

OWNER'S MANUAL

PORTABLE 3-BURNER GAS GRIDDLE



Customer Service

☎ 1-800-618-6798

FOR YOUR SAFETY!

Use outdoors only! Do not use it inside a building, garage, or any other enclosed space. Read the instructions before assembling and using the appliance.

DO NOT use the griddle unless it is completely assembled, and all the parts are securely fastened. This griddle will become very hot, do not move it during use. Keep away from children and pets.

CONTACT US FIRST!

This griddle has been made to high quality standards. If you have any questions that are not addressed in this Owner's Manual, or you need parts, please call our customer service hotline or send an email to service@royalgourmetusa.com. Please keep this Owner's Manual for future reference.

Learn more at:

www.royalgourmetcorp.com



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DANGER

If you smell gas:

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

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

WARNING

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

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

CAUTION

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



CALIFORNIA PROPOSITION 65 WARNING

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

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

⚠ WARNING ⚠

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

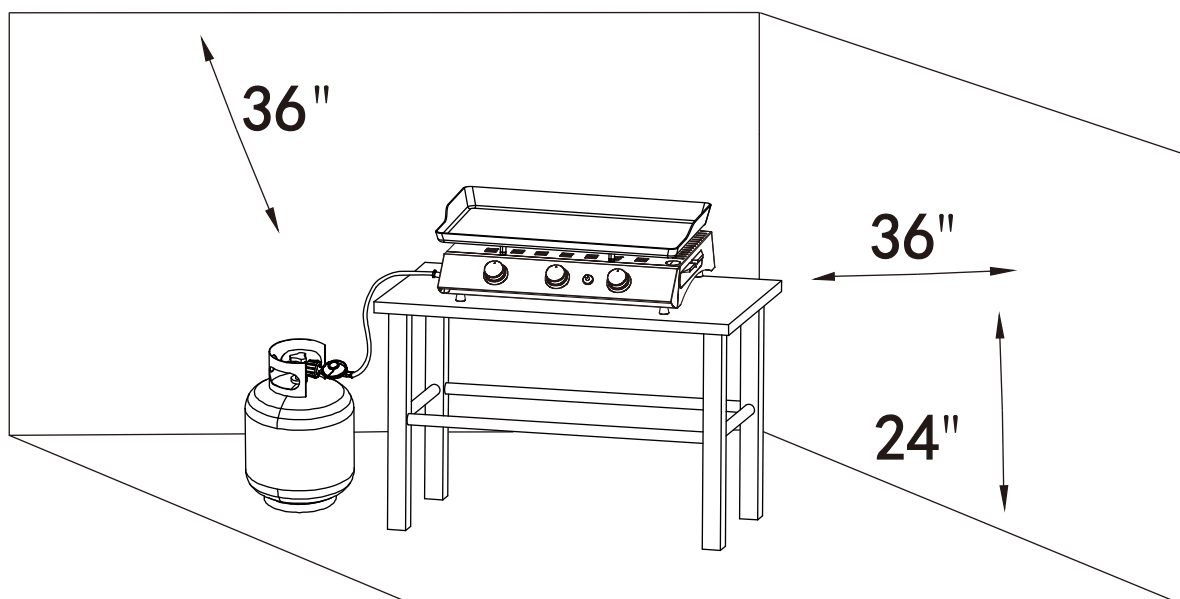
⚠ DANGER: LP CYLINDER RISK ⚠

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

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

FOR YOUR SAFETY

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



INSTRUCTIONS FOR USE

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

1. Assemble the griddle as per the assembly instructions carefully.
2. Connect the regulator hose to the griddle, and connect regulator valve with the LP gas cylinder following the regulator instructions supplied with the regulator.
3. Turn all control knobs to the OFF position before turning on the gas supply to the griddle.
4. Operate the regulator in accordance with the instructions supplied with the regulator.

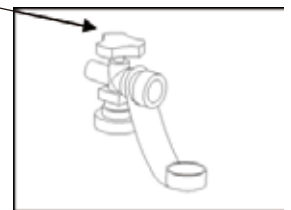
LP GAS AND CYLINDER INFORMATION

Your new gas griddle operates on LP (Liquified Petroleum) Gas. It is odorless, colorless, and non-toxic when produced. You can smell LP gas as it has been given an odor similar to rotten eggs, for your safety.

