

GREYSTONE

17" COMBO GRIDDLE MANUAL

OUTDOOR USE ONLY FOR RV



FOR YOUR SAFETY

DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.
- Never operate this appliance unattended.
- Never operate this appliance within 25 ft (7.5 m) to any flammable liquid.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish any oil or a grease fire with water. Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury, or death.

WARNING

Information necessary for the proper assembly and safe use of the appliance. Read all safety, installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.

The installation of this appliance must conform with state or other codes, or, in the absence of such codes, with either the National Fuel Gas Code, ANSI A 119.2 / Z223.1 / NFPA54, 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:

This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. (California law requires this warning be given to customers in the State of California.)

WARNING

It is the consumer's responsibility to see that the griddle is properly assembled, installed and maintained. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

PRECAUTIONS GENERAL



1. Never use Griddles indoors. Must be used outdoors only.
2. If the regulator supplied with the appliance fails, it must be replaced with the exact model. Please call customer service.
3. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
4. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).
5. Before each use of this appliance, perform a visual inspection of the gas hose from the tank connection to the orifice for any wear, breaks, leaks, cracks, cuts or intrusions. Should any abnormalities be discovered, replace hose prior to operation.
6. In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
7. When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.

⚠ WARNING

- This appliance shall be used outdoors only, and shall not be used in a building, garage, or any other enclosed area.
- This appliance shall not be used on or under any apartment or condominium balcony or deck.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- 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. A Type BC or ABC fire extinguisher may, in some circumstances contain fire.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- This appliance is not intended for and should never be used as a heater. This appliance is not intended for frying turkeys.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.
Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.
- This appliance shall not be used for commercial purposes.

INSTALLATION SAFETY PRECAUTIONS

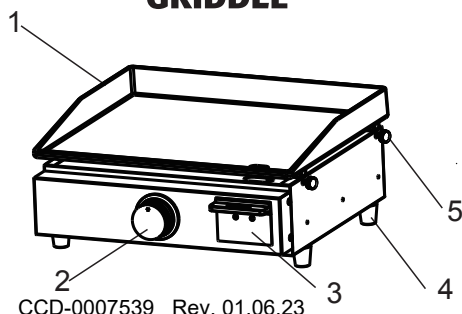
- Griddle installation must conform with local codes, or in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- Griddle is not for use inside RV's or on boats.
- Griddles are safety certified for use in the United States and Canada. Do not modify for use in any other location. Modification will result in a safety hazard.
- Replacement pressure regulators must be those specified by the appliance manufacturer.

If you have read and understand all safety information, warnings and precautions, please proceed to the next page for assembly & installation instructions regarding your particular model.

CONTENTS

Please inspect the contents carefully. This package contains the following parts:

GRIDDLE



CCD-0007539 Rev. 01.06.23

KEY	DESCRIPTION	QTY
1	GRIDDLE PLATE	1
2	CONTROL KNOB	1
3	GREASE TRAY	1
4	BUMPER FEET	4
5	HAND-SCREW	4

GRIDDLE ASSEMBLY INSTALLATION INSTRUCTIONS

NO ASSEMBLY REQUIRED

PLEASE VERIFY FUELNOZZLE IS HOUSED WITHIN THE BURNER TUBE OPENING AS OUTLINED

⚠ WARNING

Do not use this appliance under extended awnings. Failure to comply could result in a fire or personal injury. The Griddle must be installed on the opposite side from the fuel distribution/dispensing system of the recreational vehicle.

Appliance shall not be located or used under overhead unprotected combustible construction.

When unit is in storage (travel) position, ensure all low pressure propane gas system precautions are in place and all propane gas shut off valves are in the OFF position.

