

# Operator Manual



  
PARADISE GRILLS®

## HSL-32 Hibachi Griddle Operator Manual Version 3 February 2024

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### ATTENTION INSTALLER:

PLEASE LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

### ATTENTION CONSUMER:

PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE. You are responsible for checking updates and revisions available online at <http://www.paradisegrillsdirect.com/owners/>

Serial number \_\_\_\_\_

(See information label on griddle for serial number)

Purchase date \_\_\_\_\_

#### DANGER

If you smell gas:

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

#### WARNING

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

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# Safety Considerations

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## Safety Symbols


Throughout this manual, important safety information will be highlighted and marked as **CAUTION**, **DANGER**, or **WARNING**.

	A potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury, or property damage.
	A potentially hazardous situation which, if not avoided, could result in death or serious injury, or property damage.
	An imminently hazardous situation which, if not avoided, will result in death or serious injury, or property damage.

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## Operational Warnings

All users must read this entire manual before attempting to operate the griddle. Follow these safety precautions every time the griddle is used:


This griddle is for outdoor use only! Do not operate in a building, garage, or any other enclosed area. Doing so could result in carbon monoxide buildup which could result in injury or death.
Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliances.
Do not store an LP (liquid petroleum) cylinder that is not connected for use in the vicinity of this or any other appliances.
<b>EXPLOSION HAZARD</b> – Do not use the griddle as storage area for flammable materials. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.

**CALIFORNIA PROPOSITION 65**

1. Combustible by-products produced when using this appliance contains 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.
3. For more information see [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

**IF YOU SMELL GAS:**

1. Immediately shut off the gas supply to the appliance at its source.
2. Immediately extinguish any open flames.
3. Remove griddle hood and open all access doors and drawers to release any accumulated gas vapor.
4. If a gas odor persists, keep away from your appliance and contact your gas supplier or fire department immediately.

**IF THE BURNER GOES OUT:**

Gas will continue to flow out of the burner and could accidentally ignite with risk of injury. If during operation the flames go out and you smell gas or cannot see the flame:

1. Immediately turn all burner controls OFF.
2. Open all access doors and drawers.
3. Wait 15 minutes and repeat the lighting procedure.

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## Gas Safety

Liquefied petroleum (LP) gas, also commonly called Propane, is a fuel gas which contains a flammable mixture of hydrocarbon gases, most commonly propane, butane, and propylene. Always exercise great caution and strictly follow all safety measures when using LP gas.

The installation must conform with local codes, or, in the absence of local codes, with one of the following, as applicable:

- *National Fuel Gas Code, ANSI Z223.1/NFPA 54*
- *Natural Gas and Propane Installation Code, CSA B149.1*
- *Propane Storage and Handling Code, CSA B149.2*

## Natural Gas Supply Requirements

- A licensed plumber must install the required NG plumbing to supply your griddle
- Check the griddle's rating plate (Figure 19) to ensure it specifies natural gas (NG) as the proper gas supply type
- Make sure that the factory-supplied regulator (set to 4" water column pressure) is installed with the arrow mark on the regulator pointing towards the griddle
- Use only pipe sealants that are specifically approved for use with NG
- A proper gas shutoff valve must be installed in a readily accessible location in the vicinity of the griddle
- To ensure safe and satisfactory performance, the gas supply line must be sized to accommodate the total BTU requirements of all the gas-fired equipment that will be connected to that line
- Do not use piping with less than 1/2" inside diameter or 1" outside diameter to connect this griddle to NG supply line
- Flare ends: Do not use any tape, pipe dope, or threading compound on any flare threads; doing so may cause a clog in the regulator and prevent your griddle from safe and proper operation
- Any pressure testing must be performed only by a qualified gas technician.
- Before and during pressure testing, the griddle and its individual shutoff valve must be disconnected from the gas supply piping system, and the griddle must be isolated from the gas supply piping system by completely closing its individual manual shutoff valve

## LP Cylinder Requirements

The LP-gas supply cylinder must be constructed and marked in accordance with the *Specifications for LP-gas Cylinders of the U.S. Department of Transportation (DOT)* designed for use with a Type 1 system, must be no larger than 20 lb. capacity with 11" water column, and have:

- A shutoff valve, terminating in an LP gas supply tank valve outlet that is compatible with a Type 1 tank connection
- A safety relief device having direct communication with the vapor space of the cylinder
- UL listed Overfill Protection Device (OPD) with a unique triangular hand wheel (Figure 1)
- A collar to protect the cylinder threads on the customer supplied tank
- A QCC-1 fitting connection compatible with connection to outdoor cooking appliances

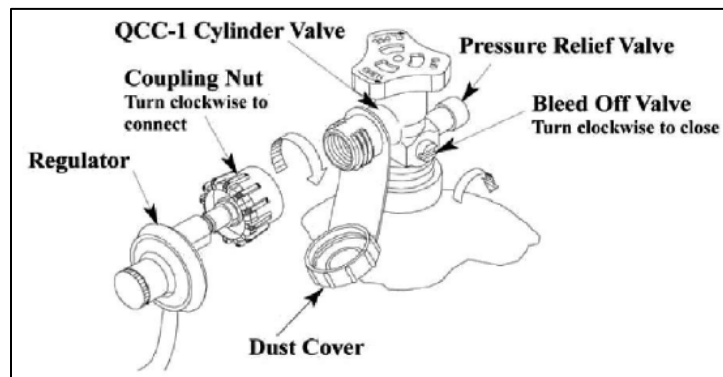




Figure 1 LP Cylinder Valve

## Filling and Refilling LP Gas Cylinders

 <b>WARNING</b> 
Never use a dented, rusty or damaged LP gas cylinder. Never attempt to repair an LP cylinder. The only way to safely resolve a damaged LP cylinder is to have it replaced by a qualified gas service technician or gas supply company.
All purging and refilling of LP gas cylinders must be performed by qualified personnel in the LP gas industry. Never store a spare LP gas cylinder under or near this appliance.
Never fill the LP gas cylinder beyond 80 percent full. Failure to follow these instructions may result in explosion, personal injury, or death.
If a gas leak cannot be stopped by closing the LP cylinder valve, immediately leave the area and call the fire department.

To replace an LP gas cylinder:

1. Turn all burner knobs to OFF and close the LP cylinder valve
2. Disconnect the regulator hose from the LP cylinder
3. Remove cylinder from the enclosure; have it replaced or filled at your local qualified LP gas dealer
4. Connect the regulator valve
  - a. Hold the regulator so it is aligned with the cylinder valve
  - b. Thread the coupling nut onto the valve and tighten clockwise until there is resistance
  - c. Tighten another half to three-quarters turn by hand to ensure the regulator is seated in the valve – **do not use tools**
  - d. Do not use the regulator if the tank connection cannot be completed
5. Open the LP cylinder valve
6. If you smell gas or hear a hiss of gas escaping from the tank or regulator, close the cylinder valve immediately and then:
  - a. If the leak stops, remove the regulator from the tank and reattempt the connection
  - b. If the leak persists, turn off the tank valve and remove the regulator
  - c. If the leak cannot be stopped by closing the tank valve, leave the area and call the fire department immediately
7. Leak check the connections as described in the Leak Testing section below



Do not subject your LP gas cylinder to excessive heat, and always store the cylinder in an upright position.

Never store a spare LP cylinder indoors or within the griddle enclosure.

When attaching components, ensure all connections are secured and fully tightened to prevent leakage.

Turn off the gas supply – Natural Gas or LP Gas – when griddle is not in use.

## Leak Testing

Test all gas piping and connections for leaks after installation or service, for both NG and LP gas systems.



Never use an open flame to check for leaks.


Do not smoke or allow other sources of ignition in the area while doing a leak test.

Do not attempt to repair an LP cylinder valve if it is damaged. Return the cylinder to a qualified LP tank supplier for replacement.

Always conduct the leak test outdoors in a well-ventilated area.

With all burners off, open the gas source valve and spray a soap/water solution on all joints. Growing bubbles indicate leaking gas. Correct any leaks immediately. See [Leak Test](#) on page [28](#) for more detail.

## Transporting and Storing LP Gas Cylinder


Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
Do not store any LP gas cylinder (that is not connected for use) in the vicinity of this or any other appliance.

Follow these precautions when transporting or storing an LP gas cylinder:

- Transport only one cylinder at a time
- Ensure the cylinder is secured in an upright position with the control valve turned off and the dust cover in place
- Store cylinders outdoors in a protected, cool, and dry location out of reach of children
- Do not store cylinders in a building, garage, or any other enclosed area
- The gas supply must be turned off at the LP Gas supply cylinder and the LP Gas supply cylinder must be disconnected from the regulator when this outdoor cooking gas appliance is not in use

# Specifications

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## Griddle Specifications

THIS MANUAL APPLIES TO THE FOLLOWING MODEL:

HSL-32 HIBACHI GRIDDLE	
Griddle Dimensions	29.75 x 15.5"
BTU Output	19,500 BTU per Burner x2
Griddle hood	Included
Ignition	Piezo Ignition System
Cooking Area	461 sq. in.
Drip Tray	#304 Stainless Steel
Burner	Stainless Steel Tube
Griddle Lights	Included
Griddle Cover	Optional
Warranty (See page 45 for details)	Limited Lifetime Warranty on stainless steel housing; 5 years on burners (no burn through); 1 year on all other parts
Gas Type	Available in LP or NG

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## Customer Required Items

### LP Gas Cylinder

The LP cylinder used with your griddle must meet the following requirements:

- Use LP cylinders only with these required measurements: 12" (30.5 cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg) capacity maximum
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or National Standards of Canada CSA-B339 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods. See the LP cylinder collar for marking



Figure 2 LP Gas Cylinder Requirements

- LP cylinder valve must have:
  - Type 1 outlet compatible with regulator or griddle
  - Safety relief valve
- UL listed Overfill Protection Device (OPD), identified by a unique triangular hand wheel (Figure 2, right). Use only LP cylinders equipped with this type of valve
- LP cylinder must be upright for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage

### LP Cylinder Mount

You must equip your griddle island with an appropriate mounting base or bracket to hold a 20 lb. LP cylinder upright, such as the examples shown in Figure 3:

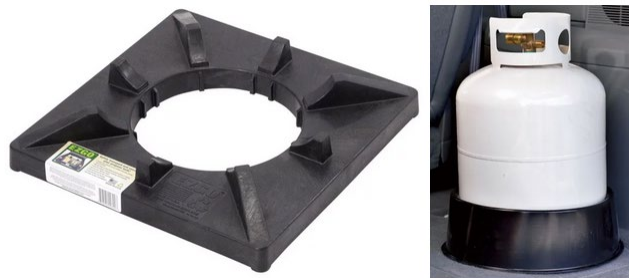


Figure 3 Example LP Cylinder Mounts

## Gas Regulator

Check the griddle's rating plate (Figure 19) to ensure your gas supply is correct for the griddle you purchased.

