

Royal Gourmet GB4001

Royal Gourmet GB4001 4-Burner Propane Gas Griddle Instruction Manual

Model: GB4001

[Safety Information](#)

[Setup](#)

[Operation](#)

[Maintenance](#)

[Troubleshooting](#)

[Specifications](#)

[Warranty & Support](#)

1. SAFETY INFORMATION

Please read and understand all safety warnings and instructions before assembling, operating, or cleaning this appliance. Failure to follow these instructions may result in property damage, bodily injury, or death.

- **Outdoor Use Only:** This appliance is designed for outdoor use only. Do not operate indoors.
- **Hot Surfaces:** Accessible parts may become very hot. Keep young children and pets away from the appliance during use.
- **Stability:** Do not move this appliance during use. Ensure it is placed on a stable, level surface.
- **Propane Tank:** Always connect and disconnect the propane tank outdoors. Ensure the tank is securely placed and upright.
- **Ventilation:** Ensure adequate ventilation around the appliance. Do not obstruct airflow.
- **Clearance:** Maintain proper clearance from combustible materials. Refer to local codes for specific requirements.
- **Leak Check:** Perform a leak check on all gas connections before initial use and after any tank change.

2. SETUP AND ASSEMBLY

The Royal Gourmet GB4001 griddle is designed for straightforward assembly. The main burner assembly comes pre-assembled, simplifying the process.

2.1 Unpacking and Component Check

Carefully remove all components from the packaging. Verify that all parts are present and undamaged. A Phillips screwdriver and a 15mm open-end wrench are required for assembly.

2.2 Assembly Steps

1. Assemble the base frame according to the diagrams provided in the separate assembly guide.

2. Attach the assembled base to the main burner assembly.
3. Install the four locking caster wheels onto the base. Ensure they are securely fastened to allow for free movement and stable positioning.
4. Carefully place the griddle top onto the main burner assembly. The griddle top is heavy and may require assistance to lift and position correctly.
5. Attach the side tables to the main unit.
6. Connect the propane gas tank to the regulator and hose assembly. Ensure all connections are tight.



Figure 1: Fully assembled Royal Gourmet GB4001 griddle.

2.3 Initial Griddle Seasoning

Before first use, the griddle surface must be seasoned. This process creates a non-stick surface and protects against rust. This can take approximately 2 hours.

1. Clean the griddle surface thoroughly with hot, soapy water to remove any manufacturing oils. Rinse and dry completely.
2. Apply a thin, even layer of high-smoke-point cooking oil (e.g., flaxseed, grapeseed, or vegetable oil) to the entire cooking surface.
3. Heat the griddle on medium-high heat until the oil begins to smoke and turn dark.
4. Turn off the burners and allow the griddle to cool completely.
5. Repeat steps 2-4 at least 3-5 times, or until the griddle surface develops a dark, even, non-stick coating.



Figure 2: Close-up view of the griddle's pre-seasoned cooking surface.

3. OPERATION

The GB4001 griddle features four independently controlled burners for versatile cooking.

3.1 Lighting the Burners

1. Ensure the propane tank valve is fully open.
2. Turn all burner control knobs to the 'OFF' position.
3. Push and turn one control knob to the 'HIGH' position.
4. Immediately press the electronic ignition button. You should hear a clicking sound and see a flame.
5. If the burner does not light within 5 seconds, turn the knob to 'OFF', wait 5 minutes for gas to dissipate, and repeat the lighting procedure.
6. Once one burner is lit, you can light the remaining burners by turning their respective control knobs to 'HIGH'.



Figure 3: Control panel featuring burner control knobs and the electronic igniter button.

3.2 Temperature Control

Each of the four stainless-steel tube burners provides 13,000 BTUs, totaling 52,000 BTUs. The independent controls allow for precise temperature management across different cooking zones on the 792 sq. inch griddle surface.