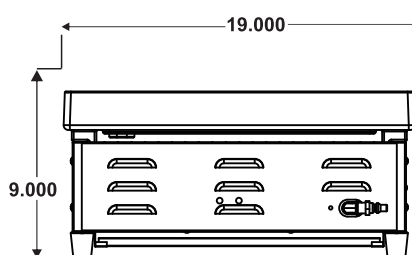
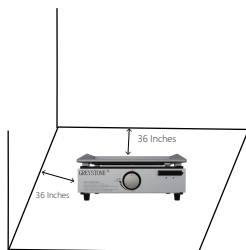
⚠ CAUTION

BEFORE YOU BEGIN INSTALLATION

The Griddle is designed for installation using telescoping drawer slides. Slides are NOT supplied with this appliance. Specifications for drawer slides **MUST** accommodate the recommended minimum clearances to combustible constructions:

- 36" from sides
- 36" from back
- 36" from vertical

Additionally, drawer slides need to be rated for a minimum capacity (per pair) of 50 lbs.



TO CONNECT THE GAS SUPPLY

⚠ CAUTION

Griddle must be connected to the vehicle's propane system with a flexible hose connector complying with the high pressure requirements of the *Standard for Pigtails and Flexible Hose Connectors for LP Gas, ANSI/UL 569*, and shall be of a length no longer than that required to allow the griddle to be mounted in the "in use" position of its mounting system. The hose must be installed in a manner that will not allow it to come in contact with the hot surface of the griddle while in use or in the storage/travel mode.

1. A 3/8" male flare connection is provided for gas line connection. Some standards may require the use of a manual shut off valve in the gas line external to the appliance.

⚠ 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.

NOTE: It will be necessary to hold the flare fitting on the griddle manifold when connecting or loosening the gas line.

INSTALLATION

1. Recommended drawer size/cutout size is 19.0" x 9.0" to ensure that the griddle plate must be placed in the storage position to be fully stored (must be cool to store).

GRIDDLE ASSEMBLY INSTRUCTIONS

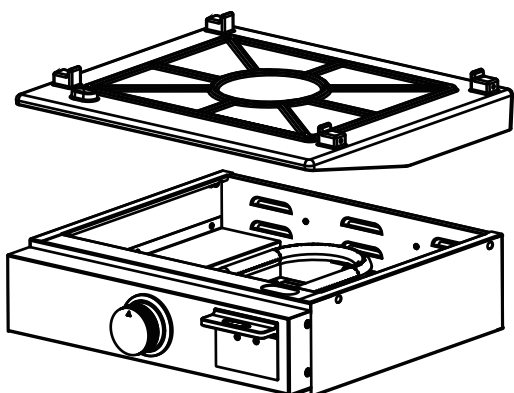
Please read all instructions thoroughly before proceeding.

1. Remove packing material and all parts from the carton. Packing material and carton can be retained for storage if desired.
2. Refer to the parts list on page 3. Ensure that all components are contained in the package.
3. Align the Control Valve Knob with the Control Valve Shaft and press fully into place. See illustration on Page 3.
4. Install grease tray into front control panel as shown in the illustration on page 3.

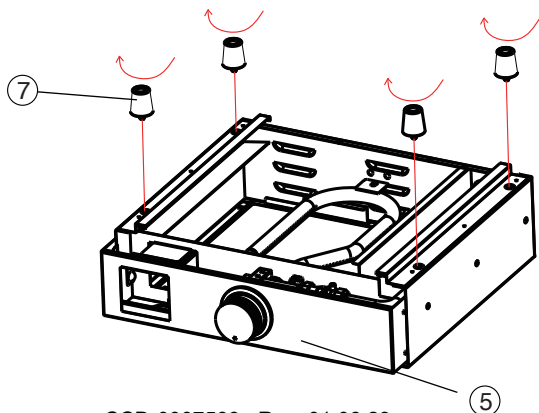
5. Find a large, clean area in which to assemble your Griddle. **NOTE:** Make sure all the plastic protection and packaging is removed before assembling.

NOTE: For permanently installing please refer to INSTALLATION on Page 4.

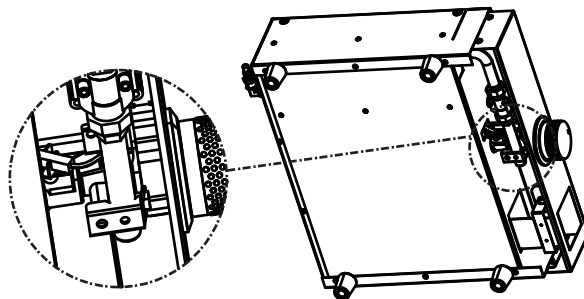
6. Remove the four rubber feet from the plastic bag included with the Outdoor Griddle. Remove the griddle top from the griddle body.