### Gas Line Length

All gas supply lines should be as short as safely possible. Gas supply lines lose pressure over distance and with each elbow or "T" Adapter fitting added, which causes pressure drops that negatively impact performance.

### LP Gas

For each griddle configured for LP gas supply, customer must purchase and install an LP gas regulator set for 11" water column pressure.

A single or double side burner must be connected to a separate regulated supply line and LP tank.

### Natural Gas

A griddle configured for NG supply comes with a manufacturer-supplied regulator set for 4" water column pressure.

For NG supplied griddles, a side burner may be connected to the griddle's regulated supply line via a "T" adapter, or connected to its own separate regulated supply line.

## Installation



Operating a gas cooking appliance without a proper regulator is dangerous and may cause serious bodily injury, death and/or property damage, and voids all warranties. Gas appliances are convertible to/from NG or LP gas supply by a licensed professional.



Customer must hire a licensed technician to ensure safe and proper installation of all gas regulators, gas supply hoses, gas conversions, electrical connections and lines, and plumbing connections.

**STATE OF MASSACHUSETTS** – Massachusetts requires all gas be installed by 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 lb. cylinder.

**Delivery company employees are not licensed electricians or plumbers and shall NOT install or connect any gas regulators or supply lines, electrical connections or lines, or plumbing.**

## Outdoor Rated Electric Cord

Your Paradise Grills Outdoor Kitchen's base griddle is pre-wired with a Ground Fault Circuit Interrupter (GFCI) electrical outlet installed. This electrical box has a hanging plug pigtail for connection to an existing GFCI electrical outlet for power supply. The customer must supply an outdoor-rated extension cord long enough to reach your chosen electrical outlet.

Use only a 12-gauge extension cord with a grounded, 3-prong plug. Outdoor extension cords should be used with outdoor products and are surface marked with suffix letter "W" and with a tag stating "Suitable for use with outdoor appliances." The maximum length allowed for the extension cord is 25 feet. Do not use damaged extension cords. Examine extension cord before each use and replace if damaged. Keep cord away from heat and sharp edges.

## Safety Equipment

It is highly recommended to keep the following items close at hand whenever the griddle is in use:

- Fire extinguisher, baking soda, sand, and/or kosher salt in case of a fire
- Griddle gloves
- Long handled griddle utensils

## Griddle Covers

Griddle covers are highly recommended. Protect your investment with our custom fit HSL griddle cover, sold separately.

# Griddle Island Preparation

## Paradise Grills Island Ventilation

BBQ Griddle Islands and Island Bars manufactured by Paradise Grills are portable and must be adequately vented as shown in Figure 4:

- a. Use the provided adjustable footers to ensure the island's entire bottom edge, on all sides, is always at least 1" above the ground
- b. Open gap spacing under the griddle head (and side burners, if installed)
- c. Open gap spacing around the refrigerator (if applicable).



Figure 4 Paradise Grills Island Venting Example



The island's entire bottom edge, on all sides, must always be maintained at least 1" above the ground to allow for sufficient ventilation. You cannot block the required 1" airspace underneath your Paradise Grill Cabinet. No secondary items can block this spacing, such as but not limited to astro turf, grass, siding or tiles. This 1" airspace must remain clear on all four sides of your unit(s) at all times.

Paradise Grills manufactured Islands use adjustable footers to allow sufficient airflow for effective ventilation (Figure 5).

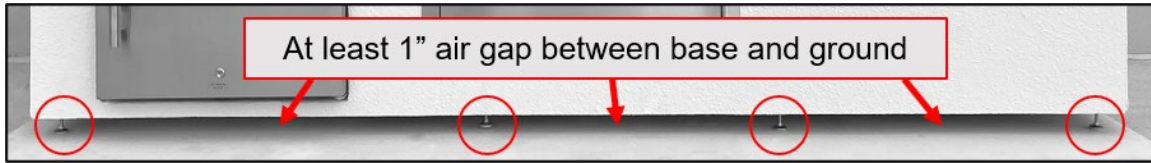


Figure 5 Air Gap Footers

## Griddle Location

Consider important factors such as wind exposure and foot traffic patterns when choosing a location for the griddle. Only locate the griddle outdoors in a well-ventilated area on a level, stable surface and with safe clearance from combustible construction (see [Clearances](#) below). Ensure your griddle is positioned safely away from anything that can catch fire.

Position a freestanding griddle so the prevailing wind blows into the front control panel (at your back when cooking) to allow for proper front to rear airflow. A built-in griddle enclosure in areas with prevailing winds should be protected by a wind barrier, wind deflector, or wind guard. Winds directly hitting the back of the griddle may cause unsafe and improper operation.


<ul style="list-style-type: none"><li>• This griddle is designed for outdoor use only.</li><li>• DO NOT use this griddle inside a building, garage, or enclosed area.</li><li>• DO NOT use this griddle in or on a recreational vehicle, trailer, boat, or any other moving installation.</li></ul>

As with any gas cooking appliance, harmful carbon monoxide is produced during the combustion process that should not be allowed to accumulate in a confined or enclosed space. Because hot air rises above the griddle while in operation, covered locations should be avoided.

- Do not locate the griddle under an overhang or awning
- Do not place this griddle under or near windows or vents that can be opened into your home
- Always use CAUTION when using the griddle near glass, vinyl siding or other temperature-sensitive construction materials
  - Consider increasing the clearance around the griddle to avoid damage to such materials
  - Check with the manufacturer of the construction materials for guidance

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## Clearances

Your griddle must be installed to ensure sufficient clearance from any combustible materials. The customer is responsible for compliance with all local codes and product placement.

### Surface Clearances


**Combustibles Materials:** Ensure your griddle is located at least 16" from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapors anywhere in the vicinity of the griddle. Ensure clearance from the griddle to any combustible material is never less than 14" from sides and 16" from back. Follow all city and local codes.

#### Overhead construction:

- Do not locate the griddle under any unprotected, combustible overhead materials
- At least 6' clearance is required between the griddle and overhead construction
- An exhaust hood is required if the griddle is below unprotected combustible materials, and is highly recommended for any overhead construction
- When a vent hood is used, the coverage must be larger than the cooking surface of the griddle, with a minimum of 1200 CFM air movement

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## Custom Island Construction


This griddle is for outdoor use only! Do not operate in a building, garage, or any other enclosed area. Doing so could result in carbon monoxide buildup which could result in injury or death.
Do not install or operate the griddle in or on a recreational vehicle, trailer, boat, marine craft, or other moving conveyance.

Paradise Grills makes no warranties or representations as to the safe and proper design, construction, ventilation, or installation of a custom-built griddle island.

The following planning considerations are provided as general information only. You must consult with a licensed contractor to ensure safe and proper design, construction, ventilation, and installation in accordance with all applicable codes.

Because the amount of venting required varies on a case-by-case basis, consult with a licensed contractor and local codes for adequate ventilation requirements. Keep all enclosure ventilation openings free and clear from any debris or obstructions.

## Planning Considerations

**Building permit:** Check with city and fire departments for local building codes. A permit may be required for a custom-built griddle island.

**Materials:** All custom-built griddle islands must be constructed using only non-combustible materials. If any combustible materials are used, an insulated jacket must be added between the griddle and the island.

**Adequate ventilation:** Ensure there is adequate ventilation, for both the griddle and LP gas cylinder, to allow proper combustion and to prevent gas build up.

**Compartments:** A heat shield is required beneath the griddle head. A plenum wall is required to create a separate compartment for the LP gas cylinder. If multiple LP appliances are in use, each LP cylinder requires its own vented compartment.

**Firm level surface:** Use your griddle only on a firm level surface. This griddle is not designed for use in or on a recreational vehicle, and should not be installed or used on a boat, marine craft, or other moving conveyance.

**Propane tank mount:** Your island must be equipped with a propane tank mounting bracket for a 20 lb. cylinder. See [Customer Required Items](#).

**Protection from weather:** Keep the griddle protected from adverse weather, including rain and wind. Custom-fitted covers are available for purchase that have been specially designed for this griddle.

**Gas supply line:** Pay careful attention to the gas line location. It should be routed away from sources of heat, sharp edges and rough surfaces, and should make as few bends as possible.

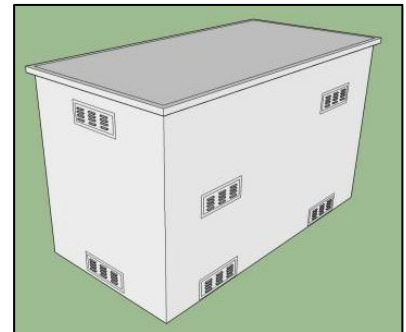
**Gas supply access:** When your griddle is installed, you should have clear access to the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shutoff valves. A safety shutoff valve is required at the gas supply connection point.

**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 (non-closable) ventilation. If you are in doubt, consult your local codes or a licensed contractor for guidance.

**Measure:** Always have equipment measured by a Contractor before building.

## Custom-built Island Ventilation

Every component within the griddle island must be vented – refrigerator, LP gas cylinder, etc. Vent locations must be determined by a licensed professional according to the design and configuration of your custom-built island. Figure 6 illustrates examples of possible venting locations for custom-built griddle islands.



*Figure 6 Example Vent Locations*

## Custom-built Island Cut-outs

Ensure any island cut-out opening is no larger than the outside frame of the appliance being installed. The appliance should rest on the lip of the frame.

