

Greystone 2022302019

Greystone 17-inch Griddle Instruction Manual

Model: 2022302019

1. INTRODUCTION

Product Overview

Thank you for choosing the Greystone 17-inch Griddle. This compact and powerful griddle is designed for versatile outdoor and RV cooking, featuring a robust cast iron cooking plate and a durable stainless steel front panel. With its 15,000 BTU LP gas burner, it provides efficient and consistent heat for all your grilling needs.



Overall view of the Greystone 17-inch Griddle, showcasing its compact design, cast iron cooking surface, and stainless steel control panel.

Key Features:

- **High Heat Output:** 15,000 BTU LP gas burner for quick and efficient cooking.
- **Cast Iron Cooking Plate:** Provides even heat distribution for consistent results.

- **Stainless Steel Front Panel:** Adds durability and a sleek aesthetic.
- **Compact & Portable:** 17-inch size makes it easy to transport and store.
- **Easy Cleanup:** Removable cooking surface and drip tray for simple maintenance.

2. IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.

- For outdoor use only. Do not operate indoors or in an enclosed area.
- Keep children and pets away from the griddle during operation.
- Always operate on a level, stable, non-combustible surface.
- Ensure adequate ventilation. Do not block any ventilation openings.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Always connect and disconnect the LP gas cylinder outdoors.
- Check for gas leaks before each use using a soapy water solution. Never use a flame to check for leaks.
- Do not move the griddle while it is in operation or hot.
- Allow the griddle to cool completely before cleaning or storing.
- Wear protective gloves when handling hot surfaces.

3. PACKAGE CONTENTS

Verify that all components are present before assembly:

- Greystone 17-inch Griddle Unit with SS Panel and Cast Iron Cooking Plate
- Removable Drip Tray
- User Manual (this document)

4. SETUP

Unpacking

Carefully remove all contents from the packaging. Inspect the griddle for any damage. If any parts are missing or damaged, do not attempt to assemble or operate the griddle. Contact customer support immediately.

Placement

Place the griddle on a flat, stable, non-combustible surface. Ensure there is adequate clearance from combustible materials (e.g., walls, fences, trees) on all sides and above the griddle. Maintain a minimum distance of 24 inches (61 cm) from the back and sides, and 48 inches (122 cm) from the top.

Gas Connection

The griddle is designed to operate with a standard LP (liquid propane) gas cylinder (not included). Ensure your LP cylinder is in good condition and has an OPD (Overfill Protection Device) valve.

1. Ensure the griddle's control knob is in the "OFF" position.
2. Connect the regulator hose from your LP cylinder to the gas inlet connection on the back of the griddle. Hand-tighten the connection securely. Do not overtighten.
3. Perform a leak test: Mix a solution of equal parts liquid dish soap and water. With the LP cylinder valve open

and the griddle control knob OFF, apply the solution to all gas connections. If bubbles appear, there is a leak. Close the LP cylinder valve immediately and re-tighten connections. Repeat the test. If leaks persist, do not use the griddle and contact customer support.



Rear view of the griddle, showing the gas inlet connection point for LP gas supply.

5. OPERATING INSTRUCTIONS

Before First Use

Before using your griddle for the first time, wash the cooking surface with warm, soapy water to remove any manufacturing residues. Rinse thoroughly and dry completely. It is recommended to season the cast iron cooking plate before first use (refer to the "Seasoning the Griddle Plate" section).

Lighting Instructions

Always follow these steps carefully to light your Greystone Griddle:



Front view and close-up of the griddle's control knob and the detailed lighting instructions printed on the stainless steel panel.

1. Read all instructions before lighting.
2. Push the control knob in to start gas flowing.
3. Turn the control knob counter-clockwise to activate the starter.

4. Adjust the temperature to the desired level.
5. If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure.

Cooking Tips

- Preheat the griddle for 5-10 minutes before cooking to ensure even heat distribution.
- Use a small amount of cooking oil on the griddle surface to prevent sticking.
- Adjust the flame using the control knob to achieve your desired cooking temperature.
- For best results with cast iron, avoid extreme temperature changes.

6. MAINTENANCE AND CARE

After Each Use

1. Turn off the gas supply at the LP cylinder and turn the griddle control knob to "OFF".
2. Allow the griddle to cool completely.
3. Scrape off any food residue from the cooking surface using a griddle scraper. Push debris into the grease tray.
4. Remove and empty the drip tray. Clean it with warm, soapy water.
5. Wipe down the griddle surface with a paper towel or cloth. For stubborn residue, use a small amount of water while the griddle is still warm (but not hot) to steam clean, then scrape and wipe.
6. Apply a thin layer of cooking oil to the cast iron surface to maintain seasoning and prevent rust.