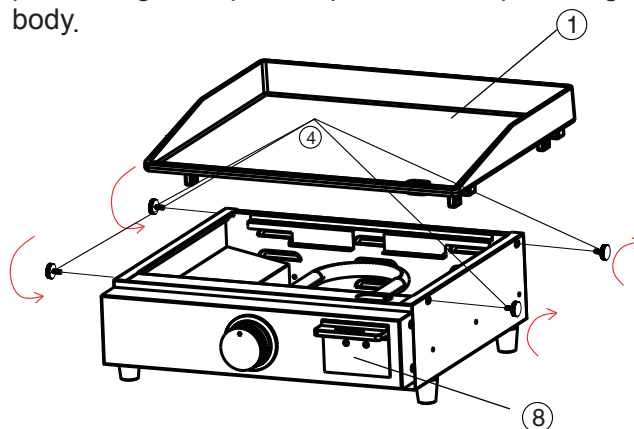
7. Place the griddle upside down on a soft surface. Attach the four rubber feet to the bottom of the griddle.



8. While your griddle is upside down, ensure that the fuel nozzle is housed within the burner tube opening.



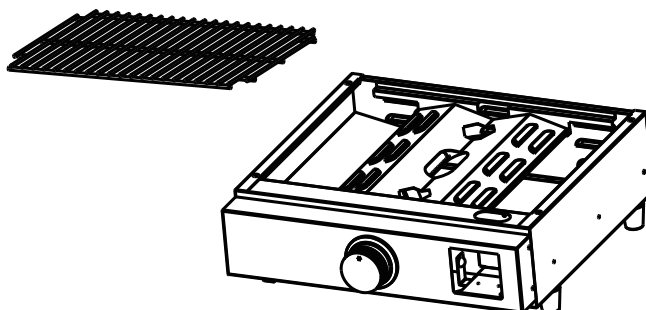
9. Turn the griddle body over so it stands on its feet and place the griddle plate in position on top of the griddle body.



10. To connect griddle to propane, use the RV low pressure gas system hose to connect the quick-disconnect female to the male quick-disconnect fitting on the back of the griddle.

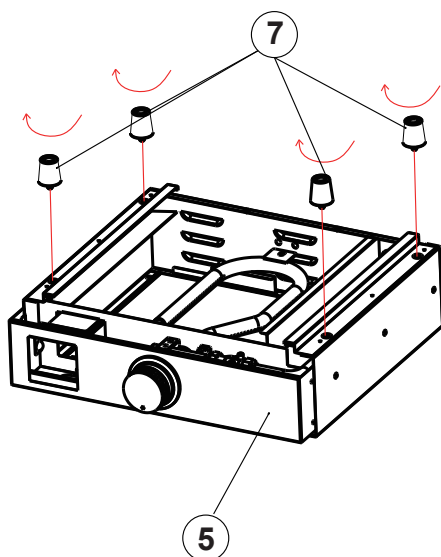
⚠ WARNING

Never check leaks with an open flame. Turn on the gas and apply soapy water to all joints to see if bubbles are formed.