- Turn the control knobs between 'LOW' and 'HIGH' to adjust the flame size and heat output.
- Preheat the griddle for 10-15 minutes before cooking to ensure even heat distribution.
- Note that propane griddles may exhibit hotspots; adjust food placement or burner settings as needed.

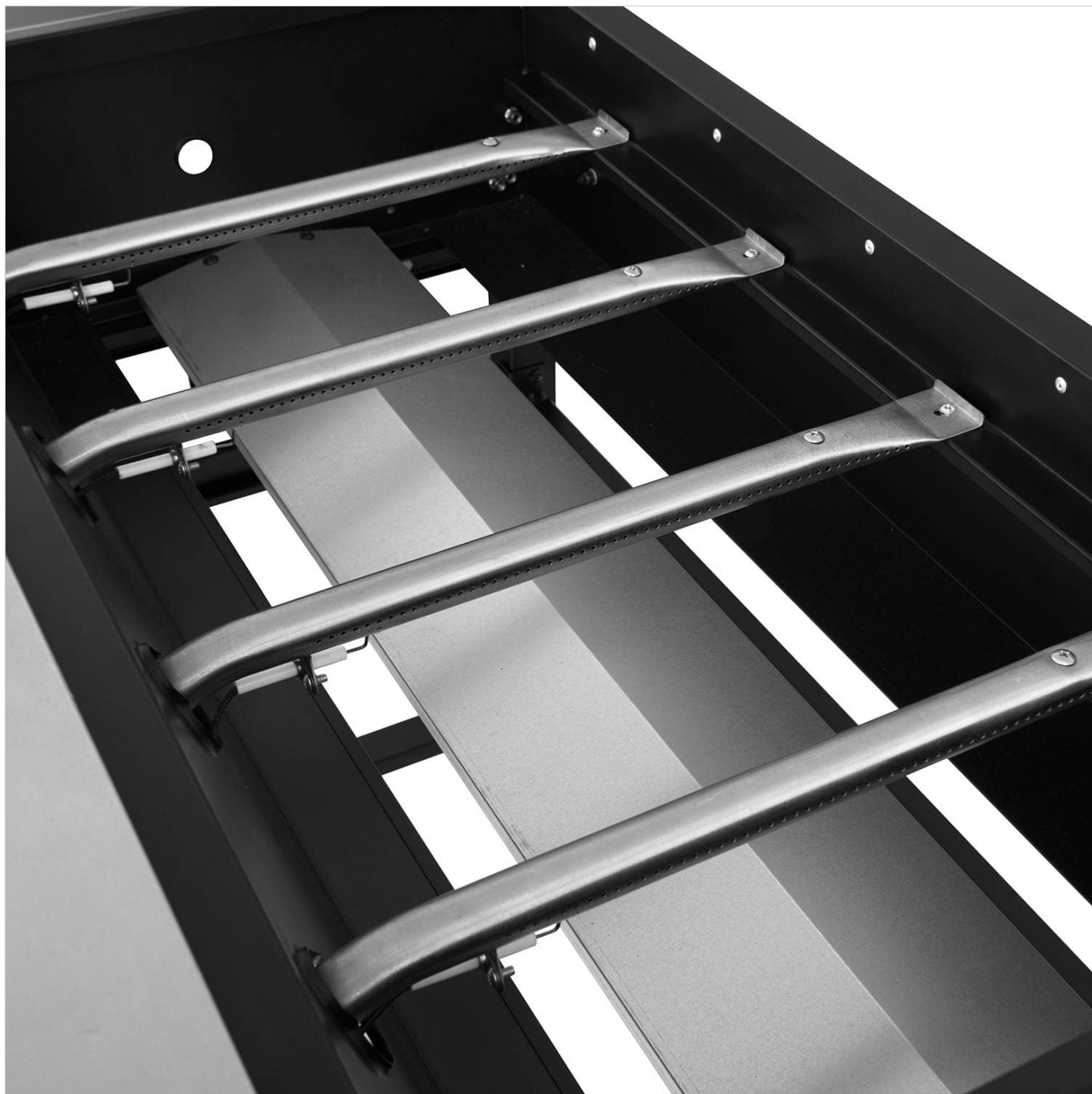


Figure 4: The four stainless steel tube burners beneath the griddle surface.

