

VIVOHOME

**THANK
YOU!**

NOTE:

To continuously improve its products, VIVOHOME reserves the right to modify this information without prior notification.

For any questions regarding assembly, please watch the video on the product page or contact our customer service. Our customer service will gladly assist you with any additional questions, comments, or concerns.

Thank you for using VIVOHOME products in your home!

Thank You for Purchasing from

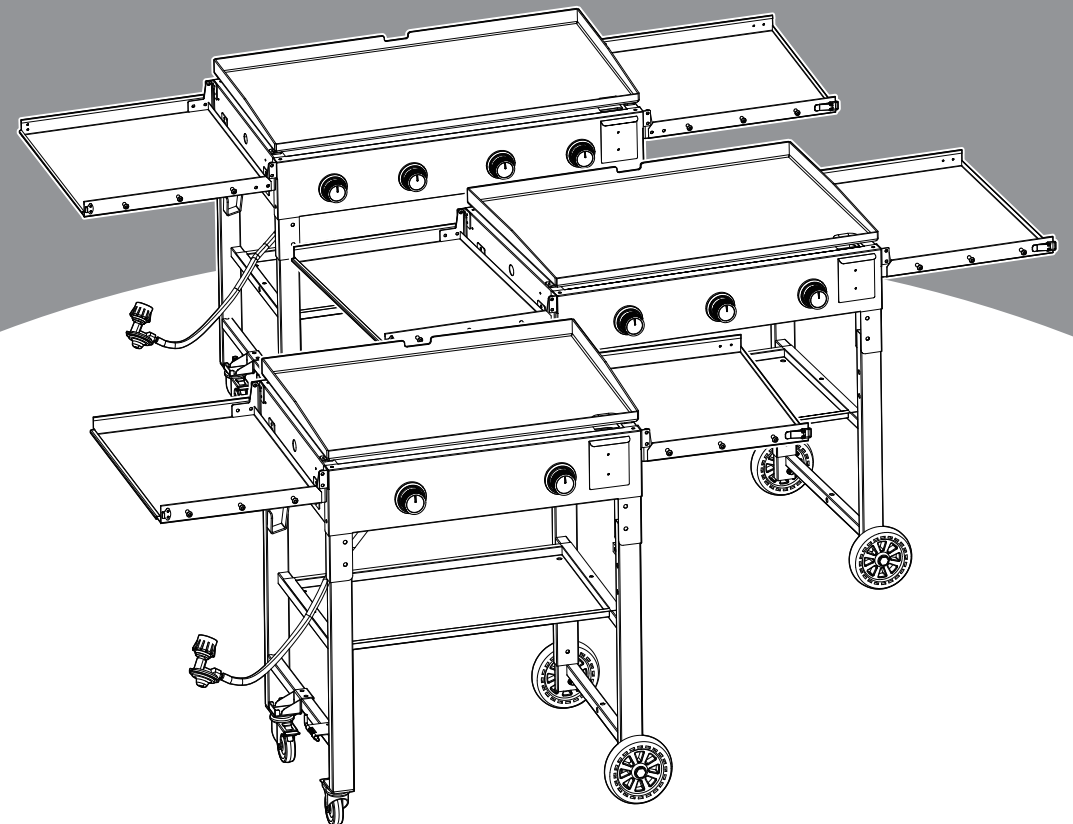
VIVOHOME

Made in China

VIVOHOME

HOW-TO

USER MANUAL



**Foldable Multi-burner
Propane Griddle**

Assembly is EASY!

**WE WANT
YOU TO
ENJOY LIFE
AT HOME**

GO TO THE PRODUCT LISTING PAGE FOR
AN INSTRUCTIONAL VIDEO!

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IMPORTANT:

After each use, always season your griddle per "Seasoning Griddle" section.

The use and installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

THIS INSTRUCTION BOOKLET CONTAINS IMPORTANT SAFETY INFORMATION. PLEASE READ AND KEEP FOR FUTURE REFERENCE.

If you are assembling this unit for someone else, give this manual to them to read and save for future reference.

Warning

This product can expose you to chemicals, including carbon monoxide and soot, which are known to the State of California to cause cancer, birth defects, and other reproductive harm.

Danger

Never operate this appliance unattended.

Warning

FOR YOUR SAFETY: For Outdoor Use Only (outside any enclosure)

Warning

For your safety:

1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.
4. This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
5. Read and follow all warnings and instructions before assembling and using the appliance.
6. Follow all warnings and instructions when using the appliance.
7. Keep this manual for future reference.

Danger

If you smell gas

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

Warning

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

NOT be stored in the vicinity of this or any other appliance.



Made from 75% Bagasse (an environmentally friendly by-product of sugar cane pulp)

**! Danger**

Failure to follow the dangers, warnings, and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

! Warning

1. This griddle is for outdoor use only, and should not be used in a building, garage, or any other enclosed area.
2. Do NOT operate, light, or use this appliance within ten feet (3.05 m) of walls, structures, or buildings.
3. For residential use only. This griddle is NOT for commercial use.
4. This griddle is not intended for and should never be used as a heater. TOXIC fumes can accumulate and cause asphyxiation.
5. This griddle is safety certified for use in the United States and/or Canada only. Do NOT modify for use in any other location. Modification will result in a safety hazard and will void your warranty.
6. This griddle is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas griddle is dangerous, may cause bodily harm, and will void your warranty.
7. LP gas characteristics:
 - a. LP gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP gas product.
 - b. LP gas is explosive under pressure, heavier than air, and settles/ pools in low areas.
 - c. LP gas in its natural state has no odor. For your safety, an odorant is added that smells like rotten cabbage.
 - d. Contact with LP gas can cause freeze burns to skin.
8. Apartment dwellers: Check with management to learn the requirements and fire codes for using a LP gas griddle in your apartment complex. If allowed, use outside on the ground floor with a ten-foot (3.05 m) clearance from any structure. Do NOT use on or under balconies.

9. LP gas cylinder needed to operate. Only cylinders marked "propane" may be used.
10. The LP gas cylinder must be constructed and marked in accordance with the Specifications for LP-gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres, and Tubes for the Transportation of Dangerous Goods; and Commission.
11. LP gas cylinder must be arranged for vapor withdrawal.
12. The LP gas cylinder must have a listed overfilling prevention device (OPD).
13. Only use LP gas cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.
14. The LP gas cylinder must have a cylinder collar to protect the cylinder valve.
15. Never use an LP gas cylinder with a damaged body, valve, collar or footing.
16. Dented or rusted LP gas cylinders may be hazardous and should be checked by your LP gas supplier prior to use.
17. The LP gas cylinder should not be dropped or handled roughly.
18. LP gas cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
Your cylinder must never be stored where temperatures can reach over 125°F.
19. Do NOT insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in an explosion, fire, severe personal injury or death.
20. Do NOT block holes in the sides or back of the griddle.
21. Never keep an LP gas cylinder in a hot car or trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
22. Place the dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
23. If the griddle is not in use, the gas must be turned off at the supply cylinder and disconnected.
24. Do NOT store a spare LP gas cylinder under or near this appliance.

25. Never fill the cylinder beyond 80 percent full.
26. If the information above is not followed exactly, a fire causing death or serious injury could occur.
27. A fire causing serious injury or damage to property may occur if the above is not followed exactly.
28. Never attempt to attach this griddle to the self-contained LP gas system of a camper trailer, motor home, or house.
29. Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene, or alcohol with this product.
30. Your griddle has been checked at all factory connections for leaks. Re-check all connections as described in the "Operating Instructions" section, as shipping can loosen connections.
31. Check for leaks even if your unit was assembled for you by someone else.
32. Do NOT operate if a gas leak is present. Gas leaks may cause a fire or explosion.
33. You must follow all instructions in the "Checking for Leaks" section before operating. To prevent fire or explosion hazards when testing for a leak:
 - a. Always perform a leak test before lighting the griddle and each time the cylinder is connected for use.
 - b. No smoking. Do NOT use or permit sources of ignition in the area while conducting a leak test.
 - c. Conduct the leak test outdoors in a well-ventilated area.
 - d. Do NOT use matches, lighters, or a flame to check for leaks.
 - e. The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
 - f. Strong odors, colds, sinus congestion, etc. may prevent the detection of propane. Use caution and common sense when testing for leaks.
 - g. Do NOT use a griddle until any and all leaks are corrected. If you are unable to stop a leak, disconnect the LP gas supply. Call a gas appliance serviceman or your local LP gas supplier.
34. This griddle is designed to operate at an inlet pressure of 11 inches in the water column.
35. Do NOT store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
36. Do NOT use in an explosive atmosphere. Keep griddle area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
37. Minimum clearance from sides and back of unit to combustible construction is 36 inches (91.4 cm). Do NOT use this appliance under any type of overhang or roof.
38. It is essential to keep the griddle's valve compartment, burners and circulating air passages clean.
39. Inspect the griddle before each use.
40. Do NOT alter the griddle in any manner. Any alteration will void your warranty.
41. Do NOT use the griddle unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
42. Do NOT build this model of griddle in any built-in or slide-in construction. Ignoring this warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
43. This griddle should be thoroughly cleaned and inspected on a regular basis.
44. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation.
45. Use only the regulator and hose assembly provided.
46. The use of any part that is not factory-authorized can be dangerous and will void your warranty.
47. Do NOT operate this appliance without reading "Operating Instructions" in this manual.
48. Do NOT touch metal parts of griddle until they have completely cooled to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
49. Do NOT install or use in or on boats or recreational vehicles.
50. When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, do NOT attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
51. Do NOT use the griddle in high winds.
52. Never lean over the griddle when lighting.
53. Do NOT leave a lit griddle unattended. Keep children and pets away from the griddle at all times.
54. Do NOT leave the griddle unattended while preheating or burning off food residue on high. If the griddle has not been cleaned, a grease fire can occur that may damage the product.




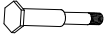




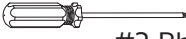
55. Do NOT place empty cooking vessels on the appliance while in operation.
56. Use caution when placing anything on the griddle while the appliance is in operation.
57. Do NOT attempt to move the griddle when in use. Allow the griddle to cool before moving or storing.
58. LP gas cylinder must be properly disconnected and removed prior to moving this griddle.
59. Storage of griddle indoors is permissible only if the cylinder is disconnected, removed from the griddle and properly stored outdoors.
60. The LP gas cylinder must have a cylinder connection device compatible with the connection for outdoor cooking appliances.
61. An appliance is considered to be outdoors if installed with a shelter no more inclusive than with walls on three sides, but with no overhead cover. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered permanent openings.
62. An appliance is considered to be outdoors if installed with a shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open. Sliding doors, garage doors, windows, or screened openings are not considered permanent openings" and must have a cylinder connection device compatible.
63. An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal is permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
64. Do NOT attempt to disconnect the gas regulator from the cylinder or any gas fitting while the griddle is in use.
65. Always place your griddle on a hard, non-combustible, level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
66. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
67. Keep all electrical cords away from a hot griddle.