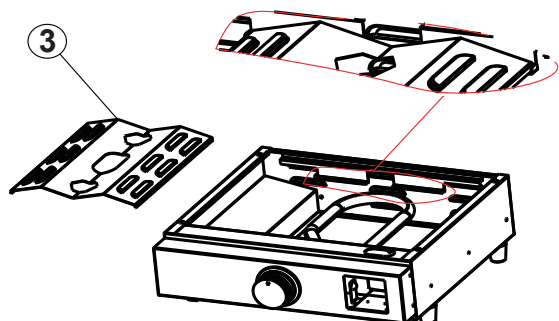


IF USED AS A BARBECUE, FOLLOW THESE STEPS

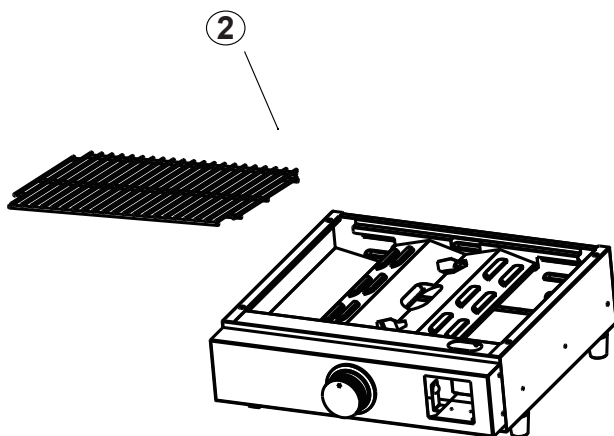
1. Put on the mat.



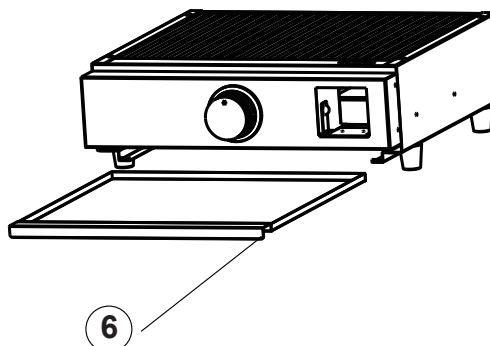
2. Place the beacon board.



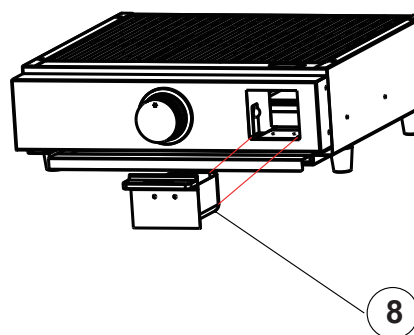
3. Grill the net.



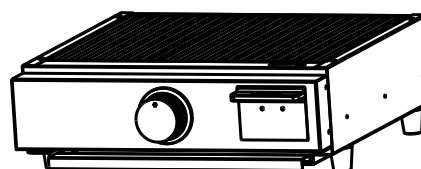
4. Drain pan.



5. Drain the oil cup.



6. Installation is complete.



OK

7. No matter the above is used for barbecue or iron plate burning, to connect griddle to propane after installation, use the RV low pressure gas system hose to connect the quick-disconnect female to the male quick-disconnect fitting on the back of the griddle.

OPERATING INSTRUCTIONS

LIGHTING THE GRIDDLE

1. Read all instructions before lighting.
2. Push the control knob in and turn counter-clockwise to the "Light" position.
3. If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure.

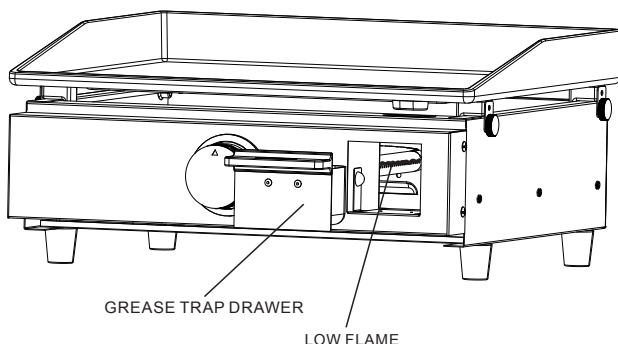
MATCH LIGHTING INSTRUCTIONS

Do not lean over the Griddle while lighting. Make sure there are no gas leaks.

1. Ensure the control knob is in the "OFF" position.
2. Remove the griddle top.
3. Light an 11" long match, then place the match on the right or left side of the burner.
4. Push the control knob in and turn counterclockwise to the HIGH position. Be sure the burner lights and stays lit.

BURNER FLAME CHECK

Prior to lighting the burner, either remove the griddle plate or the grease trap drawer in order to visually inspect the flame. Light burner and rotate knob from high to low— you should see a smaller flame in the low position than you see in the high position. Always check the flame prior to each use. If only low flame is seen, refer to **Burner has low flame regardless of knob position** in the Troubleshooting section. Replace the griddle plate or grease drawer, prior to cooking.



