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› Nexgrill Daytona 3-Burner Propane Gas Griddle with Side Tables, 45000 BTUs Flat Top Grill, 630 SQ. in. Hot Rolled Steel Cooking Space, Outdoor Cooking Barbeque, Black - 720-1057B

Nexgrill 720-1057B

Nexgrill Daytona 3-Burner Propane Gas Griddle User Manual

Model: 720-1057B

PRODUCT OVERVIEW

The Nexgrill Daytona 3-Burner Propane Gas Griddle is designed for versatile outdoor cooking, offering a large 630 square inch hot-rolled steel cooking surface and 45,000 BTUs of total cooking power. It features side tables for convenience, an electronic ignition system, and a heavy-duty lid for protection. The griddle is built for durability and easy maintenance, making it suitable for various meals from breakfast to dinner.



Figure 1: Nexgrill Daytona 3-Burner Propane Gas Griddle with side tables and lid.

Key Features:

- **630 sq. in. Hot Rolled Steel Cooking Surface:** Provides ample space and even heat distribution for diverse meals.
- **45,000 BTU Heat Output:** Powerful burners ensure quick searing and efficient cooking.
- **Heavy-Duty Lid:** Offers optimal heat retention and protection against elements.
- **Electronic Ignition:** For quick and reliable startup.
- **Side Tables & Accessory Hooks:** Convenient for food prep and tool storage.
- **Fast Vac Grease Management System:** Simplifies cleanup by collecting excess oil and drippings.
- **Durable Construction:** Made with treated metal to resist rust and ensure longevity.

SETUP AND ASSEMBLY

Before first use, ensure all components are present and undamaged. Assembly typically takes 15-20 minutes with the included equipment.

Components Checklist:

- Griddle Base Frame
- Hot Rolled Steel Griddle Top
- 3 Burners
- Control Panel with Knobs
- Side Tables (2)

- Accessory Hooks (6)
- Grease Management System Components (Grease Drain, Removable Grease Trap)
- Propane Hose and Regulator
- Hardware for Assembly

Assembly Steps:

1. Unpack all components and verify against the checklist.
2. Assemble the main griddle base frame according to the included diagrams. Ensure all connections are secure.
3. Attach the side tables to the main frame using the provided hardware.
4. Install the burners into their designated slots beneath the griddle top.
5. Place the hot-rolled steel griddle top onto the assembled base.
6. Connect the propane hose and regulator to the griddle's gas inlet and your propane tank. Ensure a tight, leak-free connection.
7. Install the grease management system components.
8. Attach the accessory hooks to the side tables.



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45,000 BTU
TOTAL COOKING POWER



Figure 2: Labeled components of the Nexgrill Daytona Griddle, including side shelves, electronic ignition, accessory hooks, and storage shelf.

OPERATING INSTRUCTIONS

First Use & Seasoning:

Before cooking, the hot-rolled steel griddle surface requires seasoning to create a natural non-stick layer and improve rust resistance. This process involves heating the griddle and applying a thin layer of cooking oil multiple times.

1. Ensure the griddle is clean and dry.
2. Turn on all burners to medium-high heat. Allow the griddle to heat for 10-15 minutes until it begins to smoke and change color.
3. Using a paper towel and tongs, apply a thin, even layer of high smoke point cooking oil (e.g., flaxseed, grapeseed, or vegetable oil) over the entire cooking surface.
4. Allow the oil to burn off completely, which will produce smoke. Once smoking stops, repeat the oil application process 3-5 times until the griddle surface is dark and glossy.
5. The griddle surface will not look as clean as new after seasoning; this is normal and indicates a properly seasoned surface.

Lighting the Griddle:

1. Ensure the propane tank is connected and the gas valve is open.
2. Turn one burner control knob to the "HIGH" position.
3. Press and hold the electronic ignition button until the burner ignites.
4. Once the first burner is lit, turn on the remaining burners to your desired heat setting.
5. Allow the griddle to preheat for 1-2 minutes before cooking.



Figure 3: View of the stainless steel burners beneath the griddle surface, indicating the 5-year warranty.

Cooking on the Griddle:

The large cooking surface allows for cooking various foods simultaneously. Adjust burner controls to create different heat zones for optimal results.



630 in²
TOTAL COOKING AREA

Figure 4: The 630 sq. in. cooking area accommodating multiple food items like meat, vegetables, and rice.



Figure 5: A versatile cooking surface showcasing different food types prepared simultaneously.

CARE AND MAINTENANCE

Cleaning the Griddle:

Regular cleaning is essential for maintaining performance and longevity. The Fast Vac Grease Management System simplifies this process.

1. Allow the griddle to cool slightly after cooking, but while still warm.
2. Use a griddle scraper to push food residue and excess grease towards the side grease drain.
3. Empty and clean the removable grease trap after each use.
4. Wipe the griddle surface with a paper towel or cloth. For stubborn residue, a small amount of water can be used while the griddle is still warm to steam clean.
5. Reapply a thin layer of cooking oil to the griddle surface after cleaning to maintain seasoning and prevent rust.

6. Clean the exterior surfaces with a damp cloth and mild detergent as needed.



Effective Grease Management System

Figure 6: Illustration of the effective grease management system with a scraper and removable grease trap.

Storage:

When not in use, ensure the heavy-duty lid is in place to protect the cooking surface from rain, dirt, and debris. Store the griddle in a dry, protected area if possible, especially during extended periods of non-use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner(s) not lighting	No gas flow; clogged burner ports; faulty igniter.	Check propane tank level and valve. Clean burner ports. Inspect igniter for damage or misalignment.

Problem	Possible Cause	Solution
Uneven heating	Improper seasoning; blocked burner ports; griddle not level.	Re-season griddle. Clean burner ports. Ensure griddle is on a flat, stable surface.
Excessive smoke during cooking	Too much oil; food residue burning.	Use less oil. Clean griddle surface more frequently during cooking.
Grease not draining properly	Grease drain or trap is clogged.	Clear any blockages in the grease drain and empty the grease trap.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Nexgrill
Model Name	Daytona 3-Burner Propane Gas Griddle (Model: 720-1057B)
Product Dimensions (D x W x H)	17.12"D x 26.77"W x 36.02"H
Item Weight	120 Pounds
Fuel Type	Propane Gas
Total BTU Heat Output	45,000 BTUs
Cooking Surface Area	630 Square Inches
Main Burner Count	3
Material	Hot Rolled Steel (Griddle Surface), Alloy Steel (Frame), Stainless Steel (Handle)
Special Features	6 Accessory Hooks, Portable (with wheels), Electronic Ignition, Removable Grease Tray, Heavy-Duty Lid
Assembly Required	Yes

PRODUCT DIMENSIONS

MODEL: 720-1057B



Figure 7: Detailed product dimensions and weight of the Nexgrill Daytona Griddle.

WARRANTY AND SUPPORT

The Nexgrill Daytona 3-Burner Propane Gas Griddle comes with a **5-year warranty on main burners**, ensuring long-term reliability and performance.

For customer support, technical assistance, or warranty claims, please visit the official Nexgrill website or contact their customer service department. Refer to the product packaging or Nexgrill's official channels for the most current contact information.

You can also visit the [Nexgrill Store on Amazon](#) for additional product information and support resources.