Figure 7 illustrates sample cut-out sizes for a griddle island. Here are some other considerations:

- Ensure your griddle island cavity is adequately vented. Consult your local licensed professional and local codes for adequacy requirements
- Ensure your outdoor kitchen is constructed out of non-combustible materials
- If your outdoor kitchen is constructed of any combustible materials, an insulated jacket is **REQUIRED**
- Cutout dimensions do not allow for lid clearance or other measurement requirements. See [Griddle Dimensions](#) for specifics
- Please allow for a tolerance of  $\pm 1/8"$ ; we recommend having your appliances in hand to measure before making final cutouts in your custom-built griddle island

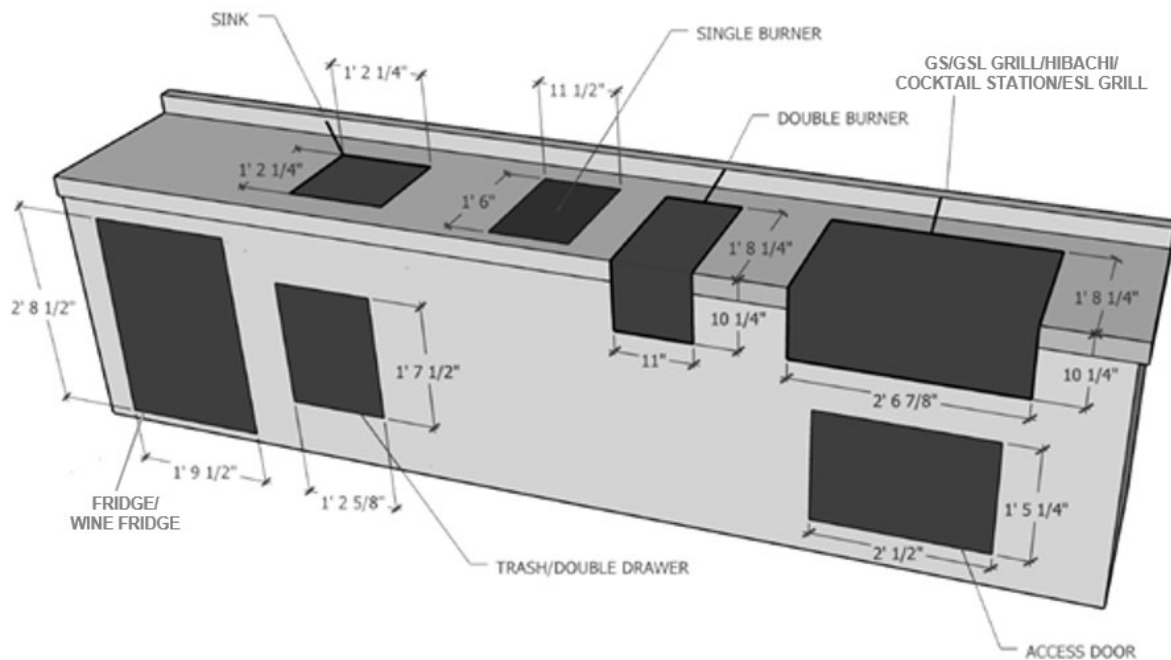


Figure 7 Example Island Cut-outs for Paradise Grills Appliances

# Griddle Dimensions

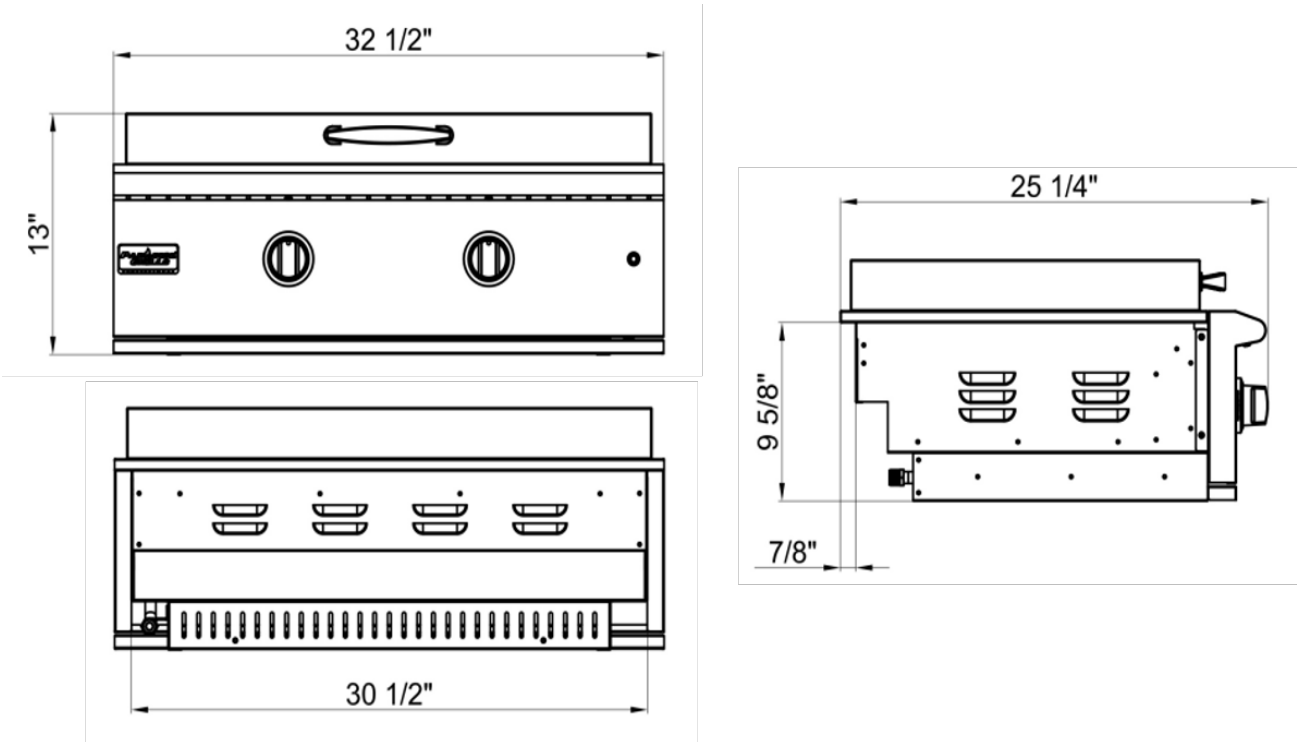


Figure 8 HSL-32 Dimensions

# Griddle Assembly

Your Paradise Grills appliance comes pre-assembled and requires very little setup. We do, however, recommend the use of professional help during the installation of your griddle as improper installation may void your warranty.



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## Griddle Damage Upon Delivery

For shipped products, immediately inspect your product upon receipt. Inform the delivery company of any visible damage and ensure such damage is noted on the delivery receipt or freight bill and signed by the person making the delivery. File your claim for damages immediately with the delivery company, regardless of the extent of damage. Paradise Grills shall not be held liable for any damage that occurs during shipment.

If damages are unnoticed until the product is unpacked, notify the delivery company immediately and file a concealed damage claim with them within 5 days of the delivery date. Keep the box and shipping materials for inspection. All out-of-box claims must be made prior to installation. Any product installed in a damaged condition will be deemed to have been damaged during installation and not covered under warranty. See page 45 for more information.

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## Unpack the Box

1. Remove the griddle from the box and place on a solid surface
2. Remove any plastic wrap, cardboard spacers, Styrofoam spacers, and zip ties from the outside of the griddle
3. Remove the white griddle shipping cover and set aside
4. Remove the griddle hood and remove the Styrofoam spacer
5. Remove and retain the Natural gas conversion kit and Operator Manual
6. Check the griddle and all components for any damage

# Install the Griddle

Complete this procedure to install the griddle into the island:

1. Remove the griddle plate:
  - a. Remove the two shipping screws as shown in Figure 9 (left) and store them in a safe place

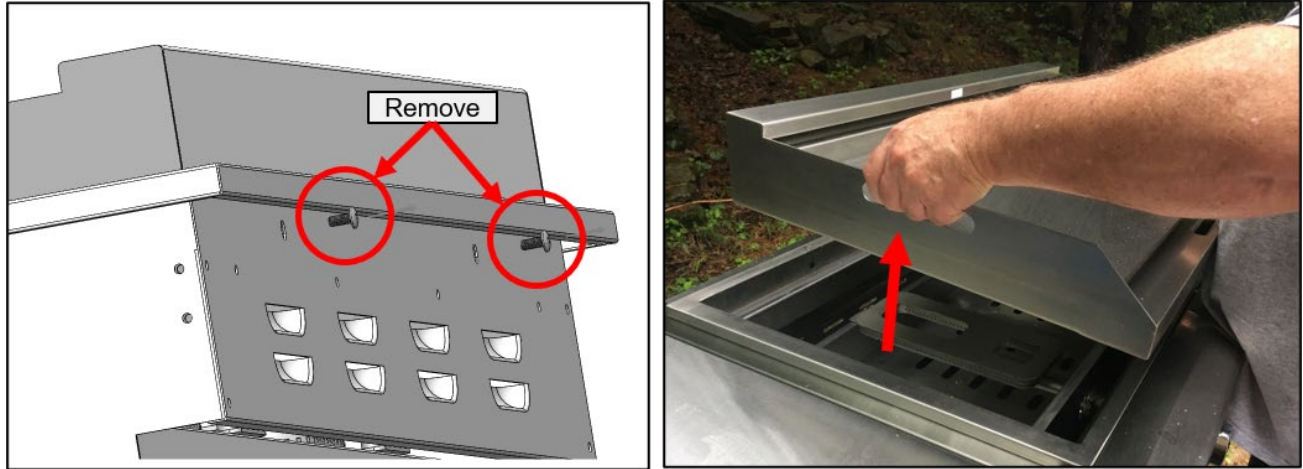


Figure 9 Remove Griddle Plate

- b. Use the handle on each side of the griddle plate, lift it clear of the firebox, and set it on a clean, sturdy, flat surface  
**NOTE:** The griddle plate weighs approximately 45 pounds; use caution when lifting.
2. Check each burner for obstruction:
  - a. Remove one burner at a time – lift the back end of the burner, then pull it out of the front panel
  - b. Look into the burner tube to check for any foreign particles, and remove with cold water and a brush if needed
  - c. Ensure the burner air shutter (Figure 10, left) is positioned appropriately for the gas source; the shutter should be opened to about 3/8" for LP gas or 1/8" for NG