68. After a period of storage and/or nonuse, check for leaks and burner obstructions and inspect for any abrasion, wear, or cuts to the hose.
69. Failure to open side shelves while igniting the griddle's burners, or not waiting 5 minutes to allow the gas to clear if the griddle does not light, may result in an explosive flame-up.
70. Always use a meat thermometer to ensure food is cooked to a safe temperature.
71. Use protective gloves when assembling this product.
72. Do NOT force parts together, as this can result in personal injury or damage to the product.
73. Never cover the entire cooking area with aluminum foil.
74. Deaths, serious injury, or damage to property may occur if the above is not followed exactly.
75. This gas griddle is not to be installed in or on boats. This appliance is not to be installed in or on recreational vehicles.
76. The minimum ambient operating temperature for safe use of the appliance is -20°C(-4°F)
77. This griddle must not be used under overhead combustible construction.

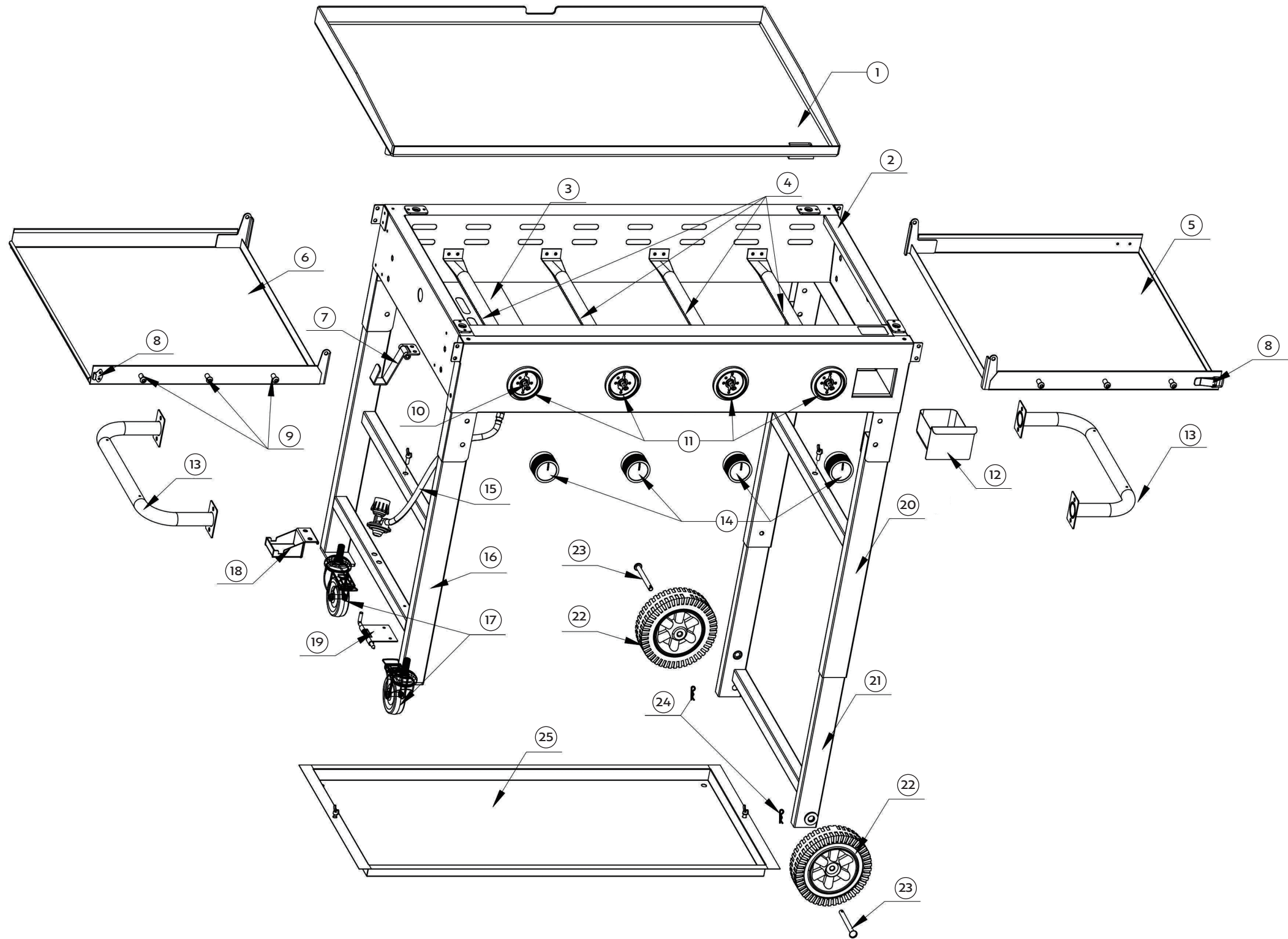
SECTION B

Expanded View & Hardware



Hardware					
A	 Screw M6x14 4pcs	B	 Cap Nut M6 4pcs	C	 Butterfly Screw M6x16 2pcs
D	 Bolt 2pcs	E	 Lock Nut M8 2pcs	F	 A Hook 6pcs
G	 Screw M6x12 14pcs	H	 Allen Key 1pc	I	 #2 Phillips Head Screwdriver 1pc

Expanded View





Parts List

1	Griddle Surface *1	14	Control Knob *4
2	Griddle Body *1	15	Reguloter *1
3	Fireproof Board *1	16	Left Cart Frame *1
4	Burner *4	17	Locking Wheel *2
5	Right Side Shelf	18	Lower LP GasTank Support *1
6	Left Side Shelf	19	Leg Locking Assembly *1
7	Upper LP Gas Tank Support *1	20	Upper Right Cart Frame *1
8	Safty Lock(SS) *2	21	Lower Right Cart Frame *1
9	Screw *6	22	Wheel *2
10	Griddle Gas Control Valve *4	23	Latch *2
11	Main Control Knob Bezel *4	24	"B" Pin *2
12	Grease Box *1	25	Bottom Shelf *2
13	Side Handle *2		

Assembly Tips

1. Select an area where you will assemble this product. To protect components, choose a smooth surface that's free of cracks or openings.
2. Spread out all parts.
3. Tighten all hardware connections by hand first. Then, before completing each step, go back and fully tighten all hardware. Be careful not to overtighten. That could damage surfaces or strip threads.
4. For best results, complete each step in the order presented.

To complete assembly you will need:

1. Leak detection solution (instructions on how to make the solution are included in the "Operating Instructions" section of this manual).
2. Precion-filled LP gas grill tank with Acme Type 1 external threaded valve connection (standard grill size) (not included).

Typical assembly is approximately one hour.

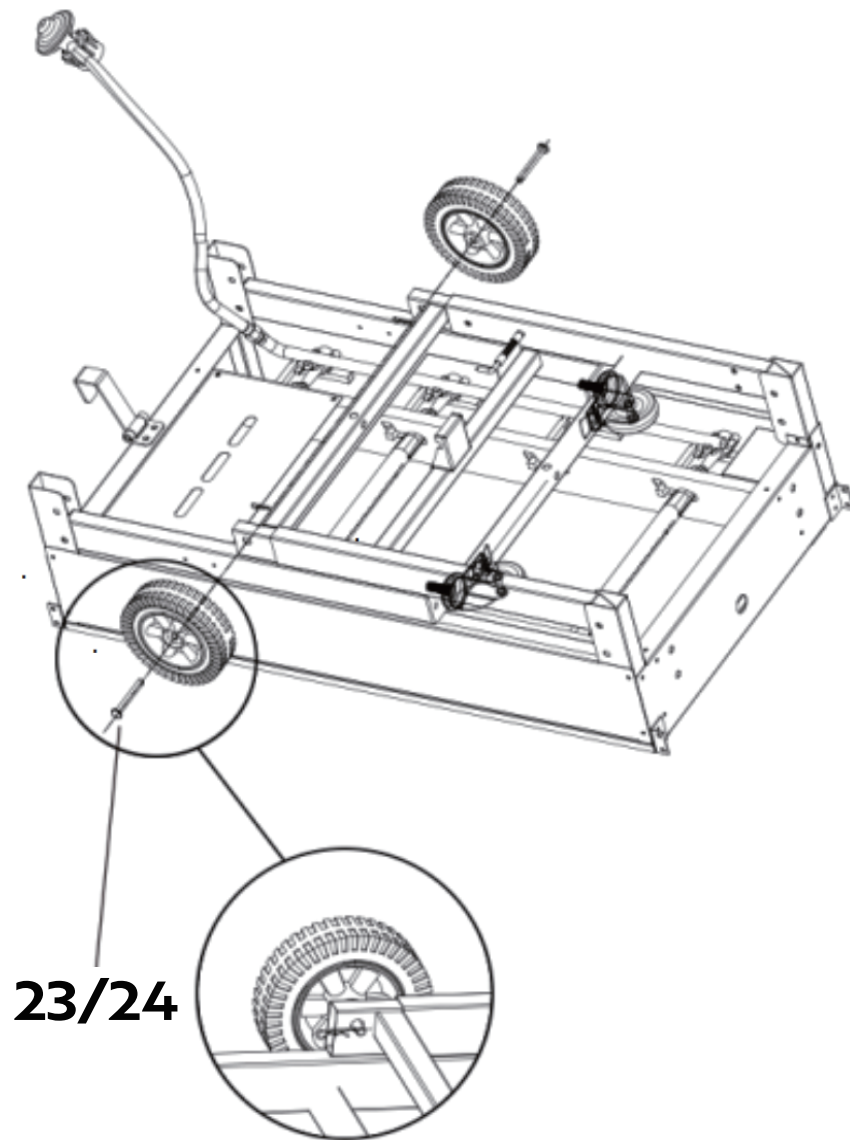
Caution

Two (2) people are required for assembly.



