

**BACKYARD
PRO®**

OUTDOOR FOLDABLE 36" GRIDDLE

User Manual



- + Retain this manual for future reference.
- + Unit must be kept clear of combustibles at all times.

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CRITICAL INFORMATION

- It is essential not to operate, light, or use this appliance within ten feet (3.05 meters) of walls, structures, or buildings to ensure safety and prevent potential hazards.
- Always attend to this appliance while it is in operation to avoid accidents or damage.
- After each use, it is important to season your griddle according to the instructions provided in the “cleaning” section.





SAFETY WARNINGS



GENERAL SAFETY:

- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the griddle.
- **Instruction and Training:** Instruct and train users in safe and correct griddle operation to prevent accidents and ensure consistent results.
- **No Modifications:** Never modify the griddle's settings, components, or features, or use them in unintended ways outside of the manufacturer's specifications, as this may compromise safety and void warranties.
- **Do Not Operate Unattended:** Never operate the griddle unattended to ensure safety and prevent accidents.
- **Wear Proper Appareil:** Always wear appropriate clothing. Use protective gear such as pot holders, gloves, or BBQ mitts to avoid burns and injuries.
- **Outdoor Use Only:** Use the griddle outdoors only. Do not use it indoors, in buildings, garages, or any enclosed areas to maintain safety and proper functionality.

LP GAS SAFETY:

-  **LP Gas Only:** Use only liquid propane (LP) gas with the griddle. Attempting to convert it to or use it with natural gas can result in severe injury or death.
-  **No Cylinder Storage:** Do not store or use gasoline, LP gas cylinders, or other flammable liquids or vapors in the vicinity of this or any other appliance. An LP cylinder not connected for use should not be stored in the vicinity of this or any other appliance.
- **Installation:** The griddle must be installed in accordance with local codes and ordinances, the latest National Fuel Gas Code (ANSI Z223.1/NFPA 54), and Natural Gas and Propane Storage and Handling Installation Code (CSA-B149.1).
- **Approved Cylinders:** Use only cylinders marked in accordance with the U.S. Department of Transportation.
- **Vapor Withdrawal:** Arrange the gas cylinder for vapor withdrawal only.
- **Overfill Prevention Device (OPD):** Ensure cylinders have an OPD installed.
- **Cylinder Compatibility:** Use LP gas cylinders compatible with outdoor cooking appliances.
- **Cylinder Integrity:** Inspect cylinders for damage, rust, or defects before use. Do not use damaged cylinders.
- **Proper Storage:** Store cylinders outdoors, out of children's reach, and never in enclosed areas. Do not expose cylinders to temperatures above 125°F.

- **No Foreign Objects:** Do not insert foreign objects into the cylinder valve to prevent leaks or explosions.
- **Safe Handling:** Do not drop or incorrectly handle cylinders.
- **Vehicle Transport:** Never store cylinders in a hot car or trunk, as pressure can increase and release gas.
- **Valve Caps:** Place the dust cap on the valve outlet when not in use. Only use the cap provided with the cylinder.
- **Cylinder Use:** Turn off the gas supply and disconnect the cylinder when the griddle is not in use.
- **Fill Limit:** Never fill a cylinder beyond 80% of its capacity.
- **LP Gas Characteristics:**
 - Flammability: LP gas is highly flammable and hazardous if not handled properly. Understand its characteristics before using the griddle.
 - Gas Properties: LP gas is heavier than air and may pool in low areas. It is explosive under pressure.
 - Odor: LP gas is naturally odorless; an odorant resembling rotten cabbage is added for safety.
 - Contact Risks: Direct contact with LP gas can cause freeze burns.