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

Triangular Hand Wheel

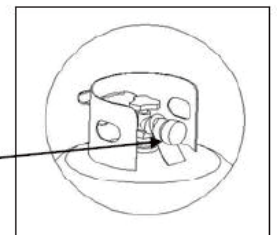
1. An OPD (Overfill Protection Device) that prevents accidental gas leaks caused by overfilling of the cylinder. Each cylinder contains a float that closes the input valve when the cylinder is 80% full. This allows room or the propane gas to expand in hot temperatures. A triangular hand wheel distinguishes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



TRANSPORTATION AND STORAGE

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

Dust Cap



CYLINDER SPECIFICATIONS

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

The cylinder must also be equipped with:

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

⚠ WARNING ⚠

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

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

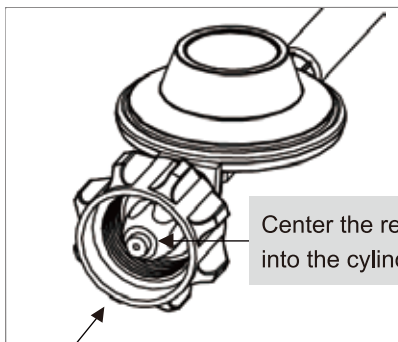
CONNECTING REGULATOR TO LP CYLINDER

⚠ CAUTION ⚠

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

Your regulator is equipped with a QCC Type 1 quick connect system. It does not allow gas to flow until a positive seal has been made. It has a thermal element that will shut off the gas flow if the temperature reaches 115 °C (240 °F). It also has a flow-limiting device that restricts the flow of gas to 0.28 cubic metrics per hour (10 cubic feet per hour).

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

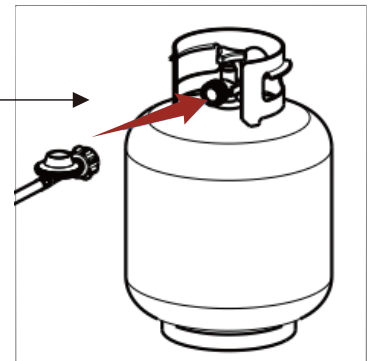


QCC 1 Type 1 Connector

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

⚠ WARNING

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



⚠ WARNING ⚠

1. Do not connect this griddle to any unregulated sources of propane.
2. Before each use, check the gas hose for excessive abrasion, wear, or cuts. Replace a damaged hose assembly with the one specified in the parts list before using the griddle.
3. Always perform the Leak Test listed below before using your griddle for the first time, if the cylinder has been changed, if any gas supply components have been changed, if the regulator flow-limiting device has been activated, or after a long period of non-use.
4. Do not attempt to connect this griddle to the LP system of a motor home or trailer.

LP CYLINDER LEAK TEST

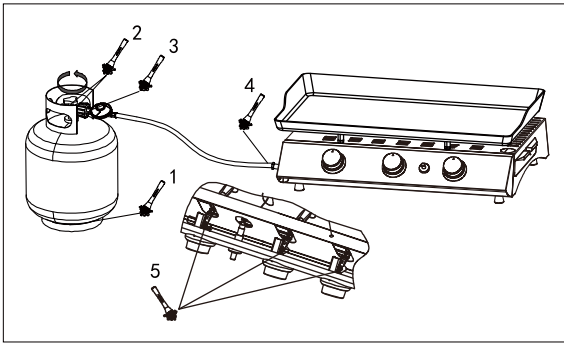
1. Leak test must be repeated each time the LP cylinder is exchanged or refilled.
2. DO NOT smoke or have anything nearby that can easily ignite, such as lighters or matches.
3. DO NOT use an open flame to check for gas leaks.
4. The appliance must be leak checked outdoors in a well-ventilated area away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

STEPS FOR LEAK TEST:

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

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

1. Turn all burner control knobs, regulator and cylinder valves OFF.
2. Be sure regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning 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 the soapy solution onto all metal seams and the entire valve area as shown in figure below.



