



Pitts & Spitts Gas Griddle **USE & CARE GUIDE**

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ATTENTION

INSTALLER: PLEASE LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

CONSUMER: PLEASE READ THESE INSTRUCTIONS BEFORE INSTALLING OR OPERATING YOUR APPLIANCE. RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

DANGER

If you smell gas:

1. SHUT OFF GAS TO APPLIANCE.
2. Extinguish any open flame.
3. Open the lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or 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. A liquid propane (LP) cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

General Rules for Gas Equipment

GRIDDLE INSTALLATION

This gas griddle must be installed in accordance with all local codes. The appliance must be installed in accordance with the National Fuel Gas Code ANSI Z223.1. Liquefied petroleum gasses must be stored and handled in accordance with the Liquefied Petroleum Gas Code NFPA 58 and/or the Natural Gas and Propane Installation Code CSA B149.1:20.

STATE OF MASSACHUSETTS!! WARNING!!

The State of 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 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 that 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.

NOTE: 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 margarines and cooking oils may be harmful.

IMPORTANT : REMOVE ALL PROTECTIVE FILM BEFORE USE

Have an ABC fire extinguisher accessible at all times. Never attempt to extinguish a grease fire with water or other liquids.



THIS UNIT IS FOR OUTDOOR USE ONLY!

Do not operate this unit in a building, garage or any other enclosed area. Doing so could cause carbon monoxide to build up in the air, which could result in injury or death. Griddles are not designed or intended for installation near a window or vent that goes into a residential structure.



For proper operation, valve orifices must be properly placed inside the burner tubes and the far end of the burners must be seated in the bracket holes. This can be done by first placing the burner tube hole (i.e., the square tubing portion) over the valve orifice and ensuring the male post on the burner mounts into the bracket welded into the inside, rear of the griddle chassis. Failure to place these valve orifices properly could result in a fire and injury.

BEWARE OF SPIDERS

CAUTION: BURNER TUBES MUST BE INSPECTED AND CLEANED BEFORE EACH USE.

Spiders and small insects occasionally spin webs or make nests in the burner tubes. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tubes. This type of fire is known as “FLASH-BACK” and can cause serious damage to your appliance and create an unsafe operating condition. Although an obstructed burner tube is not the only cause of “FLASH-BACK,” it is the most common cause, and frequent inspection and cleaning of the burner tubes is necessary.

NOTE: Check with your city and fire department for local building codes. a permit may be required for outdoor kitchen construction.

Please read all instructions before installing or operating your gas appliance to prevent injury and appliance damage.

- All gas appliances will get hot during use. Use extreme caution when operating the appliance.
- Do not touch hot surfaces. Always use the handle to carefully open or close the appliance, as the lid may be hot.
- Close supervision is necessary when this or any appliance is used near children. Keep children away from the appliance during operation and until the appliance has cooled off.
- Do not store any liquid propane (LP) cylinder or tank not connected for use with the appliance in the area of this or any other appliance. Never store an LP cylinder or tank indoors or within the reach of children.
- Never test the appliance for gas leaks using a lighted match or any other open flame. See Step #4 under **GAS CONNECTION/SETUP STEPS** for testing procedures using soap-and-water solutions.
- The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void any warranty.
- Never light the appliance with the lid in the closed position. Be certain that the burners are positioned and seated over the gas valves and on the burner support frame.
- Never lean over the cooking surface when lighting or operating the appliance.
- Wear proper clothing when operating this appliance. Loose-fitting or hanging garments should never be worn while using the appliance.
- Use cooking utensils with wooden handles and insulated oven mitts when operating the appliance.
- Do not store anything in the appliance. Ensure food is not forgotten in the appliance; forgotten items could melt or catch fire when the appliance is turned back on.

- Do not store items of interest to children in cabinets above the appliance or in the appliance. Children climbing on the appliance to reach these items could be seriously injured.
- Never use the appliance in windy conditions. If located in a consistently windy area (e.g., oceanfront, mountaintop, etc.) a wind break will be required. Winds blowing into or across the rear exhaust can cause poor performance and/or cause the control panel to get dangerously hot.
- Children should not be left alone or unattended in an area where any appliance is in use. They should never be allowed to touch, sit or stand on any part of the appliance.
- Do not leave the appliance unattended while in use.
- **Do not use water on grease fires!** A violent steam explosion may result. Instead, smother the fire with a multipurpose ABC extinguisher.

APPLIANCE LOCATION

IMPORTANT: This is an outdoor appliance. Ensure your appliance is positioned safely away from anything that can catch fire.

