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› LAUDLIFE FUSION Griddle Grill Combo with Side Burner (Model GF007BL00NBA) Instruction Manual

LAUDLIFE GF007BL00NBA

LAUDLIFE FUSION Griddle Grill Combo with Side Burner Instruction Manual

Model: GF007BL00NBA

1. INTRODUCTION

Thank you for choosing the LAUDLIFE FUSION Griddle Grill Combo with Side Burner. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your new outdoor cooking appliance. Please read this manual thoroughly before using the product and retain it for future reference.



An overview of the LAUDLIFE FUSION Griddle Grill Combo, showcasing its dual cooking surfaces, side burner, and integrated storage.

2. SAFETY INFORMATION

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

- **Outdoor Use Only:** This appliance is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Propane Gas:** Use only propane gas. Do not connect to a natural gas supply.
- **Leak Check:** Always perform a leak check on all gas connections before initial use and after any cylinder change.
- **Clearance:** Maintain adequate clearance from combustible materials. Refer to local codes for specific requirements.
- **Hot Surfaces:** Grill surfaces become extremely hot during operation. Use heat-resistant gloves and appropriate tools.

- **Children and Pets:** Keep children and pets away from the grill at all times.
- **Ventilation:** Ensure proper ventilation around the propane cylinder.
- **Grease Fires:** In case of a grease fire, turn off the gas supply and close the lid. Do not use water to extinguish.

3. PACKAGE CONTENTS

Before assembly, ensure all parts are present and undamaged. If any parts are missing or damaged, do not attempt to assemble or operate the grill. Contact customer support for assistance.



An exploded diagram illustrating all included components such as the grill lid, warming rack, grates, griddle, side table, flame tamers, side burner, oil catch cylinder, wheels, and adapter hose.

The package should include:

- Main Grill Body with Burners
- Grill Lid

- Metal Warming Rack
- Grates (Porcelain Enamel Coated)
- Griddle (Non-Stick Enamel Coated)
- Side Table(s)
- Flame Tamers
- Side Burner Assembly
- Oil Catch Cylinder
- Wheels/Rollers
- Adapter Hose (for propane tank connection)
- Preparation Board
- Built-in Thermometer
- User Manual (this document)
- Assembly Hardware

4. SETUP AND ASSEMBLY

Assembly is required for this product. Follow the instructions provided in the separate assembly guide or the detailed diagrams to ensure correct and safe setup. General steps include:

1. **Unpack Components:** Carefully remove all parts from the packaging and verify against the package contents list.
2. **Assemble Stand:** Attach the legs and bottom shelf to the main grill body, ensuring all fasteners are securely tightened.
3. **Attach Wheels:** Secure the wheels to the designated locations on the stand for mobility.
4. **Install Side Tables and Side Burner:** Mount the side tables and the side burner assembly to the main unit. Connect the gas line for the side burner as per instructions.
5. **Place Internal Components:** Insert the flame tamers, grill grates, and griddle onto their respective positions.
6. **Connect Propane Tank:** Connect the adapter hose to the grill's gas inlet and then to a standard 20 lb propane cylinder. Ensure all connections are tight.
7. **Perform Leak Test:** Before first use, perform a leak test on all gas connections using a soapy water solution. Bubbles indicate a leak. Tighten connections or replace parts as necessary.

5. OPERATING INSTRUCTIONS

This LAUDLIFE FUSION grill offers versatile cooking options with its griddle, grill, and side burner.

5.1. Ignition and Temperature Control

- **Open Lid:** Always open the grill lid before lighting any burner.
- **Turn on Gas:** Slowly open the valve on the propane cylinder.
- **Ignite Main Burners:** Turn a main burner control knob to the HIGH position. Press and hold the electronic igniter button until the burner ignites. If it doesn't light within 5 seconds, turn off the gas, wait 5 minutes, and try again.
- **Ignite Side Burner:** Turn the side burner control knob to the HIGH position. Press and hold the electronic igniter button until the burner ignites.
- **Adjust Heat:** Once lit, adjust the control knobs to achieve the desired cooking temperature. The built-in thermometer provides temperature readings for the main grill area.

50,000 BTU Total Power

Ignite all 5 burners for fast, consistent heat



A visual representation of the five powerful burners in operation, demonstrating the 50,000 BTU total heat output for fast and consistent cooking.

5.2. Using the Griddle and Grill

The 702 sq. inch cooking space allows for simultaneous grilling and griddling.

