

Le Griddle GFE40 Built In Gas Griddle



# Le Griddle GFE40 Built In Gas Griddle Instruction Manual

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**Le Griddle GFE40 Built In Gas Griddle**



### Specifications:

- Model: Le Griddle GFE series
- Gas Type: Propane or Natural Gas
- Weight:
  - GFE40: 52lb
  - GFE75: 98lb
  - GFE105: 120lb
  - GFE160: 203lb
- BTU:
  - GFE40: 1 X 9000
  - GFE75: 2 X 9000
  - GFE105: 3 X 9000
  - GFE160: 4 X 9000
- Cooking Surface:
  - GFE40: 16×15.75 inches
  - GFE75: 29×15.75 inches
  - GFE105: 41.25×15.75 inches
- Cooking Material: Stainless steel + Cast iron
- Gas Connection: 3/8 FLARE

### Product Usage Instructions

#### Griddle Installation:

This gas griddle must be installed following all local codes. If no local codes are present, installation should comply with the National Fuel Gas Code ANSI Z223.1 or other relevant codes depending on the location.

#### Gas Safety:

If you smell gas near the appliance, follow these steps:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open the lid.
4. If the odor persists, keep away from the appliance and contact your gas supplier or fire department.

**Ventilation Requirements:**

Proper ventilation is essential for the indoor use of the griddle. Make sure there is adequate airflow to prevent any safety hazards.

**Technical Description:**

The Le Griddle comes in different sizes with varying cooking surfaces and BTU levels depending on the model. It is suitable for use with both propane and natural gas and features a combination of stainless steel and cast iron construction.

**FAQ:**

- Q: Can I use high-pressure gas with the Le Griddle?

A: No, do not connect high-pressure gas to the Le Griddle. It operates on low pressure, 1/2 psi, for correct functioning.

- Q: Do I need a regulator for Natural Gas with the Le Griddle?

A: For Natural Gas, the regulator is not included. If converting to LP Gas, an approved regulator and hose kit like RONHK is recommended for purchase.

Installer-please, leave this manual with the proud new owner.

For the latest news and product updates, please visit: [LeGriddleUS.com](https://LeGriddleUS.com) [CS@LeGriddleUS.com](mailto:CS@LeGriddleUS.com) REV 1.11.2024

**Dear Customer,**

Thank you for purchasing this Le Griddle product. It is very easy to use, but we strongly recommend that you carefully read these instructions which include directions on how to use and install your appliance to obtain optimum and safe results.

Receiving and unpacking: Should you notice any damage when unpacking, please contact your retailer.

General rules applicable to gas equipment

**GRIDDLE INSTALLATION**

This gas griddle must be installed by all local codes. If installation is planned in an area with no local codes, the gas grill must be installed by the National Fuel Gas Code ANSI Z223.1 and storage and handling of liquefied petroleum gases, ANSI/NFPA 58 or CSA B149.1 natural gas and propane installation code.

Installation in Canada must be by the standard CAN/CGA- B149.2.T

**DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

## **WARNING**

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

### **STATE OF MASSACHUSETTS !!! WARNING !!!**

Massachusetts requires all gas appliances to be installed using a plumber or gas fitter carrying the appropriate Massachusetts license. All permanently-installed natural gas or propane installations require a "T" handle type manual gas valve be installed in the gas supply line to this appliance. This does not apply to portable propane installations using a 20-pound cylinder.

### **State of California Proposition 65 Warnings:**

This product contains chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

**IMPORTANT SAFETY NOTICE:** The California Safe Drinking Water and Toxic Enforcement Act requires the State of California to publish a list of substances known to the State to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

The burning of gas cooking fuel can generate some by-products which are on the list. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation.

Birds have very sensitive respiratory systems. Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. Kitchen fumes such as overheating margarine and cooking oils may be harmful.

### **IMPORTANT: REMOVE ALL PROTECTIVE FILMS BEFORE USE**

#### **Please read all the instructions carefully.**

When using gas appliances, safety measures must always be taken:

- This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety.
- Some parts can be hot, so keep children away from this appliance.
- The appliance must never be left without supervision during use.
- Do not move the appliance during operation.
- Do not use the appliance for anything other than the purpose which is intended.
- There is a risk of accidents if accessories are used which not recommended by the manufacturer of the appliance.
- This appliance must be kept away from flammable materials.
- If you smell gas, turn off all the valves.
- Never operate an appliance that has a gas leak.
- Use protective gloves when handling particularly hot parts of the appliance.
- Allow the appliance to cool down before handling.
- Use this appliance out of the wind.
- The underneath of the appliance must be kept well-ventilated to ensure good air circulation to the burner (s).
- Place the appliance on a non-combustible stable, dry surface, slightly away from the edge and more than 12 inches away from any walls or heat-sensitive objects.
- Recommended cooking height: 33 to 37 inches from the ground for a comfortable working position.

