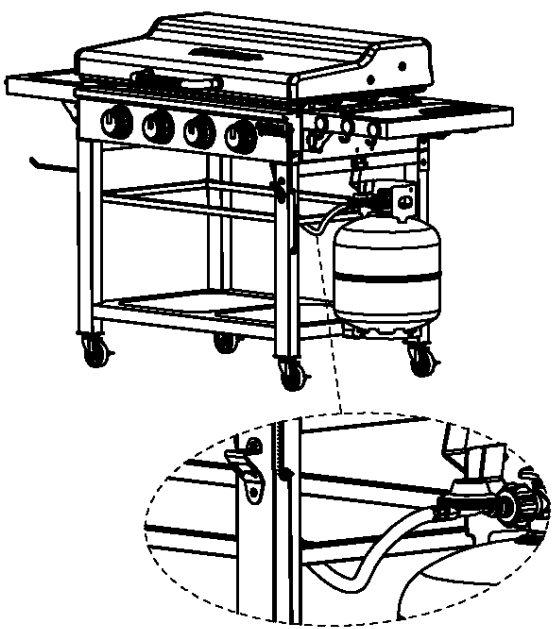


22



Notes: Close the lid prior to folding/unfolding side shelves to avoid interference.

23



Notes: The valve hose must pass under the beam.

TROUBLE SHOOTING

Common challenges in proper operation of this appliance may have solutions that can be remedied with simple corrective actions.

LOCATION MATTERS

Select a safe place to cook outdoors. It should be in an open area, outside, and on a level, solid surface. Place the liquid propane gas tank and appliance so that if any wind blows the heat from the appliance will blow away from the LP gas tank. Never use your appliance in an enclosed area, near a wall or on a wooden deck. Keep a minimum clearance of 3 feet from the sides, front and back of the appliance to any construction.

Problem	Possible Cause	Corrective Action
The burner does not light up.	Bad connection between the regulator and LP tank.	Check and make sure the regulator coupling nut is tightened to the LP tank valve.
	The LP tank valve and regulator control knob do not open.	The regulator control knob and LP tank valve are in open during normal operation. The regulator control knob is opened in clockwise direction and the LP tank valve is opened in counterclockwise direction.
	The LP tank is empty.	Check and make sure the LP tank is filled with fuel.
The burner does not stay lit.	High wind condition.	If wind blows out flame, gas supply will be cut off. Move out of wind and restart.
Appliance does not reach the desired temperature.	The food is not fully defrosted / thawed.	Do not attempt to cook frozen or partially frozen food. Ensure the food is completely thawed prior to proceeding.
	The regulator control knob is not fully opened.	Fully open the regulator control knob. The regulator control valve is opened in clockwise direction and the LP tank valve is opened in counterclockwise direction.
	Overfilled Protection Device (OPD) on tank has been tripped.	Overfilled Protection Device (OPD) has been activated. To reset, turn off regulator control knob and LP tank valve. Disconnect the regulator from the LP tank and wait one minute. Reconnect the regulator control valve to the LP tank valve and slowly open the LP tank valve until it is fully open.

CARE AND MAINTENANCE

All cleaning and maintenance should only be done when the appliance is cool and with the fuel supply turned off at the LP tank. DO NOT clean any part in a self-cleaning oven. The extreme heat will damage the finish. Failure to maintain your appliance may result in damage, rust, corrosion and could be hazardous.

Suggested Cleaning Materials:

- Hot or Warm water
- Mild dish washing liquid detergent
- Non-scratch scraping tool
- Nylon/non-abrasive cleaning pad
- Soft nylon bristle brush
- Paper clip (burner specifically)
- Small wire bristle brush (burner specific)
- Towel

General Cleaning and Maintenance

1. Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not block holes or openings in bottom or sides of appliance.
3. Do not obstruct the flow of combustion and ventilation air.
4. Keep the ventilation opening(s) of the propane cylinder enclosed, and free and clear from debris.
5. Clean all cooking surfaces of vessels, aluminum pots and pan with warm, soapy water and a nylon cleaning pad to avoid oxidation, corrosion, and rusting.

Cleaning the Burner

NOTE: Spiders and small insects can spin webs and build nests inside the burner and frame. This especially occurs in late summer and fall before frost when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the burner and orifice. Such a fire can cause operator injury and serious damage to the appliance.

To help prevent a blockage and ensure full heat output, clean, and inspect burner tubes and frame often (once or twice a month).

NOTE: Water or air pressure will not normally clear a spider web.

Steps for Cleaning the Burner:

1. Remove orifice/hose from the burner.
2. Look inside the burner tube for nests, webs, or mud.
3. To remove the above obstructions, use an accessory flexible venturi brush or bend a small hook on one end of a long flexible wire.
4. Inspect and clean the burner if needed: use wire brush to loosen corrosion from burner exterior. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.
5. Reattach orifice/hose to burner.

Steps for cleaning the frame/stand:

6. Remove orifice/hose from the appliance. Move the LP tank away from the unit.
7. Look around/in the burner tube for nests, webs, or mud.
8. Remove any debris with a soft nylon bristle brush.
9. With a mild dish detergent and hot or warm water, wash the unit using a soft nylon bristle brush. Towel dry.
10. Replace LP tank according to previous instructions. Reattach orifice/hose to burner.

Steps for cleaning the cooking surface/vessel:

NOTE: Griddle surface is treated with a non-toxic ceramic Triton-Tek coating to promote non-stick properties and prevent rusting of the griddle steel core. Regular cleaning and maintenance is required to properly care for the griddle surface coating.