- **Griddle:** Ideal for cooking breakfast items like eggs, bacon, pancakes, or stir-fries. Preheat the griddle to the desired temperature.
- **Grill:** Perfect for searing steaks, burgers, chicken, and vegetables. Use the warming rack to keep cooked food warm.

3-in-1 Grill & Griddle

Switch between searing steaks and frying eggs — all at once



A user preparing food on both the griddle and grill sections simultaneously, highlighting the versatility of the 3-in-1 cooking system.

702 SQ.IN Cooking Space

Cook meats, veggies & sides at once — no waiting



Friends gathered around the LAUDLIFE FUSION grill, illustrating the ample 702 sq. inch cooking area capable of preparing meals for multiple people.

5.3. Using the Side Burner

The integrated side burner is suitable for preparing sauces, boiling water, or sautéing side dishes.

More Than a Griddle & Grill

Side burner included—cook, brew, and create more



A kettle heating on the integrated side burner, demonstrating its utility for boiling, warming, or sautéing alongside the main cooking surfaces.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will extend the life of your grill and ensure optimal performance.

- **Cool Down:** Always allow the grill to cool completely before cleaning.
- **Enamel Coated Surfaces:** The non-stick enamel coated griddle and grates are designed for easy cleaning. Use a soft cloth, mild soap, and warm water. Avoid abrasive cleaners or metal brushes that can damage the coating.
- **Grease Tray:** Regularly empty and clean the oil catch cylinder to prevent grease buildup and potential fires.
- **Exterior:** Wipe down exterior surfaces with a damp cloth and mild detergent.
- **Storage:** Store the grill in a dry, protected area when not in use. Consider a grill cover to protect it from weather elements.

Non-Stick Enamel Coating

Easy cleanup—ready in 1 minute



A composite image showing the easy wipe-down of the griddle, the non-stick grates, and the rust-proof oil catch, emphasizing simple cleanup.

7. TROUBLESHOOTING

If you encounter issues with your grill, refer to the following common problems and 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; check igniter electrode and wire.
Low flame or uneven heat	Low gas pressure; clogged burner ports; regulator issue.	Check propane tank level; clean burner ports; reset regulator by disconnecting and reconnecting.
Grease fire	Excessive grease buildup.	Turn off gas supply; close lid; do NOT use water. Clean grease tray regularly.

Problem	Possible Cause	Solution
Gas odor	Gas leak.	Immediately turn off gas supply. Perform a leak test. If leak persists, do not use and contact customer support.

For issues not listed here, or if solutions do not resolve the problem, please contact LAUDLIFE customer support.

8. SPECIFICATIONS

Brand	LAUDLIFE
Model Name	FUSION
Model Number	GF007BL00NBA
Product Dimensions	21.65"D x 63.39"W x 40.55"H
Item Weight	76.9 Pounds
Fuel Type	Propane Gas
Main Burner Count	5
Side Burner Count	1
Total Heating Power	50,000 BTUs (14.65 Kilowatts)
Cooking Surface Area	702 Square Inches
Material	Cast Iron, Porcelain, Stainless Steel
Finish Type	Non-Stick Enamel
Special Features	Built-In Thermometer, Heat-Resistant Handle, Heavy Duty, Rust Resistant, Weather Resistant
Assembly Required	Yes

Heavy Duty for Stable Grilling

Reinforced frame – supporting over 330 lb



The LAUDLIFE FUSION grill with its reinforced frame, shown supporting heavy items, highlighting its robust and stable construction.

9. WARRANTY AND SUPPORT

The LAUDLIFE FUSION Griddle Grill Combo comes with a **3-year warranty** from the date of purchase, covering manufacturing defects under normal use and service.

For warranty claims, technical assistance, or to order replacement parts, please contact LAUDLIFE customer support. Have your model number (GF007BL00NBA) and proof of purchase ready when contacting support.

Customer Support: Refer to the contact information provided on the LAUDLIFE official website or your purchase documentation.

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

Answered questions about this manual

Does the LAUDLIFE FUSION Griddle Grill Combo (GF007BL00NBA) need to be seasoned?

No, the griddle on the LAUDLIFE FUSION Griddle Grill Combo (Model GF007BL00NBA) does not require traditional seasoning. Unlike raw cast iron griddles, this model features a non-stick enamel coating. According to the manual: Coating: The griddle...

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