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Royal Gourmet PD1301R

Royal Gourmet PD1301R 3-Burner Tabletop Propane Gas Griddle Instruction Manual

Brand: Royal Gourmet | **Model:** PD1301R

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, assembly, and maintenance of your Royal Gourmet PD1301R 3-Burner Tabletop Propane Gas Griddle. Please read all instructions carefully before use and retain this manual for future reference.

2. SAFETY INFORMATION

WARNING: For outdoor use only. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. This appliance is for use with propane gas only.

- Always operate the griddle in a well-ventilated area. Never use indoors or in enclosed spaces.
- Keep children and pets away from the griddle during operation.
- Ensure the griddle is placed on a stable, level, non-combustible surface.
- Check for gas leaks before each use. Apply a soapy water solution to all gas connections. Bubbles indicate a leak.
- Do not obstruct the flow of combustion and ventilation air.
- This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

3. PACKAGE CONTENTS

Verify that all components are present before assembly:

- Royal Gourmet PD1301R 3-Burner Tabletop Propane Gas Griddle Unit
- Porcelain-Enameled Griddle Top
- Hose and Regulator Assembly (for 20 lb. propane tank)
- Protective PVC Cover
- Removable Grease Cup
- Assembly Hardware (feet, screws)

4. ASSEMBLY

The Royal Gourmet PD1301R griddle is designed for quick assembly, allowing you to begin cooking in minimal time.

1. Carefully unpack all components from the packaging.
2. Attach the four feet to the bottom of the griddle unit using the provided screws. Ensure they are securely fastened for stability.
3. Place the porcelain-enameled griddle top onto the main griddle unit, aligning it properly.
4. Insert the removable grease cup into its designated slot on the side of the griddle unit.



Figure 1: Assembled Royal Gourmet PD1301R Griddle with included accessories. This image shows the main griddle unit, the griddle top, the hose and regulator, and the protective PVC cover.

5. SETUP

Before first use, ensure proper connection to a propane gas source and perform an initial seasoning of the griddle top.

- 1. Connect Propane Tank:** Connect the hose and regulator assembly to a standard 20 lb. propane tank (not included). Ensure all connections are tight.
- 2. Leak Test:** Apply a soapy water solution to all gas connections. Open the propane tank valve. If bubbles appear, there is a leak. Close the tank valve immediately and tighten connections. Repeat the test. If leaks persist, do not use the griddle and contact customer support.
- 3. Initial Seasoning:** Before cooking, it is recommended to season the griddle top. Heat the griddle on medium-low heat for 10-15 minutes. Apply a thin, even coat of high-heat cooking oil (e.g., flaxseed, grapeseed, or vegetable oil) to the entire cooking surface. Let it smoke off completely. Repeat this process 2-3 times until a dark, non-stick layer forms. This protects the griddle and enhances cooking performance.

6. OPERATING INSTRUCTIONS

Your griddle features three independently controlled burners for versatile cooking.

- 1. Ignition:** Turn all control knobs to the "OFF" position. Turn on the gas supply at the propane tank regulator. Push and turn the control knob of the desired burner counter-clockwise to the "HIGH" position. Immediately push the igniter button rapidly until the burner ignites. If the burner does not ignite within 5 seconds, turn the control knob off, wait 5 minutes, and repeat step 3. Repeat for other burners as needed.
- 2. Heat Control:** Each of the three stainless-steel burners can be adjusted independently, providing a total of 25,500 BTUs of cooking power. This allows for creating different heat zones across the 316 sq. in. porcelain-enameled cooking surface, ideal for cooking various foods simultaneously at different temperatures.
- 3. Cooking:** The spacious griddle top is suitable for frying rice, eggs, hash browns, French toast, bacon, hamburgers, steaks, and more.

319 SQ. IN. COOKING AREA

3.5mm thick porcelain-enamedled
griddle top



Figure 2: The griddle in use, demonstrating its large cooking area and ability to cook multiple items simultaneously.
Foods shown include pancakes, bacon, and vegetables.



Figure 3: A close-up view of the three stainless-steel burners, highlighting their individual heat distribution capabilities.

7. MAINTENANCE & CLEANING

Regular cleaning and maintenance will extend the life of your griddle and ensure optimal performance.

- 1. Grease Management:** The removable, slide-out grease cup collects oil residue during cooking. Empty and clean the grease cup after each use.
- 2. Griddle Top Cleaning:** The porcelain-enamelled griddle top is detachable for easy washing. While the griddle is still warm (but not hot), scrape off any food residue with a griddle scraper. For stubborn residue, pour a small amount of water onto the surface and scrape. Once cooled, wash the griddle top with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely to prevent rust.
- 3. Re-seasoning:** After thorough cleaning, it is advisable to apply a thin layer of cooking oil to the griddle top to maintain its seasoned, non-stick surface.
- 4. Exterior Cleaning:** Wipe down the exterior surfaces with a damp cloth. Avoid abrasive cleaners that could damage the finish.