11. Preheat to 350 degrees. While heated, scrape off any excess grease and debris with a non-scratch scraping tool/flat-head spatula.
12. Turn it off and let it cool back down.
13. Cover in warm-hot soapy water, gently scrub it down. Let it sit for around a half hour to let the soap loosen the grease.
14. Gently wipe off the soapy water and all remaining grease.
15. Rinse with cloth and cold water. Repeat as needed, rinsing the cloth.

Operating Instructions

LOCATION MATTERS

Select a safe place to cook outdoors. It should be in an open area, outside, and on a level, solid surface. Place the liquid propane gas tank and appliance so that if any wind blows the heat from the appliance will blow away from the LP gas tank. Never use your appliance in an enclosed area, near a wall or on a wooden deck. Keep a minimum clearance of 3 feet from all sides of the appliance to any construction.

INSTRUCTIONS FOR USE

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

1. Assemble the griddle following the assembly instructions carefully.
2. Connect the regulator to the cylinder valve following the regulator instructions supplied with the regulator.
3. Push down the control knob and keep pressing while turning it to the highest position.

LIGHTING

Always visually inspect your griddle before lighting.

Look for anything that may be blocking spaces for ventilation and remove. After lighting, always check the flame to ensure you have a good flame all along each burner. If not able to light, or the flame is not even along the entire burner(s), see the Trouble Shooting section.

1. Read instructions before lighting.
2. Open lid prior to lighting.
3. Make sure all control knobs are OFF.
4. Turn on gas supply.
5. To ignite a burner, push and turn the burner control knob to HI.
6. Warning: If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.
7. Follow same steps to light the other burners.

WARNING

- Turn tank off when not in use.
- Keep lid open during in use.

COOKING TIPS AND TRICKS

1. Clean prior to use.
2. Always "Preheat" your griddle before cooking. Light all main burners, turn to "HI", then adjust the burner control knobs to the proper temperature.
3. Use a small amount of cooking oil on the griddle top before heating to reduce foods sticking.
4. Climate conditions can impact your cooking time. Allow more cooking time for cold, wind, and higher altitudes. We recommend you place the griddle in an area protected from high wind.
5. Keep similar size portions together so that they cook more evenly.
6. Generally speaking, the more food on the griddle, the longer the cooking time.
7. Larger pieces of meat generally require more cooking time per pound than smaller pieces of meat.
8. Use spatulas rather than a fork when turning the food on the griddle. Less juice will be lost that way.
9. A timer can help you keep from over-cooking the food.
10. Use insulated protective mitts or potholders when working around a griddle in operation.

SAMPLE RECIPE

A popular recipe for your appliance, try it out and post an image of your result with your on-line review!

Smash burgers (makes 2 double smash burgers)

Ingredients

1LB ground beef
2 hamburger buns
4 slices American cheese
1TBSP salt (or to taste)
1TSP pepper (or to taste)

Optional toppings:

2 slices, tomato
2 leaves, Iceberg Lettuce
1 TSP ketchup
1TSP Yellow mustard
1TSP mayonnaise

Equipment:

Outdoor Gourmet Griddle
Outdoor Gourmet Griddle Press
Outdoor Gourmet Burger Kit
Parchment Paper

Directions

Preheat your Outdoor Gourmet Griddle to Medium-high (375-400 degrees). To test the surface, sprinkle a few drops of water on top of the surface; they should "dance" rapidly across the hot surface, evaporating in moments; or with an infrared thermometer.

Form ground beef into four (4) ¼ lb balls.

Toast hamburger buns.

Prepare your burger bun by laying toppings on the bottom bun. Have it nearby and ready for when your burger is cooked.

Place the balls of beef on the griddle with parchment paper on top. Use the griddle press to smash them down into the griddle flat, removing the parchment paper carefully when flattened. Smashed patties should be slightly wider than the burger bun and between 1/8 – ¼ inch thick.

Season to taste with salt and pepper and allow to cook until well browned and top is beginning to turn pale pink/gray in spots, about 45 seconds to 1 minute. Using an Outdoor Gourmet non-scratch spatula or scraper, carefully scrape the burger patties from the surface, making sure to get all the seared edges intact.

Flip patties and immediately place a slice of cheese over each patty and allow 15 seconds to sear the second side. Using an Outdoor Gourmet non-scratch spatula or scraper, carefully scrape the burger patties from the surface, making sure to get all the seared edges and melting cheese intact, and stack the patties two high. Immediately remove from griddle and transfer to waiting burger and bun. Serve immediately and enjoy.

WARRANTY INFORMATION

Please keep your original receipt with this manual for all warranty needs.

Limited Warranty

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of Ninety (90) days from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provide that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter "Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminates Ninety (90) days from the date of purchase.
5. **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, INCONVENIENCE, EXPENSES FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
6. **MANUFACTURER'S OBLIGATION:** Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
7. **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
8. **RESERVED RIGHT TO CHANGE:** Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces.
 - Rust or corrosion is not deemed a manufacturing or materials defect.
 - Discoloration or loss of paint due to handling during assembly, heat, or cleaning products. Paint may require touch up.
 - Aluminum or stainless-steel discoloration or corrosion.
 - Consumables such as batteries.

IF CUSTOMER SERVICE BECOME NECESSARY:

1. The Original Purchaser is responsible for shipping and handling charges of the returned item(s) and replacement parts, if any.
2. All parts to be replaced will need to be shipped before replacement items will be sent.
3. Follow the Customer Service Representative's instructions exactly. If a return is necessary, it must be packed carefully and shipped prepaid.

Should you encounter any problems,

Customer Service: 1-888-922-2336
7:00 am to 12:00 am CST (daily)
Live Chat at: www.academy.com
Email: customerservice@academy.com