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› Royal Gourmet PD4001 4 Burner Propane Gas Griddle User Manual

## Royal Gourmet PD4001

# Royal Gourmet PD4001 Propane Gas Griddle User Manual

Model: PD4001

Brand: Royal Gourmet

## 1. INTRODUCTION

The Royal Gourmet PD4001 30-Inch 4-Burner Gas Griddle is designed for versatile outdoor cooking. This unit features an innovative detachable design, allowing the main griddle body to be removed from its standing cart for use as a convenient tabletop griddle. It is equipped with four stainless steel burners providing 34,000 BTU for consistent, even heating across its 639 sq. in. cooking surface. Practical storage solutions include two side shelves with hooks, a front spice rack, and a bottom shelf. A multi-functional hood protects the cooking surface when not in use and acts as a wind deflector during operation. This manual provides essential information for the safe and effective use of your Royal Gourmet PD4001 griddle.



Image 1.1: Royal Gourmet PD4001 Propane Gas Griddle with its standing cart and accessories.

## 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. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

- Always operate the griddle in a well-ventilated area.
- Keep children and pets away from the griddle during operation.
- Ensure the griddle is on a stable, level surface before use.
- Do not move the griddle while it is in operation or still hot.
- Perform a leak test on all gas connections before initial use and after any cylinder change.
- Keep the area around the griddle clear and free from combustible materials, gasoline, and other flammable vapors

and liquids.

- When cooking, keep the griddle hood open. **DO NOT CLOSE THE HOOD DURING COOKING** as it serves as a wind deflector.
- Always turn off the gas supply at the LP cylinder after each use.

### 3. PACKAGE CONTENTS

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Before assembly, ensure all parts are present and undamaged. Refer to the included installation manual for a complete list of components and hardware. Typical components include:

- Griddle Top (Cooking Surface)
- Griddle Body with Burners and Control Panel
- Griddle Hood
- Removable Standing Cart Frame
- Side Shelves with Hooks
- Front Spice Rack
- Bottom Shelf
- Grease Cup
- Wheels and Legs
- Propane Hose and Regulator Assembly
- Hardware Pack (screws, nuts, washers, etc.)

### 4. ASSEMBLY AND SETUP

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Assembly is required for this product. Please refer to the detailed [Installation Manual \(PDF\)](#) provided by Royal Gourmet for step-by-step instructions. Below are general steps and important considerations:

1. **Unpack and Identify Parts:** Carefully remove all components from the packaging. Lay them out and compare with the parts list in the installation manual.
2. **Assemble the Standing Cart:** Follow the manual to assemble the cart frame, attaching the legs, wheels, and bottom shelf.
3. **Attach Side Shelves and Spice Rack:** Secure the side shelves and the front spice rack to the cart frame. These provide convenient storage for tools and condiments.
4. **Place the Griddle Body:** Carefully place the griddle body onto the assembled cart. Ensure it is securely seated.
5. **Install the Grease Cup:** Attach the pull-out grease cup to the designated slot on the left side of the control panel.
6. **Connect the Propane Hose:** Attach the regulator end of the propane hose to a standard 20 lb. LP cylinder. Ensure all connections are tight.
7. **Perform a Leak Test:** Before first use, and after every cylinder change, perform a leak test on all gas connections using a soapy water solution. Bubbles indicate a leak.



Image 4.1: Product dimensions and cooking area capacity.



Image 4.2: The griddle body can be detached from the cart for tabletop use.

# SIDE SHELVES WITH HOOKS

make food and tools within arm's reach



Image 4.3: Side shelves provide extra preparation space and hooks for tools.



Image 4.4: The front spice rack helps organize condiments and prevents bottles from falling.

## 5. OPERATING INSTRUCTIONS

### 5.1 Pre-Use Seasoning

Before first use, it is recommended to season the griddle top. This creates a non-stick surface and protects against rust. Apply a thin layer of high-smoke point cooking oil (e.g., flaxseed, grapeseed, or vegetable oil) to the entire cooking surface. Heat the griddle on low to medium heat until the oil begins to smoke. Turn off the burners and let it cool. Repeat this process 3-4 times.

### 5.2 Connecting LP Cylinder

Ensure the LP cylinder valve is closed. Connect the regulator to the cylinder valve, turning clockwise until hand-tight. Do not use tools to tighten. Open the cylinder valve slowly.

### 5.3 Ignition Procedure

1. Ensure all burner control knobs are in the 'OFF' position.
2. Open the LP cylinder valve slowly.
3. Push in and turn one burner control knob to the 'HIGH' position.
4. Press and hold the igniter button until the burner ignites. You should hear a clicking sound and see a flame.
5. 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 process.
6. Once one burner is lit, you can light adjacent burners by turning their control knobs to 'HIGH' without pressing the igniter.