STEP 1

Install Wheel Using "B" pin



STEP 2

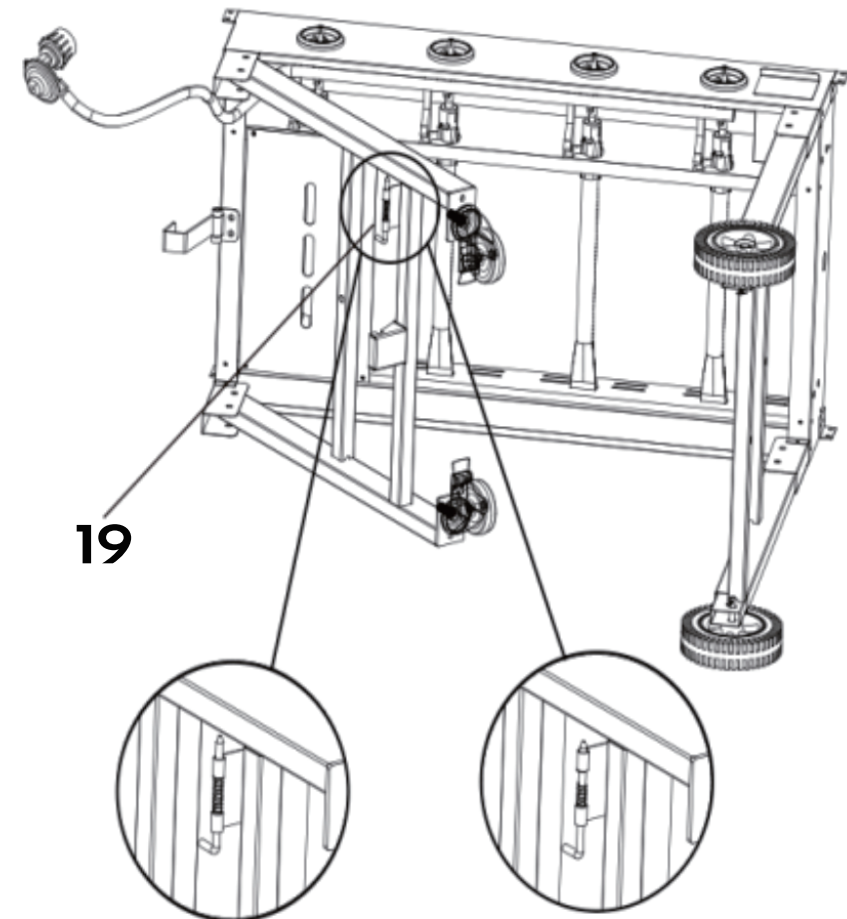
Open Legs

⚠ Caution

Two (2) people will be required to lay griddles on the back.

⚠ Note

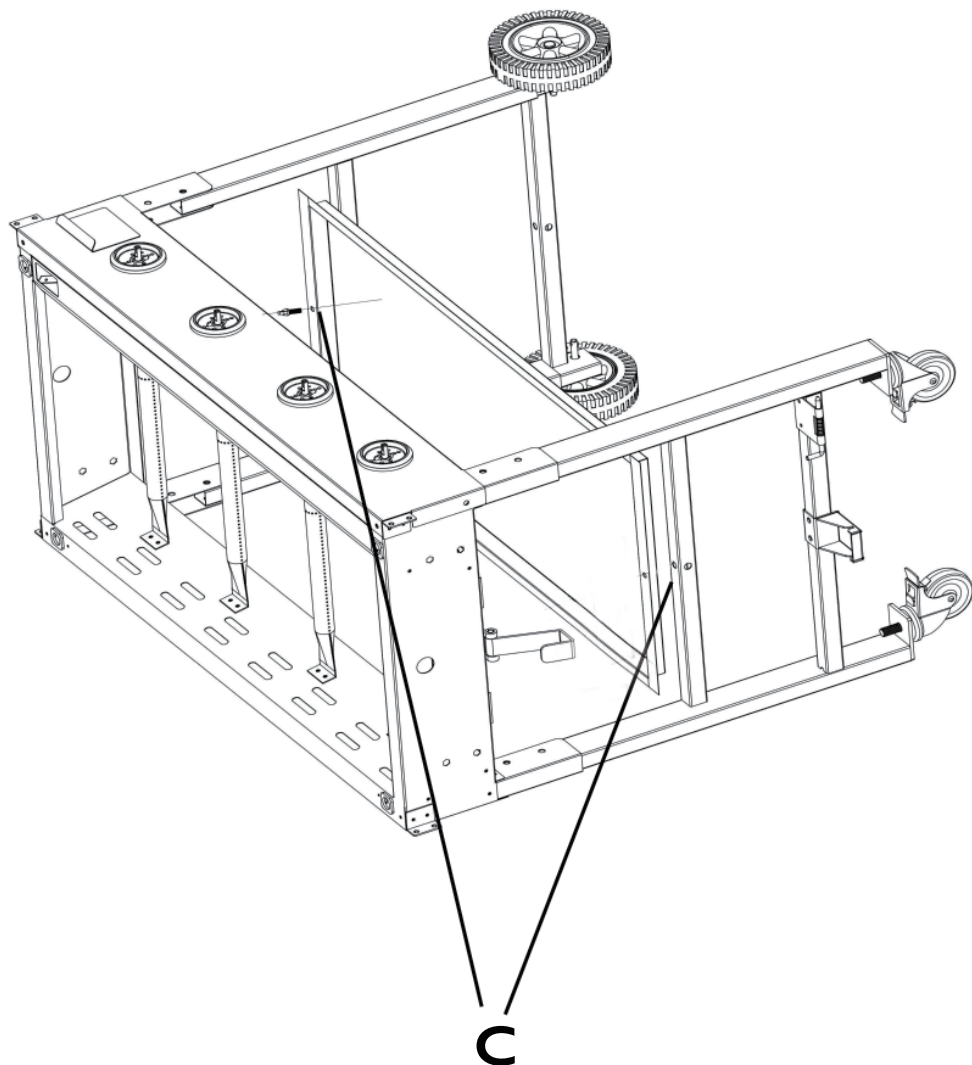
Open Right Legs First.





STEP 3

Attach Bottom Shelf.

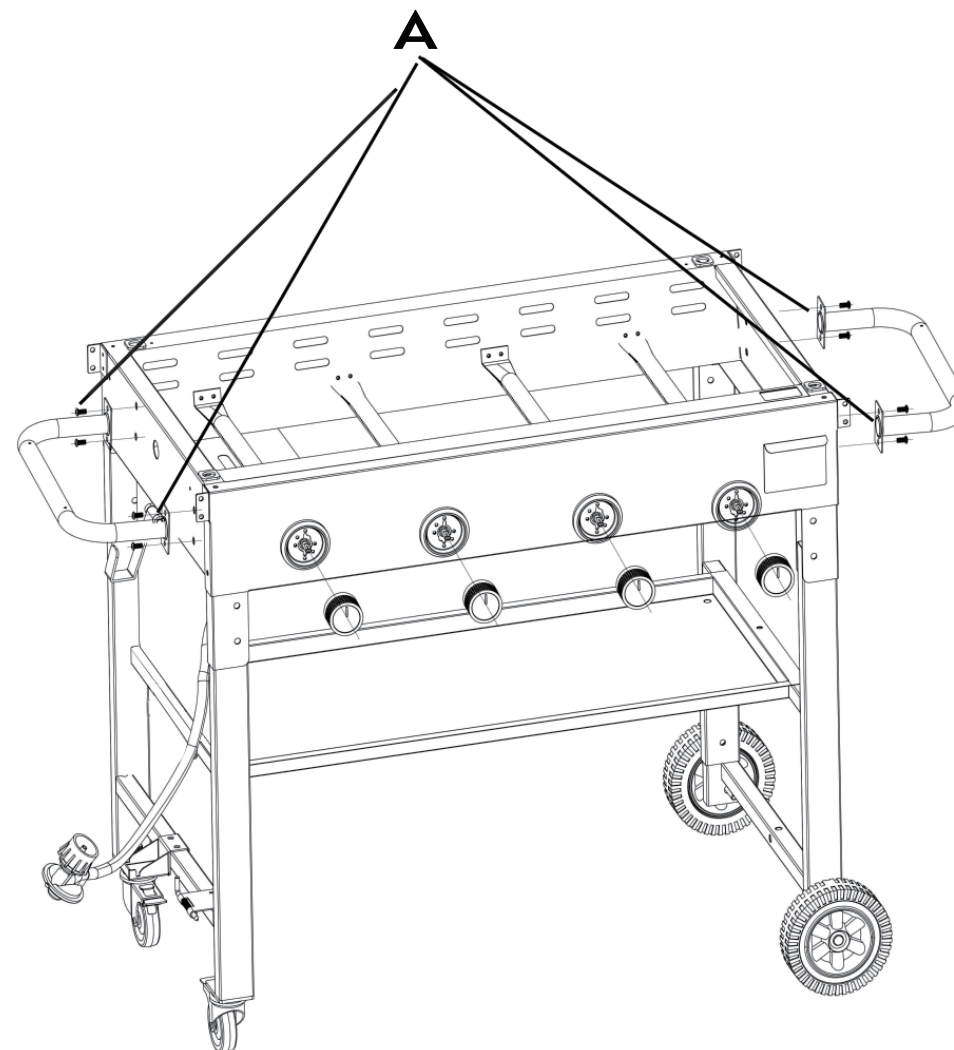


STEP 4

Attach Side Handles and Insert Control Knobs.

! Caution

Two (2) people will be required to stand griddle upright.



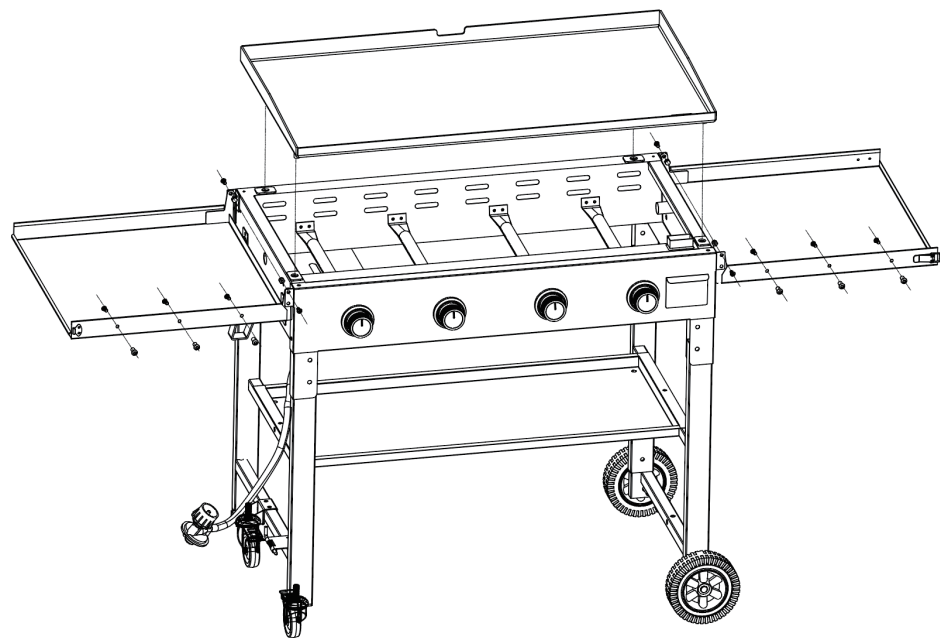


STEP 5

Install the left and right side shelves, then place the grill pan, and use M6*12 screws to secure the hooks.

! Caution

Maximum side shelf weight is 33 lbs (15 kg).



The replacement hose assembly shall be specified by the manufacturer.

! Important

Before first use and after each use, always season your griddle per the "Seasoning Griddle" section.