- Close the gas cylinder or supply valve after each use.
- Any modification of the appliance may be dangerous and will void the warranty. Do not modify this appliance.
- Do not use an adjustable or high-pressure gas regulator.
- Do not obstruct the ventilation openings around the frame.
- Do not use or store any flammable liquids or vapors in the vicinity of the Griddle.
- Close the valve on the gas cylinder when the griddle is not in use. Store the appliance in a dry, well-ventilated place.
- We recommend that you keep the original packing to store the appliance.
- KEEP THESE INSTRUCTIONS
- Le Griddle cannot be held responsible for any damage incurred to objects or people resulting from the incorrect installation or operation of the appliance.

DO NOT connect high-pressure gas to the Le Griddle. These griddles use low-pressure, 1/2" psi to operate correctly. For Natural Gas the regulator is NOT included. In case of conversion to LP Gas an example of an approved regulator and hose kit would be the RONHK which you may purchase locally or order on line at [www.LeGriddleUS.com](http://www.LeGriddleUS.com).

#### **Indoor use (COMMERCIAL OR RESIDENTIAL) :**

- Always have a working smoke/heat/carbon monoxide detector in the cooking area.
- Never leave the unit unattended when in use. Boilovers cause smoking and greasy spillovers may ignite.
- Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the appliance.
- Whenever possible, do not operate the ventilation system during a griddle top fire. However, do not reach through fire to turn it off.

#### **Ventilation Requirements**

CAUTION: Indoor use of the griddle requires proper ventilation.

- A minimum 600CFM Internal Blower or 900 CFM External blower ventilation hood is required on your Le Griddle.
- The maximum height above the cooking surface is 30" to the bottom of the hood.
- The hood must overlap the cooking surface a minimum of 3" on each side.
- See your local appliance dealer for a hood that meets these specifications.

#### **Technical Description**

##### **Characteristics**

- Stainless steel frame
- Stainless steel cooking plate certified for contact with food
- Stainless steel burners
- Thermocouples (automatic gas cut-out if flame goes out)
- Flame protection from normal wind
- Electronic ignition (battery AA included) Uses LP gas or natural gas (may require gas conversion)
- Trim on 3 sides

- Removable grease tray for liquid and waste recovery
- A protective cover (optional)

Reference	Size in inches W x D x H	Gas	Weight	BTU	Orifice s	Cooking surface	Cooking Material	Gas Connection
GFE40	16,5×18,75×10	PROPANE or NATURAL GAS	52lb	1 X 9000	0,9 (LP G)  1.40 (N G)	16×15,75	Stainless steel + Cast iron	3/8 FLARE
GFE75	30 x18,75×10	PROPANE or NATURAL GAS	98lb	2 X 9000	0,9 (LP G)  1.40 (N G)	29×15,75	Stainless steel + Cast iron	3/8 FLARE
GFE105	41×18,75×10	PROPANE or NATURAL GAS	120lb	3 X 9000	0,9 (LP G)  1.40 (N G)	41,25×15,75	Stainless steel + Cast iron	3/8 FLARE
GFE160	61,7 x18,75×10	PROPANE or NATURAL GAS	203lb	4 X 9000	0,9 (LP G)  1.40 (N G)	2 Plates 29×15,75	Stainless steel + Cast iron	3/8 FLARE

## Installation

Install the Griddle on a flat surface coated with an inflammable material (tiles, fire brick, etc.). The distance between the Griddle and the adjacent walls must be at least 12". For use with natural gas, the regulator is not provided. In case of using with LP gas, you must utilize the appropriate pressure regulator (Like the RONHK). Be sure to keep the LP gas tank as far away as possible from any heat sources.

Make sure that all of the control knobs are in the off position. The griddle gas supply connection is a male 3/8" fitting. When making gas your connection, it is imperative that you use two wrenches to avoid adding any pressure to the gas manifold during tightening. Either 22MM (preferred) or 7/8" wrenches will suffice.