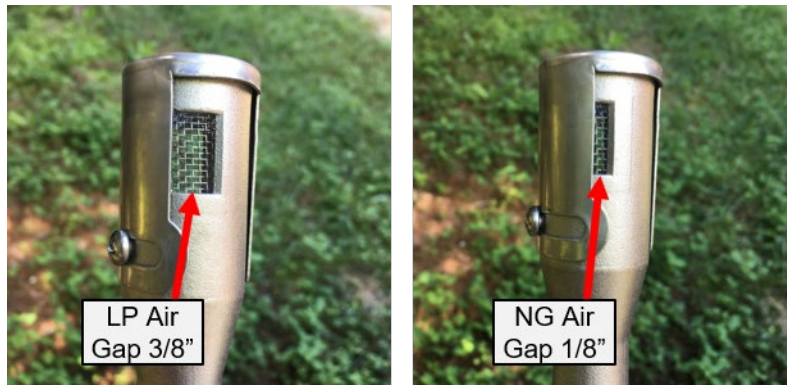
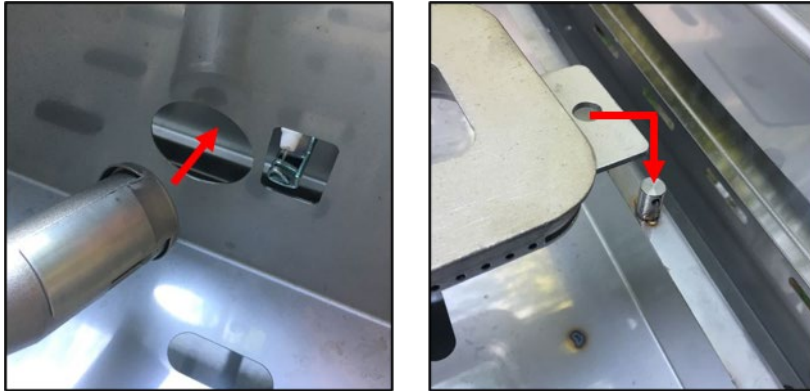


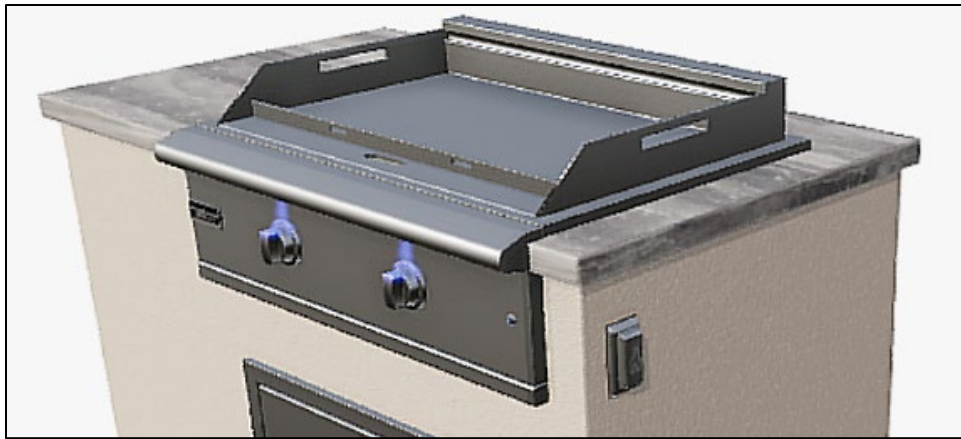
Figure 10 Burner Air Gap

- d. Replace the burner – position the burner tube into the valve opening (Figure 11, left), then insert the mounting pin into the hole on the far side (Figure 11 right)



*Figure 11 Install Burner*

3. Before installing the griddle in any island cut-out, measure to ensure the opening is not bigger than the outside frame of the griddle (Figure 12); the griddle edges must rest on the lip of the frame



*Figure 12 Griddle Rests on Island Frame*

4. Carefully snip the zip ties around the electrical cable at the right rear corner of the griddle (Figure 13); DO NOT CUT THE WIRE



*Figure 13 Electrical Cable*

5. Attach the gas supply line to the griddle per [Connect Griddle to Gas Source](#) procedure on page 25



The griddle is very heavy and requires two people to lift, and to avoid injury and damage to the griddle and island.

Pinch Hazard! Do not allow fingers to become pinched between griddle and countertop.

6. Lift the griddle into place:
  - a. Position the griddle so it is two thirds of the way into the cut-out with the outside edges resting on the cut-out edges



*Figure 14 Position Griddle into Place*

- b. Ensure the gas line and electrical cable are inside the open cut-out space
    - c. Ensure nothing is binding below the griddle
    - d. Slide the griddle all the way back into place in the cut-out
7. Check to ensure the griddle is level and properly supported around the entire outside edge of the cut-out
  - If the griddle is not level or is unstable, use non-combustible shims under the outside lip to level and stabilize it
  - Proper leveling of your griddle is essential to its safe and proper operation; a non-level griddle will result in erratic burner combustion, and inefficient, uneven heating

---

## Griddle Setup

Complete the griddle setup with these steps:

1. Pull the drip pan out slightly and remove the protective covers from each side (Figure 15)



Figure 15 Drip Pan Protective Covers

2. If an inspection sticker is attached on the inside of the griddle, remove and discard



Figure 16 Remove Inspection Sticker

3. Connect the LED light electrical cable to the power supply:

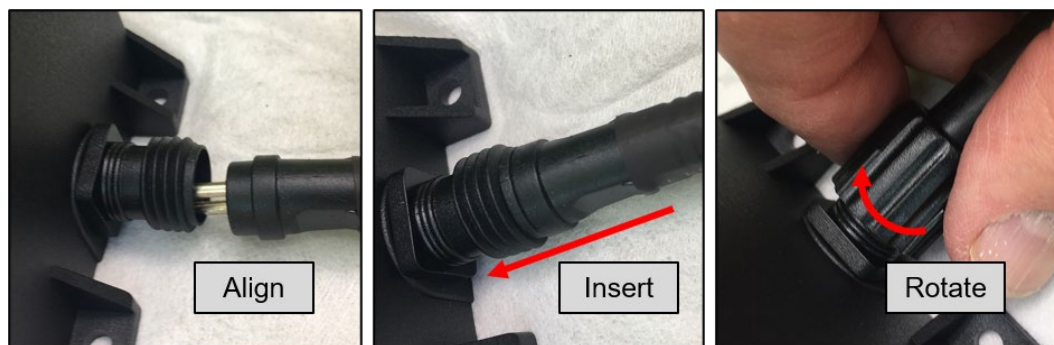


Figure 17 Connect Power Supply

- a. Align the griddle plug with the power supply holes (Figure 17 left)
  - b. Insert the plug until it is fully seated (Figure 17 center)
  - c. Slide the gnarled locking nut to the threads and hand-tighten until it stops; do not force
4. Plug in the LED light power supply and test the lights: press the light button to turn on the control knob lights; press again to turn them off (Figure 18)



Figure 18 Light Control

---

## Electrical Precautions

The griddle must be electrically ground in accordance with local codes or, in the absence of local codes, with the *National Electrical Code*, ANSI/NFPA 70, or the *Canadian Electrical Code, Part 1*, CSA C22.1.

Follow these precautions if an extension cord is used to connect the griddle island to an electrical supply:

- To protect against electrical shock, never immerse cord or plugs in water or other liquid
- Unplug from the outlet when not in use and before cleaning
- Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner; contact Paradise Grills to discuss service options, or call a licensed professional for inspection and repair
- Do not let the cord hang over the edge of a table or touch hot surfaces
- When connecting, first connect plug to the outdoor cooking gas appliance, then plug appliance into the outlet
- Use only a GFCI protected circuit with this outdoor cooking gas appliance
- Never remove the grounding plug or use with a 2-prong adapter
- Use only 12-gauge extension cords with a 3-prong grounding plug, rated for the power of the equipment and approved for outdoor use with a W-A marking
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces
- The cord should be arranged so that it will not drape over the countertop or tabletop (where it can be pulled on or tripped over)

# Connect Griddle to Gas Source

## Gas Specifications

Ensure the gas supply meets the following pressure requirements, measured in water column (w.c.) pressure:

Gas Type	Maximum Pressure	Minimum Pressure
Natural Gas (NG)	4" w.c.	4" w.c.
Liquid Petroleum (LP)	11" w.c.	11" w.c.

The griddle is set at the factory for the type of gas supply to be used. Be sure the marking on the griddle's rating plate (Figure 19) matches the gas type being supplied to the griddle (either NG or LP). **All gas installations, connections, conversions, and adjustments must be performed by a qualified gas technician.**



Figure 19 Griddle Rating Plate



Never connect the appliance to an unregulated gas supply line. Griddles operated without a proper regulator are unsafe and may cause serious bodily injury or death, and property damage.

Operating the griddle without the proper regulator is dangerous and may result in extreme temperatures, fire or explosion that causes serious bodily injury, death and/or property damage. Any use of the griddle without a proper gas regulator will void the warranty.

Liquid petroleum gas is not natural gas. The use of NG in an LP configured griddle, or LP in an NG configured griddle, is extremely dangerous and voids your warranty.

Operation without a proper gas regulator will void all griddle warranties.

Griddles operated with NG must be installed with the NG regulator supplied with the griddle and set to 4.0" water column pressure. The NG valve is pre-set at the factory for proper operation. Contact your gas supply dealer and use a licensed contractor or installer if you desire to convert your griddle to LP gas supply.

Griddles operated with LP gas require an LP regulator set to 11.0" water column pressure. The self-contained LP system barbeque griddle is designed to be used with a standard 20 lb., 12 1/4" diameter, 18" high cylinder with right-handed connection threads; this is the maximum size LP tank to be used. The cylinder must be marked in accordance with:

- U.S. Department of Transportation CFR49 Part 173 Specifications for LP Gas Cylinders
- National Standards of Canada CSA-B339 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods

The propane tank must be fitted with an Overfill Prevention Device (OPD). Do not twist the gas supply hose.

---

## Connection

Slide the griddle forward as needed to gain access to the regulator and gas connection point in the rear.



With the griddle slid forward, support the front edge to prevent the griddle from tipping and falling out of the island cut-out, which could cause personal injury and/or damage to the griddle.

