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> [Royal Gourmet PD1301S Portable 24-Inch 3-Burner Table Top Gas Grill Griddle with Cover, 25,500 BTUs, Outdoor Cooking Camping or Tailgating, Black Silver](#)

Royal Gourmet PD1301S

Royal Gourmet PD1301S Portable 24-Inch 3-Burner Table Top Gas Grill Griddle

MODEL: PD1301S

Brand: Royal Gourmet

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PRODUCT OVERVIEW

The Royal Gourmet PD1301S Portable 24-Inch 3-Burner Table Top Gas Grill Griddle is designed for versatile outdoor cooking. It features three stainless-steel burners providing a total of 25,500 BTUs, and a porcelain-enameled griddle top offering 316 square inches of cooking area. This portable unit is ideal for various outdoor activities such as picnics, camping, and tailgating, and includes a protective PVC cover for durability.

Key Features:

- **Portable and Convenient:** Designed for easy transport and storage, with sturdy feet for stability. Connects to a 20 lb. LP tank (not included).
- **Protective PVC Cover:** Includes a durable PVC cover to protect the griddle from elements and bad weather.
- **Spacious Cooking Surface:** 319 sq. in. cooking area on a 3.5 mm thick glossy porcelain-enameled steel griddle top, accommodating up to 15 patties.
- **Fast Heating:** Three independently controlled burners deliver 25,500 BTU total cooking power. Features an integrated piezo ignitor for quick start-up.
- **No Fussy Cleanup:** Equipped with a removable, slide-out grease cup for easy collection of drippings and residues. The detachable griddle top simplifies cleaning.



Image: The Royal Gourmet PD1301S griddle in use, cooking sausages and cheeseburgers, demonstrating its ample cooking surface.

SETUP INSTRUCTIONS

Follow these steps to properly set up your Royal Gourmet PD1301S Portable Gas Grill Griddle:

- 1. Unpack Components:** Carefully remove all parts from the packaging. Verify that all components listed in the packing list are present and undamaged.
- 2. Position the Griddle:** Place the griddle on a stable, level, non-combustible surface. Ensure there is adequate clearance from combustible materials.
- 3. Install Griddle Top:** Place the porcelain-enameled griddle top securely onto the main body of the grill. Ensure it sits flush and is stable.
- 4. Connect LP Tank:** Connect the regulator hose to a standard 20 lb. LP (liquid propane) tank. Ensure the connection is tight and secure. Do not overtighten.



Image: A close-up view of the LP tank hose being connected to the side port of the Royal Gourmet PD1301S griddle, illustrating the connection point.

- 5. Install Grease Cup:** Slide the removable grease cup into its designated slot at the front or side of the griddle. This collects drippings during cooking.



Image: A detailed view of the removable grease cup, showing how it slides out for easy cleaning and maintenance.

- 6. Leak Test:** Before first use and after every tank change, perform a leak test. Apply a soapy water solution to all gas connections. Bubbles indicate a leak. If a leak is detected, turn off the gas, tighten connections, and retest. Do not operate if leaks persist.

OPERATING INSTRUCTIONS

Operating your Royal Gourmet PD1301S griddle is straightforward. Follow these steps for safe and efficient cooking:

- 1. Pre-use Seasoning (First Use Only):** Before first use, it is recommended to season the griddle top. Apply a thin layer of high-heat cooking oil (e.g., flaxseed oil, vegetable oil) to the entire cooking surface. Heat the griddle on low for 15-20 minutes until the oil smokes, then turn off. Repeat this process 2-3 times to create a non-stick surface and protect against rust.
- 2. Lighting the Burners:**
 - Ensure the LP tank valve is fully open.

- Turn one burner control knob to the "HIGH" position.
- Immediately press and hold the ignitor button. You should hear a clicking sound and see the burner ignite.



Image: A close-up of the red ignitor button and control knobs on the griddle's front panel, indicating the ignition mechanism.

- If the burner does not ignite within 5 seconds, turn the control knob to "OFF", wait 5 minutes for gas to dissipate, and repeat the lighting procedure.
- Once the first burner is lit, you can ignite additional burners by turning their respective control knobs to "HIGH".



