



OWNER'S MANUAL



THIS IS MORE THAN A GRILL

It's home-cooked meals. Summer afternoons and evenings enjoying fresh air and the savory smell of a tender steak. Laughter with your friends and family. Because grilling is about more than good food. It's about the time you spend with your favorite people.

TYTUS® is proud to produce quality grills that transform your outdoors.

Thank you for your purchase.

THIS MANUAL COVERS MODEL NUMBERS:

TDT-071-0101

TDT-471-0101

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IMPORTANT SAFETY INSTRUCTIONS

FREE HELP FROM THE GRIDDLE EXPERTS

Your TYTUS griddle is designed for quick assembly and ease of use. If you have problems, **DO NOT RETURN THIS GRIDDLE TO THE STORE**. We're the experts on this product and are trained to help you with assembly questions, griddle operation, and replacement of damaged or missing parts. Email **SUPPORT@TYTUSGRILLS.COM** or call **(855) 969-5185**.

IMPORTANT

NOTE: Keep this manual with your griddle for future reference.

RECORD YOUR SERIAL #: _____ (see the silver ETL label on on the center panel under the griddle burner box)

WARNING

- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.
- Whether this griddle was assembled by you or someone else, you must read this entire manual before using your griddle to ensure the griddle is properly assembled, installed, and maintained.
- Use your griddle at least three feet away from any wall or surface. Use your griddle at least three feet away from combustible objects that can melt or catch fire such as vinyl or wood siding, fences and overhangs, or sources of ignition, including pilot lights on water heaters and live electrical appliances.
- **THIS GAS ACCESSORY IS DESIGNED FOR OUTDOOR USE ONLY.**
- **NEVER** use your gas griddle in a garage, porch, shed, breezeway, or any other enclosed area.
- **NEVER** obstruct the flow of ventilation air around your gas griddle housing.
- **NEVER** disconnect the gas regulator or any gas fitting while your griddle is lit. A lit griddle can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury, or death.
- **DO NOT** store or use extra/additional gasoline or other flammable liquids or vapors in the vicinity of this or any other appliances.
- A propane tank not connected for use must not be stored in the vicinity of your griddle or any other appliance.
- Your griddle will come ready to use with a standard 20 lb. liquid propane tank. To convert your griddle to natural gas, please use a TYTUS Natural Gas Conversion Kit and consult a natural gas professional. Using any other equipment or completing the conversion without a natural gas professional will void the warranty on your griddle.
- Keep the gas regulator hose away from hot griddle surfaces and dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear, or other damage. If the hose appears damaged, do not use the gas griddle. Contact the TYTUS Customer Support for a certified replacement hose.
- The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

WARNING (CONT.)

- **NEVER** use charcoal or lighter fluid in this gas griddle. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death, or property damage.
- Before each use of your griddle, inspect the grease cup and the inside of the griddle bowl to be sure there is no excessive grease and debris buildup. Clean the grease tray, flame tamers, and inside of the griddle bowl frequently to eliminate grease/debris buildup and to prevent grease fires. Failure to comply with these instructions could result in a grease fire and even a subsequent explosion that could cause serious bodily injury, death, or property damage.

PROPOSITION 65

WARNING: This product and the fuels used to operate this product (liquefied propane) , and the products of combustion of such fuels, can expose you to chemicals including benzene, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

Wash your hands after handling this product.

DANGER

- If you smell gas:
 - A)** Shut off gas to the appliance.
 - B)** Extinguish any open flame.
 - C)** Open the lid.
 - D)** If the odor continues, keep away from the appliance, and immediately call your gas supplier or your fire department.
- Never cover slots, holes, or passages in the griddle bowl or cover an entire rack with material such as aluminum foil. Doing so blocks air flow through the griddle and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard. If the instructions above are not followed exactly, a fire may cause death or serious injury.
- Your griddle will get very hot. **NEVER** lean over the cooking area while using your griddle. Do not touch cooking surfaces, griddle housing, griddle lid, or any other griddle parts while the griddle is in operation, or until the griddle has cooled after use. Failure to comply with these instructions may result in serious bodily injury.
- **NEVER** store flammable liquids or materials in the cabinet. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

CAUTION

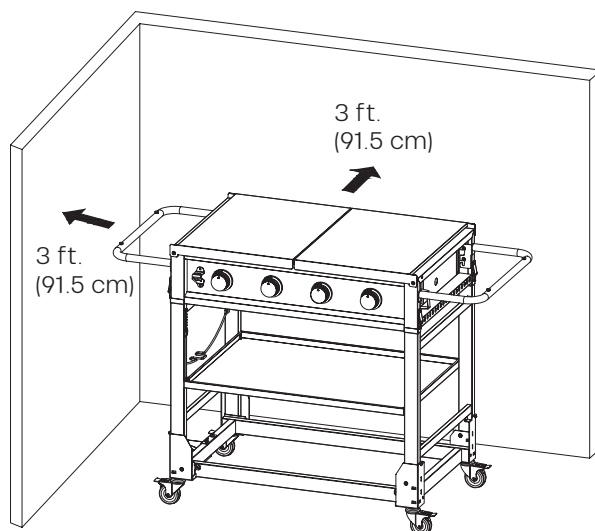
- Failure to comply with these instructions may result in a hazardous situation which may result in injury.
- Spiders and small insects can spin webs and nest in the griddle burner tubes during transit and warehousing which can lead to a gas flow obstruction, resulting in a fire in and around the burner tubes. This type of "**FLASHBACK FIRE**" can cause serious griddle damage and create an unsafe operating condition for the user.
- To reduce the chance of **FLASHBACK FIRE** you must clean the burner tubes before initial use, at least once a month in the summer and fall (whenever spiders are active in your area), and if your griddle has not been used for an extended period of time. See "Burner Tubes and Burner Ports" (**PAGE 22**) for instructions.