A licensed plumber must install the required plumbing to supply your NG griddle.

## Natural Gas

**NOTE:** Flare fittings: Do not use any tape, pipe dope, or threading compound on any flare fitting. Doing so may cause a clog in the regulator and prevent your griddle from safe and proper operation.

1. Ensure all griddle control valves are in the OFF position
2. Connect a suitable natural gas flex connector to the griddle regulator

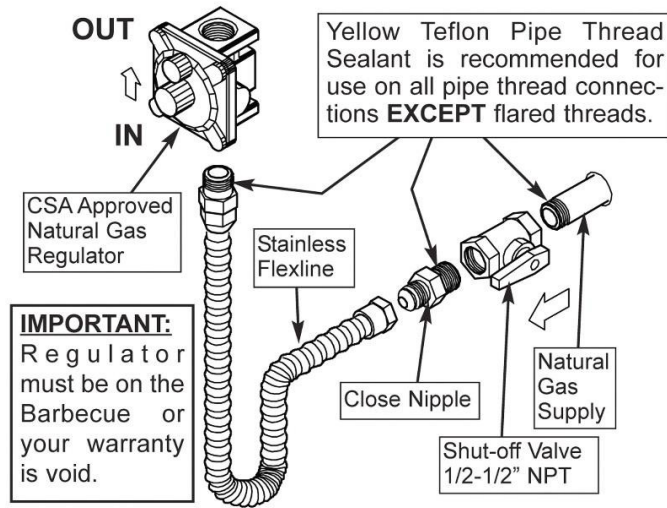


Figure 20 Natural Gas Connection

3. Turn on the main gas supply and check all connections for leaks as described in the [Leak Test](#) procedure below

## LP Gas

The consumer must provide a regulator to connect the griddle to the LP gas cylinder. Ensure the regulator is equipped with a hose long enough to reach from the griddle's gas intake fitting to the LP cylinder. The regulator must use a 3/8" connector to attach to the griddle (below right).



Figure 21 Example Regulator

1. Inspect the head of the gas cylinder and head of the regulator valve to ensure there is no debris; use a soft brush to remove any debris



Do not insert a tool or foreign object into any gas valve, which could cause damage and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

When the griddle is not in use, completely turn off the gas supply at the LP gas cylinder.

Never store the griddle indoors with the LP gas cylinder connected. Always disconnect and remove the LP gas cylinder from the griddle before storing the griddle indoors.

2. Ensure all griddle control valves are in the OFF position
3. Turn the LP cylinder OFF by turning the hand wheel clockwise until it stops
4. Remove the safety cap from the LP cylinder valve (below left)
5. Insert the regulator nipple into the LP cylinder valve – keep the regulator in line with the LP cylinder valve to avoid cross-threading (below right)

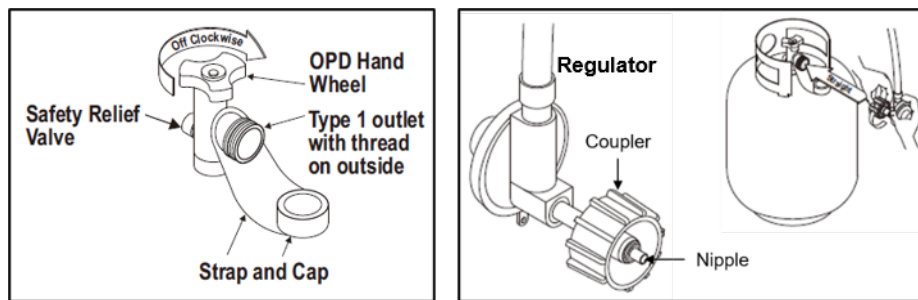


Figure 22 LP Cylinder Connection

6. Rotate the regulator coupler nut clockwise until you meet resistance, then tighten another 1/2 to 3/4 turn. Tighten by hand only – do not use any tools
7. If the cylinder connection cannot be completed, disconnect the regulator and try again; if the connection still cannot be made, do not use this regulator and obtain a replacement regulator
8. To disconnect the LP gas tank, turn off the main cylinder valve; rotate the black coupling nut counterclockwise until disengaged

## Leak Test



Never use a lighted match or other open flame to check for leaks.

Do not smoke or allow other sources of ignition in the area while doing a leak test.

Do not attempt to repair an LP cylinder valve if it is damaged. The cylinder must be returned to a proper LP tank supplier and replaced.

Always conduct the leak test outdoors in a well-ventilated area.

Perform a leak test before first use, and at least once a year whether the LP gas supply cylinder has been disconnected or not, whenever the gas cylinder is connected to the regulator, and whenever any part of the gas system is disconnected or replaced

The leak test should check all joints of the gas delivery system for both NG and LP gas systems:

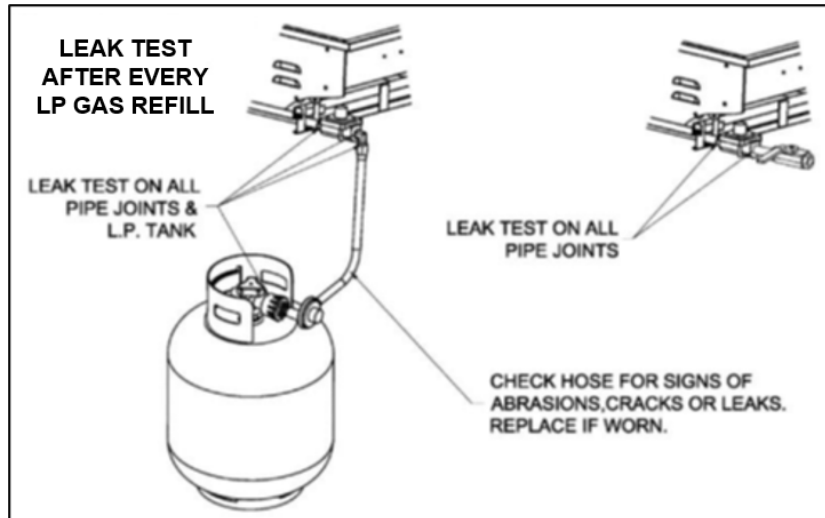


Figure 23 Leak Test All Gas Joints

Complete this procedure to leak test the griddle and gas connections:

1. Mix a solution of soapy water in a spray bottle using one part liquid soap to two parts water
2. Ensure all the griddle control knobs are in the OFF position. Turn on the gas:
  - On NG systems, turn on the main feed valve to the griddle
  - On LP systems, turn the cylinder valve knob counterclockwise one turn to open
3. Spray the soapy water solution on all joints of the gas delivery system (Figure 24)

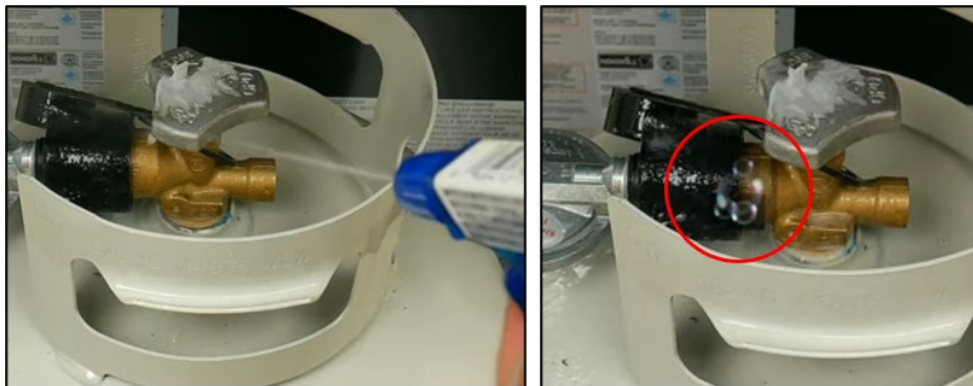
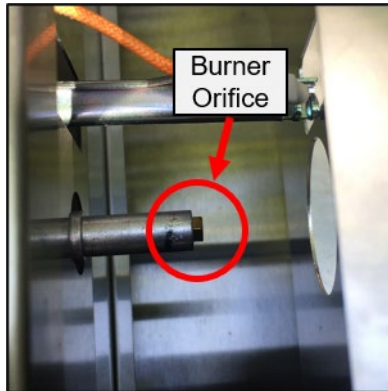


Figure 24 Leak Test Spray and Bubbles

4. If bubbles appear and/or grow, turn the gas source OFF, remove, reconnect and tighten the connection, and re-test
5. To leak test the burner orifices, remove the griddle plate and burners per the [Install the Griddle](#) procedure on page 20

6. Looking down behind the control knobs (Figure 25), spray each orifice with soapy water to check for bubbles



*Figure 25 Burner Orifice Leak Test*

7. Make note of the location of any leaks indicated by growing bubbles and turn off the gas supply
8. Contact a qualified gas technician to tighten any loose connections or replace any faulty parts
9. Repeat the leak check as needed; when there are no more leaks, wipe away the soap solution
10. Replace the burners and griddle plate and proceed
11. Do not use the griddle until all leaks are resolved

# Operating the Griddle

---

## Warnings and Cautions



All griddle surfaces will get hot during use. Use extreme caution when operating the griddle. Do not touch hot surfaces.

Never use a lighted match or any other open flame to test the griddle for gas leaks. See and strictly follow all [Leak Test](#) procedures.

Never lean over the cooking surface when lighting or operating the griddle.

Do not smoke while lighting the griddle or checking the gas supply connections.



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

Do not leave an operating griddle unattended.

Close supervision is necessary when this or any appliance is used near children. Keep children away from the griddle during operation and until the griddle has cooled off.

Do not store any LP cylinder or tank not connected for use with the griddle, in the vicinity of this griddle or any other appliance. Never store an LP cylinder or tank indoors, or within the reach of children.

Keep any electrical supply cord and fuel supply hose away from any heated surfaces and dripping grease.

Use barbecue tools with wood handles and insulated griddle mitts when operating the griddle.

The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranties.

Open the LP gas cylinder compartment door to inspect the gas supply hose before each use of the griddle. If there is evidence of abrasion or wear, or the hose is cut, it must be replaced before putting the griddle into operation. Refer to the [LP Gas](#) section on page 27.