3.3 Using Side Tables

The fixed side tables provide stable surfaces for holding cooking accessories, seasonings, and prepared ingredients, enhancing convenience during operation.

4. MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your Royal Gourmet GB4001 griddle.

4.1 Griddle Surface Care

- **After Each Use:** Scrape off food residue with a griddle scraper while the griddle is still warm. Wipe clean with a paper towel.
- **Re-seasoning:** If the griddle surface loses its non-stick properties or shows signs of rust, re-season it following the initial seasoning steps (Section 2.3).

- **Rust Prevention:** Always ensure the griddle is clean and lightly oiled after use to prevent rust, especially if storing outdoors.
- **Removal for Cleaning:** The griddle plate is equipped with side handles for easy removal, facilitating thorough cleaning.

4.2 Grease Management

The griddle features a detachable grease cup for collecting drippings. Empty and clean the grease cup regularly to prevent overflow and maintain hygiene.



Figure 5: The detachable grease cup for easy cleaning.

- The grease trough along the front edge collects drippings. Manually guide accumulated grease towards the grease cup opening using a scraper or tongs to prevent it from dripping down the frame.
- Ensure the grease cup is properly positioned to catch all drippings.

4.3 General Cleaning

- Wipe down the stainless-steel control panel and other exterior surfaces with a damp cloth and mild detergent.
- Avoid abrasive cleaners or scouring pads that could scratch surfaces.
- Periodically check gas hoses for cracks, cuts, or excessive wear. Replace if damaged.

5. TROUBLESHOOTING

This section addresses common issues you might encounter with your griddle.

Problem	Possible Cause	Solution
Burner does not light with igniter.	No battery in igniter or battery is dead.	Unscrew the igniter button and insert a fresh AA battery. Ensure correct polarity.
Grease drips outside the grease cup.	Grease trough is full or grease is not flowing correctly.	Manually guide grease from the trough to the grease cup opening using a scraper or tongs. Ensure the griddle is level.
Uneven heating (hotspots).	Common characteristic of propane griddles; burner settings.	Adjust food placement on the griddle or fine-tune individual burner settings to achieve desired cooking results.
Griddle surface is rusting.	Improper seasoning or lack of post-use oiling.	Clean off rust with a metal scraper or steel wool, then re-season the griddle thoroughly (Section 2.3). Ensure a thin layer of oil is applied after each use.

6. SPECIFICATIONS

Feature	Detail
Model Name	GB4001
Brand	Royal Gourmet
Fuel Type	Propane Gas
Main Burner Count	4
Total BTU Output	52,000 BTUs (4 x 13,000 BTUs)
Cooking Surface Area	792 Square Inches (36" L x 22" W)
Griddle Plate Thickness	Over 4.5 mm
Product Dimensions (L x W x H)	61" x 23.6" x 38"
Material Type	Stainless Steel (control panel, burners), Steel (griddle plate, frame)
Ignition System	Electronic Ignition
Mobility	4 Locking Caster Wheels
Included Components	Grease cup



Figure 6: Overall dimensions of the GB4001 griddle.



Figure 7: Detailed dimensions of the cooking surface.

7. WARRANTY & SUPPORT

7.1 Product Warranty

This Royal Gourmet GB4001 griddle comes with a manufacturer warranty for 1 year from the date of purchase. Please retain your proof of purchase for warranty claims.

7.2 Customer Support

For further assistance, troubleshooting, or to inquire about replacement parts, please visit the official Royal Gourmet store or contact their customer service department.

Visit the [Royal Gourmet Store](#).

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Email

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Details

Submit question