TURNING OFF THE GRIDDLE

Turn the CONTROL KNOB to the OFF position.

SEASONING

Seasoning is a process by which oil is baked into metal to create a stick resistant surface and protect against oxidation.

Griddles comes with a thin layer of soy oil on them to protect against rust during shipping. You can wash this off with warm soapy water prior to your initial seasoning.

WHAT OIL SHOULD I USE?

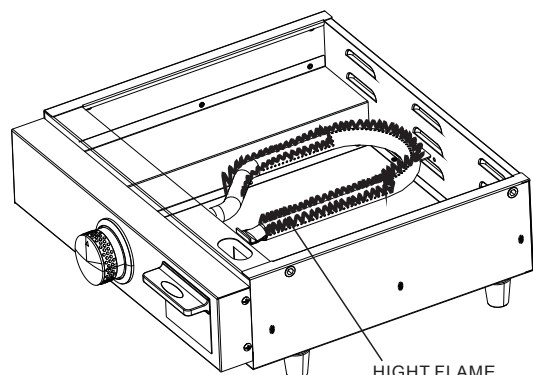
Some oils are better than others for seasoning. We recommend Flax seed oil for your initial seasoning since it creates a very durable bond, however, any of the following oils can be used:

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

The basic idea behind your initial seasoning is to coat your griddle with oil and heat the oil above its smoke point to polymerize the oil and create a bond with the griddle top. You will end up with a black, stick resistant surface that is easy to clean.

HOW TO SEASON YOUR GRIDDLE

1. Apply 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. Turn your griddle on medium-high heat.
3. Heat the oil until it reaches its "smoke-point" and let it continue to discolor. This is good.
4. Let your griddle cool a little. Repeat steps 1 through 3 a few times until you have a black surface on your griddle.

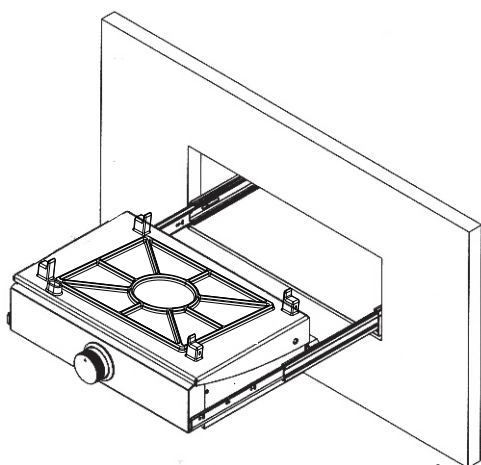


STORING YOUR GRIDDLE

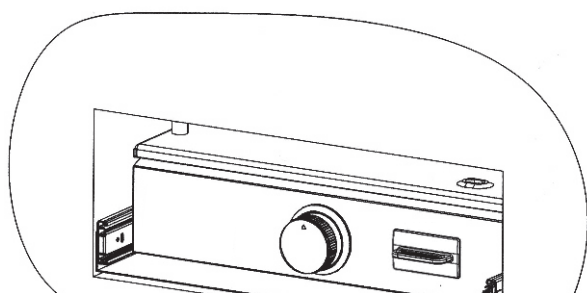
⚠ DANGER

Do not put griddle in storage or travel mode immediately after use. Allow griddle to cool to touch before moving or storing. Failure to do so could result in fire resulting in property damage, personal injury or death.

- Store in dry location.
- After cleaning and maintaining the unit as recommended put the griddle plate in the storage position as shown, in below.



- For permanent installation griddles, push the drawer into storage and lock the slider system in place to keep the unit fixed in position as shown below.



- For portable/tabletop griddles, disconnect from the recreational vehicles low pressure LP gas supply system via quick-disconnect fitting (following applicable safety steps).
- Store portable griddle indoors ONLY if turned off, disconnected from the low pressure gas system, and the unit itself is at room temperature.

CLEANING THE BURNER ASSEMBLY

Follow these instructions to clean the burner.

1. Turn gas OFF at the control knob.
2. Ensure all components have cooled.
3. Remove griddle plate from assembly.
4. Wire brush 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. While wearing eye protection use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air is coming out each respective nozzle.