If the Le Griddle will be used for natural gas on a cart, you may add an approved natural gas hose kit like the GHK144. For LP on a cart, you may utilize the hose and regulator kit RONHK.

If your new Le Griddle will be built to an island, you may wish to use a flex connector like the SSFLEX6436 (36" Long) or the SSFLEX6448 (48" Long). All of these items may be purchased from your local Le Griddle dealer or at

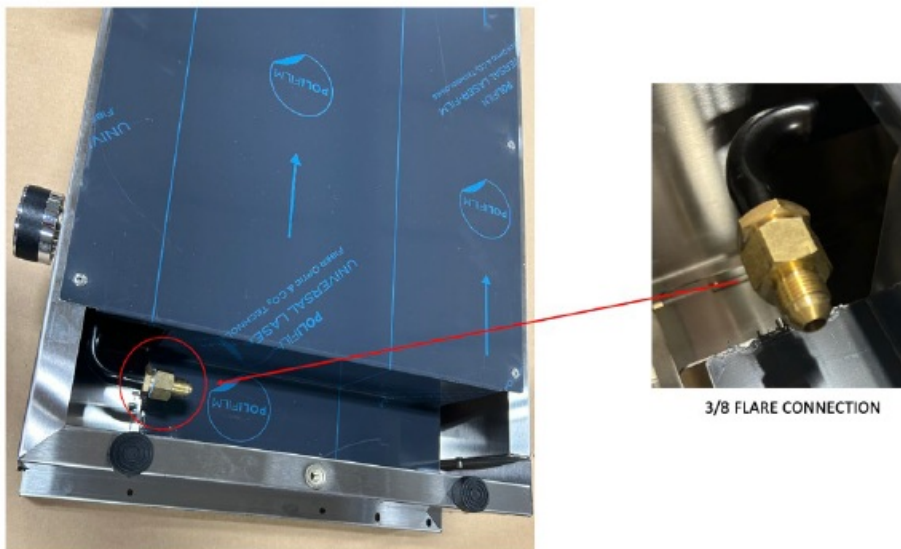
www.LeGriddleUS.com

TAKE CARE TO CHECK ALL CONNECTIONS FOR ANY LEAKS. USE A WATER AND SOAP SOLUTION WITH A BRUSH AND APPLY TO ALL CONNECTIONS. IF YOU SEE ANY BUBBLES, TIGHTEN THE CONNECTION FURTHER. BE SURE TO USE THE CORRECT COMPOUND OR SEALING TAPE ON ALL GAS CONNECTIONS. Check that the flexible hose is in good condition and replace it if it looks cracked or damaged. The flexible hose must not be twisted or pulled and must not come into contact with hot parts of the appliance. Connect the pressure regulator to the natural gas supply following the instructions supplied with the pressure regulator and the hose.

**Then check for gas leaks as follows:**

Check for leaks using soapy water, away from any heat sources (cigarettes, electrical appliances, etc.). Never test for leaks using a flame.

- Put soapy water on all the connections, turn on the gas supply valves and check whether any bubbles form.
- The presence of a bubble = gas leak; shut off the gas cylinder or gas supply and tighten the connections again. Repeat the test for leaks.
- If the leak persists or comes from another part, do not use your Le Griddle and contact the manufacturer



Your new Le Griddle arrives configured to operate on NATURAL GAS (NG). To convert it to LIQUID PROPANE(LP) please follow these simple steps. The nominal pressure for Natural Gas is 4" water column and 11" water column for LP gas.

**STEP 1 : CHANGE THE ORIFICES**

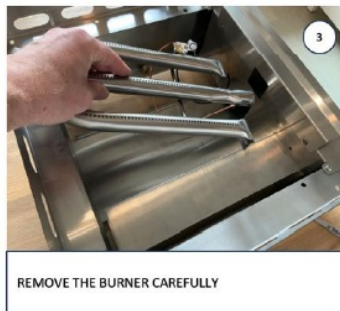
Remove the griddle plate by lifting it straight up. Be careful, it is VERY heavy.