Under no circumstance is this appliance to be used indoors. This includes garages or any other enclosed area. This outdoor cooking gas appliance is not approved to be installed in or on any recreational vehicles and/or boats.

Pitts & Spitts grills are for single family/residential use only.

When determining a suitable location to install this appliance, take into account concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply lines as short as possible.

- Do not store combustible materials, gasoline, or flammable liquids or vapors around the appliance.
- This griddle must be located **outdoors only**. As with any gas appliance, harmful

carbon monoxide is produced during the combustion process that should not be allowed to accumulate in a confined space. Please note that because hot air rises above the griddle/grill while in operation, covered locations should be avoided. Do not install the griddle/grill where an overhang or awning may cover it.

- **DO NOT** obstruct the flow of combustion and ventilation air to this appliance.
- Keep any electrical supply cords and the fuel supply hoses away from any heated surfaces and/or sharp and aggressive edges.

NON-COMBUSTIBLE ENCLOSURE: The griddle/grill must be installed in a **NON-COMBUSTIBLE ENCLOSURE ONLY**. Whether a location is constructed with combustible or non-combustible materials is determined by the local fire marshal, building inspector, or the local safety authority who has jurisdiction.

- **Clearance from Combustibles:** Ensure that your appliance remains at a distance of at least 14" from the sides and 16" from the back from any adjacent combustible material such as wood, gyprock, paper and plants. The outdoor kitchen structure itself should be constructed completely out of non-combustible materials.
- **Adequate ventilation:** Ensure that there is adequate ventilation for both the appliance and island cavity. This ventilation is required not only for proper combustion, but also to prevent carbon monoxide buildup. The required amount of venting varies, so consult with your local licensed professional and local code for specific adequate venting requirements. Keep the ventilation openings of the enclosure free and clear from any debris.
- **Firm, level surface:** Use your appliance only on a firm, level surface. This appliance is not designed for use on or in recreational vehicles, and it should not be installed on a boat or marine craft.
- **Protection from weather:** Keep the appliance protected from adverse weather, including rain and winds. **Wind, particularly coming into the rear of the griddle, can prevent the exhaust from escaping from the griddle. This can**

back up the heat behind the control panel and could potentially create a gas leak, damage to the product, and/or injury.

- **Maintenance access:** When your appliance is installed, you should be able to access the gas supply line, including the gas piping or hose, gas regulator, gas cylinder and any shutoff valves. Allow clear access to the entire gas supply hose and regulator.
- **Partial enclosures:** Many backyards have areas that are partially closed off, such as balconies and pergolas. In some cases, it is hard to decide whether these partially enclosed areas should be classified as indoor areas, particularly in terms of permanent (i.e., non-closable) ventilation. Consult the authority having jurisdiction or local contractor in the event of any uncertainty. This outdoor cooking gas appliance shall not be located in as indoor application.

When installing a Pitts & Spitts product under an overhead construction:

- A minimum of 6 feet of clearance is required between the countertop and the overhead construction.
- When the appliance is installed under a combustible overhead construction, the area above must be covered with a vent hood. The vent hood must provide protection for the combustible overhead construction.
- It is imperative that the grill is not installed under an unprotected, combustible overhead construction.
- A vent hood is still recommended when the appliance is installed under overhead non-combustible construction. Gas appliances produce a large amount of smoke. The covered area should be properly ventilated.
- When using a vent hood, the area above the cooking surface of the griddle must be covered with a vent hood larger than the cooking area of the griddle, and with a minimum airflow of 1200 cubic feet per minute for proper outdoor application.

GAS CONNECTION/ SETUP STEPS

1. Make sure all knobs are in the OFF position. (The arrow on the knob should be pointing to the OFF position).
2. **For use with liquid propane (LP) gas**, we recommend using the regulator and hose kit included with your unit. **If you are converting from natural gas to LP**, please call us at 1-844-650-6250 to confirm you have the proper pieces. Be sure to keep the LP gas tank as far away as possible from any heat sources. Check that the hose is in good condition and replace it if it appears cracked or damaged. The hose should not be twisted or pulled and should not come into contact with hot parts of the appliance.

FOR PROPANE INSTALLATION FOLLOW THESE DIRECTIONS:

1. For use with LP gas, we recommend using a regulator and hose kit. Be sure to keep the LP gas tank as far away as possible from any heat sources. Check that the hose is in good condition and replace it if it appears cracked or damaged. The hose should not be twisted or pulled and should not come into contact with hot parts of the appliance.