5. Slowly turn the LP cylinder valve counterclockwise to the open position.
 6. A leak is identified by a flow of bubbles from the area of the leak. Close LP cylinder valve immediately and retighten connections.
 7. If leaks cannot be stopped, do not try to repair, contact your gas griddle dealer for assistance. Do not attempt to operate appliance if a leak is present.
 8. Always examine the hose for any damage. If damage is observed, do not attempt to patch the hose. Replacing the hose is the only safe option.
 9. For assistance with any malfunction related to the LP cylinder, regulator or hose, contact customer service.
 10. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.
- UNDER NO CIRCUMSTANCE SHOULD THE VALVE REMAIN IN THE ON POSITION FOR MORE THAN 12 SECONDS.

⚠ WARNING ⚠

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

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

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

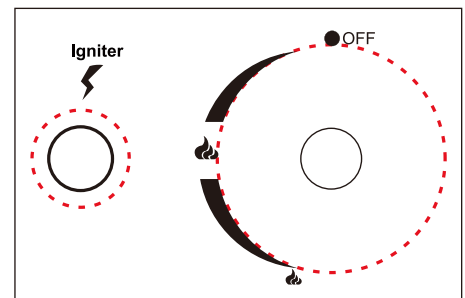
⚠ WARNING: BEFORE LIGHTING ⚠

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

LIGHTING THE MAIN BURNERS USING PIEZO IGNITION

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

* Should the burners still fail to ignite, check the gas supply.



MANUALLY LIGHTING THE BURNERS WITH MATCH STICK

1. Turn all control knobs to OFF position.
2. Turn gas supply on at gas cylinder valve or at regulator.
3. Remove the cooking griddle and place the lit match close to the burner ports.
4. Push in the control knob and turn it anti-clockwise to HI position. The burner should light immediately.
5. If the burner does not ignite, turn control knob to OFF position, wait for 5 minutes before attempting to relight the burner.
6. If the burner ignites, repeat for other burners, and turn the control knobs to the temperature setting required for your food.

* Should the burners still fail to ignite, check the gas supply.

TURNING OFF YOUR GRIDDLE

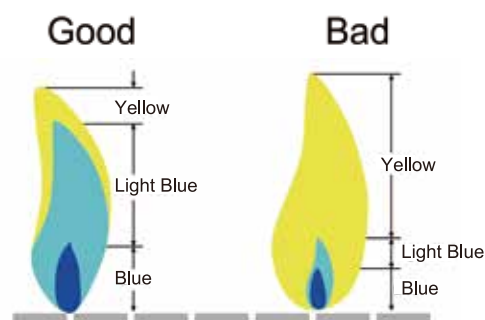
1. Turn off the gas supply at the LP cylinder by turning the valve clockwise to a full stop.
2. Turn all burner control knobs to OFF position.

⚠ WARNING ⚠

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

BURNER FLAMES

Always check the burner flame patterns after lighting. A good flame should be primarily blue with a yellow tip and have a minimal amount of flicker. Some yellow tips are OK if they are smaller than 2.5 cm (1"). New burners sometimes have oil residue, which will cause yellow flame when burning off. Variations in gas supply, altitude, weather, and other factors can all impact burner performance. Older griddles can also show more yellow flame due to food deposit, oil, and fat buildup.



SEASONING GUIDE

Seasoning your cooking griddle will help create relative non-stick surface for cooking while also protecting it against oxidization. When you receive your griddle it will already have a thin layer of oil applied on the griddle. That has been done to protect the griddle from rust during shipping and storing, that is normal.

First Seasoning:

1. Wash off the shipping oil by using soapy water and a towel or paper towels. Rinse off the soap and air dry.
2. Next, apply some virgin olive oil or other vegetable oil on the griddle surface. Using a paper towel to rub a thin coat of oil on the entire surface of the griddle.
3. Turn on your griddle at medium-high heat. The oil will eventually begin to smoke which is good. Leave it heating until the smoke stops. Turn off your griddle.
4. Let the surface cool down and repeat above process for 2-3 times until you get a nice black surface on the griddle. Once you've completed this process, you'll have a perfect grilling surface to get cooking on! Use long-handled barbecue utensils and oven mitts to avoid burns and splatters. Proceed to "PREHEATING".