Figure 4: Detail of the removable grease cup, designed for efficient collection and easy disposal of cooking residues.

8. STORAGE

The portable design of the griddle makes it convenient for storage and transport.

- Ensure the griddle is completely cool and clean before storing.
- Use the included protective PVC cover to shield the griddle from elements, dust, and moisture when not in use.
- Store the griddle in a dry, protected area.

PROTECTIVE PVC COVER

Durable cover included for ultimate protection



Figure 5: The Royal Gourmet PD1301R griddle covered with its durable PVC cover, ready for storage or transport.

9. TROUBLESHOOTING

If you encounter issues with your griddle, refer to the following common troubleshooting tips:

- **Burner Fails to Ignite:**

- Ensure the propane tank valve is fully open.
- Check that the hose and regulator connections are secure and free of leaks.
- Verify that the control knob is pushed in and turned to the "HIGH" position before pressing the igniter.
- If the igniter sparks but no flame, there might be air in the gas line. Turn off the control knob, wait 5 minutes, and try igniting again.

- **Uneven Heating:**

- Ensure the griddle is level. Adjust the griddle's feet if necessary.
- Clean the burners and griddle top thoroughly to remove any blockages or residue that might affect heat distribution.

- **Low Flame:**

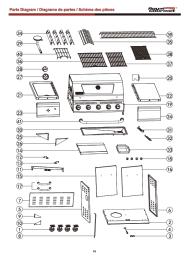
- Check the propane tank level. A low tank will result in a weak flame.
- Ensure the regulator is functioning correctly and not in bypass mode. Disconnect and reconnect the regulator to reset it.

10. SPECIFICATIONS

Brand	Royal Gourmet
Model Name	PD1301R
Product Dimensions	25"D x 16.3"W x 7.9"H
Item Weight	30 Pounds
Fuel Type	Gas (Propane)
Main Burner Count	3
Total BTUs Output	25,500 BTUs (8500 BTUs per burner)
Cooking Surface Area	316 Square Inches
Material	Alloy Steel, Porcelain (griddle top)
Special Feature	PVC Cover Included, Portable, Removable Grease Cup, Tabletop
Indoor/Outdoor Usage	Outdoor

11. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your product or visit the official Royal Gourmet website. Keep your purchase receipt for warranty claims.

<p>User Manual of Product 1: VIZIO 4K Ultra HD Smart TV (43" / 50" / 55" Smart TV with AIQ FreeSync, Apple AirPlay and Chromecast Built-in, Alexa Compatibility, C49-J3B, 2022 Model) User Manual of Product 2: VIZIO 2.1 Channel Compact Home Theater Sound Bar with DTS Virtual X, Bluetooth, Voice Assistant Compatible, Includes Remote Control, VSB-J01</p>	<p>Royal Gourmet PD1301R Portable 3-Burner Gas Griddle: User Manual, Safety, and Operation Guide Comprehensive user manual for the Royal Gourmet PD1301R portable 3-burner gas griddle. Covers safety precautions, assembly, operation, cleaning, maintenance, troubleshooting, and warranty information. Also notes VIZIO TVs and Blackstone griddle accessories.</p>
	<p>Royal Gourmet GB4001B 36 Inch 4-Burner Gas Griddle Owner's Manual Safety & Operation Guide This comprehensive owner's manual guides users through the safe assembly, operation, cleaning, and maintenance of the Royal Gourmet GB4001B 36 Inch 4-Burner Gas Griddle. It details essential safety precautions, operating instructions, troubleshooting tips, and care guidelines for optimal performance and longevity.</p>
	<p>Royal Gourmet PD1303A 3-Burner Portable Gas Griddle Assembly Guide This assembly guide provides step-by-step instructions for assembling the Royal Gourmet PD1303A 3-Burner Portable Gas Griddle, including parts lists, safety information, and preparation steps for outdoor cooking.</p>
	<p>Royal Gourmet 5-Burner Propane Gas Grill Installation Guide Comprehensive installation guide for the Royal Gourmet 5-Burner Propane Gas Grill with Side Burner and Sear Burner (Model GA5404G), covering assembly, safety precautions, initial setup, and basic maintenance.</p>
	<p>Royal Gourmet PD3001 Portable 3-Burner Gas Griddle Owner's Manual Comprehensive owner's manual for the Royal Gourmet PD3001 portable 3-burner gas griddle with collapsible stand. Learn about safety, operation, maintenance, and troubleshooting for your outdoor cooking appliance.</p>
	<p>Royal Gourmet PD1301S Portable 3-Burner Gas Griddle Owner's Manual This user manual for the Royal Gourmet PD1301S portable 3-burner gas griddle covers essential information for safe operation, assembly, connection, lighting, shutdown, cleaning, maintenance, and troubleshooting. It is designed for outdoor cooking enthusiasts.</p>