Fig. 1

Regulator Type RONHK for LP



2. Connect the propane hose kit to the unit.

a. Attach the 3/8" female flare connection (Fig. 1) to the 3/8" male flare connection by rotating the brass fitting in a clockwise direction by hand until it stops (Figs. 2 & 3).

Fig. 2



Fig. 3



3. Using 2 properly sized wrenches, carefully tighten the connection.

a. Use the 7/8" wrench on the male gas unit connection (Fig. 4).

b. Use the 3/4" wrench on the gas propane hose Female connection (Fig. 5).

c. Hold the 7/8" wrench so the gas unit connection fitting cannot move when you tighten the Female gas hose connection with 3/4" wrench (Fig. 6).

Fig. 4

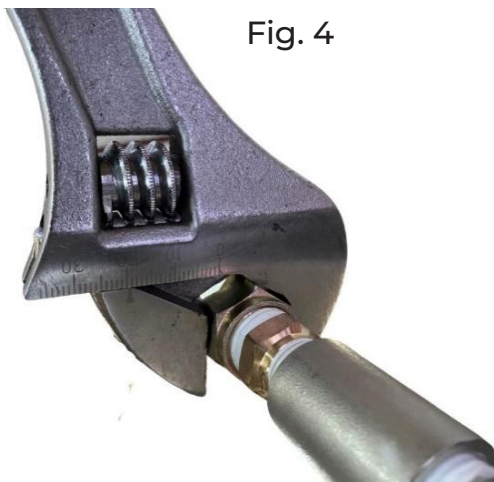


Fig. 5

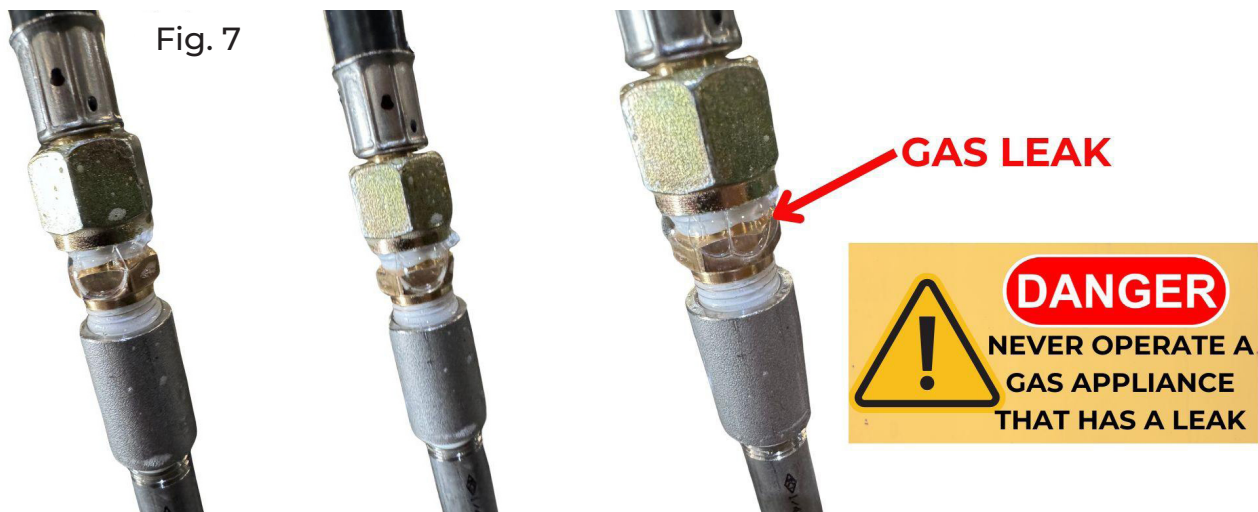


Fig. 6



4. Connect the propane hose to the propane tank (LP), taking care to follow the instructions supplied with your pressure regulator and the hose. Ensure the knobs are in the OFF position. Turn your propane tank ON while the griddle is upside down to test the gas connections for leaks with soapy water (Fig. 7).

IF YOU SEE ANY BUBBLES, TIGHTEN THE CONNECTION FURTHER. IF THE LEAK IS NOT RESOLVED AFTER THE CONNECTION IS TIGHTENED, CONTACT YOUR DEALER AND DO NOT INSTALL THE UNIT.