*After you are done using your griddle you should apply a very thin coat of cooking oil to maintain your seasoning bond and protect it from rust.

PREHEATING

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

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

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

WARNING

1. Do not clean any part of your griddle in a self-cleaning oven.
2. Do not use oven cleaners, abrasive kitchen cleaners, cleaners that contain citrus products, or mineral spirits.
3. Clean your griddle regularly to prevent grease buildup, grease fires or excessive flare-ups.
4. Always allow the griddle to cool down prior to cleaning.

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

COOKING GRIDDLE

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

STAINLESS STEEL

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

OTHER EXTERIOR SURFACES

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

GREASE CUP

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

BURNERS

We recommend you clean your burners at least twice a year, or before use if the griddle has not been used in over one month.

WARNING

Small insects and spiders may enter the burner tubes. Sometimes they will build nests or spin webs that can block or reduce the amount of gas flowing through the burner. You will usually see a smaller flame, or a flame that is mostly yellow rather than blue, coming from the burner when this happens. Other signs include the griddle generating uneven or low heat, or difficulty in igniting the burners. In cases of severe blockage, this can cause the flame to burn backwards, and outside of the burner tubes, which can damage your griddle and/or cause personal injury. IMMEDIATELY SHUT OFF THE FLOW OF PROPANE GAS AT THE CYLINDER BY TURNING THE HAND WHEEL CLOCKWISE SHOULD THIS HAPPEN. Wait for the griddle to cool down and then clean all burners.

CLEANING THE BURNERS

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

WARNING

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

GRIDDLE STORAGE

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

BURNER WON'T LIGHT

(USING A 0.45 KG (1 LB.) LP BOTTLE WITH CONVERSION HOSE)

- Ensure LP gas cylinder still has fuel in it by gently shaking it-there will be sounds of the liquid inside if the fuel remains.
- Check to see that the air inlet screen of the venturi tube is not covered or clogged.
- Check to see that burner orifices are clear. If obstructed, with LP gas cylinder disconnected, you can gently brush orifices with a small brush.
- Check to see that the ignitor is producing a spark against the burner (better checked in shady spot). If the burner still doesn't ignite, repeat the above procedures with another LP gas cylinder.
- Straighten sharp kinks in the conversion hose.

BURNER WON'T LIGHT

(USING A 9 KG (20 LB.) GAS CYLINDER)

- Review all steps in the LP bottle section above.
- Ensure that the gas cylinder supply valve is open (turned counterclockwise until stop).
- Ensure that the orifices at both ends of the conversion hose are not obstructed or damaged.

GRIDDLE DOESN'T REACH HIGHT ENOUGH TEMPERATURE

(USING A 0.45 KG (1 LB.) LP BOTTLE WITH CONVERSION HOSE)

- Gently shake LP gas cylinder to ensure enough fuel for working, there will be sounds of the liquid inside if fuel remains.
- Check to see that the air inlet screen of the venturi tube is not covered or clogged.
- Disconnect the conversion hose from the valve, and reconnect.
- Test the gas system for leaks.

GRIDDLE DOESN'T REACH HIGH ENOUGH TEMPERATURE

(USING A 9 KG (20 LB.) GAS CYLINDER)

There is a safety device on your gas cylinder which intends to reduce the gas flow whenever a leak occurs. When this device is active, it is commonly called "bypass". This device can be inadvertently activated if you don't follow the proper lighting procedures. Once you experience the low flame, you should do the following:

- 1) Shut off the griddle.
 - 2) Fully close the cylinder pressure relief valve.
- Then, restart with proper procedures:
- 1) Ensure the control knob is turned to OFF position.
 - 2) Slowly open the gas cylinder valve fully. Turn the cylinder hand wheel about 1/4 turn every 10 seconds.
 - 3) WAIT 5 SECONDS.
 - 4) Follow the lighting steps.

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

Direct Heat

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

STEAK (& ALL MEATS):

- Cook food on the charcoal side of the unit, directly above coals/heat.
- To grill meats, raise the charcoal pan to its highest position (hot) and sear for one minute on each side with the lid open to seal in flavor and juices.
- Then lower the fire grate to the medium position with lid closed and cook to desired degree.
- Control heat with dual dampers and adjustable fire grate.

