

Captiva Designs bbfaefd0-d396-44d7-924a-65d6c65d5641

Captiva Designs Flat Top Gas Griddle Grill Instruction Manual

Model: bbfaefd0-d396-44d7-924a-65d6c65d5641

Brand: Captiva Designs

1. INTRODUCTION

Thank you for choosing the Captiva Designs Flat Top Gas Griddle Grill. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your new griddle. Please read all instructions carefully before use to ensure optimal performance and safety.



Figure 1.1: The Captiva Designs Flat Top Gas Griddle Grill, featuring a spacious cooking surface and side shelves.

2. SAFETY INFORMATION

Your safety and the safety of others are paramount. Always follow these basic safety precautions when operating your gas griddle.

2.1 General Safety Warnings


- For outdoor use only. Do not operate indoors or in an enclosed area.
- Keep children and pets away from the griddle during operation.
- Do not store or use gasoline or other flammable liquids and vapors in the vicinity of this or any other appliance.
- Maintain a safe distance from combustible materials.
- Always ensure proper ventilation.
- Do not leave the griddle unattended while in use.

2.2 Propane Tank Safety

- Use only a 20 lb (9.1 kg) propane cylinder (LP gas tank) with an OPD (Overfill Protection Device) valve.

- Always place the propane tank in the designated space directly below the griddle to ensure a lower center of gravity and high safety performance.
- Check for gas leaks before each use. Apply a soapy water solution to connections; bubbles indicate a leak.
- Do not store spare LP gas cylinders under or near this appliance.


✓
Captiva Designs
✗



★★★★★

- ✓ A Specific Space to Place Propane Tank Directly Below
- ✓ Lower Center of Gravity High Safety Performance

OTHERS



- ✗ Side Hanging Style for Propane Tank
- ✗ High and Offset Center of Gravity Easy to Tip Over

Figure 2.1: Proper placement of the propane tank within the griddle's frame for stability and safety.



Figure 2.2: The connection point for a standard 20 lb propane tank.

3. SETUP AND ASSEMBLY

The Captiva Designs griddle is designed for straightforward assembly. Follow the included assembly instructions carefully. The griddle can also be detached for tabletop use.

3.1 Initial Assembly

Assemble the griddle stand and attach the main griddle unit according to the detailed diagrams provided in the packaging. Ensure all screws and fasteners are tightened securely. The unit comes with a regulator and hose for direct connection to your propane tank.



Figure 3.1: The included regulator and hose for connecting to a propane tank.

3.2 Converting to Tabletop Griddle

This griddle offers versatile use as both a standing unit and a portable tabletop griddle. To convert, simply unscrew the four feet from the main griddle unit when changing the type. This allows for easy transport and use in various outdoor settings, such as camping or tailgating.

Change the **Griddle** to a **Tabletop Griddle** Easily

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Figure 3.2: Illustration of the griddle unit detached from its stand for tabletop use.



Figure 3.3: The griddle shown in both its full standing configuration and as a compact tabletop unit.

4. OPERATING INSTRUCTIONS

Operating your Captiva Designs griddle is simple with its intuitive controls and efficient design.

4.1 Electronic Ignition and Heat Control

The griddle features three parallel stainless steel burners, each controlled individually by a switch knob. This allows for precise temperature zones across the cooking surface. Use the quick-start electronic ignition system to light the burners.

1. Ensure the propane tank is connected and the gas supply is open.
2. Turn the desired burner knob to the 'HIGH' position.
3. Press and hold the electronic ignition button until the burner ignites.
4. Adjust the knob to achieve the desired heat level (Min to Max).



Figure 4.1: Close-up of the three stainless steel burners and individual control knobs with electronic ignition.



Figure 4.2: Detail of the quick-start electronic ignition system for easy lighting.



Figure 4.3: View of the durable stainless steel burners beneath the griddle plate.

4.2 Seasoning the Cast Iron Griddle Plate

The 3mm cast iron griddle plate is traditional and durable. It is crucial to season the griddle plate with oil before its first use and periodically thereafter. This process creates a non-stick surface and protects the cast iron from rust.