BUILT-IN INSTALLATION:

- Before installing an appliance in any island cutout, ensure that the opening is not larger than the outside flange of the appliance unit. The appliance should rest on the lip of the frame.
- Pay close attention to the location of the gas line. It should be routed away from sources of heat, sharp edges, and aggressive surfaces. The gas line should make as few bends as possible. Ensure that the gas line connection will still be accessible after the appliance is installed. A safety shutoff valve is required at the gas connection point.
- **Adequate ventilation:** Ensure adequate ventilation for the griddle, cylinder, and all appliances located in this cabinet. Adequate ventilation is required for proper combustion and to prevent gas buildup in the event of a leak.

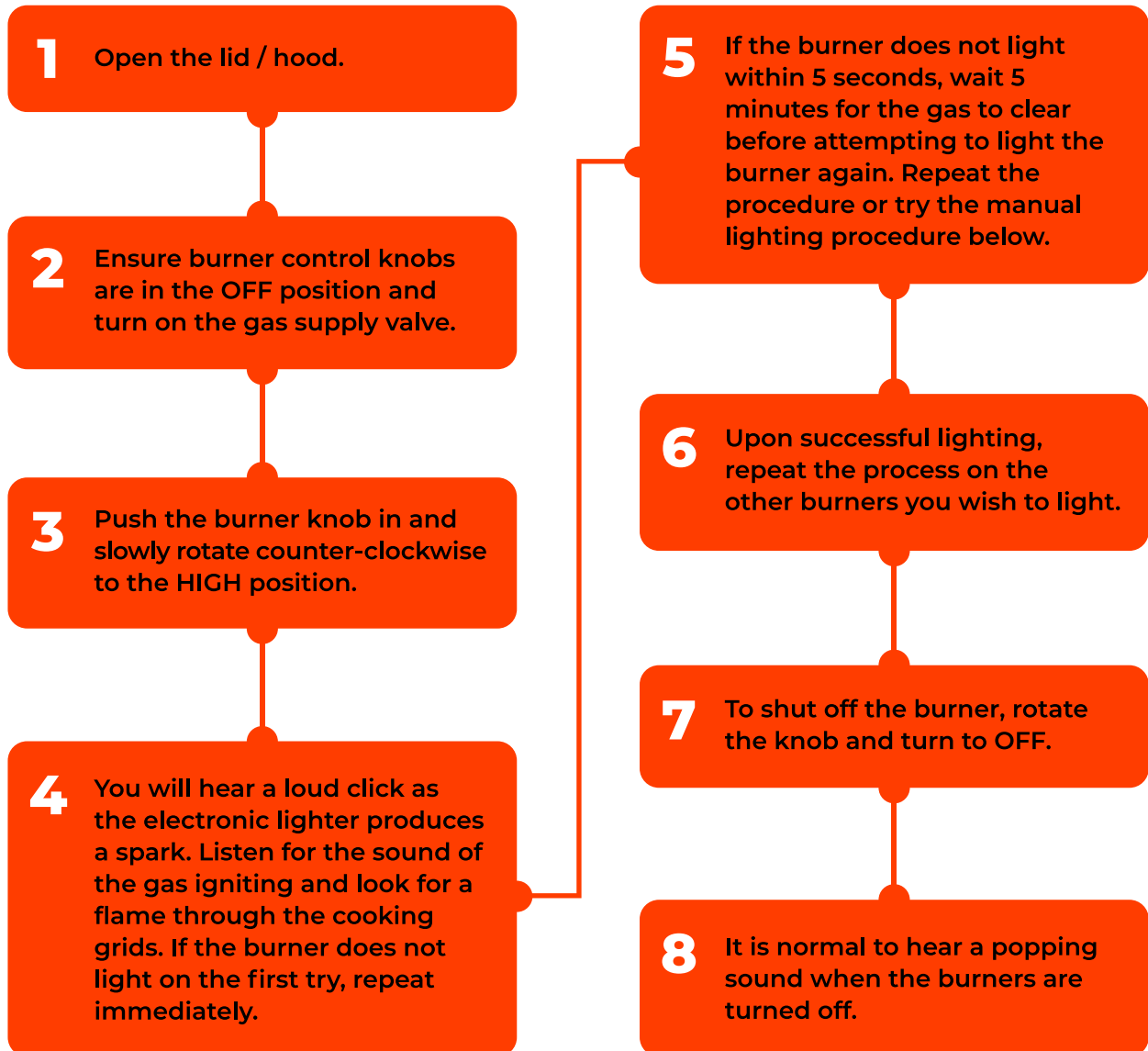
- The area under the appliance must be kept well ventilated to provide adequate air circulation to the burner.
- The structure into which the appliance is installed must allow for complete air circulation to the griddle and gas cylinder.
- Kitchen vents are required every 4 feet to help ventilate the area, prevent potentially dangerous gas build up, remove excess heat, add air to help with air/fuel mix for the griddle, and allow moisture/condensation to evaporate.
- The recommended griddle height is 33" to 37" from the ground to ensure a comfortable working position.
- If the appliance is installed in an outdoor kitchen, the surrounding area must be constructed with non-combustible materials or must incorporate a Pitts & Spitts liner.
- **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.

