

Royal Gourmet GB4000

Royal Gourmet GB4000 36-inch 4-Burner Flat Top Propane Gas Griddle Instruction Manual

Model: GB4000

INTRODUCTION AND SAFETY INFORMATION

Thank you for choosing the Royal Gourmet GB4000 36-inch 4-Burner Flat Top Propane Gas Griddle. This manual provides essential information for the safe assembly, operation, and maintenance of your griddle. Please read all instructions carefully before use and retain this manual for future reference.

Important Safety Warnings:

- **FOR OUTDOOR USE ONLY:** Never operate this appliance indoors or in an enclosed area.
- **PROPANE GAS SAFETY:** Use only propane gas. Always connect and disconnect the propane cylinder outdoors in a well-ventilated area. Check for gas leaks before each use.
- **HOT SURFACES:** The griddle and surrounding surfaces will become extremely hot during operation. Use heat-resistant gloves and exercise extreme caution. Keep children and pets away from the griddle.
- **CLEARANCE:** Maintain a minimum distance of 10 inches from the back and sides of the griddle to any combustible materials.
- **STABILITY:** Ensure the griddle is placed on a stable, level surface before operation. Lock the caster wheels to prevent movement.

SETUP AND ASSEMBLY

Assembly of your Royal Gourmet GB4000 griddle is required. Please follow the detailed instructions provided in the separate assembly guide included with your product. Ensure all parts are present and securely fastened before proceeding to operation.

Initial Griddle Seasoning:

Proper seasoning is crucial for a non-stick surface and to protect your griddle from rust. Perform this

process before first use and after thorough cleaning.

1. **Clean the Surface:** Wash the griddle top with warm, soapy water to remove any manufacturing oils or residues. Rinse thoroughly and dry completely.
2. **Apply Oil:** Apply a thin, even layer of high-smoke-point cooking oil (e.g., flaxseed, canola, or grapeseed oil) to the entire cooking surface, including the sides.
3. **Heat the Griddle:** Turn all burners to medium-high heat. Allow the griddle to heat until the oil begins to smoke and turn dark brown/black. This typically takes 15-20 minutes.
4. **Cool Down:** Turn off the burners and allow the griddle to cool completely.
5. **Repeat:** Repeat steps 2-4 at least 3-4 times, or until the griddle surface has a dark, even, non-stick coating.

A well-seasoned griddle will have a dark, glossy appearance.



Figure 1: Overall view of the Royal Gourmet GB4000 36-inch 4-Burner Flat Top Propane Gas Griddle.

OPERATING INSTRUCTIONS

Connecting the Propane Tank:

1. Ensure all burner control knobs are in the 'OFF' position.
2. Connect the regulator hose to the propane cylinder valve. Hand-tighten firmly.
3. Open the propane cylinder valve slowly.
4. Check for leaks using a soapy water solution. Bubbles indicate a leak. If a leak is detected, close the cylinder valve and tighten connections. If leaks persist, do not use the griddle.

Lighting the Burners:

The Royal Gourmet GB4000 features an electronic ignition system for quick and reliable startup.

1. Ensure the propane cylinder valve is fully open.
2. Push and turn a burner control knob counter-clockwise to the 'HIGH' position.
3. Immediately press and hold the electronic ignitor button. You should hear a clicking sound and see the burner ignite.
4. Once lit, release the ignitor button. Adjust the flame to your desired cooking temperature (LOW to HIGH).
5. Repeat for additional burners as needed.



Figure 2: Close-up of the control panel with individual burner knobs and the electronic ignition button.

Cooking on the Griddle:

The 784 square inch ceramic-coated steel griddle top provides ample space for various foods. The four independently controlled burners allow for different cooking zones, enabling you to cook multiple items at varying temperatures simultaneously.



Figure 3: Detailed view of the spacious ceramic-coated steel griddle top, ideal for diverse cooking.

Folding Side Tables:

The griddle features collapsible side tables for convenient preparation and holding of seasonings and accessories. Simply lift or lower them as needed.



Figure 4: The convenient folding side table provides extra workspace and storage.

Official Product Video:

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Video 1: Official Royal Gourmet GB4000 4-Burner Gas Griddle overview, showcasing its features and cooking capabilities.

MAINTENANCE

Grease Management System:

The Royal Gourmet GB4000 is equipped with a large, removable grease cup to collect drippings, making cleanup easy. Regularly empty and clean the grease cup to prevent overflow and maintain hygiene.



Figure 5: The removable grease cup simplifies the cleaning process after cooking.

Cleaning the Griddle Top:

1. **After Each Use:** While the griddle is still warm (but not scorching hot), scrape off any food residue with a griddle scraper.
2. **Wipe Clean:** Wipe the griddle surface, inner, and outer walls with paper towels until clean.
3. **For Stubborn Residue:** Light the griddle to low heat, apply a small amount of cooking oil, and allow it to