! Warning

Before transporting or storing this griddle:

- Always season the griddle per "Seasoning Griddle" section.
- Always clean the griddle per "Cleaning Instructions" section.
- Always wait until griddle is cool.
- Always turn griddle off per "Turning Off" section.
- Always disconnect tank per "Disconnecting LP Gas Tank" section.
- Always empty and properly dispose of all items in the grease cup.

! Warning

When transporting or storing this unit, always follow the instructions found in this section.

! Caution

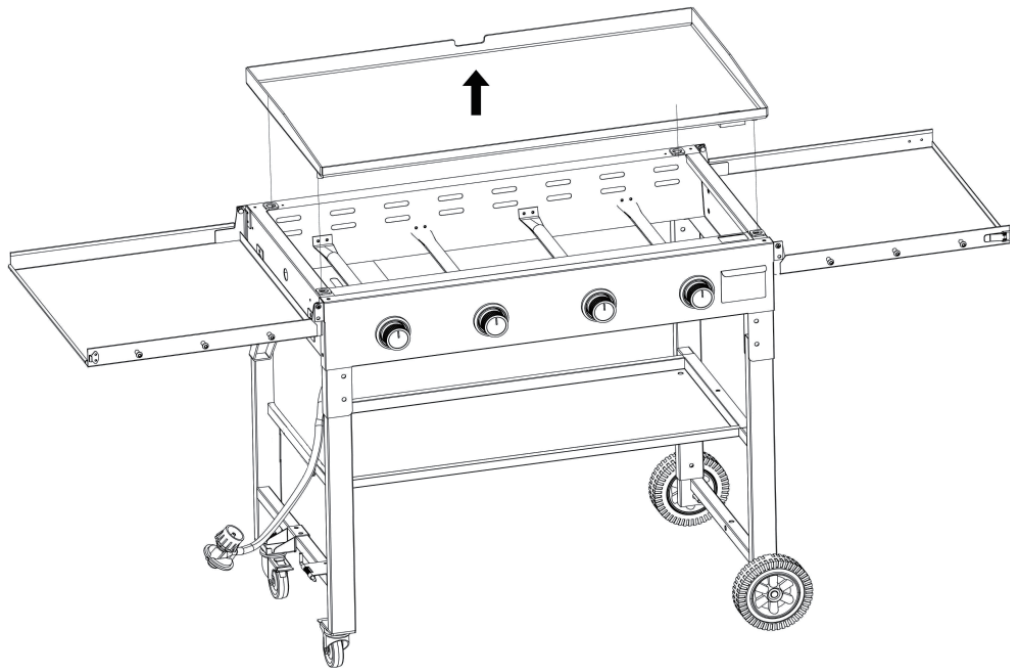
Two (2) people will be required to prepare for transportation and/or storage.

Transporting & Storage Instructions



STEP 1

Remove Griddle Surface.



Transporting & Storage Instructions

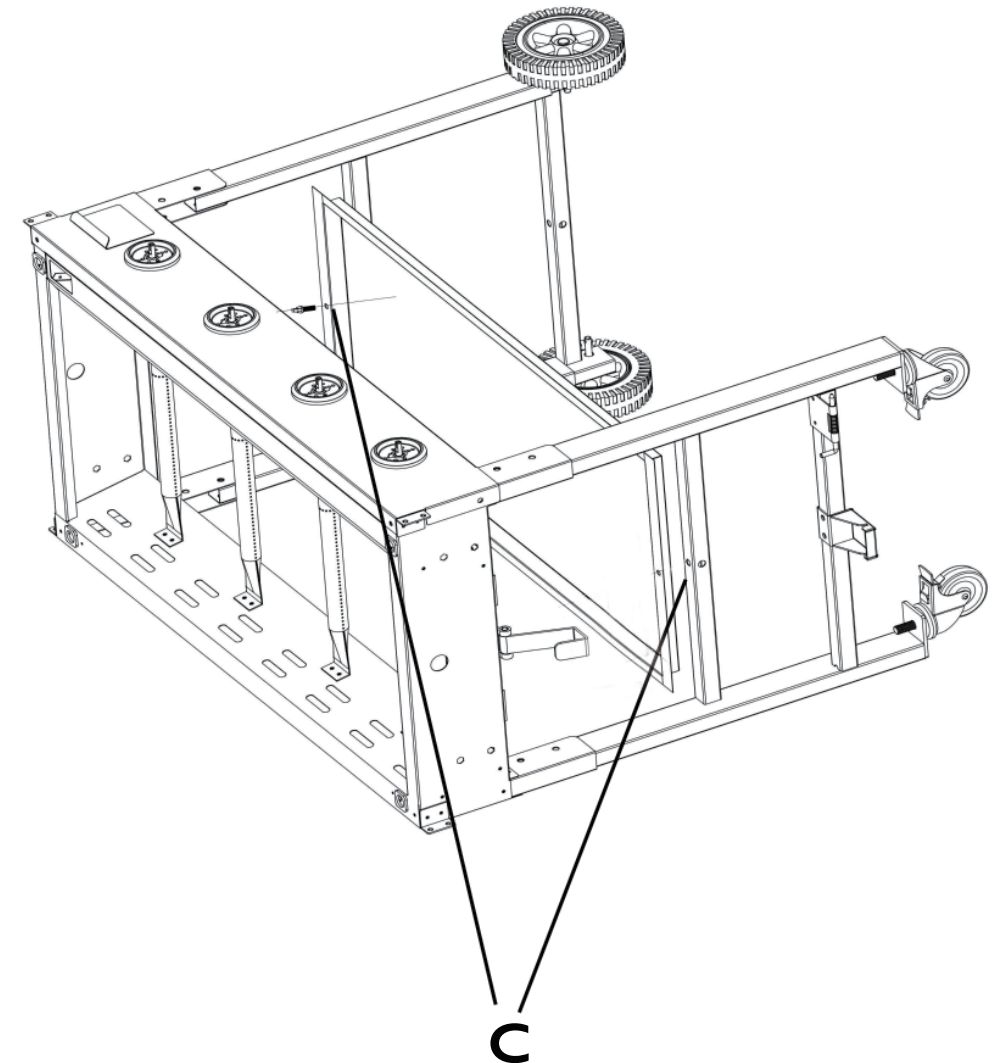


STEP 2

Remove Bottom Shelf.

⚠ Caution

Two (2) people will be required to lay griddles on their backs.



Transporting & Storage Instructions

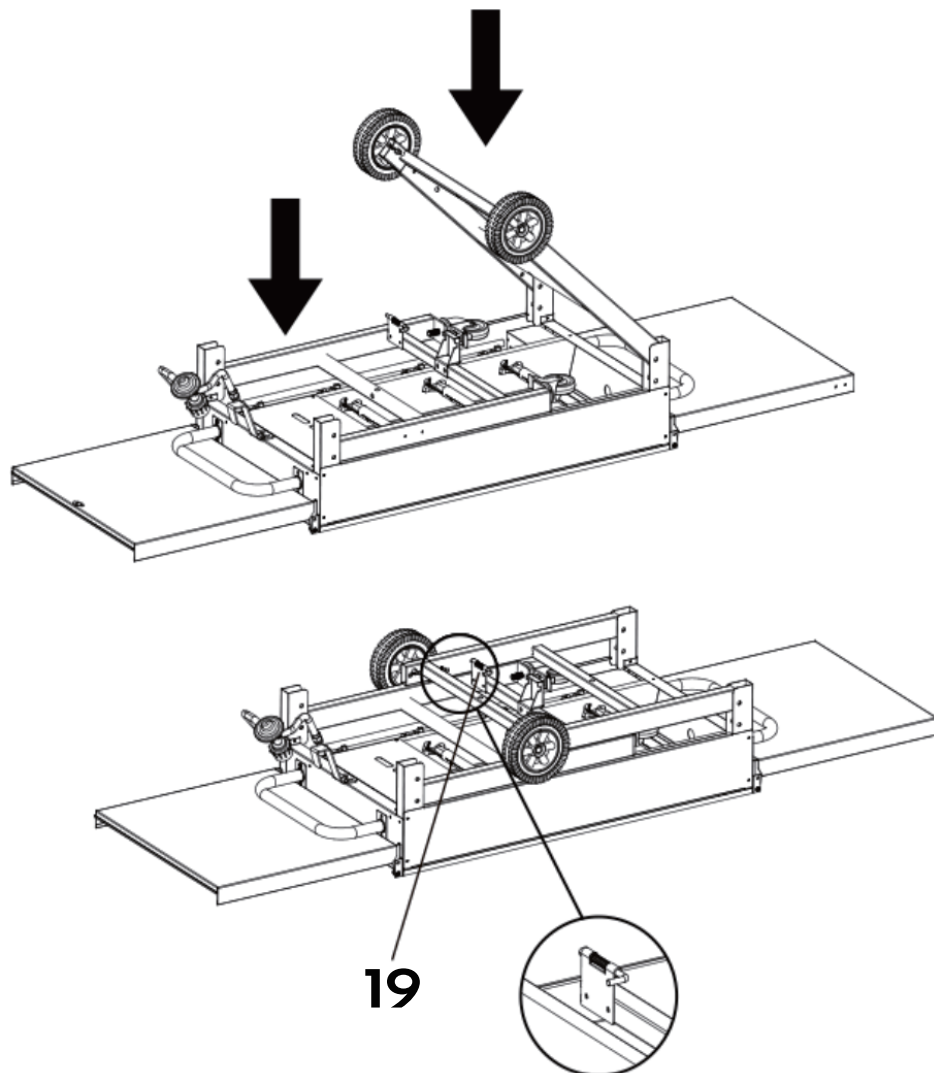


STEP 3

Close Legs

! Note

Close Left Leg First.