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## Lighting the Griddle

### NOTE: THE GRIDDLE CANNOT BE IGNITED MANUALLY.

Prior to lighting your griddle for the first time, verify that all of the following are complete and correct:

- All packaging has been removed
- Burner tubes are free of insects and insect nests, webs, etc.
- Proper gas supply and regulator type are in place
- The gas connection is complete, securely tightened, and leak tested (see [Leak Test](#) on page 28)
- All parts and components are properly in place
- Manual gas shut-off valve is fully accessible
- The LP gas hose is clean and free of cuts, wear, abrasion, or leaks. Replace if necessary with a suitable UL, ETL, or CSA Listed part with 3/8" internally threaded connector



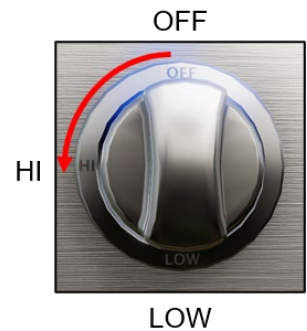
### IF YOU SMELL GAS:

- Immediately shut off the gas supply to the appliance at its source
- Extinguish any open flames
- Open all access doors and drawers to release any accumulation of gas vapor
- If a gas odor persists, keep away from your appliance and contact your gas supplier or fire department immediately

Failure to remove the griddle cover before lighting the burners, or not waiting 15 minutes to allow gas to clear if a burner does not light, may result in a fire or explosion causing serious bodily injury, death and/or property damage.

The griddle is equipped with reliable, high-efficiency valve ignitors. Each control knob operates an individual burner, and each burner ignites with an individual valve igniter. Follow these steps to light the burners, starting with the right burner:

1. Open the gas supply valve
2. Remove the griddle cover and place it to the side – DO NOT attempt to ignite burners with the griddle hood in place
3. Keep your face as far away from the burners as possible
4. Push the right knob in and turn it slightly counterclockwise; hold for 2-3 seconds for the gas to start flowing, then rotate the burner knob counterclockwise to the HI position
5. You will hear a loud click as the lighter produces the ignition spark
6. Listen for the sound of the gas igniting, and confirm ignition by looking through the drain slot to the drip pan; if the burner does not light on the first try, repeat immediately
7. Repeat step 4 to light the left burner
8. If the burner does not light on the second try, push in both burner knobs and rotate to OFF:
  - a. Open all access doors and drawers
  - b. Wait 15 minutes to allow gas to clear before attempting to light it again
  - c. Repeat the steps above until both burners are lit
9. To shut off the burners, push the knob in and rotate clockwise to the OFF position
10. Completely turn off the gas supply valve at the source



**NOTE:** It is normal to hear a popping sound when the burners are turned off.



Always keep the gas supply turned off when not operating the griddle.

---

## Griddle Tips and Tools

### Tools

Many standard grilling tools are appropriate and helpful with the griddle, but these are highly recommended:

**Long, insulated gloves** – it's a long hot reach across the griddle sometimes, and good gloves will protect your hands and arms from whatever is going on below.

**Infrared thermometer** – temperature control is important in any kind of cooking. Using a digital, infrared thermometer lets you set the temperature on each side of the griddle for the food you'll be cooking there.

**Tongs** – tongs allow you to pick up, rotate, and maneuver many food items.

**Spatula** – nothing flips a burger, or other flat food items, like a good spatula.

**Wide blade scraper** – the scraper is an important tool to clean your grill. A long-handled scraper makes it easier to reach across the griddle for cleaning.

### Season the Griddle

Like a cast iron skillet, the griddle should be seasoned before cooking with it for the first time. For best results and longevity, we recommend this process to prepare the griddle for use:

1. Set the burner controls to warm
2. Spray the surface with room temperature or warm water; wipe it off with a clean cloth to remove any shipping debris
3. Set the burner controls to HI and let the griddle heat for 10-15 minutes to burn off anything on it
4. Spread 2 tablespoons canola oil (or other high temperature oil) all over the surface using paper towels and tongs, and let the oil burn off
5. Repeat twice (three burn offs total) to season the griddle
6. Allow to cool
7. Pour 2 tablespoons of canola oil (or other high temperature oil) on the griddle; spread evenly with paper towels to put a protective coat the entire surface

### Cooking Tips

Preheat the griddle before cooking, with the main burners on HIGH for at least 10 minutes. For cooking, use an infrared thermometer to fine tune the temperature for the food on the griddle.



Do not leave the griddle unattended when the burners are lit.

This table provides recommended griddle temperatures and cooking times for a variety of food products. Your cooking style and preferences will develop over time.

Food	Temp °F	Cooking time per side
Omelet	300-325	2 minutes
Fried rice	300-325	5-6 minutes
Hot Dogs	300-350	7 minutes
Vegetables	325	3-5 minutes
Grilled Cheese	325	6-8 minutes
Eggs	325	2-3 minutes
Chicken	350	4-5 minutes
English muffins	350	2-3 minutes
Hash browns	350	6-10 minutes
Kabobs	350	4 minutes
Pork chops	325-375	5 minutes
Pancake	350-375	3-4 minutes
Hamburger	350-375	3-4 minutes
Tenderloin	350-375	3-5 minutes
Steak	375	3-5 minutes
Shrimp	375-400	3-5 minutes
Steak – sear	425-450	2-3 minutes

General temperature settings:

- Use HI burner setting for searing, heavy cooking, and preheating
- Use other burner settings to create temperatures to suit your personal cooking preferences
- Temperatures will vary with outside temperatures and wind conditions

If there is a fire on the griddle and it is safe to do so:

- Immediately turn both burners to OFF and turn off the gas supply
- Remove the food and smother the flames by dousing them in baking soda, sand, or kosher salt
- Use a fire extinguisher if available
- **NEVER USE WATER** to extinguish a grease fire or flare up

If the propane tank becomes part of the fire, or if the fire expands out of control, evacuate the area **immediately** and call the fire department.

## Cleanup

When cooking is complete, clean the griddle per the [Clean the Griddle Plate](#) procedure on page 37, then turn off the burners and the gas supply. Put the hood on the griddle and cover the appliance.

# Cleaning and Maintenance

---

## Maintain your Griddle

PROTECT YOUR INVESTMENT! Stainless steel products are **not self-cleaning**. The #304 stainless steel used in the construction of your griddle is rust and corrosion **resistant**, not rust and corrosion **proof**. Follow the instructions in this manual to properly maintain your griddle for years of enjoyment.



---

## Stainless Steel Maintenance

STAINLESS STEEL MUST BE CLEANED AND MAINTAINED.

You must regularly clean the griddle's stainless steel to preserve corrosion resistance and aesthetics. A thin layer of chromium oxide protects stainless steel from corrosion. Oxygen from the atmosphere combines with the chromium in the stainless steel to form a protective chromium oxide film. This protection will be reduced by any contamination of the surface by corrosive agents, such as dirt, fertilizers, chlorine, pesticides, high salt content air, and/or other corrosive substances. Any contamination of the surface by dirt or other material hinders this passivation process and traps corrosive agents, reducing corrosion protection. Regular cleaning is necessary to preserve the stainless steel's appearance and integrity.

Routinely wipe down the exterior and interior of the griddle to remove grease and splatters. Use a good stainless steel cleaner to clean and polish the exterior surfaces. Doing so on a regular basis minimizes the

amount of effort required to maintain the stainless steel. For best results and longevity, routinely have a professional barbecue cleaning company detail the griddle. After each use wipe down the exterior of the griddle to remove grease and splatters.

To remove stubborn stains:

- DO NOT use metallic abrasives
- Use a good stainless-steel cleaner and non-abrasive microfiber towel or pad
- Always rub in the direction of the stainless steel's grain
- Read the product's label before using; some household cleaning products are not suitable for use on stainless steel
- Always start with the mildest cleaning solution first, rubbing in the direction of the grain
- Grease specks may gather in stainless steel's grain and bake onto the surface, giving the appearance of rust
- Some areas of the griddle may discolor from the intense heat given off by the burners, which is normal and cannot be cleaned off. For light and heavy food stains, use the products and processes described above

---

## Corrosive Environmental Conditions

The #304 stainless steel materials used in the construction of your griddle are rust and corrosion **resistant**, not rust and corrosion **proof**. If neglected and left on the griddle, corrosive elements (such as chlorine in the air, high salt content air, fertilizers, pesticides, corrosive cleaning solutions, and masonry dust and debris) may cause the stainless steel to develop surface oxidation, rust, corrosion, and pitting. To minimize such issues:

- Regularly wipe down the griddle's stainless steel with a damp cloth or non-abrasive micro-fiber towel
- Allow the surfaces to dry before covering the griddle. Do not cover a damp griddle
- Apply a rust inhibitor which leaves a microscopic protective layer on the stainless steel
- For seasonal storage, use the process and products referred to above, and once the griddle is dry, cover and secure the griddle to minimize the amount of damp air getting to the surfaces

---

## Clean the Griddle Exterior

Routinely wash with warm soapy water and apply a good stainless steel polish to protect the griddle exterior. Keep the griddle covered when not in use.

---

## Clean the Griddle Plate

Follow these recommended cleaning steps each time you finish cooking on your griddle:

1. Set both temperature control knobs to Low
2. Pour room temperature or warm water on griddle; if desired squeeze a lemon into the rinse water



STEAM will burn you! Use a long-handled scraper, or wear grill gloves for cleaning.

DO NOT flood a hot cooking surface with cold water – doing so may cause the griddle to warp or crack

3. Use a flat bladed scraper to loosen cooked on remnants, and move all to the drip tray
4. Repeat until all residue is removed
5. Ensure all water and residue is removed; wipe the griddle dry with a clean cloth
6. Apply 2 tablespoons of canola oil to surface and spread across all as a protective layer
7. Turn the burners off, let the griddle cool, and cover with the hood; the use of a cover is recommended

Over time grease may build up. Use an approved stainless-steel cleaner to remove grease build up, then rinse with clean water. For best results and longevity, annually have a professional barbecue cleaning company detail the griddle.

---

## Clean the Drip Tray

The drip tray should be emptied and cleaned after each use. Failure to do so could result in a fire. When the griddle has cooled, remove the drip tray by pulling it straight out from the griddle.

**NOTE:** If you've done extensive cooking and cleaned the griddle, the drip tray may be close to full. Take care when removing and carrying it to avoid spills.