1. Clean the griddle surface thoroughly with warm, soapy water and dry completely.
2. Apply a thin, even layer of high smoke point cooking oil (e.g., flaxseed, grapeseed, or avocado oil) to the entire cooking surface.
3. Heat the griddle on medium-low heat until the oil begins to smoke.
4. Turn off the burners and allow the griddle to cool.
5. Repeat this process 3-4 times for optimal seasoning.

4.3 Cooking and Features

The griddle offers a large cooking area suitable for various foods. The integrated lid also functions as a wind guard, enhancing cooking efficiency in outdoor conditions.

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**448.8 sq.in.
Cooking Area**



- ✓ 100% Iron Cast Griddle
- ✓ 22 Lbs Net Weight in Total
- ✓ Stiffeners Behind Griddle
- ✓ Heavy Duty and Sear Quickly

Figure 4.4: The spacious 448.8 sq.in. cast iron cooking surface, ideal for preparing multiple items simultaneously.



Figure 4.5: The griddle lid, which can be used as a wind shield during cooking.



Figure 4.6: Convenient side shelves provide space for placing dishes and cooking tools.



Figure 4.7: A front shelf offers additional storage for spices or small items.

5. MAINTENANCE

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

5.1 Cleaning the Griddle Plate

After each use, allow the griddle to cool slightly. Scrape off food residue with a griddle scraper. For stubborn residue, pour a small amount of water onto the hot griddle and scrape. Wipe clean with a paper towel. Re-season lightly after cleaning to maintain the non-stick surface.

5.2 Emptying the Grease Cup

The griddle features a convenient slide-out grease cup located in the lower left corner of the griddle plate. Regularly empty and clean this cup to prevent grease buildup and ensure proper drainage.

EASY TO CLEAN UP



Figure 5.1: The slide-out grease cup and grease leak hole for easy cleaning and waste oil removal.

5.3 General Care

- Cover the griddle when not in use to protect it from the elements.
- Store in a dry, protected area.
- Periodically check all gas connections for leaks.

6. TROUBLESHOOTING

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

6.1 Burner Not Igniting

- **Check Gas Supply:** Ensure the propane tank is not empty and the valve is fully open.
- **Check Connections:** Verify that the regulator and hose are securely connected to both the griddle and the propane tank.
- **Igniter Spark:** Listen for a clicking sound when pressing the igniter. If no click, the igniter may need adjustment or replacement.

6.2 Uneven Heating or Low Heat Output

- **Burner Obstruction:** Check if burner ports are clear of debris. Clean if necessary.
- **Regulator Issue:** Ensure the regulator is not in bypass mode. Disconnect and reconnect the regulator to reset it.
- **Gas Flow:** Confirm there are no kinks in the gas hose.

6.3 Griddle Plate Warping

While the cast iron griddle plate is robust, extreme or sudden temperature changes can potentially cause warping. To minimize this risk:

- **Preheat Gradually:** Allow the griddle to preheat slowly and evenly across all burners.
- **Avoid Extreme Temperatures:** While the griddle can reach high temperatures, prolonged operation at maximum heat, especially without food, can stress the metal.
- **Even Cooling:** Allow the griddle to cool down naturally after use before cleaning or covering. Avoid dousing a hot griddle with cold water.

6.4 Side Tables Getting Hot

It is normal for the side tables to become warm during extended use due to heat transfer from the main cooking unit. Exercise caution and avoid placing heat-sensitive items directly on the side tables.

7. SPECIFICATIONS

Detailed specifications for your Captiva Designs Flat Top Gas Griddle Grill.

Feature	Specification
Brand	Captiva Designs
Model Number	bbfaefd0-d396-44d7-924a-65d6c65d5641
Product Dimensions (D x W x H)	20.3" x 51" x 36.4"
Item Weight	22 Pounds
Fuel Type	Gas (Propane)
Main Burner Count	3
Heating Power	33,000 BTU (9659 Watts)
Cooking Surface Area	448.8 Square Inches
Griddle Plate Material	3mm Cast Iron
Frame Material	Alloy Steel
Color	Silver, Black

Feature	Specification
Special Feature	Portable (Detachable to Tabletop)
Included Components	Lid, Regulator & Hose
Assembly Required	Yes