OPERATIONAL SAFETY:

- **Hot Surface Caution:** Do not touch metal parts of the griddle until they have cooled completely to avoid burns. Use appropriate protective gear such as pot holders, gloves, or BBQ mitts.
- **Fire Safety:** Ensure that fire extinguishing materials are readily accessible when cooking. In the event of an oil or grease fire, do not attempt to extinguish it with water. Use a Type BC dry chemical fire extinguisher or smother the fire with dirt, sand, or baking soda.
- **Lighting Caution:** Never lean over the griddle when lighting it.
- **Supervision:** Do not leave a lit griddle unattended. Always keep children and pets away from the griddle.
- **Unattended Cooking:** Do not leave the griddle unattended while preheating or burning off food residue on high heat. A grease fire may occur if the griddle has not been cleaned properly.
- **Empty Vessels:** Do not place empty cooking vessels on the griddle while in operation.
- **Placement Caution:** Use caution when placing any items on the griddle while it is in operation.
- **Moving the Griddle:** Do not attempt to move the griddle while it is in use. Allow it to cool completely before moving or storing.
- **Gas Regulator:** Do not attempt to disconnect the gas regulator from the cylinder or any gas fitting while the griddle is in use.
- **Hose Safety:** Move gas hoses as far away as possible from hot surfaces and dripping grease.
- **Electrical Cords:** Keep all electrical cords away from a hot griddle.
- **Hose Inspection:** After a period of storage or non-use, check the hose for leaks, burner obstructions, and signs of wear or cuts. Replace the hose if necessary.

- **Shelf Use:** Failure to open side shelves while igniting the griddle's burners or not waiting 5 minutes after turning the gas on before lighting the griddle may result in an explosive flame-up.
- **Food Safety:** Always use a meat thermometer to ensure food is cooked to a safe temperature.
- **Protective Gear:** Wear protective gloves when assembling or operating the griddle.
- **Proper Assembly:** Do not force parts together during assembly, as this may cause personal injury or damage to the product.
- **Aluminum Foil:** Never cover the entire cooking area with aluminum foil.
- **Operating Temperature:** The minimum ambient operating temperature for safe use of the appliance is -20°C (-4°F).
- **Combustible Structures:** This griddle must not be used under any overhead combustible structure.
- **Critical Safety Note:** Death, serious injury, or property damage may occur if these instructions are not followed exactly.
- **California Proposition 65 Warning:** The burning of gas cooking fuel generates some by-products, which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate the unit according to the use and care manual, ensuring you provide adequate ventilation when cooking.



WARNING



CALIFORNIA PROPOSITION 65

1. Combustible by-products, such as carbon monoxide, produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm.

Wash your hands after handling this product.

MAINTENANCE AND CLEANING:

- **Clean and Maintain:** Regularly clean and maintain the griddle according to the instructions to ensure safe and hygienic operation.
- **Leak Checks:** Inspect and test for leaks before use, especially if assembled by someone else. Never operate the griddle if a gas leak is present. Check all gas connections for leaks with soapy water solution and brush. Never use an open flame to test for gas leaks.
- **Regular Inspection:** Regularly inspect the griddle for signs of wear, damage, or malfunction, and address any issues promptly.
- **Replace Parts:** Replace any worn or leaking hoses before use.
- **Proper Storage:** Store the griddle indoors only if it is fully disconnected and removed from the LP tank. Do not store spare cylinders under or near the appliance.
- **Cylinder Inspection:** Inspect cylinders for damage, rust, or defects before use. Do not use damaged cylinders.
- **Ventilation Maintenance:** Ensure the griddle's valve compartment, burners, and air passages are clean and clear.
- **Authorized Parts Only:** Use only factory-authorized parts. Unauthorized parts may void your warranty and pose safety risks.

EMERGENCY PROCEDURES:

- **Emergency Shutoff:** Know how to turn off the gas supply quickly in case of emergencies or accidents.
- **Fire Extinguishers:** Ensure that fire extinguishing materials are readily accessible when cooking.
- **Leak Response:** If a gas leak is detected, turn off the gas supply immediately and disconnect the cylinder. Do not operate the griddle until the leak is fixed.
- **First Aid:** In case of burns or exposure to LP gas, seek medical attention immediately.
- **Critical Safety Note:** Death, serious injury, or property damage may occur if these instructions are not followed exactly.