CHANGING YOUR PROPANE TANK:

- The liquid propane (LP) cylinder must always be changed with the control knobs in the OFF position and the valve of the gas bottle shut.
- The LP cylinder must be changed in a well-ventilated place, away from any heat sources (e.g., working electrical appliances, lit cigarettes, etc.).
- Check for a gas leak after **every LP cylinder change**.

INITIAL USE START-UP

GRILL START-UP - Lighting the Grill



NOTE: Before lighting the gas grill with a gas lighter, ensure the grill has been leak-tested and the burners are properly located. Insert a long-necked gas lighter through the cooking grid, placing near a burner side. Turn the closest burner knob to the "HIGH" setting to release gas. Turn on the button on the gas lighter. The burner should light immediately. Adjust burners to desired cooking temperature.

YOUR APPLIANCE IS NOW READY USE.

Surface temperatures and cooking times will vary depending on the type of gas used (i.e., natural gas or liquid propane), the ambient temperature while cooking outdoors, and other factors such as the wind.

Preheat times will vary depending on outside temperature, humidity, and food type.

DO NOT PREHEAT THE GRIDDLE WITH THE LID CLOSED. DO NOT LET THE GRIDDLE HEAT WITHOUT ANY FOOD ON IT FOR MORE THAN 10 MINUTES.

Surface temperature measurement:

Laser or infrared thermometers are not suitable for measuring surface temperature on stainless steel, as the reflective surface interferes with accurate readings.

First use of the griddle:

During the initial use, you may notice a slight odor or smoke. This is completely normal and is simply the result of the unit burning off residual oils and self-sanitizing.

With experience, you'll learn how to adjust cooking temperatures and times based on the thickness and texture of your food, customizing it to your preferences. For cooking tips please visit <http://www.pittsandspitts.com>.

CLEANING AND MAINTENANCE

Important note for use in coastal areas or near swimming pools: Although the stainless steel used in your griddle is highly resistant to rust, exposure to chlorine from pools or salt from sea air can lead to surface rust and potential pitting if not properly maintained.

Tips for blemish prevention:

- Regularly wipe the exterior of your appliance with a damp microfiber cloth, following the grain of the stainless steel.
- Ensure the griddle is completely dry before covering. Do not cover the griddle when it is wet.
- In harsh environments, apply a rust inhibitor to create a protective layer on the surface.
- For seasonal storage, ensure the griddle is dry, use a rust-prevention product, and secure the cover to limit exposure to moisture.

The griddle body:

Always let the cooking plate cool completely before cleaning the frame to avoid burns. Clean with warm water, a sponge, and a mild detergent. Avoid using abrasive cleaners or steel brushes.

The cooking surface:

For best results, clean the cooking surface while it is still slightly warm, but be careful to avoid burns. The stainless steel plate will initially appear shiny, but after using cooking utensils on the plate surface, it may develop a dull, scratched appearance, which will eventually blend into a brushed, weathered finish.

After repeated use, grease may build up on the plate. This is normal. To remove the grease, pour cold water or ice cubes on the hot plate and scrape the residue with a spatula. Water can also be used to soak stubborn residue.

Residue can sometimes loosen naturally during use. This does not mean the plate is damaged. Once residue is softened, use a spatula to push it into the drip tray, then clean the surface with a scouring pad followed by a soft sponge.



To neutralize odors or strong flavors, pour vinegar on the cooking surface. Promptly clean after cooking salty foods to prevent corrosion, and avoid chlorine-based cleaners as they can cause rusting.

If heated to extremely high surface temperatures, your griddle top may temporarily warp. If this happens, turn down the heat on the griddle. As the temperature drops, the griddle should return to its original shape. Avoid placing large amounts of frozen food or ice onto the griddle while hot, as this can also induce temporary warping.

The burners:

Occasionally check the flame holes on the burners for blockages. If necessary, clear these blockages with a stiff-bristled brush.

For more tips on cleaning your appliance, please visit <http://www.pittsandspitts.com>.