PHILLIPS SCREWDRIVER TO REMOVE THE SCREW FROM THE TOP OF THE BURNER



SAME THING FOR THE SCREW UNDER THE BURNER



REMOVE THE BURNER CAREFULLY



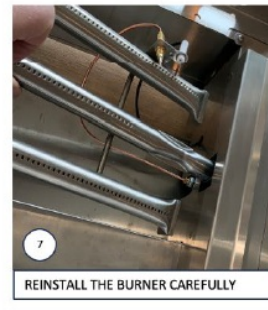
PLACE THE BURNER ON ITS SIDE TO ACCESS TO THE GAS VALVE ORIFICE



USE A 9/32 SOCKET TO UNSCREW THE NATURAL GAS ORIFICE (SIZE 1.4)



REINSTALL THE NEW ORIFICE FOR L.P GAS (SIZE 0.9)



REINSTALL THE BURNER CAREFULLY

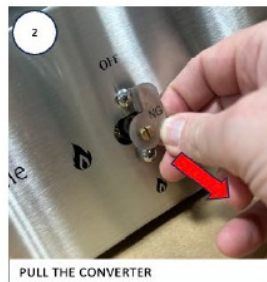


TIGHTEN THE SCREWS AT THE TOP AND BOTTOM OF THE BURNER

## STEP 2 : TURN THE CONVERTER FROM NG TO LP



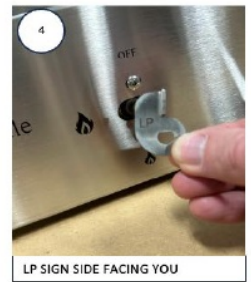
OFF POSITION - PULL THE KNOB



PULL THE CONVERTER



FLIP THE CONVERTER ON THE OTHER SIDE



LP SIGN SIDE FACING YOU



REINSTALL CONVERTER ONTO THE VALVE



PUSH THE CONVERTER TO THE TOP



REPLACE THE KNOB : IT'S READY FOR LP GAS

## Changing the gas tank

- LP cylinder must always be changed with the control knobs in the off position and the valve of the gas bottle shut.
- LP cylinder must be changed in a well-ventilated place, away from any heat sources (cigarettes, electrical appliances, etc.).
- Always check for gas leaks after every LP cylinder change.

## Initial Use

## Start-Up

1. Once installed, the appliance is ready to use. Make sure the gas valve on the cylinder or gas supply is turned on. If you smell gas, shut off the gas valve of the NG supply or LP cylinder and tighten the connections again.
2. Open the lid on your Le Griddle (if supplied)
3. Turn on the Le Griddle valve by turning the control knob to the left, and turn the control knob to the large flame position (drawing on the knob).
4. Holding it in this position, push the knob in and press the ignition button until it generates a spark and lights the burner.
5. Keep the knob depressed for 5 to 10 seconds to trigger the thermocouple safety system.
6. Then release the knob and allow the burner to heat the hot plate to the desired cooking temperature.
7. Your appliance is now ready to begin cooking.
8. Surface temperatures and cooking times will vary depending on the type of gas used, Natural or LP, the ambient temperature while cooking outdoors, winds, as well as other factors.
9. Preheat time: 15 min for an outside temperature of 70°F. Increase or reduce this time depending on the outside temperature by 5 min for 15°F. Medium is the preferred temperature for preparing most foods.
10. Do not preheat with the lid closed.
11. Do not let the griddle heat without any food on it for more than 30 minutes.
12. Do not use a laser gun to measure the temperature, the stainless steel reflects the beam, preventing a proper temperature reading. Use a contact thermometer only.

## **Comments**

- The appliance may give off a little smoke or odor the first time it is used; this is perfectly normal.
- Each time the griddle is used, push and turn the knob to the big flame position and hold it down for 2 seconds to allow air to escape, then push the ignition button and hold for 5 more seconds, then release the knob.
- To view the flame, look through the side of the appliance.

## **Shutting Down**

1. After use, switch off your appliance, turning the knobs clockwise to the OFF position.
2. Shut the gas bottle or gas supply valve off.

Cooking: Over time, you will be able to gauge the right cooking temperature and time according to the thickness and texture of food and adapt it to your taste. For cooking and cleaning videos and tips, go to [LeGriddleUS.com](http://LeGriddleUS.com)

## **Pro Tips:**

- Do not cut food directly on the Le Griddle cooking surface to avoid causing deep scratches.
- Do not leave kitchen utensils on the Griddle, such as cutlery, wooden spoons, plastic utensils, etc.
- Do not overheat the griddle when cooking as this could blacken the plate and make cleaning difficult.
- The Griddle can also be used to keep food warm after cooking.