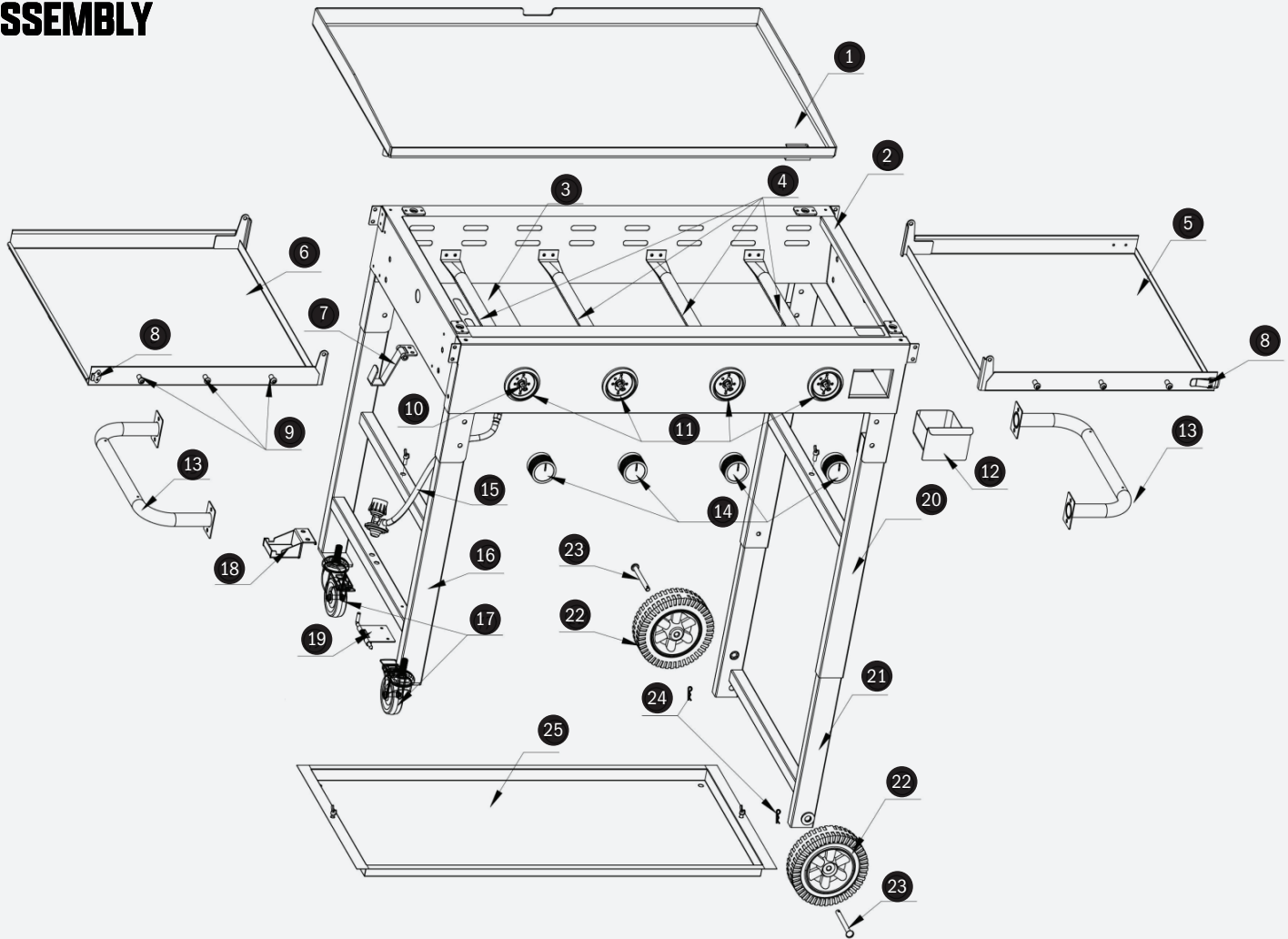
LABELING:

- **Instruction Labels:** Ensure any operational or safety labels on the griddle are visible and legible. Do not remove any operational or safety labels.
- **Valve Caps:** Place the dust cap on the valve outlet when not in use. Only use the cap provided with the cylinder.