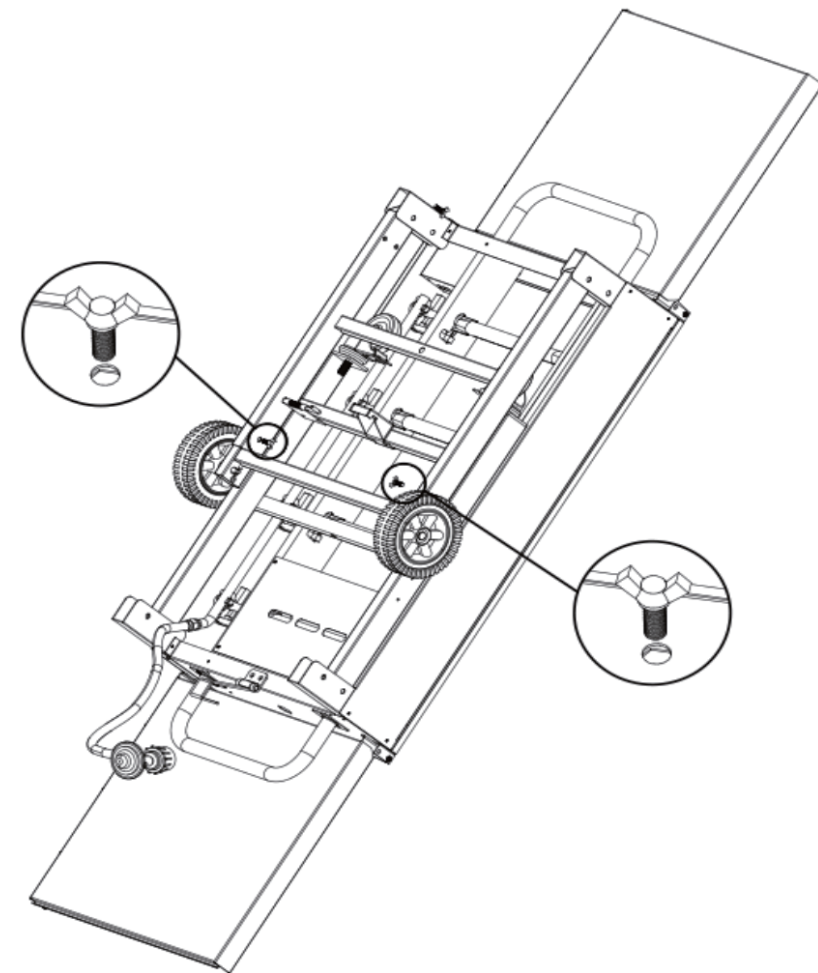


Transporting & Storage Instructions



STEP 4

Unscrew the Right Leg.

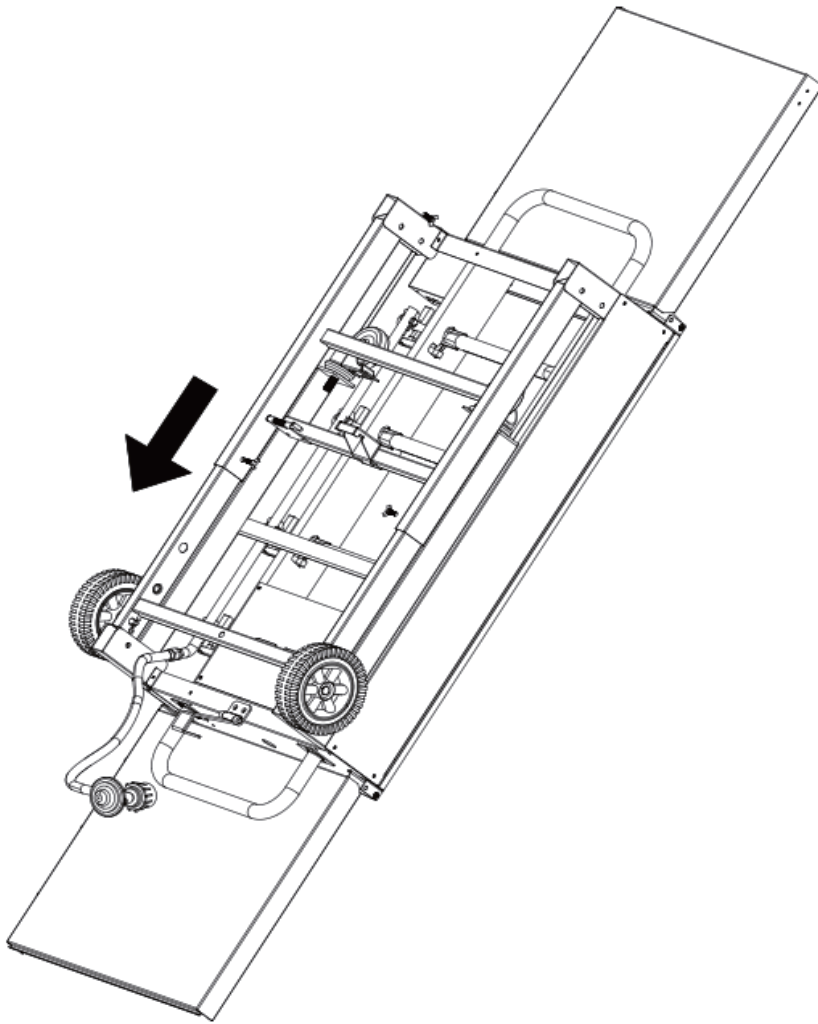


Transporting & Storage Instructions



STEP 5

Pull the right leg, fixing the screw to the second hole.

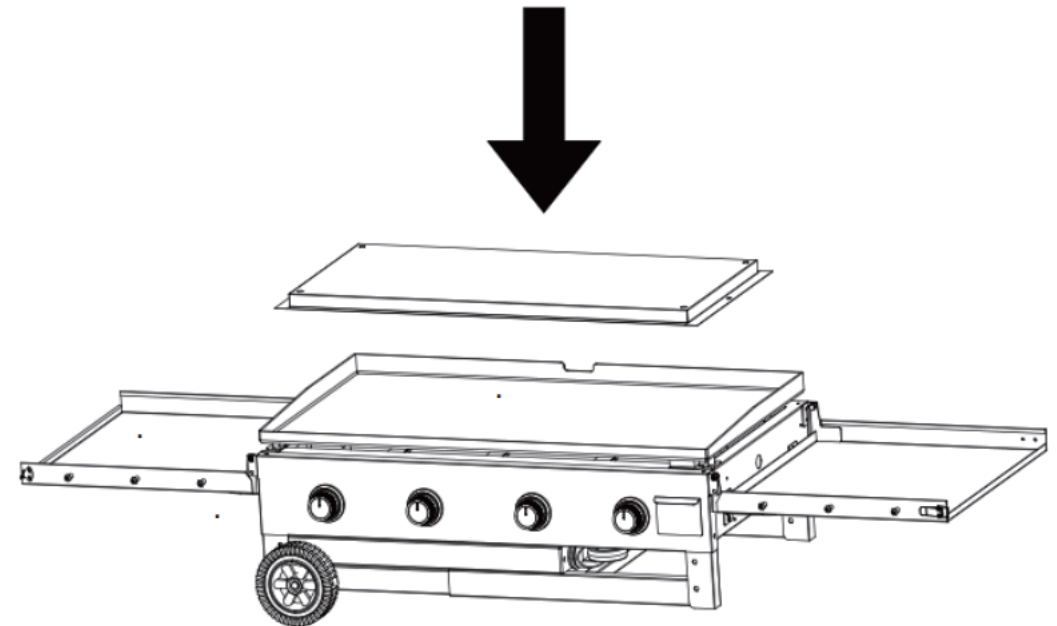


Transporting & Storage Instructions



STEP 6

Place The Griddle Sureface.



Transporting & Storage Instructions



STEP 7

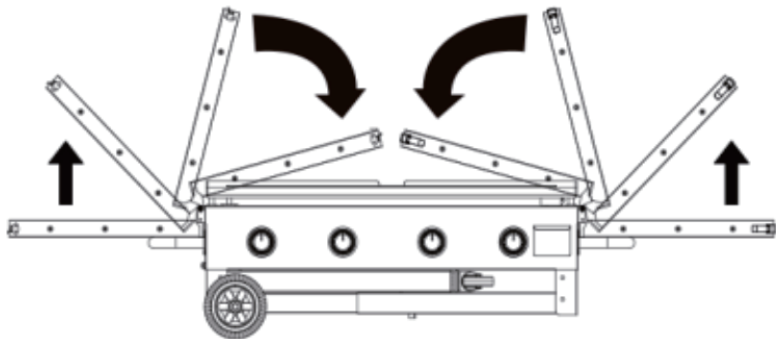
Place the Griddle Sureface
Close left side shelf first, then right side shelf.

! Caution

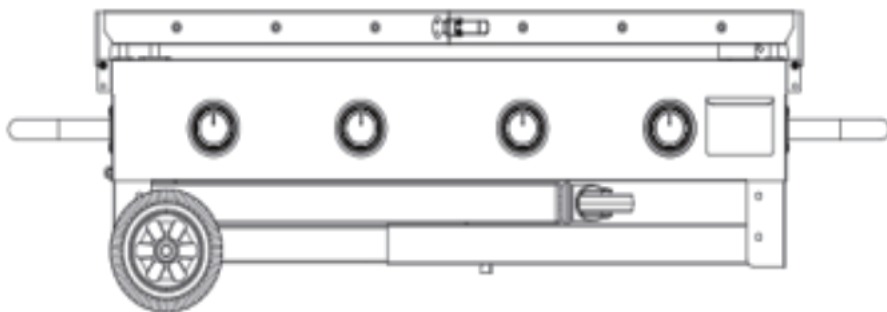
Hold the side shelf securely while opening. Do NOT release until fully closed.

! Caution

Maximum side shelf weight is 33 lbs (15 kg).



Lock Side Shelves

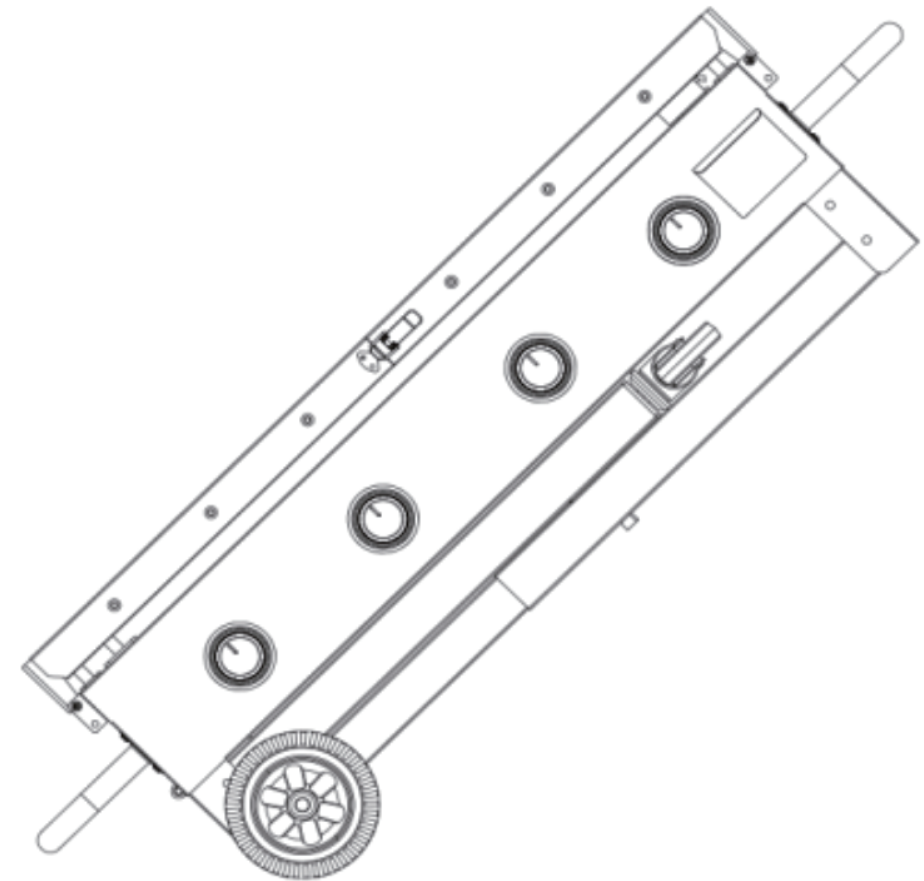


Transporting & Storage Instructions



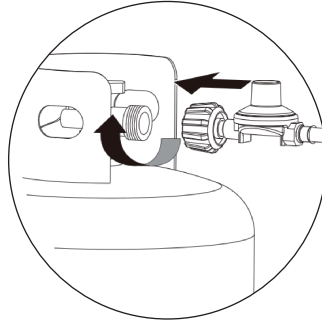
STEP 8

Transport or Store your Griddle.



