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› [Nexgrill](#) /

› Nexgrill Daytona 4-Burner Propane Gas Griddle (Model 720-1058A) User Manual

Nexgrill 720-1058A

Nexgrill Daytona 4-Burner Propane Gas Griddle

Model: 720-1058A

1. INTRODUCTION

Thank you for choosing the Nexgrill Daytona 4-Burner Propane Gas Griddle. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your new griddle. Please read all instructions carefully before use and retain this manual for future reference.

This griddle features a 756 square inch hot-rolled steel cooking surface, four main burners delivering 60,000 BTUs of total cooking power, and convenient side tables for preparation and storage.



Image 1.1: Nexgrill Daytona 4-Burner Propane Gas Griddle with side tables.

2. SAFETY INFORMATION

Always follow basic safety precautions when using this appliance to reduce the risk of fire, explosion, or injury.

- For outdoor use only. Do not operate indoors.
- Read all instructions before assembly and use.
- Keep children and pets away from the griddle during operation.
- Ensure proper ventilation.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Always check for gas leaks before each use.

3. SETUP AND ASSEMBLY

3.1 Unpacking

1. Carefully remove all components from the packaging.
2. Verify that all parts listed in the assembly guide are present and undamaged.
3. Keep packaging materials away from children.

3.2 Assembly

Assembly of the Nexgrill Daytona griddle typically requires two people and can take approximately 1-2 hours. Follow the detailed instructions provided in the separate assembly guide included with your product. Key steps include attaching the legs, side tables, and the griddle top.



MODEL: 720-1058A



60,000 BTU
TOTAL COOKING POWER



Image 3.1: Overview of the Nexgrill Daytona griddle with key components labeled, including electronic ignition, side shelves, accessory hooks, and storage shelf.

3.3 Propane Tank Connection

1. Ensure the propane tank valve is closed.
2. Place the propane tank securely on the designated rack beneath the side table.
3. Connect the griddle's regulator hose to the propane tank valve. Hand-tighten firmly. Do not use tools.
4. Perform a leak test: Apply a soapy water solution to the connection points. Open the tank valve slowly. If bubbles appear, there is a leak. Close the valve and re-tighten the connection. Repeat until no bubbles are present.

PRODUCT DIMENSIONS

MODEL: 720-1058A



Image 3.2: A propane tank connected to the griddle, positioned on the lower shelf.

4. OPERATING INSTRUCTIONS

4.1 Initial Seasoning (Before First Use)

Before cooking, the hot-rolled steel griddle surface must be seasoned to create a non-stick layer and protect against rust.

1. Clean the griddle surface thoroughly with warm, soapy water and rinse completely. Dry immediately.
2. Apply a thin, even layer of high-heat cooking oil (e.g., flaxseed, grapeseed, or vegetable oil) to the entire cooking surface.
3. Turn all burners to medium-high heat. Allow the griddle to heat until the oil begins to smoke and darken, typically 15-20 minutes.
4. Turn off the burners and let the griddle cool completely.
5. Repeat steps 2-4 at least 3-5 times, or until the surface has a dark, even, non-stick finish.

4.2 Ignition

1. Ensure the propane tank valve is fully open.

2. Push and turn any burner control knob to the HIGH position.
3. Press and hold the electronic ignition button (located on the left side of the control panel) until the burner ignites.
4. Once ignited, release the ignition button. Repeat for additional burners as needed.
5. If a burner does not ignite within 5 seconds, turn the knob to OFF, wait 5 minutes, and repeat the lighting procedure.

4.3 Temperature Control

Each burner has an independent control knob, allowing you to create multiple cooking zones with varying temperatures across the griddle surface. Adjust the knobs between LOW, MEDIUM, and HIGH settings to achieve desired heat levels for different foods.



Image 4.1: Bacon and sausages cooking on the griddle surface, demonstrating its large 756 sq. inch cooking area.



Image 4.2: A variety of foods, including chicken, mushrooms, broccoli, and peppers, being cooked simultaneously on the griddle.

5. CARE AND MAINTENANCE

5.1 Routine Cleaning (After Each Use)

Proper cleaning after each use is crucial for maintaining your griddle's performance and longevity.

1. While the griddle is still warm, use a griddle scraper to push food debris and excess grease into the grease management system.
2. Pour a small amount of water onto the griddle surface to deglaze and loosen stubborn residue. Scrape again.
3. Wipe the surface clean with paper towels or a cloth.
4. Once cooled, empty and clean the removable grease trap.
5. Apply a very thin layer of cooking oil to the clean, dry griddle surface to maintain seasoning and prevent rust.



Image 5.1: A close-up view of the hot-rolled steel griddle surface, highlighting its robust construction.



Image 5.2: The griddle's effective grease management system, showing how drippings are collected for easy disposal.

5.2 Storage

When not in use, cover the griddle with a weather-resistant cover to protect it from the elements. Store in a dry, sheltered area if possible.

6. TROUBLESHOOTING

Refer to the table below for common issues and their solutions.

Problem	Possible Cause	Solution
Burner fails to ignite	No gas flow; Clogged burner port; Faulty igniter	Check propane tank connection and level; Clean burner ports; Replace igniter battery.

Problem	Possible Cause	Solution
Uneven heating	Clogged burner ports; Improper seasoning	Clean burner ports; Re-season griddle surface.
Excessive smoke	Too much oil; Food residue buildup	Use less oil; Clean griddle thoroughly after each use.
Rust on griddle surface	Lack of seasoning; Improper storage	Clean rust with steel wool and re-season; Store with a protective cover.

7. PRODUCT SPECIFICATIONS

Feature	Specification
Model Name	720-1058A
Brand	Nexgrill
Product Dimensions (D x W x H)	29.61" x 66.1" x 41.22"
Item Weight	129 Pounds
Fuel Type	Propane Gas
Main Burner Count	4
Total BTU Heat Output	60,000 BTU
Cooking Surface Area	756 Square Inches
Griddle Material	Hot-Rolled Steel
Frame Material	Alloy Steel, Stainless Steel
Special Features	6 Accessory Hooks, Heavy Duty, Portable (with wheels), Removable Grease Tray
Assembly Required	Yes



Image 7.1: Close-up of the stainless steel burners, indicating a 5-year warranty.

PRODUCT DIMENSIONS

MODEL: 720-1058A



Image 7.2: Visual representation of the griddle's dimensions: Height 41.22 inches, Depth 29.6 inches, Width 66.1 inches, and Weight 115.74 lbs.

8. WARRANTY AND CUSTOMER SUPPORT

8.1 Warranty Information

Nexgrill provides a 5-year warranty on the main burners of your Daytona griddle. For specific details regarding the full product warranty, please refer to the warranty card included with your purchase or visit the official Nexgrill website.

8.2 Customer Support

For assistance with assembly, operation, parts, or warranty claims, please contact Nexgrill Customer Support. Contact information can typically be found on the Nexgrill website or in your product packaging.

Online Resources: Visit the [Nexgrill Store on Amazon](#) for additional product information and accessories.

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

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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

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question