INITIAL SETUP

- **WARNING:** Improper installation, adjustment, alteration, service, or maintenance can cause injury, property damage, or death. Refer to this manual. For assistance or additional information, consult a qualified professional installer, service agency, or the gas supplier.
- **Installation Location:**
 - Install the griddle outdoors only. Do not install or use it on boats or recreational vehicles.
 - Maintain a 10-foot (3.05 meters) clearance from walls, structures, or buildings.
 - All electrical outlets in the vicinity of the griddle must be properly grounded in accordance with local codes and the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1, whichever is applicable. Ensure that all electrical supply cords and fuel supply hoses are always kept away from any heated surface.
- **Shelter Requirements:** An appliance is considered to be installed outdoors if it is under a shelter that is more inclusive than with walls on three sides but without an overhead cover. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- **Griddle Placement:** Always place the griddle on a hard, non-combustible, level surface. Asphalt or blacktop surfaces may not be acceptable due to the heat.
- **Ventilation:** Ensure the griddle's valve compartment, burners, and air passages are clean and clear.
- **Safe Distance:** Do not use or store flammable liquids or vapors within 25 feet (7.62 meters) of the griddle. Maintain a 36" (91.4 cm) clearance from combustibles and do not use under any overhanging structure.
- **Weather Conditions:** Do not use the griddle in high winds.

ASSEMBLY



NO.	PARTS LIST	QTY
1	Griddle Surface	1
2	Griddle Body	1
3	Fireproof Board	1
4	Burner	4
5	Right Side Shelf	1
6	Left Side Shelf	1
7	Upper LP Gas Tank Support	1
8	Safety Locks (SS)	2
9	Screw	6
10	Griddle Gas Control Valve	4
11	Main Control Knob Bezel	4
12	Grease Box	1
13	Side Handle	2

NO.	PARTS LIST	QTY
14	Control Knob	4
15	Regulator	1
16	Left Cart Frame	1
17	Locking Wheel	2
18	Lower LP Gas Tank Support	1
19	Leg Locking Assembly	1
20	Upper Right Cart Frame	1
21	Lower Right Cart Frame	1
22	Wheel	2
23	Latch	2
24	"B" Pin	2
25	Bottom Shelf	2

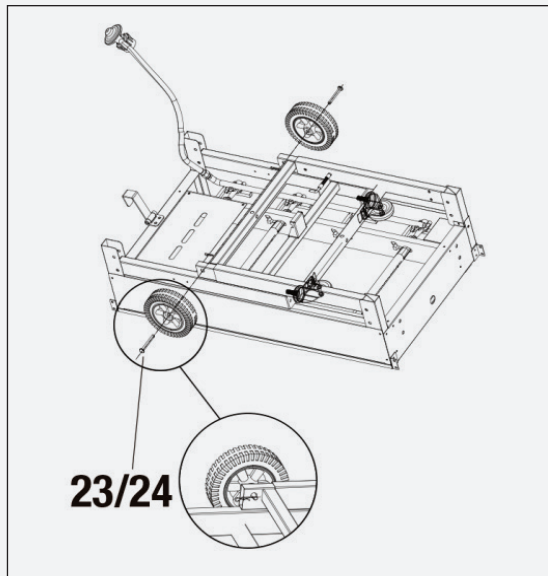
HARDWARE INCLUDED	QTY
Screw M6x14	4
NUT M6	4
Wing Screw M6x16	2
Screw M6x12	14
Lock Nut M8	2
TOOLS INCLUDED	
Allen Key	
Wrench	
TOOLS REQUIRED	
Phillips Head Screwdriver	

ASSEMBLY TIPS:

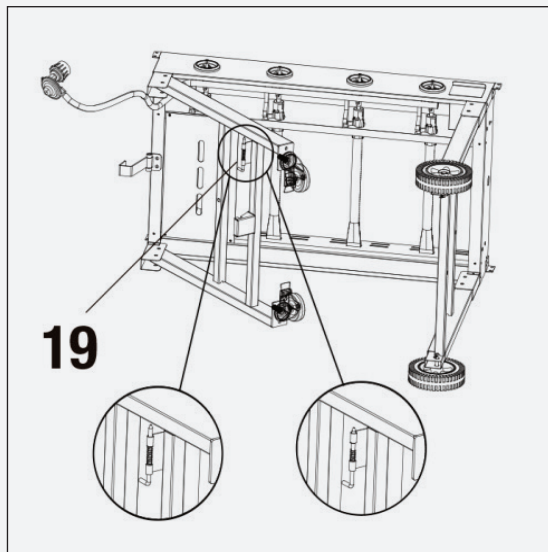
1. **Choose an Assembly Area:** Select a smooth surface free of cracks or openings to protect the components during assembly.
2. **Organize Parts:** Spread out all parts before beginning assembly.
3. **Hand-Tighten Hardware:** Initially tighten all hardware connections by hand. Before completing each step, go back and fully tighten all hardware. ⚠ **CAUTION:** Avoid over-tightening to prevent damage to surfaces or threads.
4. **Follow the Order:** For the best results, complete each step in the order presented.