Removable grease cup and oil leak hole provide

HASSLE-FREE CLEANUP

Image: An overhead view showing the three stainless steel main burners with visible blue flames, indicating they are lit and ready for cooking.

- 3. Temperature Control:** Adjust the individual burner control knobs to achieve desired cooking temperatures. The griddle allows for different heat zones across its surface.
- 4. Cooking:** Place food directly on the heated griddle surface. Use appropriate cooking utensils.
- 5. Shutting Down:** When finished cooking, turn all burner control knobs to the "OFF" position. Then, close the valve on the LP tank.

CARE AND MAINTENANCE

Proper care and maintenance will extend the life of your Royal Gourmet PD1301S griddle and ensure optimal performance.

Cleaning:

- **Griddle Top:** After each use, while the griddle is still warm (but not hot), scrape off food residue with a griddle scraper. Wipe clean with a paper towel. For stubborn residue, use a small amount of water and scrape, then wipe

dry. Re-apply a thin layer of cooking oil to the griddle surface after cleaning to maintain seasoning and prevent rust.

- **Grease Cup:** Regularly empty and clean the removable grease cup. Wash with warm, soapy water and rinse thoroughly. Ensure it is dry before re-inserting.
- **Exterior Surfaces:** Wipe down the control panel and exterior surfaces with a damp cloth and mild detergent. Dry thoroughly. Do not use abrasive cleaners or steel wool.

Storage:

- Ensure the griddle is completely cool and clean before storing.
- Disconnect the LP tank.
- Cover the griddle with the provided PVC cover to protect it from dust, moisture, and elements.



Image: The Royal Gourmet PD1301S griddle fully covered by its black protective PVC cover, indicating readiness for storage or protection from outdoor elements.

- Store the griddle in a dry, sheltered location.

TROUBLESHOOTING GUIDE

This section provides solutions to common issues you might encounter with your griddle.

Problem	Possible Cause	Solution
Burner fails to ignite	LP tank empty or valve closed Ignitor not sparking Gas flow obstructed	Check LP tank level and ensure valve is fully open. Check ignitor electrode for debris or damage. Ensure it clicks when pressed. Check hose and regulator for kinks or blockages. Perform a leak test.
Low flame or uneven heating	Low gas pressure Burner ports clogged Regulator issue	Ensure LP tank is not low. Clean burner ports with a wire brush. Reset regulator by disconnecting and reconnecting the hose.
Grease overflow	Grease cup full Griddle not level	Empty and clean the grease cup regularly. Ensure the griddle is placed on a level surface.

If you encounter issues not listed here or if solutions do not resolve the problem, please contact customer support.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Royal Gourmet
Model Name	PD1301S
Product Dimensions	25"D x 16.3"W x 7.9"H
Item Weight	29.3 Pounds
Color	Silver
Fuel Type	Gas (Propane)
Main Burner Count	3
Total BTU Output	25,500 BTUs (3 x 8,500 BTU)
Cooking Surface Area	319 Square Inches
Griddle Material	Porcelain-Enameled Steel (3.5 mm thick)
Frame Material	Alloy Steel
Special Features	Compact, PVC Cover Included, Portable, Removable Grease Cup, Tabletop
Assembly Required	Yes
UPC	810001890155

ON-THE-GO PORTABILITY

A reliable outdoor cooking solution wherever you go



Image: A diagram illustrating the key dimensions of the Royal Gourmet PD1301S griddle, including length, width, and height, along with cooking area, cooking power, and net weight.

WARRANTY INFORMATION

For specific warranty details regarding your Royal Gourmet PD1301S Portable Gas Grill Griddle, please refer to the documentation included with your product or visit the official Royal Gourmet website. Manufacturer warranties typically cover defects in materials and workmanship for a specified period from the date of purchase.

Please note that extended protection plans, such as those offered by third-party providers, are separate from the manufacturer's warranty and provide additional coverage options.

CUSTOMER SUPPORT

If you require assistance, have questions about your product, or need to report an issue, please contact Royal Gourmet customer support.

- **Online Support:** Visit the official Royal Gourmet website for FAQs, product registration, and contact forms.
- **Brand Store:** You can also find more information and products from Royal Gourmet by visiting their official store on Amazon: [Royal Gourmet Amazon Store](#).

When contacting support, please have your model number (PD1301S) and purchase information readily available.

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