FOOD SAFETY

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

1. **Clean:** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry
2. **Separate:** Separate raw meats and poultry from ready-to eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.
3. **Cook:** Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.
4. Guangzhou Hengfu Hardware Technology co.,Ltd
District de Huadu, ville de Huashan, route du village de Rulin
road 101,
Guangzhou, china

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not light using the piezoelectric ignition system	No Propane Supply/empty supply	Check shutoff valves Replenish Propane supply
	Faulty regulator	Have regulator checked. 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	Clean injection and gas hose
	Obstructions in the burner	Clean the burner following steps outlined in "Cleaning The Burner Assembly"
Burner will not light with a match	No Propane Supply/empty supply	Check shutoff valves Replenish Propane supply
	Faulty regulator	Have regulator checked. Call Customer Service
	Obstructions in gas injection or gas hose	Clean injection and gas hose
	Obstructions in the burner	Clean the burner following steps outlined in "Cleaning The Burner Assembly"
Burner has low flame 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
	Faulty control valve	Call Customer Service
Burner is making a hissing or roaring noise	Obstructions in the burner	Clean the burner following steps outlined in "Cleaning The Burner Assembly"
	Obstructions in gas injection or gas hose	Clean injection and gas hose
	Burner could be damaged	Call Customer Service

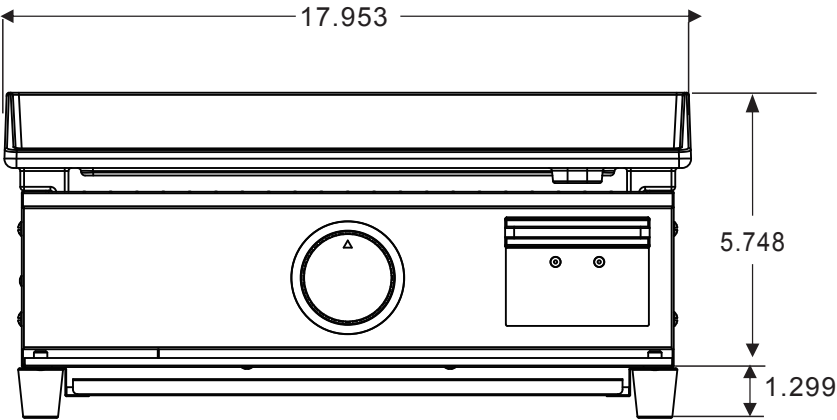
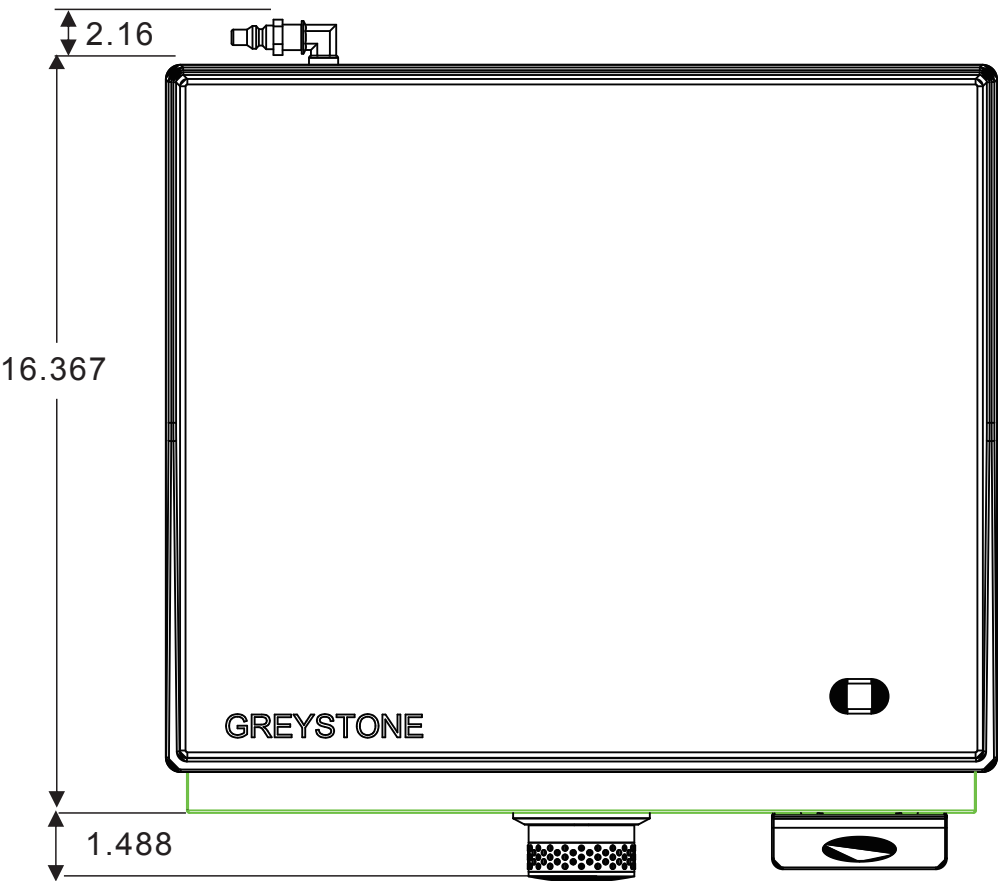
PRODUCT SPECIFICATIONS