TOOLS AND MATERIALS REQUIRED:

- **Leak Detection Solution** (not included).
- **LP Gas Grill Tank:** A gas grill tank with an Acme Type 1 external threaded valve connection (standard grill size) is required (not included).
- ⚠ **CAUTION:** Two people are required for assembly.

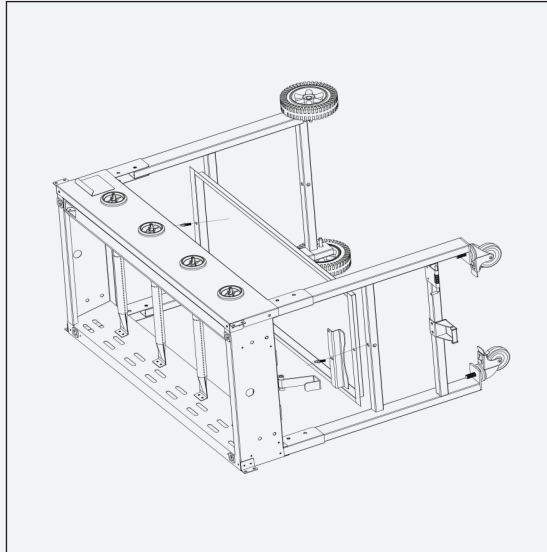
STEP 1**Install wheels using pins.**

1. Remove the wheels from the packing.
2. Align each wheel with the hole located on the fold out leg.
3. While holding the wheel in place, insert the split pin on the underside of the griddle.

STEP 2**Open Legs.**

- Open up the legs starting with the right leg (see image below).
- Make sure that the locking pins have properly clicked into place.

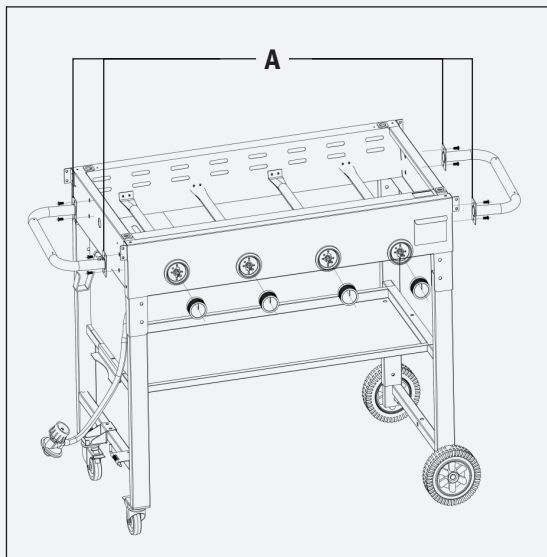
STEP 3



Attach bottom shelf.

- Locate the lower shelf and position it between the legs of the frame.
- Align the shelf with the attachment points on the lower part of the legs, as shown in the image.
- Secure the shelf using the provided screws, ensuring it is tightly fastened to the frame.

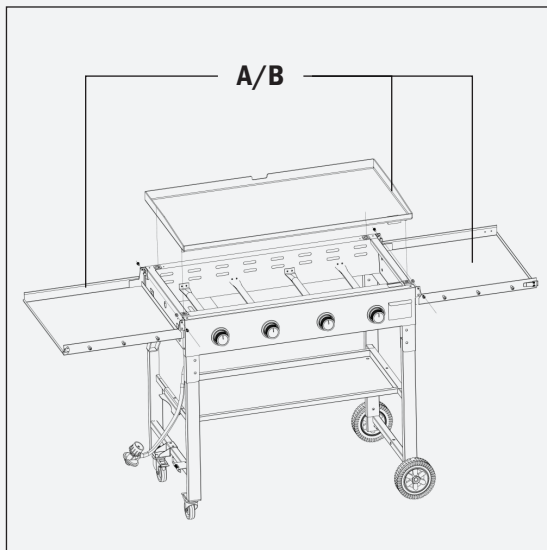
STEP 4



Attach Side Handles and Insert Control Knobs.