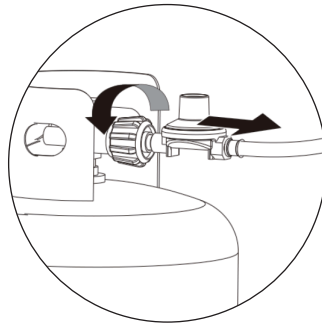
Connecting The LP Gas Tank

1. Make sure the control knobs are in the "OFF" position.
2. Before connecting, be sure there is no debris caught in the head of the LP gas tank, head of the regulator valve, or in the head of the burner or burner ports.
3. Connect the regulator/hose assembly to the tank by turning the knob clockwise until it stops.
4. Perform a leak test per "Checking for Leaks" section.



Disconnecting The LP Gas Tank

1. Make sure the control knobs are in the "OFF" position (Figure 2)
2. Before disconnecting, make sure the LP gas tank valve is "CLOSED".
3. Disconnect the regulator/hose assembly from the LP gas tank by turning the knob counterclockwise until it is loose.



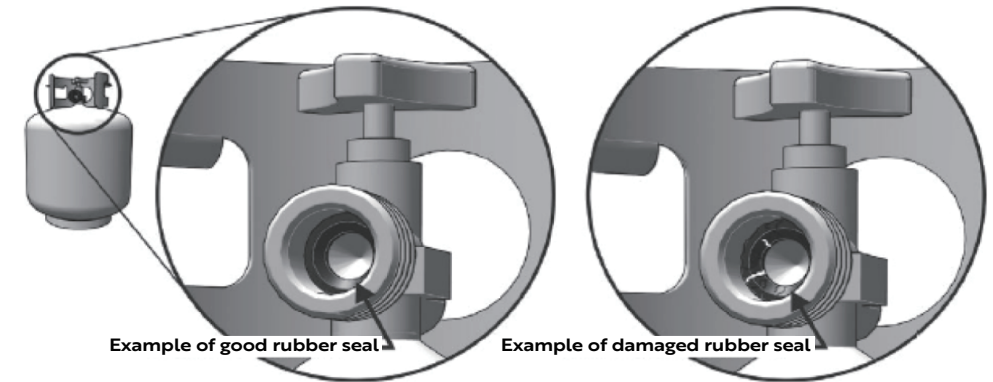
Caution

LP gas tank must be properly disconnected and removed prior to moving this griddle.

4. Place the protective cap cover on the LP tank and store the tank outdoors in a well ventilated area out of direct sunlight. The elastomeric face seal element on these devices could, over time, show marked and visible damage or deterioration that might cause a leak even with the connection tightened. A visual inspection for the seal must be carried out every time an LP gas cylinder is replaced or refilled. Any LP gas cylinder showing signs of damage or deterioration, such as those illustrated in Figure 3, including visible cracks and pitting, must be returned unused to the seller.

Comparison of a seal in good condition (left) to one that is damaged (right)

Figure 3



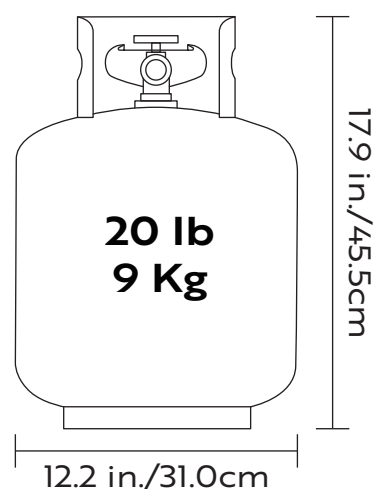
Installing LP Gas Tank



To operate, you will need one precision-filled standard barbecue grill LP gas tank with external valve threads. This product is used with 20lb gas cylinders.

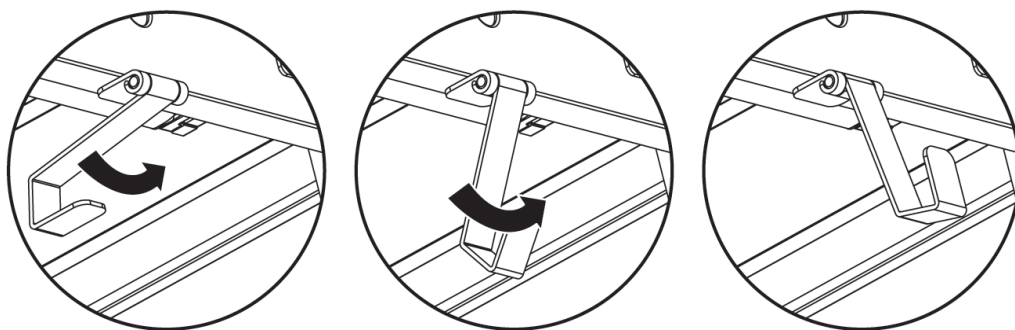
! Caution

LP gas tank must be properly disconnected and removed prior to moving this griddle.

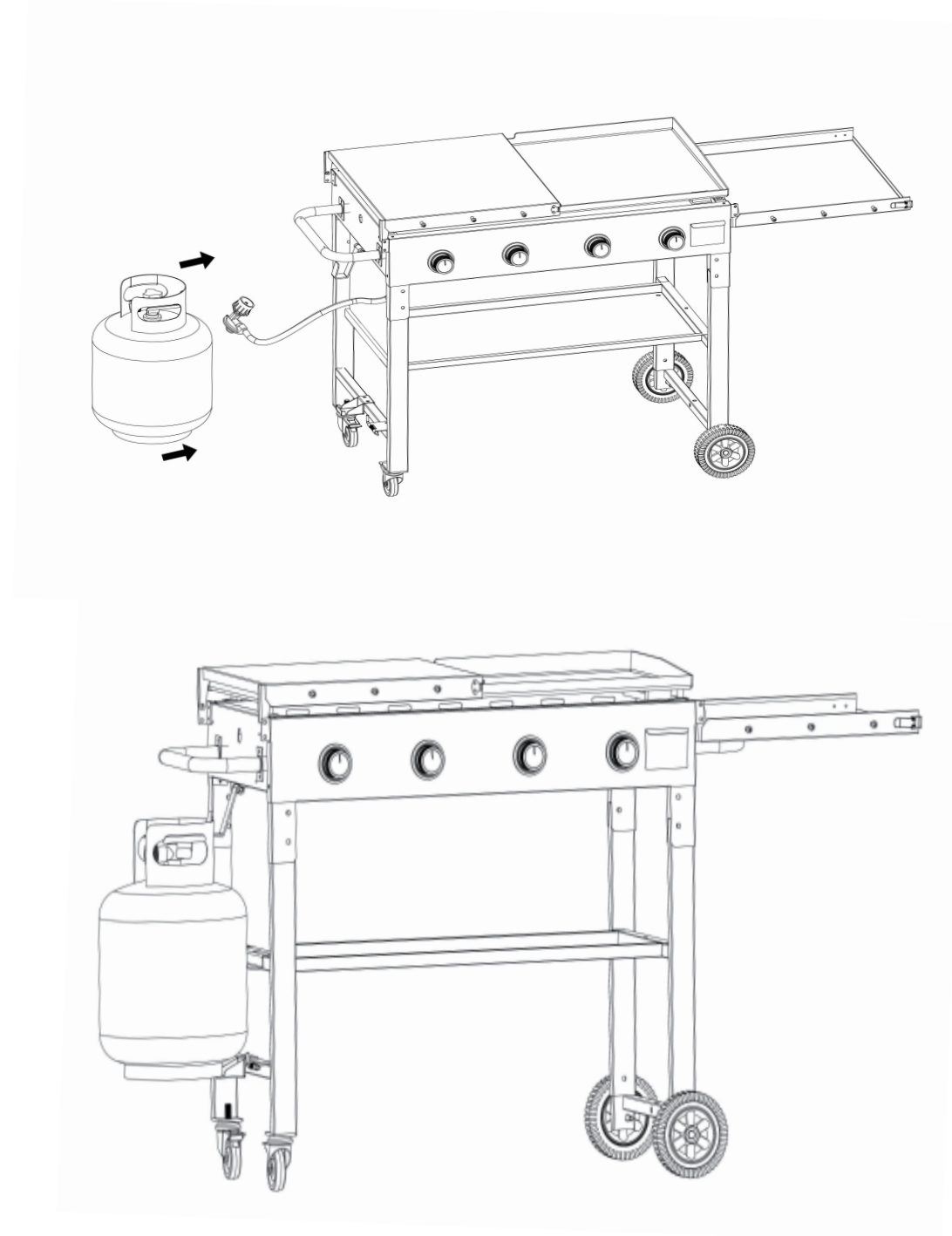


Inserting and Securing LP Gas Tank

1. Unfold the upper LP gas tank support.



2. Place the precision-filled LP gas tank upright onto the upper and lower LP gas tank supports so the tank valve is facing the gas line connection.





Checking for Leaks

Burner Connections

1. Make sure the regulator hose and valve connections are securely fastened to the burner and the tank.
2. Visually check the connection between the burner/venturi tube and orifice.
3. Make sure the burner/venturi tube fits over the orifice.

Warning

Failure to inspect this connection or follow these instructions could cause a fire or an explosion, which can cause death, serious bodily injury, or damage to property.

4. Please refer to the diagram for proper installation (Figure 1)
5. If the burner/venturi tube does not rest flush to the orifice, as shown, please contact us for assistance.