Empty the drip tray into an appropriate location or container. Clean the drip tray with a clean cloth and hot soapy water, or an oven-style cleaning product. Dry the tray and replace, ensuring it is completely installed in the griddle housing.

When using an oven-style cleaning product, follow the product's instructions. Many such cleaners are toxic and can damage the stainless-steel finish if not used properly.

If the griddle was uncovered during rain, check the drip tray to drain any standing water.

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## Preventive Maintenance

Replacement parts are available from Paradise Grills International, Inc. Contact us at 800-604-2023 for assistance.

At least twice a year conduct the following inspections to ensure safe griddle operation:

### Ventilation

- Ensure griddle area is clear and free from combustible materials, gasoline, and other flammable vapors and liquids

- Ensure an unobstructed flow within the griddle of combustion and ventilation air
- Ensure the LP gas cylinder enclosure ventilation opening(s) are free and clear from debris

## Burner Inspection

Visually check burner flames for correct operation at least twice per year. When lit, the flame should have a bluish color to it. If the flame has a tint of yellow, adjustment can be made to obtain a blue flame and proper gas flow. See the [Troubleshooting](#) section.



*Figure 26 Correct Flame Appearance*

Inspect the burners if the griddle has not been used for more than a month, or if any of the following conditions occur:

1. The smell of gas along with the burner flames appearing yellow
2. The griddle does not reach normal operating temperature
3. The griddle heats unevenly
4. A burner makes a popping noise during operation

## Spiders and Other Insects

Spiders and other insects can nest in the burners and orifices of this and any other outdoor products. This can create a dangerous condition that can cause a fire behind the valve panel, damaging the griddle and making it unsafe to operate.

Check and clean burner/venturi tubes every 6 months for insects and insect nests, and clean as needed.

# Troubleshooting

If a burner is not working or lighting, or if the griddle isn't reaching proper cooking temperature, follow these steps.

---

## Adjust the Burner Orifice

1. Pull the burner knob directly away from the griddle; note that the knob shaft is flat on top
2. A small brass screw inside the hole controls the air/gas mix at the burners; use a small flat head screwdriver to adjust:
  - a. To decrease the flame size: rotate to the left to allow more air
  - b. To increase the flame size: rotate to the right to reduce the air
  - c. Make incremental changes!

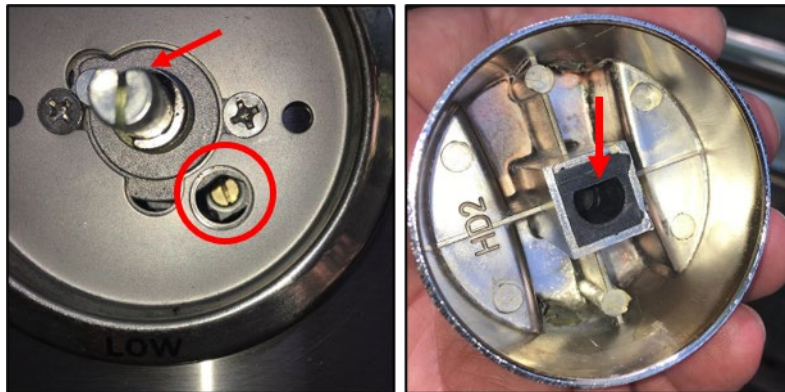


Figure 27 Adjust Burner Orifice

3. Replace the knob by aligning the flat part of the knob opening with the flat top of the shaft and press into place
4. Test the burner and readjust as needed

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## Adjust Air Gap

If adjusting the burner orifice doesn't result in an appropriate flame, adjusting the air flow at the air mixers should help.

1. Remove the burners per the [Install the Griddle](#) procedure



Figure 28 Adjust Air Gap

2. Confirm the air shutter is set to the appropriate opening – 1/8" for natural gas, 3/8" for LP gas
3. Make small changes to adjust the shutter position
  - a. Loosen setscrew
  - b. More open to allow more air to decrease the flame size
  - c. Less open to allow less air to increase the flame size
  - d. Tighten the setscrew
4. Re-install the burner(s), test the flame, and adjust again as needed
5. Repeat for all burners as needed

## Convert to Another Gas Type

The conversion process (orifice change-out) is the same for each gas. Whatever gas your griddle is set up for, it is supplied with a conversion kit (Figure 29 left) to allow changeover to the other fuel type. The customer must provide the required LP gas inlet or NG regulator (4" water column, 1/2" ports).

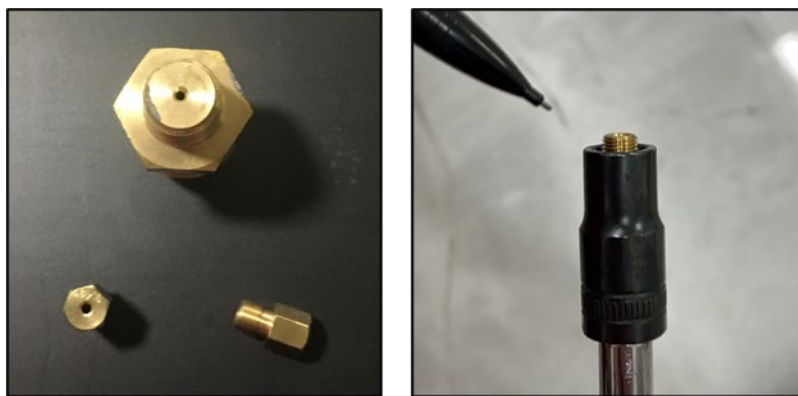


Figure 29 Gas Conversion Kit

This procedure must be completed by a licensed plumber or gas professional.

1. Shut off and disconnect the gas source from the griddle
2. Remove griddle plate to expose the main burners

3. Remove the cotter pins from the far end of each burner tube
4. Lift the far end of a burner, slide the burner toward the rear of the griddle, and lift upward; repeat to remove both burners

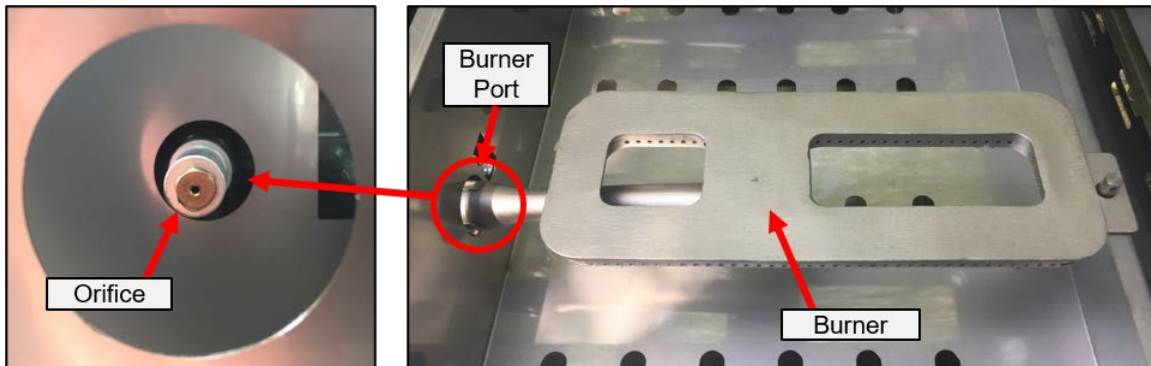


Figure 30 Main Burner Orifice

5. Use a shallow 6mm socket and handle to reach into the burner opening and carefully remove the brass orifice screwed into the end of the valve stem (Figure 30)

**NOTE: Brass fittings are fragile. Very little pressure is needed for a secure connection.**

6. Replace the orifice with the change-out orifice; follow these precautions:
  - Use a shallow socket to ensure enough threads are exposed to get it started (Figure 29 right)
  - If possible; use a hand driver and tighten only until hand-tight
  - If using a socket wrench, tightly only until resistance is felt, and then 1/8 of a turn more
7. Replace the existing gas inlet with the appropriate inlet component for the new gas source:
  - LP gas inlet – 90° angled brass fitting (Figure 31 left), 1/2" opening on one side, 3/8" on the other
  - NG gas inlet – regulator with 1/2" opening on each side (Figure 31 right); an arrow or the words IN and OUT should indicate the gas flow direction - If regulator is installed the wrong way it will not work and gas won't flow
  - Remove the old inlet and replace hand tight with new; **do not overtighten**

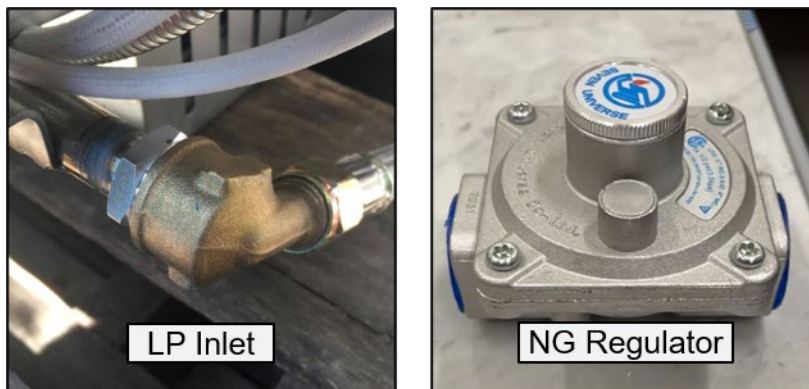


Figure 31 Gas Inlets

8. Connect the gas supply per the Connection section
9. Complete a leak check of all affected gas fittings per the [Leak Test](#) procedure

10. Loosen the setscrew and position the shutter to set the air gap of each burner to match the new gas source; tighten the setscrew



Figure 32 Set Air Gap for Gas Source

11. Replace burners and test for proper flame height; flame should stand between 1/2" – 1" on LOW and 1 1/2" – 2" on HIGH
  - a. Light the griddle and rotate temp knob to LOW flame setting
  - b. Pull off the knob and adjust the setscrew shown in Figure 33 until the flame is 1/2" to 1" high
  - c. Align the knob opening with the shaft and press the knob back into position