- Flip the unit upright.
- Install the control knobs, pushing them firmly onto the gas valve stems.
- Align the side handles one at a time on each side. Use the provided screws to attach each side of the handle.
- Repeat for the other side.

STEP 5



Attach Right Side Shelf and Left Side Shelf and Place the Griddle.

- Align the side shelves with the pre-installed brackets on both sides of the unit (marked as A/B in the image).
- Secure the shelves by tightening the screws into the brackets.
- Ensure the shelves fold up and down smoothly by testing their range of motion.
- **⚠ CAUTION:** The maximum side shelf weight is 33 lb. (15 kg).
- Using 2 people: Slowly lay the griddle across the burner making sure that it is flat.

CLEANING

PREPARATION:

- **Empty the Grease Trap:** Before cleaning, ensure the grease trap is empty and any food debris has been removed.
- **Disconnect the Gas Tank:** For safety, always turn off the griddle and disconnect the gas supply before starting the cleaning process to reduce the risk of injury.

CLEANING:

- **Water Temperature:** Use warm water and gentle dish detergent to clean areas surrounding the griddle.
- **Use a Soft Sponge:** Use a non-abrasive sponge to avoid scratching the cart surfaces.
- **Clean Cart Surfaces:** Wipe the griddle top and surrounding surfaces with mild dish soap and water.
- **Thorough Rinsing:** Be sure to rinse all parts well to remove any soap residue, as leftover soap can impact the flavor of food.
- **Use a Brush for Hard-to-Reach Areas:** Use a soft-bristle brush to clean without damaging delicate parts.
- **Safe Cleaners:** If extra cleaning strength is needed, use non-abrasive, food-safe cleaning solutions like Noble Griddle Cleaner or a similar brand approved for griddles.
- **Sanitize:** Apply a food-grade sanitizer to any parts that come into direct contact with food.
- **Rinse Sanitizer Residue:** Ensure no sanitizing residue remains by wiping all surfaces with clean water after sanitizing.

GRIDDLE CLEANING AND SEASONING PROCEDURE:

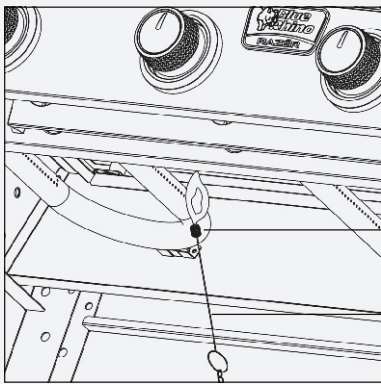
1. **Scrape Residue:** While the griddle is still warm, use a scraper to remove any food residue from the surface.
2. **Wipe Down:** Use towels or paper towels to wipe down the griddle surface and its inner and outer walls.
3. **Remove Stubborn Residue:**
 - If stubborn food residue persists, turn the griddle on and apply a small amount of cooking oil to the surface.
 - Allow the oil to loosen the debris. Scrape off the residue and repeat if necessary.
 - For particularly tough areas, use a BBQ stone to scrub off remaining debris.
4. **Apply Finishing Oil:** Once the griddle is clean, apply a thin layer of finishing oil to the surface and walls using rolled-up paper towels.
5. **Heat the Griddle:** Set the burners to high and heat the griddle for about 15 minutes, or until the finishing oil begins to smoke.
6. **Repeat the Seasoning Process:** Turn the griddle off and repeat the oil application and heating process two more times to ensure proper seasoning.

OPERATION

Connect Tank: Check your tank before turning on the unit and make sure all connections are secure. If unit fails to light, make sure that the tank is sufficiently full.