## **Cleaning and maintenance**

- Important Note: For Locations Near Coastal Areas and Swimming Pools

- The stainless-steel materials used in the construction of your griddle are highly rust resistant, however, chlorine in the air from swimming pools or the salt from sea air may cause surface rust to appear and even create some pitting if left on the product. Here are a few tips to avoid this:
- Regularly wipe down the exterior surfaces with a damp cloth (micro fibre towels work well, moving with the grain of the stainless)
- Allow the surfaces to dry before installing the cover. Do not cover a damp griddle
- In extreme environments apply a rust inhibitor which leaves a microscopic protective layer on the griddle
- For seasonal storage use the product referred to above, ensure the griddle is dry, then cover and secure the cover to minimize the amount of damp air getting to the surfaces

### **The Frame**

To avoid any risk of burns, you are advised to always allow the cooking plate to cool down before cleaning the frame. Clean with a sponge soaked in warm water and detergent. Never use abrasives or steel wire brushes. (might list what the frame is here so its super clear what to NOT touch)

### **The Cooking Surface**

- This is easier to clean when the Griddle is still slightly warm. Beware of the risk of burns. The stainless-steel plate on the Griddle is shiny before use. The surface is likely to become dull and scratched once utensils have been used. After a while, the scratches will fade and the plate will have a brushed, weathered look.
- After the appliance has been used several times, grease residue may appear on the hot plate; this is perfectly normal. To remove these, pour a glass of cold water or place ice cubes on the hot plate and scrape off residue with a spatula or scraper. You can also soak residues in water.
- During use, this residue may become detached by themselves; this does not mean that the hot plate has been damaged. Then pour some water on the hot plate to soak the remaining residue (use a wet sponge or ice cubes).
- With a rigid spatula, remove the water and sticky residue and push it towards the drip tray. Clean with a scouring pad and then a soft sponge.
- Pour some vinegar on the plate to remove smells and strong tastes. Clean the plate promptly after preparing salty food to avoid any risk of corrosion. Do not use chlorine-based cleaning products as they can also cause corrosion.

### **The Burners**

Check the condition of the flame holes on the burners from time to time. If they are blocked, brush the holes with a stiff bristled brush. Before using again, wipe the burners thoroughly along with the base of the Le Griddle. To clean the injectors, you are strongly advised against using metal objects as these could alter the technical specifications of the burners.

### **The Drip Tray**

It collects juices and crumbs from the griddle surface. You must handle it when it is cold, it must be emptied and cleaned after each use. It is strongly recommended to remove and clean the tray BEFORE it is full to the top.

### **The Igniter**

It is provided with a AA (1.5V) battery. To change the battery, unscrew the push-button knob on the front panel



### Storage

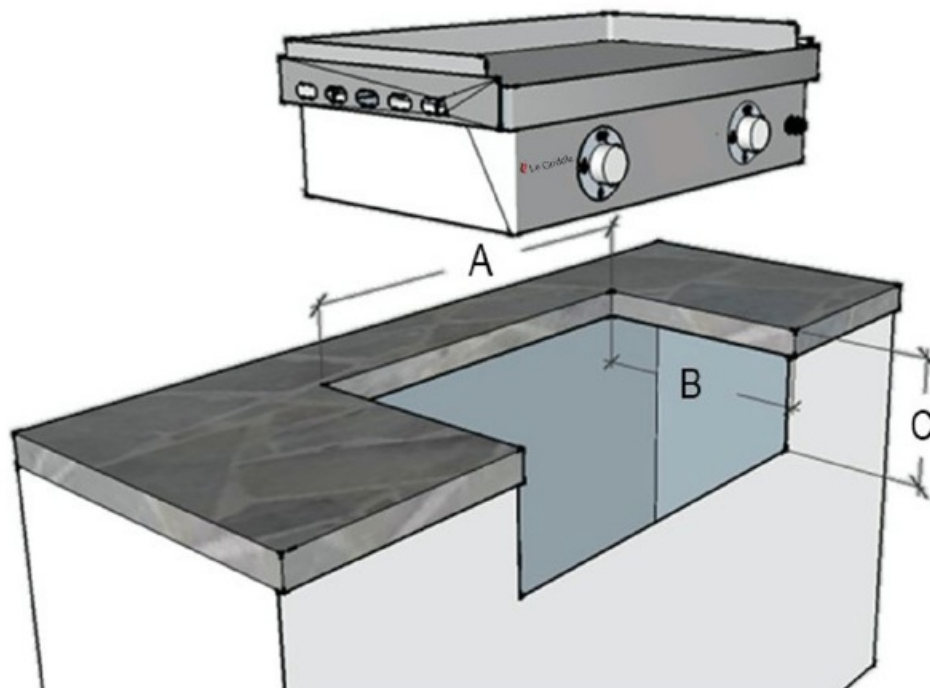
Store your Griddle in a dry, sheltered place where there is no risk of it being damaged. The optional protective cover must only be used when the Le Griddle is cool.