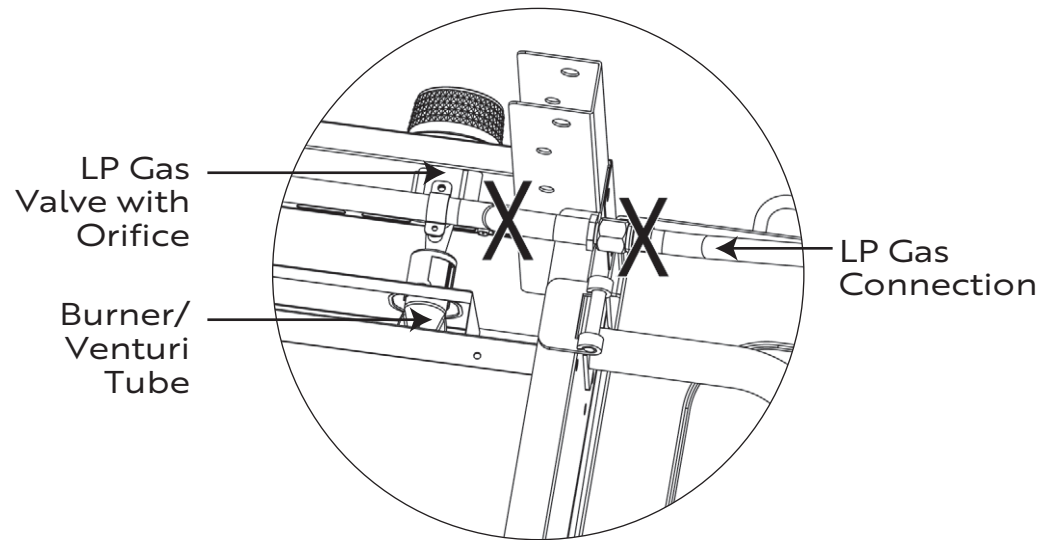


Figure 1

Tank/Gas Line Connection

1. Make 2-3 OZ of leak detection solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knobs are in the "OFF" position (Figure 2)
3. Connect LP gas tank per "Installing LP Gas Tank" section.
4. Turn LP gas tank valve to "OPEN".
5. Spoon several drops of solution, or use a squirt bottle, at all "X" locations (Figures 1 and 3).
 - a. If any bubbles appear, turn LP gas tank valve to "CLOSED", reconnect and re-test.
 - b. If you continue to see bubbles after several attempts, turn LP gas tank valve to "CLOSED" and disconnect LP gas tank.
 - c. If no bubbles appear after one minute, turn LP gas tank valve to "CLOSED", wipe away the solution and proceed.

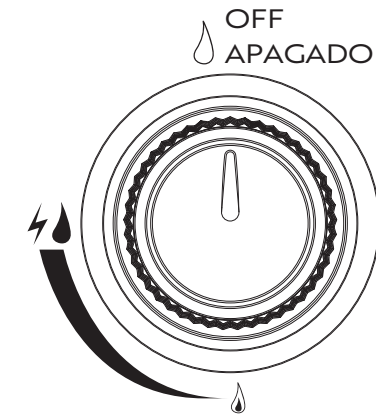


Figure 2

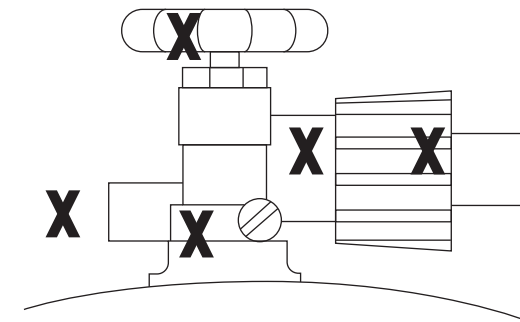


Figure 3

Operating Main Burners

First Use

1. Make sure all labels, packaging and protective films have been removed from the griddle.
2. Light griddle per "Lighting" section.
3. Remove manufacturing oils before cooking on this griddle for the first time.
4. Season your griddle per "Seasoning Griddle" section.

Lighting

Caution

Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Do NOT obstruct the flow of combustion and ventilation air.

Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to fire.

Do NOT use non-stick cooking sprays because they contain a lot of water and can burn onto the griddle, damaging the surface.

Do NOT use corn oil as it contains a high level of sugar, which can caramelize and burn onto the surface.

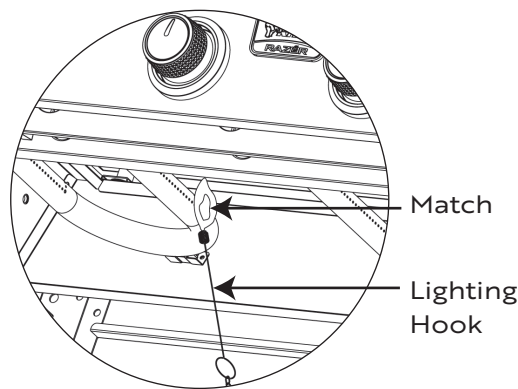


Figure 4

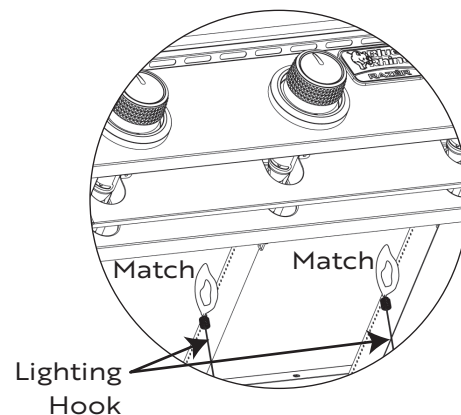



Figure 5

1. Open side shelves
2. Check for obstructions of airflow to the burners. Spiders, insects, and webs can clog the burner/venturi tube. A clogged burner tube can lead to a fire.
3. All control knobs must be in the "OFF" position (Figure 2).
4. Connect LP gas tank per "Installing LP Gas Tank" section.
5. Turn LP gas tank valve to "OPEN"
6. Push and turn any control knob to  (HIGH). The burner should light. If it does not, repeat up to three times.
7. If ignition does not occur in 5 seconds, turn the burner control knob "OFF," wait 5 minutes, and repeat the lighting procedure.
8. If the igniter does not light the burner, use a lit match secured with the Lighting Hook (included with the griddle) to light burners. Access the burners from under the griddle. Position lit match near side of burner (Figures 4 and 5).

Important: Always use the Lighting Hook (included) when lighting burners with a match.

9. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration (Figure 6).

Note: Each burner lights independently - repeat steps 5-9 for the other burners.

Caution

If burner flame goes out during operation, immediately turn the control knobs to the "OFF" position, turn the LP gas tank valve to "CLOSED" and open the lid to let the gas clear for 5 minutes before re-lighting.

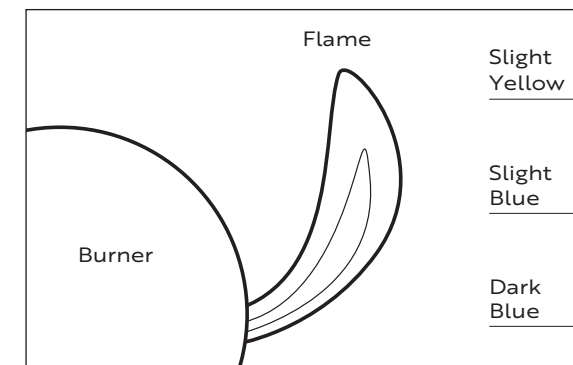


Figure 6



Turning Off

1. Turn LP gas tank valve to "CLOSED"
2. Turn all control knobs clockwise to the "OFF" position (Figure 2)
3. Note: A "poof" sound is normal as the last of the LP gas is burned. Disconnect LP gas tank per "Disconnecting LP Gas Tank" section
4. Season your griddle per "Seasoning Griddle" section.

Controlling Flare-ups

Caution

If a grease fire develops, turn control knobs to the "OFF" position and LP gas tank valve to "CLOSED". Do NOT use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.

Do NOT leave griddle unattended while preheating or burning off food residue on  or  (HIGH). If griddle has not been cleaned, a grease fire can occur.

Warning

When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, use type BC dry chemical fire extinguisher or smother with dirt, sand, or baking soda. Do NOT attempt to extinguish with water.

Flare-ups are a part of cooking meat on a griddle and add to the unique flavor of grilling.


Excessive flare-ups can over-cook your food and be dangerous.

Important: Excessive flare-ups result from the build-up of grease in the grease cup.

If a grease fire occurs, turn the control knob(s) to "OFF" until the grease burns out.

If excessive flare-ups occur, do not pour water onto the flames.

Minimize Flare-ups:

1. Trim excess fat from meats prior to cooking.
2. Cook high fat content meats on  (LOW) setting or indirectly.
3. Ensure that your griddle is on a hard, level, non-combustible surface and the grease is allowed to drain into grease receptacle.

SECTION G

Cleaning and Care



Caution

1. All cleaning and maintenance should be done when griddle is cool and with the fuel supply disconnected.
2. Do NOT clean any griddle part in a self-cleaning oven. The extreme heat will damage the finish.
3. Do NOT enlarge valve orifices or burner ports when cleaning the valves or burners.

Notices

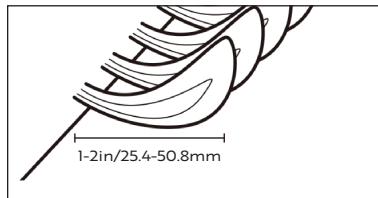
1. This griddle should be thoroughly cleaned and inspected on a regular basis.
2. Abrasive cleaners will damage this product.
3. Never use oven cleaner to clean any part of griddle.

Before Each Use:

1. Keep the griddle area clean and free from any combustible materials, gasoline, and other flammable vapors and liquids.
2. Do NOT obstruct the flow of the combustion of LP gas and the ventilation of air.
3. Keep the ventilation opening(s) of the LP gas tank area free and clear from debris.
4. Visually check the burner flames to make sure your griddle is working properly (Figure 11).
5. See sections below for proper cleaning and seasoning instructions.
6. Check for obstructions of airflow to the burners. Spiders, insects and webs can clog the burner/venturi tube. A clogged burner tube can lead to a fire.

Burner Flame Conditions

Use this chart to see if your burners need to be cleaned.
Normal: Soft blue flames with yellow tips between 1 in - 2 in. height.



Need cleaning: Noisy with hard blue flames.



Need to be replaced: Wavy with yellow flames.

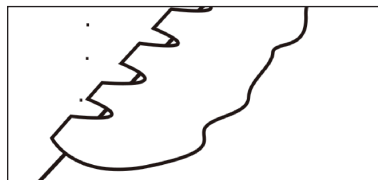


Figure 11

Cleaning Cart Surfaces

1. Wipe surfaces clean with mild dish washing detergent or baking soda mixed with water.
2. For stubborn surfaces, use a citrus-based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.
4. Allow to air dry.

Cleaning Main Burners

⚠ Caution

Two (2) people will be required to remove griddle.