TIP:

Place grilled meat back in the marinade for several minutes before serving and it will be tastier and juicier.

CAUTION:

Boil extra marinade first to kill bacteria remaining from the raw meat.

MARINATED FLANK STEAK:

- Mix marinade ingredients in a nonmetal dish.
 - Let steak stand in marinade for no less than 4 hours in the refrigerator.
 - Brown each side for 5 minutes, but center should remain rare.
 - Cut steak diagonally across the grain into thin slices before serving.
 - Grill with fire grate in high(hot) position with lid open or closed.
-

MEAT MARINADE:

1/2 cup vegetable or olive oil
1/3 cup soy sauce
1/4 cup red wine vinegar
2 tbsp lemon juice
1 tsp dry mustard
1 minced clove garlic
1 small minced onion
1/4 tsp pepper

QUAIL OR DOVES:

- Cover the birds with good amount of seasoning and marinate overnight.
 - Pour remaining dressing and cover with Texas Pete Hot Sauce for 6 hours.
 - Wrap birds in thick bacon secured by a toothpick.
 - Place on grill. Keep turning until bacon is black.
 - Grill for 20 minutes. Sear with lid open and fire grate in high (hot) position for 1 minute on each side before lowering the grate and closing the lid.
 - To smoke the birds, place them in the center of the grates with fire in both ends of the fire box.
-

HOT DOGS:

- Grill with lid up and cooking grates in high (hot) position for approximately 6 minutes.
 - Turn every few minutes.
-

SWEET CORN IN HUSKS:

- Trim excess silk from end and soak in cold salted water 1 hour before grilling.
- Grill for 25 minutes – turning several times.

KABOBS:

- Alternate any combination of meat, onions, tomatoes, green peppers, mushrooms, zucchini, circular slice of corn-on-the-cob, or pineapple on skewers. Meat could consist of shrimp, scallops, lobster, chicken, sausage, pork, beef, etc.
 - Marinate the meat in refrigerator for several hours.
 - Grill each side for approximately 7 minutes, turning occasionally while basting with marinade.
 - Leave a small amount of room between pieces in order to cook faster.
 - Grill with lid up and the cooking grates in the lowest position.
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KEBOB MARINADE:

1 cup soy sauce
1/2 cup brown sugar
1/2 cup vinegar
1/2 cup pineapple juice
2 tsp salt
1/2 tsp garlic powder

- Mix all ingredients in a saucepan and bring to boil.
 - Allow marinade to cool before marinating your meat in it.
 - Marinate beef in the mixture a minimum of 4 hours.
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HAMBURGERS:

See meat marinade on prior menus.

You may also marinate by allowing to stand in marinade for 1 or 2 hours at room temperature before cooking or let it stand in a covered dish in the refrigerator for up to 24 hours.

- Bring to room temperature before cooking.
 - Mix in chopped onions, green peppers, salt, sear 3/4 inch patties on each side, with cooking grates in high position for a few minutes.
 - Lower fire grate to medium position and grill with lid down to avoid flare-ups.
 - Cook each side 3 to 7 minutes according to desired degree.
 - Cook ground meat to 150 °F internal temperature or until juice runs clear (free of blood) to prevent E-coli infections.
 - Burgers can be basted with marinade when turning and/or other ingredients can be mixed in with the ground beef such as chili sauce or powder.
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SHRIMP (PEELED) & CRAYFISH:

- Place on skewers.
 - Coat with melted butter and garlic salt.
 - Grill for 4 minutes on each side or until pink. Cocktail sauce optional.
-

BAKED POTATOES:

- Rub with butter and wrap in foil and cook on grill with lid down for 50 minutes.
- Turn after 25 minutes (no need to turn if smoked).
- Squeeze to check if it is cooked.

Thanks for purchasing this Royal Gourmet® Portable 3-Burner Gas Griddle.

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

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

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

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

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

ITEMS NOT COVERED IN THE WARRANTY SERVICE

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

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

Cost of service calls to your home.

Costs of removal or re-installation.

Pickup and delivery of your product.

Shipping or transportation costs.

Labor costs for installation and repair.

Liability for indirect, or consequential damages.

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

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

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

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



1-800-618-6798



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