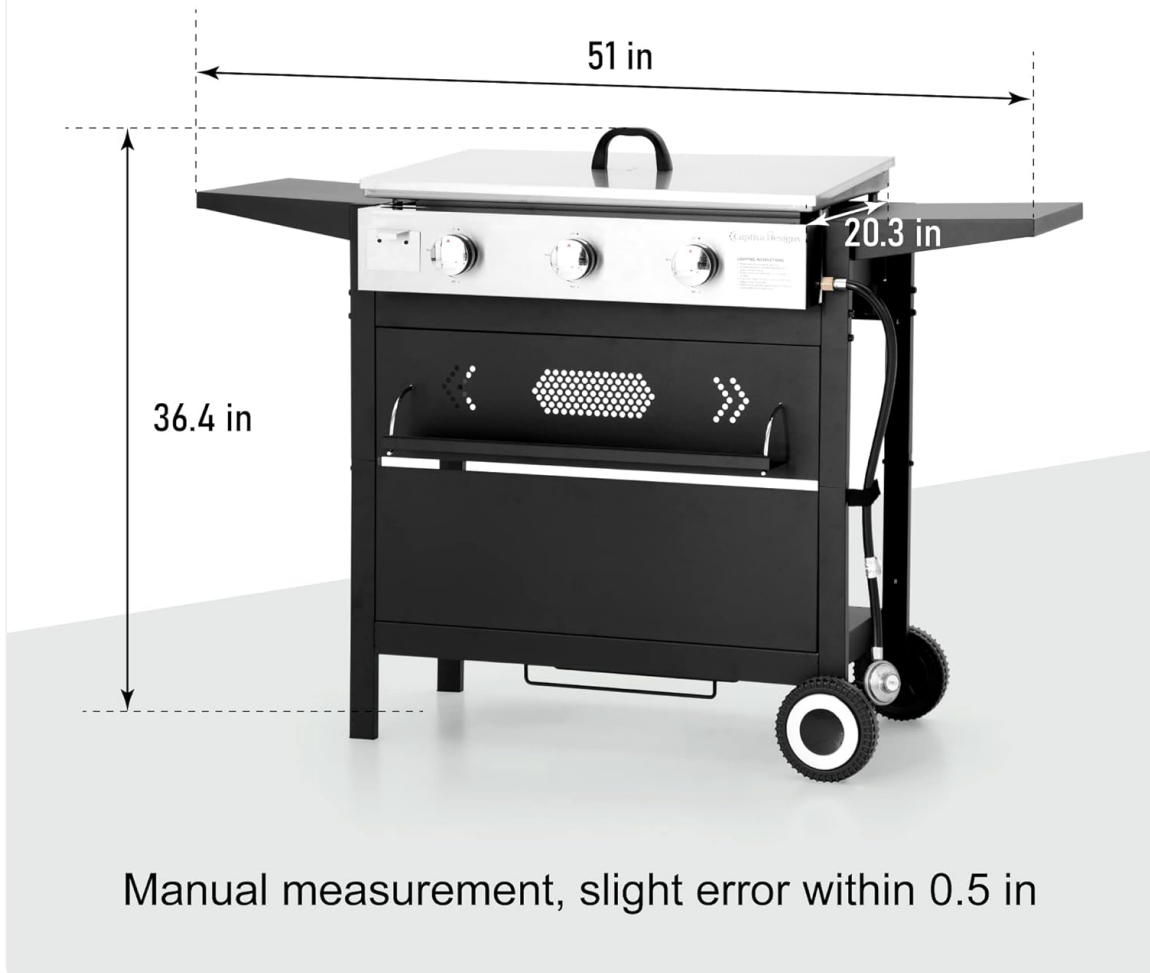


Figure 7.1: Dimensional overview of the Captiva Designs Flat Top Gas Griddle Grill.

8. WARRANTY AND SUPPORT

Captiva Designs is committed to providing professional customer service both before and after your purchase. If you encounter any issues or have questions regarding your griddle, please do not hesitate to contact us. We aim to resolve your concerns within 24 hours, ensuring your investment is protected.

For support, please refer to the contact information provided with your product packaging or visit the official Captiva Designs store online.

Note: Specific warranty terms and conditions may apply. Please refer to your product's warranty card

for full details.

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