LIGHTING:

1. **Use the Match Holder:** Insert a lit match into the provided match holder.
2. **Light the Burner:** Hold the lit match next to the first burner and slowly turn the burner knob to initiate gas flow. Start with the knob on "low."
3. **Wait if Necessary:** If the burner does not ignite within 3 seconds, turn off the burner and wait for one minute to allow excess gas to dissipate.
4. **Adjust Temperature:** Once the burner ignites, gradually increase the heat to your desired setting.
5. **Repeat for All Burners:** Follow the same process for each burner. Refer to the image below for additional details.



Match

Lighting Hook

STORAGE CHECKLIST

- **Clean the Griddle:** Refer to the “Cleaning” section.
- **Season the Griddle:** Follow the Seasoning Procedure in the “Cleaning” section.
- **Cool Down:** Ensure the griddle is completely cool.
- **Turn Off:** Turn off the griddle.
- **Disconnect Gas:** Safely disconnect the LP gas tank as instructed.
- **Dispose of Grease:** Empty and properly dispose of grease from the cup.

GRIDDLE DISASSEMBLY FOR TRANSPORT/STORAGE:

1. **Lay Griddle on Its Back:** With help, carefully lay the griddle on its back.
 - Caution: This requires two people for safety.
2. **Fold Legs:** Start with the left leg, then fold the right leg. Ensure both are securely closed.
3. **Unscrew Right Leg:** Remove the screws and gently detach the right leg.
4. **Adjust Right Leg:** Pull the leg outward, align, and tighten the screw in the second hole.
5. **Place Griddle Surface:** Align and lower the griddle surface onto the frame.
6. **Close Side Shelves:**
 - Close the left shelf first, then the right.
 - Lock: Ensure both shelves are locked.
7. **Transport/Store Griddle:** Tilt the collapsed griddle onto its wheels for easy movement. Use handles for maneuvering.

MAINTENANCE

Monthly Checks: Inspect for wear.

Purpose: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

- Turn off and disconnect the griddle from the gas tank.
- Inspect all seals, griddle, and hoses for signs of wear or leakage.
- Examine knobs and other manual components for ease of operation.
- If any issues are detected, consult the “Troubleshooting” section or contact a service provider for recommended actions or replacements.

TROUBLESHOOTING

PROBLEM	ISSUE	REMEDY
Burner Will Not Light	LP gas tank valve is closed.	Make sure the regulator is securely attached to the LP gas tank then turn the LP gas tank valve to the open position.
	LP gas tank is low or empty.	Exchange, refill, or replace the LP gas tank.
	Wires or electrode covered with cooking residue.	Clean the wire and/or electrode with rubbing alcohol.
	Wire loose or disconnected.	Reach out to customer service.
	Wire is shorting (sparking) between igniter and electrode.	Reach out to customer service.
Burner Will Not Light With Match.	No gas flow.	Check if the LP gas tank is empty. If empty, exchange, refill, or replace the LP gas tank.
	Failure of heating element.	Contact a certified and insured foodservice equipment technician.
Sudden Drop In Gas Flow or Reduced Flame Height.	Out of gas.	Exchange, refill, or replace LP gas tank
	Overfilling prevention device may have been activated.	<ol style="list-style-type: none"> 1. Turn control knobs to off. 2. Wait 30 seconds and light griddle. 3. If flames are still low, reset the overfilling prevention device: <ol style="list-style-type: none"> a) Turn control knob(s) off. b) Turn LP gas tank valve to Closed. c) Disconnect regulator. d) Turn control knobs to high and wait 1 minute. e) Turn control knobs to off. f) Reconnect regulator and leak check connections, being careful not to fully open valve. 4. Light griddle.
Irregular Flame Pattern, Flame Does Not Run The Full Length of Burner.	Burner ports are clogged or blocked.	Clean burner ports.
Griddle Surface Issues.	Griddle has started to rust.	It is normal for the griddle surface to rust with use. Follow the Seasoning Procedure in the "Cleaning" section to season your griddle surface.
	Griddle surface looks dull.	The cooking surface has gotten too hot and is no longer seasoned. Follow the Seasoning Procedure in the "Cleaning" section to season your griddle surface.