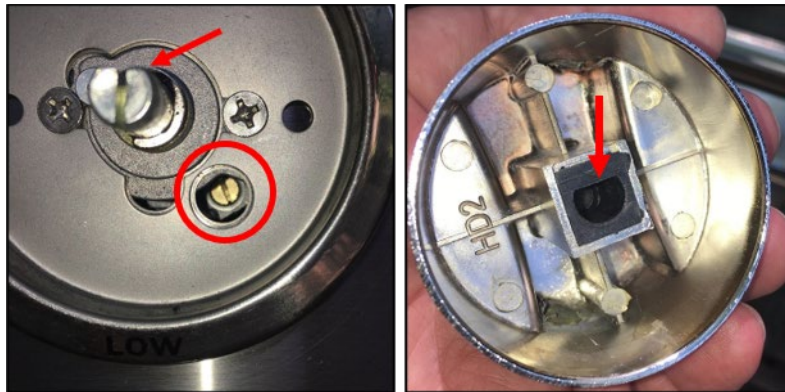
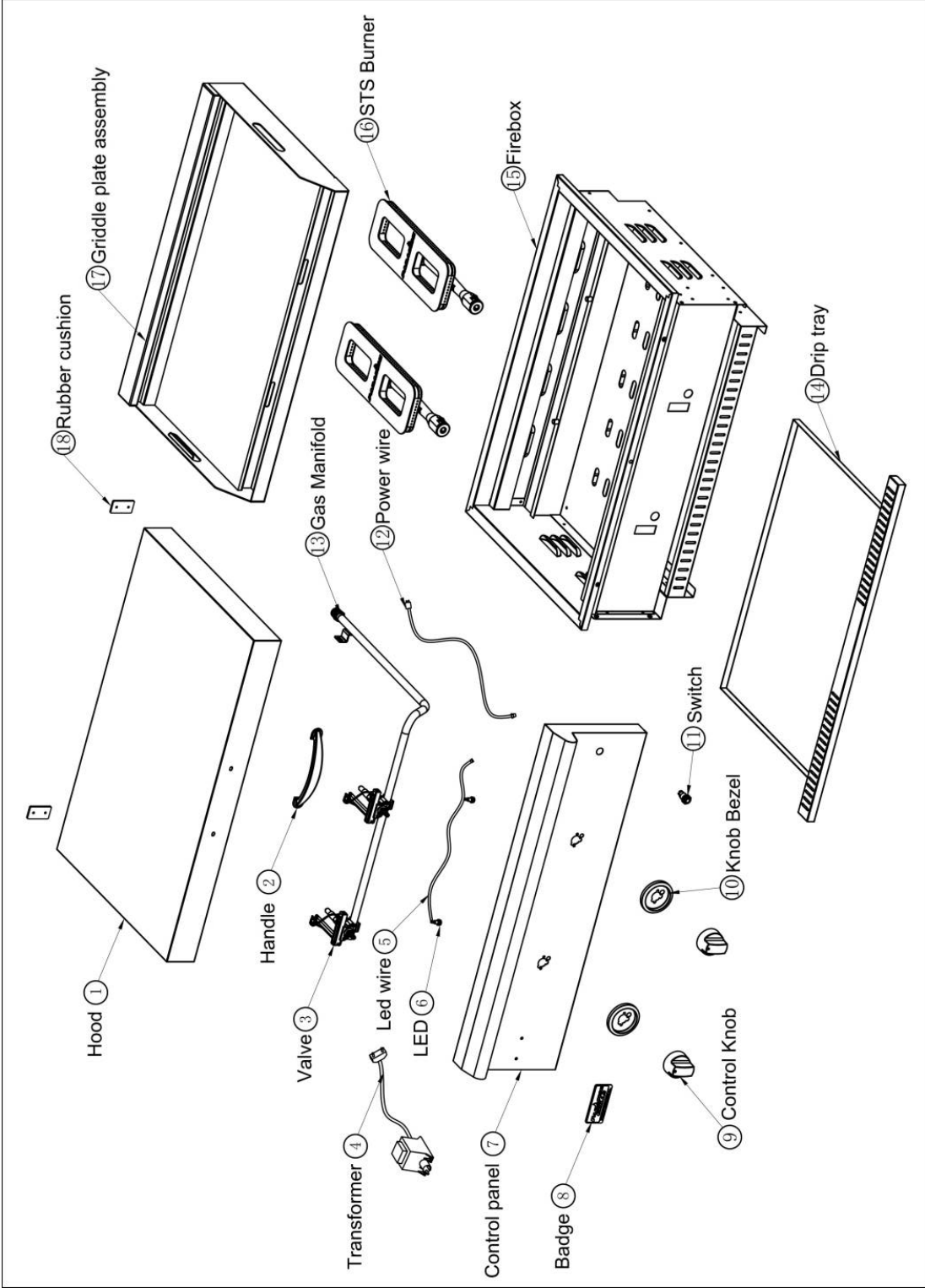


Figure 33 Flame Adjust Setscrew

12. Replace burner flame tamers and cooking grates
13. Repeat this process for both burners

# Griddle Diagram



# Limited Manufacturer's Warranty

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## Limited Warranty

Paradise Grills International, Inc. (PGI) warrants the HSL-32" HIBACHI GRIDDLE from the later of the date of purchase or delivery as follows:

- (i) limited lifetime warranty on structural integrity of stainless steel housing to be free from original manufacturing defects;
- (ii) five (5) years on burners (limited to no burn through); and
- (iii) one (1) year on all other parts (collectively, the "Limited Warranty")

**This Limited Warranty is:**

- (i) **limited to the ORIGINAL PURCHASER at original site of delivery;**
- (ii) **limited to original manufacturing defects only; and**
- (iii) **limited to the shipment of replacement parts when covered by warranty**

**THIS LIMITED WARRANTY EXCLUDES ON-SITE SERVICE CALLS, LABOR, AND LABOR-RELATED COSTS.**

This Limited Warranty is void upon the ORIGINAL PURCHASER'S transfer of ownership of the griddle to any other person or entity.

This Limited Warranty excludes and does not cover:

- (1) oxidation, rust, corrosion, discoloration, staining, or other cosmetic issues; or
- (2) damage, deterioration, or warping related to or resulting from, in whole or in part:
  - (a) failure to install and use a proper regulator for gas supply type (NG or LP);
  - (b) severe weather conditions such as hail, earthquake, hurricane, snow, windstorm, tornado, microburst, or heavy rainfall;
  - (c) corrosive conditions such as chlorine in the air, high salt content air, fertilizers, pesticides, corrosive cleaning solutions, or masonry dust and debris; or
  - (d) improper installation or operation, neglect, failure to maintain, misuse, commercial use, abuse, alteration, infestation, vandalism, accident, extreme environments, grease fires, or exposure to high cooking temperatures.

The ORIGINAL PURCHASER is responsible for the safe and proper installation, usage, maintenance, servicing and cleaning of the griddle in accordance with all instructions in this Operator Manual.

For shipped griddles, immediately inspect your griddle upon receipt and inform the delivery company of any visible damage and ensure such damage is noted on the delivery receipt or freight bill and signed by the person making the delivery. File your written claim for damages immediately with the delivery company, regardless of the extent of damage. PGI and Paradise Grills Direct, Inc. (collectively, "Paradise Grills") shall not be liable for any damage that occurs during shipment. If damages are unnoticed until the griddle is unpacked, immediately notify the delivery company and file a written concealed damage claim with them. This must be done within (5) days of the delivery date. Be sure to keep the box and shipping materials for inspection. All out-of-box claims must be made prior to installation. Any griddle installed in a damaged condition shall be conclusively deemed to have been damaged during installation and not covered under warranty.

**THIS LIMITED WARRANTY IS THE ORIGINAL PURCHASER'S SOLE AND EXCLUSIVE WARRANTY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. ALL OTHER EXPRESS OR IMPLIED WARRANTIES ARE FULLY DISCLAIMED. THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ON THE FACE OF THIS LIMITED MANUFACTURER'S WARRANTY. NO WARRANTIES, WHETHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE SHALL APPLY. NO OTHER EXPRESS OR IMPLIED WARRANTY OR GUARANTY GIVEN BY ANY PERSON OR ENTITY WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON PARADISE GRILLS.**

Paradise Grills shall not be liable to the ORIGINAL PURCHASER (or any other person or entity) for any incidental, indirect, special, reliance, general, ordinary, nominal, pain and suffering, lost profits, exemplary, general, punitive, or consequential damages that are in any way based upon, related to, or arising from the griddle, either in whole or in part, regardless of the legal theory on which the claim is based (including without limitation, claims based on negligence, gross negligence, breach of warranty, statutory liability, regulatory liability, strict liability, contract, third-party liability or any other theory of law), and even if Paradise Grills has been advised of the possibility of such damages. The maximum liability of Paradise Grills to the ORIGINAL PURCHASER (or any other person or entity) in any way based upon, related to, or arising from the griddle, either in whole or in part, shall not exceed the total amount paid for the griddle by the ORIGINAL PURCHASER.

**No oral or written representation or commitment given by anyone, including but not limited to, an employee, representative, agent or affiliate of Paradise Grills shall in any way create a warranty (express, implied or otherwise) or in any way increase the scope of this express Limited Warranty.** If there is any inconsistency between this Limited Warranty and any other agreement or statement included with or relating to the griddle, the terms of this Limited Warranty shall govern and control. If any provision of this Limited Warranty is found invalid or unenforceable by a court of competent jurisdiction, it shall be deemed modified to the minimum extent necessary to make it enforceable and the remainder of the Limited Warranty shall remain valid and enforceable according to its terms.

This Limited Warranty gives you specific legal rights; you may have other rights which vary by state.

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## Warranty Claim Submission

The ORIGINAL PURCHASER must submit to PGI a warranty claim within five (5) business days of date such claim is or should have been discovered, or else such claim is forever waived and barred.

To submit a warranty claim, the ORIGINAL PURCHASER must submit a written description and photographs detailing the griddle's damage or defect(s), along with a complete copy of the Final Sales Agreement either:

- (i) via email to [Warranty.Claim@paradisegriddles.com](mailto:Warranty.Claim@paradisegriddles.com); or
- (ii) via U.S. mail to Paradise Grills International, Inc., Attn: Warranty Claim, 640 Ocoee Business Parkway, Suite 80, Ocoee, Florida 34761.

For more information, please call Paradise Grills International, Inc. at 800-604-2023.