Seasoning the Griddle Plate

Seasoning creates a natural, non-stick surface and protects the cast iron from rust. Repeat this process periodically or when the griddle surface appears dull or food starts sticking.

1. Ensure the griddle surface is clean and dry.
2. Apply a very thin, even layer of high smoke point cooking oil (e.g., flaxseed, grapeseed, or vegetable oil) to the entire cooking surface. Wipe off any excess.
3. Heat the griddle on low to medium heat for 15-20 minutes, or until the oil begins to smoke.
4. Turn off the griddle and let it cool completely.
5. Repeat the process 2-3 times for optimal seasoning.

Storage

Store the griddle in a dry, protected area when not in use. Ensure it is completely cool and clean before storing. If storing outdoors, cover it with a weather-resistant cover to protect it from the elements.



Angled view emphasizing the robust cast iron cooking plate and the integrated grease management system.

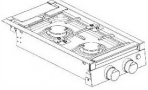

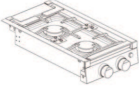



7. TROUBLESHOOTING

If you encounter issues with your griddle, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Burner does not light	No gas flow; Clogged burner orifice; Faulty igniter	Check LP cylinder connection and gas level; Clean burner orifice; Contact customer support for igniter issues.
Low flame or uneven heat	Low gas pressure; Clogged burner ports; Regulator issue	Ensure LP cylinder valve is fully open; Clean burner ports; Replace regulator if faulty.
Grease flare-ups	Excess grease buildup; High heat setting	Clean grease tray regularly; Reduce heat setting; Scrape excess grease into drip tray during cooking.
Rust on cast iron plate	Improper seasoning; Exposure to moisture	Clean off rust with steel wool, re-season the griddle thoroughly; Store in a dry place.

8. SPECIFICATIONS

Attribute	Detail
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<div><div>GREYSTONE®</div><div>INSTRUCTION MANUAL Gas Hob Model: CF-RVHOB12</div><div></div></div>	<p>Greystone CF-RVHOB12 Gas Hob Instruction Manual</p> <p>Comprehensive instruction manual for the Greystone CF-RVHOB12 Gas Hob, covering safe operation, installation, maintenance, troubleshooting, and warranty information for RV use.</p>
<div><div>GREYSTONE®</div><div>INSTRUCTION MANUAL Gas Range Models: CF-FS60/CF-FS60B</div><div></div></div>	<p>Greystone Gas Range Instruction Manual - Models CF-FS60/CF-FS60B</p> <p>Comprehensive instruction manual for the Greystone Gas Range, models CF-FS60 and CF-FS60B. Covers safety precautions, installation, operation, maintenance, troubleshooting, and warranty information.</p>
<div><div>Greystone® by FURRION</div><div>INSTRUCTION MANUAL Gas Hob Model: CF-RVHOB12</div><div></div></div>	<p>Greystone Gas Hob Instruction Manual - Model CF-RVHOB12</p> <p>Comprehensive instruction manual for the Greystone Gas Hob (Model CF-RVHOB12) by Furrion. Covers installation, safety, operation, maintenance, troubleshooting, and warranty information for recreational vehicles.</p>
<div><div>Greystone by FURRION</div><div>Dual Induction HOB Table de Cuisson à Double Induction MODELS: BW-K35/ BW-K35B INSTRUCTION AND USERS MANUAL MANUEL D'INSTRUCTION ET D'UTILISATION</div><div></div></div>	<p>Greystone BW-K35 Dual Induction Hob: User Manual and Installation Guide</p> <p>Comprehensive user manual and installation guide for the Greystone BW-K35 Dual Induction Hob by Furrion. Covers safety precautions, product overview, usage instructions, compatible cookware, cleaning and maintenance, installation procedures, and troubleshooting.</p>
<div><div>31 INCH ELECTRIC FIREPLACE MODEL: W31BCFW</div><div></div><div></div></div>	<p>31 Inch Electric Fireplace W31BCFW Owner's Manual - Safety, Operation, and Maintenance</p> <p>Comprehensive owner's manual for the 31-inch Greystone electric fireplace (Model W31BCFW). Includes safety information, preparation and installation guides, operation instructions, care and maintenance tips, and troubleshooting solutions.</p>