## BUILT-IN INSTALLATION

- Before installing an appliance in any island cut-out, make sure that the opening is not larger than the outside frame of the appliance unit. The appliance should rest on the lip of the frame. (See cut-out recommendations below).
- Pay careful attention to the location of the gas line. It should be routed away from sources of heat, sharp edges, and aggressive surfaces and should make as few bends as possible. Ensure the gas line connection will be accessible when the appliance is installed. A safety shutoff valve is required at this gas connection point.
- The underneath of the appliance must be kept well-ventilated to ensure good air circulation to the burner.
- If setting the griddle on a countertop, place it on a non-combustible, strong, stable, dry surface, slightly away from the edge and more than 12 inches away from any walls or heat-sensitive objects.
- Recommended griddle height: 33 to 37 inches from the ground for a comfortable working position
- The structure must allow complete air circulation to the griddle and gas cylinder

### Model GFE75 shown below

- If installed in an outdoor kitchen, it must be non-combustible materials or incorporate a liner by Le Griddle.
- Adequate Ventilation: Ensure there is adequate ventilation for both the griddle, cylinder and all appliances located in this cabinet. Adequate ventilation is required for proper combustion and to prevent gas build-up in case there is a leak. Kitchen vents (RVNT1) are required every 4 feet to help ventilate and prevent potentially dangerous gas build up, remove excess heat, add air to help with air/fuel mix for the griddles and allow moisture/condensation to evaporate.
- Maintenance Access: When your griddle is installed, you should be able to access the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shut-off valves. Do not grout or add silicon in the griddle.



		A	B	C
Item #	Description	Width	Length	Depth
GFE40	16" Le Gridde (1 burner)	14 ¾"	16 ¾"	5 ¾"
GFLINER40	16" LeGriddle Liner	17 ½"	17 ½"	7 ¼"
GFE75	30" Le Gridde (2 burners)	28 ¾"	16 ¾"	5 ¾"
GFLINER75	30" LeGriddle Liner	31 ½"	17 ½"	7 ¼"
GFE105	41" Le Gridde (3 burners)	40 ½"	16 ¾"	5 ¾"
GFLINER105	41" LeGriddle Liner	43"	17 ½"	7 ¼"
GFE160	61" Le Gridde (4 burners)	60 ¼"	16 ¾"	5 ¾"
GFLINER160	61" LeGriddle Liner	62 ½"	17 ½"	7 ¼"

## Guarantee

### Guarantee and after-sales service. Industry-leading warranty

Lifetime against rust of stainless steel

- Five years against rust of burners
- One year for all other parts
- The guarantee starts from the date of purchase to the original purchaser.

We take great care to ensure that each of our appliances reaches the user in perfect operating condition. If you do

find a problem when unpacking your appliance, please report it to the retailer within 48 hours. If you notice that the appliance is not working properly during the guarantee period, please contact your retailer or email us at [CS@LeGriddleUS.com](mailto:CS@LeGriddleUS.com).

**The following are not covered by the guarantee:**

- A deformation of the plate can appear when the plate is too hot. This deformation is not permanent it will disappear when the plate cools and is in normal use.
- Normal wear of the product that does not affect the operation of the appliance (scratches, impacts, change of color, etc.).
- The presence of rust, cracks, or other deformation of the cast iron surface is not detrimental to Le Griddle's operation.
- Damage caused by abnormal events or use, modification of the product or not following the instructions for use (for example, the use of chlorine-based cleaning products).
- Damage resulting from collective use.
- Damage resulting from a fall or impact.