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

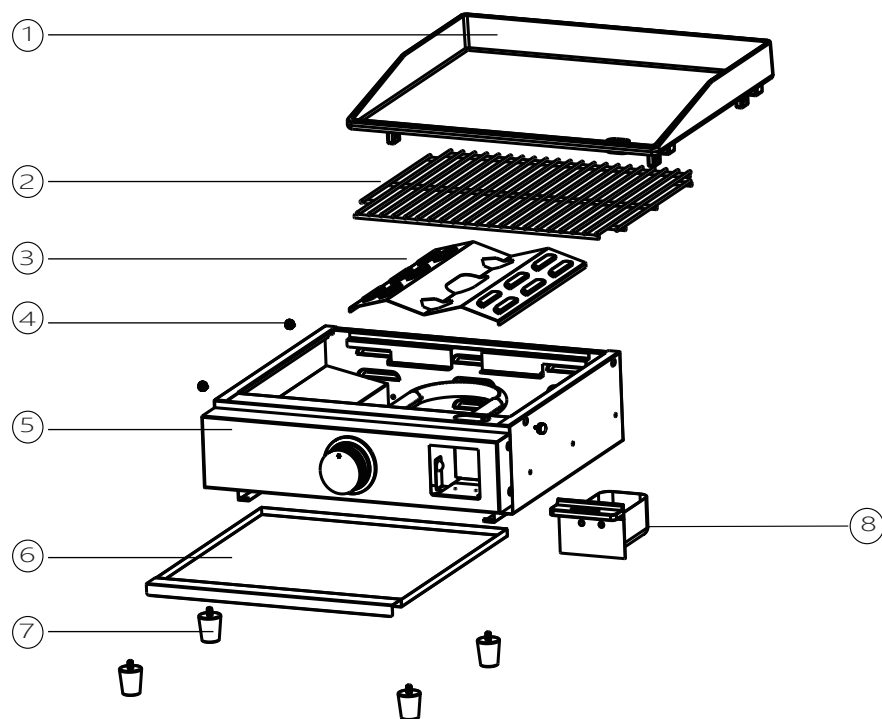
PORTABLE / TABLETOP	
BURNER INPUT RATE	12000 BTU/h
INLET GAS PRESSURE	MAX: 13 inches
UNIT WEIGHT	38lbs.

Illustrations below show the Griddle Plate in the stored position.



REPLACEMENT PARTS

KEY	DESCRIPTION	QTY
1	GRIDDLE PLATE	1
2	ROASTING NET	1
3	BEACON BOADR	1
4	HAND-SCREW	4
5	FRAME	1
6	OIL PAM	1
7	BUMPER FEET	4
8	GREASE TRAY	1



GREYSTONE



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E-mail: customerservice@lci1.com



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Follow proper safety practices. If in doubt, consult a professional RV technician.