## **5.4 Temperature Control**

Each burner has an independent control knob, allowing you to create different heat zones across the griddle surface. Adjust the knobs between 'LOW' and 'HIGH' to achieve desired cooking temperatures.

## **5.5 Hood Usage**

The griddle hood serves two primary functions: as a protective cover for the cooking surface when not in use, and as a wind deflector during cooking. Always ensure the hood is in the open position when the griddle is operating to allow for proper airflow and prevent heat buildup.

# TOTAL COOKING AREA CAPACITY

|                                                                                   |           |    |                                                                                   |           |    |                                                                                   |           |    |                                                                                    |          |    |                                                                                     |           |
|-----------------------------------------------------------------------------------|-----------|----|-----------------------------------------------------------------------------------|-----------|----|-----------------------------------------------------------------------------------|-----------|----|------------------------------------------------------------------------------------|----------|----|-------------------------------------------------------------------------------------|-----------|
|  | <b>24</b> | or |  | <b>26</b> | or |  | <b>13</b> | or |  | <b>3</b> | or |  | <b>15</b> |
| Burgers                                                                           |           |    | Chicken drumsticks                                                                |           |    | Steaks                                                                            |           |    | Rack of Ribs                                                                       |          |    | Sausages                                                                            |           |



Image 5.1: Illustration of the griddle's cooking capacity for various food items.



Image 5.2: Close-up view of the four stainless steel burners, generating 34,000 BTU.



Image 5.3: The griddle body detached from the cart and used on a tabletop.

## 6. MAINTENANCE AND CARE

### 6.1 Cleaning the Griddle Top

After each use, while the griddle is still warm, scrape off any food residue with a griddle scraper. Wipe the surface clean with paper towels. For stubborn residue, pour a small amount of water onto the hot griddle and scrape. Reapply a thin layer of cooking oil after cleaning to maintain seasoning and prevent rust.

# SANDING STEEL GRIDDLE TOP

3.5 mm thick griddle top ensures ultimate performance



Image 6.1: Close-up of the 3.5 mm thick sanding steel griddle top, designed for durability and performance.

## 6.2 Cleaning the Grease Cup

The pull-out grease cup should be emptied and cleaned regularly to prevent overflow and maintain hygiene. Allow the griddle to cool completely before removing the grease cup. Wash with warm, soapy water, rinse, and dry thoroughly before reinserting.



Front oil leak hole and grease cup offer

## EFFORTLESS RESIDUE DISPOSAL

Image 6.2: The pull-out grease cup for easy residue disposal.

### 6.3 Exterior Cleaning

Wipe down the exterior surfaces of the griddle and cart with a damp cloth and mild detergent. Avoid abrasive cleaners or steel wool, which can damage the finish. Dry thoroughly.

### 6.4 Storage

When not in use, store the griddle in a dry, protected area. If storing outdoors, use a weather-resistant cover to protect it from the elements. Disconnect the LP cylinder and store it upright in a well-ventilated area, away from direct sunlight or heat sources.

## 7. TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|---------|----------------|----------|
|---------|----------------|----------|

| Problem                  | Possible Cause                                    | Solution                                                                                           |
|--------------------------|---------------------------------------------------|----------------------------------------------------------------------------------------------------|
| Burner does not light    | No gas flow; clogged burner port; faulty igniter  | Check LP cylinder connection and gas level; clean burner ports; check igniter electrode for spark. |
| Low flame or uneven heat | Low gas pressure; clogged burner; regulator issue | Ensure LP cylinder valve is fully open; clean burner tubes; check regulator for proper function.   |
| Grease overflow          | Grease cup full                                   | Empty and clean the grease cup regularly.                                                          |

## 8. SPECIFICATIONS

| Feature              | Specification                                   |
|----------------------|-------------------------------------------------|
| Model Name           | PD4001                                          |
| Product Dimensions   | 22.64"D x 55.31"W x 37.99"H                     |
| Cooking Surface Area | 639 Square Inches                               |
| Main Burner Count    | 4                                               |
| Total BTU Output     | 34,000 BTU                                      |
| Fuel Type            | Propane Gas                                     |
| Material             | Pre-seasoned Steel (Griddle Top), Steel (Frame) |
| Item Weight          | 63.9 Pounds                                     |
| Color                | Black                                           |
| Assembly Required    | Yes                                             |

## 9. WARRANTY INFORMATION

Royal Gourmet products are manufactured to high-quality standards and are warranted against defects in material and workmanship. The specific warranty period and terms may vary. Please refer to the warranty card included with your product or visit the official Royal Gourmet website for detailed warranty information and registration procedures. Keep your purchase receipt as proof of purchase for warranty claims.

## 10. CUSTOMER SUPPORT

For technical assistance, replacement parts, or any questions regarding your Royal Gourmet PD4001 griddle, please contact Royal Gourmet customer support. Contact information can typically be found on the product packaging, the official Royal Gourmet website, or within the included installation manual.

## 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

Anonymous

### Email

you@example.com

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