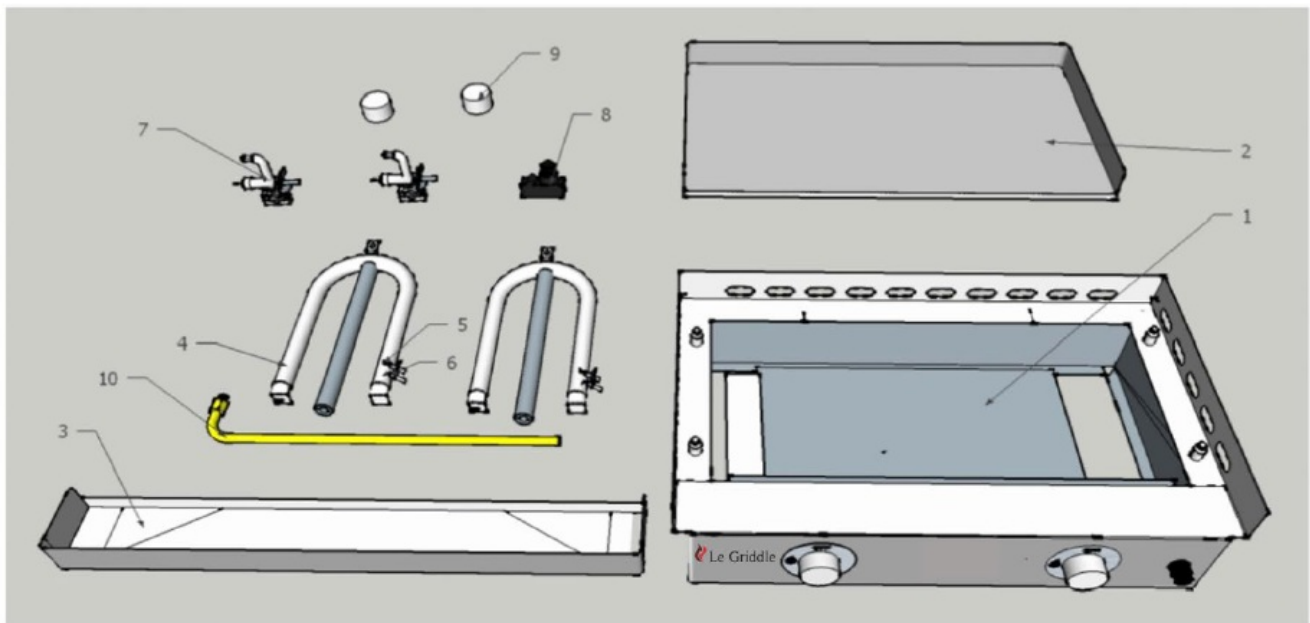
Please do not hesitate to contact us should you have any questions or suggestions at [CS@LeGriddleUS.com](mailto:CS@LeGriddleUS.com). The owner must retain and submit their original receipt with any warranty claim to receive warranty parts. The warranty applies to the original owner only. Coverage is for residential use only; no commercial applications apply. No registration is required.

**These gas Le Griddles are manufactured to the specifications of:**

- ANSI Z21.58/CSA 1.6, Outdoor Cooking Gas Appliances, Edition 6, Issue Date 06/2022
- NSF 4 commercial cooking thermalization and powered hot food holding and transport equipment, Issue Date 2020

Item	Item No.	Description	Model			
			GFE40	GFE75	GFE105	GFE160
1	GRIDDLEGFE40	Body for GFE40 (without equipment 3 to 10)	X			
1	GRIDDLEGFE75	Body for GFE75 (without equipment 3 to 10)		X		
1	GRIDDLEGFE105	Body for GFE105 (without equipment 3 to 10)			X	
1	GRIDDLEGFE160	Body for GFE160 (without equipment 3 to 10)				X
2	GFPLATE40	Cooking Plate for GFE40	X			
2	GFPLATE75	Cooking Plate for GFE75 and GFE160		X		X
2	GFPLATE105	Cooking Plate for GFE105			X	
3	GFTANK40	Grease Tank for GFE40	X			
3	GFTANK75	Grease Tank for GFE75 and GFE160		X		X






Common parts for the 3 sizes : ITEMS 2,4,5,6,7,8,9

For the latest news and product updates, please visit: [LeGriddleUS.com](http://LeGriddleUS.com)

## Documents / Resources

	<p><a href="#">Le Griddle GFE40 Built In Gas Griddle</a> [pdf] Instruction Manual GFE40 Built In Gas Griddle, GFE40, Built In Gas Griddle, Gas Griddle, Griddle</p>
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## References

- [LeGriddleUs.com](http://LeGriddleUs.com) - Built-in, Table-Top or Portable Teppanyaki Griddles
- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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