1. Turn LP gas tank valve to "CLOSED".
2. Turn all control knobs clockwise to the "OFF" position.
Note: A "poof" sound is normal as the last of the gas is burned.
3. Disconnect LP gas tank per "Disconnecting LP Gas Tank" section.
4. Remove griddle by lifting it off the cart.
5. Remove burners by removing the fasteners, which secure the burners to the frame bottom.
6. Lift burners up and away from gas valve orifice.
7. Disconnect wire from spark electrode.
8. Clean venturi of each burner with a small bottle brush or compressed air.
9. Remove all residue and dirt from burner surface.
10. Clean any clogged ports with a stiff wire (such as an opened paper clip).
11. Inspect burners for any damage (cracks or holes). If damage is found, replace with new burner(s) from manufacturer.
12. Re-install burner(s) Checking to insure that gas valve orifice is correctly positioned inside each burner/venturi tube Also, check position of spark electrode.
13. Connect wire to spark electrode.
14. Replace griddle.
15. Connect LP gas tank per "Installing LP Gas Tank" section.
16. Perform leak test per "Checking for Leaks" section.

Before Storing

1. Turn the LP gas tank valve to "CLOSED".
2. Turn all control knobs clockwise to the "OFF" position.
Note: A "poof" sound is normal as the last of the gas is burned
3. Disconnect LP gas tank per "Disconnecting LP Gas Tank" section.
4. Clean all surfaces.
5. Lightly coat the burner(s) with cooking oil to prevent excess rusting.
6. Season your griddle per "Seasoning Griddle" section.
7. If storing the griddle indoors, disconnect the LP tank per "Disconnecting LP Gas Tank" section.
8. Place the protective cap cover on the LP tank and store the tank outdoors in a well ventilated area out of direct sunlight.
9. If storing the griddle indoors, cover the griddle and store in a cool, dry place.
10. If storing the griddle outdoors, cover the griddle with a griddle cover for protection from the weather.

Seasoning Griddle

Important: season your griddle every time you use it.

Griddle chefs at Japanese steakhouses and short-order restaurants season their griddles all the time, and it is critical for you to do it too. Seasoning helps prolong the life of your griddle, makes the cooking surface non-stick and helps prevent rust.

For more information, please visit lumbregril.com/LumbregrillFAQ.



Tools needed for seasoning:

1. Metal scraper or metal spatula.
2. Cooking oil, such as vegetable oil or extra virgin olive oil.
3. Paper towels.
4. BBQ stone or steel wool.
5. Finishing oil such as flaxseed oil.

Caution

Do NOT use corn oil as it contains a high level of sugar, which can caramelize and burn onto the surface.

First Use

1. Light griddle per "Lighting" section.
2. Keep burners on  and  (HIGH) for 15 minutes.
3. Turn griddle off per the "Turning Off" section.
4. Allow the griddle to cool, but still be slightly warm.
5. Wipe off the griddle surface and inner and outer walls with paper towels until clean.
Note: While drying, you may notice the towel may have some discoloration. This is normal.
6. Apply finishing oil to the griddle surface, inner and outer walls, and evenly coat with rolled-up paper towels.
7. Repeat this process at least twice.

After Each Use

1. Turn griddle off per "Turning Off" section.
2. While the griddle is still warm, gently scrape off all food residue with a scraper.
3. Wipe down griddle surface, inner and outer walls with a towel or paper towels.



4. For stubborn food residue:
 - a. Light griddle per "Lighting" section
 - b. Apply cooking oil to griddle surface
 - c. Allow oil to "boil" food residue off
 - d. Repeat steps 1 through 3
 - e. If necessary, use a BBQ stone and scrub the food residue off
 - f. Continue with "Seasoning Griddle" instructions
5. Wipe off griddle surface, inner and outer walls with paper towels until clean.
Note: While drying, you may notice the towel has some discoloration. This is normal.
6. Apply finishing oil to griddle surface, inner and outer walls, and evenly coat with rolled up paper towels.
7. Light griddle per "Lighting" section.
8. Keep burners on ⚡ and ⚡ (HIGH) for 15 minutes or until finishing oil starts to smoke.
9. Turn griddle off per "Turning Off" section.
10. Repeat steps 6-9 a minimum of 2 additional times.
11. Following "Before Storing" section.

Refurbish the Griddle Surface

1. If griddle is off, light per "Lighting" section for 10 minutes. Then turn griddle off per "Turning Off" section.
2. If griddle is on, turn griddle off per "Turning Off" section.
3. While the griddle is still warm, use a scraper or metal spatula to remove as much rust and food residue as you can from griddle surface, inner and outer walls.
4. Apply a liberal amount of cooking oil to the griddle surface.
5. Using a BBQ stone, scrub the griddle surface. Apply additional cooking oil as needed.
6. Wipe off griddle surface, inner and outer walls with paper towels.
7. Repeat steps 3-5 until paper towels no longer show any rust.
8. Apply finishing oil to the griddle surface, inner and outer walls and evenly coat with rolled up paper towels.
9. Light griddle per "Lighting" section
10. Keep burners on ⚡ and ⚡ (HIGH) for 15 minutes or until finishing oil starts to smoke.
11. Turn griddle off per "Turning Off" section.
12. Repeat steps 7-10 until the surface has a nice dark color.
13. Following "Before Storing" section.

Problem	Possible Cause	Solutions
The burner will not light using igniter	The LP gas tank valve is closed	Make sure the regulator is securely attached to the the LP gas tank per "Installing the LP Gas Tank", then turn the LP gastank valve to "OPEN"
	The LP gas tank is low or empty	Exchange, refill, or replace the LP gas tank
	The LP gas leaks	1. Turn the LP gas tank valve to "CLOSED" 2. Wait 5 minutes for gas to clear 3. Follow "Checking for Leaks" section
	Wires or electrode covered with cooking residue	Clean the wire and/or electrode with rubbing alcohol
	The Electrode and burners are wet	Wipe dry with cloth
	The electrode is cracked/broken-sparks at crack	Replacement part(s) may be needed-contact VIVOHOME at email
	The Wire is shorting (sparking) between igniter and electrode	Replacement part(s) may be needed-contact VIVOHOME at email
	Bad igniter	Replacement part(s) may be needed-contact VIVOHOME at email



Problem	Possible Cause	Solutions
The burner will not light with match	No gas flow	Check if LP gas tank is empty A. If empty, exchange, refill, or replace LP gas tank B. If not, refer to "Sudden drop in gas flow or reduced flame height" (see below)
	The LP gas tank is low or empty	Exchange, refill, or replace the LP gas tank
	The LP gas leaks	1. Turn the LP gas tank valve to "CLOSED" 2. Wait 5 minutes for gas to clear 3. Follow "Checking for Leaks" section
	The coupling nut and regulator are not fully connected	Turn the coupling nut about one-half to three-quarters additional turn until a solid stop; Tighten by hand only-do NOT use tools
	Obstruction of gas flow	1. Clear the burner/venturi tube 2. Check for bent or kinked hose
	Disengagement of the valve from the burner	Re-engage the burner and valve
	Spider webs or insect nest in venturi	Clean the burner/venturi tube
Burner ports clogged or blocked	Clean the burner ports	



Problem	Possible Cause	Solutions
Sudden drop in gas flow or reduced flame height	Out of gas	Exchange, refill, or replace the LP gas tank
	Overfilling prevention device may have been activated	1. Turn the control knobs to "OFF" 2. Wait 30 seconds and light the griddle 3. If flames are still too low, reset the overfilling prevention device: a. Turn the control knob(s) to "OFF" b. Turn the LP gas tank valve to "CLOSED" c. Disconnect the regulator d. Turn the control knobs to 🔥 and 🔥🔥 (HIGH) and wait 1 minute e. Turn the control knobs to "OFF" f. Reconnect the regulator and leak check connections, being careful not to fully open the valve g. Light the griddle
Irregular flame pattern, flame does not run the full length of the burner	Burner ports are clogged or blocked	Clean the burner ports
The flame is yellow or orange	New burner may have residual manufacturing oils	Burn the griddle for 15 minutes on 🔥 and 🔥🔥 (HIGH) with the lid closed
	Spider webs or insect nest in venturi	Clean the venturi



Problem	Possible Cause	Solutions
The flame is yellow or orange	Food residue, grease, etc on burners	Clean burner
	Poor alignment of the valve to the burner/venturi tube	Ensure the burner/venturi tube is properly engaged with valve
The flame goes out	High or gusting winds	Do not use the griddle in high winds
	Low on LP Gas	Exchange, refill, or replace the LP gas tank
	Overfilling prevention device may have been activated	Refer to "Sudden drop in gas flow or reduced flame height" (see above)
Flare-up	Grease buildup	Remove and clean all griddle parts per "Cleaning and Care" section
	Excess fat in meat	Trim fat from meat before cooking
	Excessive cooking temperature	Adjust to lower cooking temperature
Persistent grease fire	Grease trapped by food buildup around burner system	<ol style="list-style-type: none"> 1. Turn the control knobs to "OFF" 2. Turn the LP gas tank valve to "CLOSED" 3. Leave the lid in closed position and let fire burn out 4. After the griddle cools, remove and clean all parts per "Cleaning and Care" section



Problem	Possible Cause	Solutions
Flashback (fire in burner tube(s))	The burner and/or burner/venturi tube are blocked	Clean the burners and/or burner/venturi tube
Griddle Surface	The griddle has started to rust	With use the griddle surface will rust, this is normal; Season your griddle surface
	The griddle surface looks dull	The cooking surface has gotten too hot, and is no longer seasoned, so season your griddle surface



The VIVOHOME warranty program is our commitment to you. We are committed to providing you with a high-quality product that meets your needs and expectations. To demonstrate our confidence in the durability and performance of our products, we offer the following warranty.

WARRANTY COVERAGE

This warranty program applies to any orders, purchases, receipts, or use of any products sold by VIVOHOME and is valid for a period of 1 year from the date of purchase. However, please note that this warranty period is only valid for the original order. If you receive a replacement order during the warranty period, it will not include a separate warranty period.

WARRANTY EXCLUSIONS

This warranty does not cover damage resulting from misuse, accident, unauthorized modification, or any other circumstances not directly related to the manufacturing and design of the product, including but not limited to:

- Parts lost during use.
- Normal wear and tear of products or parts.
- Incorrect installation (such as using the wrong voltage) or assembly.
- Exceeding the bearing capacity of the product.
- Use under extremely harsh conditions.



- Improper cleaning or maintenance.
- Damage caused by any reason other than the intended use of the product.
- Indirect loss or damage caused by the product.

HOW TO MAKE A WARRANTY CLAIM

If you find any defects that affect the use of the product or if the product stops working and cannot be repaired during the warranty period, please contact our customer service team at our email or via Amazon & app's direct messaging service as soon as possible. Provide the following information to expedite the process:

- Order number
- Images and/or videos illustrating the issue
- A detailed description of the problem

VIVOHOME will provide technical support, replacement, refund, or other solutions based on the nature of the issue. If you wish to return the original package for any reason, please contact us for confirmation before proceeding. You can expect to receive a response within 48 hours.

Thank you for choosing VIVOHOME. We are committed to ensuring the quality and satisfaction of your purchase. If you have any questions or need assistance, please do not hesitate to contact our customer service team.