CORRECT PROPANE GAS TANK USE

- Propane gas griddle models are designed for use with a standard 20 lb. Liquid Propane Gas (LP Gas) tank (sold separately). Never connect your gas griddle to a propane gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size propane gas tank to use. You must use an "OPD" gas tank which offers a listed Overfill Prevention Device. This safety feature prevents the tank from being overfilled which can cause a malfunction of the LP Gas tank.
- The propane gas tank 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 Transportation of Dangerous Goods; and Commission, as applicable.
- The propane gas tank must have a shutoff valve, terminating in an propane gas supply tank valve outlet, that is compatible with a Type 1 tank connection device.
- The propane gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must be arranged for vapor withdrawal.
- The propane gas tank must have a collar to protect the tank valve.
- Never connect an unregulated propane gas tank to your gas griddle. The gas regulator assembly supplied with your gas griddle is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an propane gas tank. Only use the regulator and hose assembly supplied with your gas griddle. Any replacement hose and regulator assembly must be identical to those listed in the parts list of this User Manual as specified by the manufacturer.
- Have your propane gas dealer check the release valve after every filling to ensure it remains free of defects.
- LP Tank valve must be closed when griddle is not in use. Close by turning valve clockwise.
- Always keep the propane gas tank in the upright position.
- Do not subject the propane gas tank to excessive heat.
- Never store an propane gas tank indoors. If you store your gas griddle in the garage, always disconnect the propane gas tank first and store it safely outside.
- Propane gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected propane gas tanks must not be stored in a building, garage, or any other enclosed area.
- The regulator and hose assembly can be seen after opening the right cabinet door and must be inspected before each use of the griddle. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to using the griddle again.
- Any attempt to convert the griddle from one fuel type to another is extremely hazardous and must be performed by a qualified gas technician only, using a natural gas conversion kit purchased from TYTUS. Contact TYTUS Customer Support for more information.
- Never light your gas griddle with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- Never allow children to operate your griddle. Do not allow children or pets to play near your griddle. Always supervise children and pets if they are in the vicinity of the unit.
- Use of alcohol, prescription, or non-prescription drugs can impair your ability to properly assemble and safely operate your griddle.
- Keep a fire extinguisher readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use a type B extinguisher or smother with dirt, sand, or baking soda.
- In the event of rain, turn off the burners and gas supply. Wait for the griddle to cool, and then place a cover on it.
- Use your griddle on a level, stable surface in an area clear of combustible materials.
- Do not leave the griddle unattended when in use. Do not move the appliance when in use.
- Allow the griddle to cool before moving or storing.
- Do not use your griddle as a heater.
- This griddle is not intended to be installed in or on recreational vehicles and/or boats.
- This griddle is not intended for commercial use.
- Never use charcoal or lighter fluid in this griddle. Never use lava rocks or wood chips.
- Please protect your griddle with a griddle cover when not in use. Only use the cover when the griddle is in cold conditions and when the griddle is not hot.
- Place dust cap on 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.

⚠ WARNING

- A)** Do not store a spare propane gas tank under or near this appliance.
 - B)** Never fill the tank beyond 80 percent full.
 - C)** If the information in "(A)" and "(B)" are not followed exactly, a fire causing death or serious injury may occur.
- Use your griddle at least three feet away from any wall or surface.
 - Use your griddle three feet away from any combustible objects that can melt or catch fire such as vinyl or wood siding, fences, overhangs (see diagram below), or any other sources of ignition, including pilot lights and live electrical appliances.
 - Do not use your griddle under any combustible overhead construction.
 - Never use your gas griddle in a garage, porch, shed, breezeway, or any other enclosed area.
 - In windy conditions, always position the front of the griddle to face oncoming wind to reduce heat and smoke blowing in your face and to prevent potential hazards to yourself and the griddle.

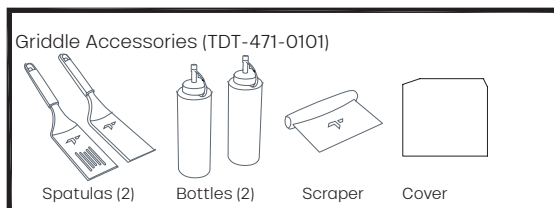
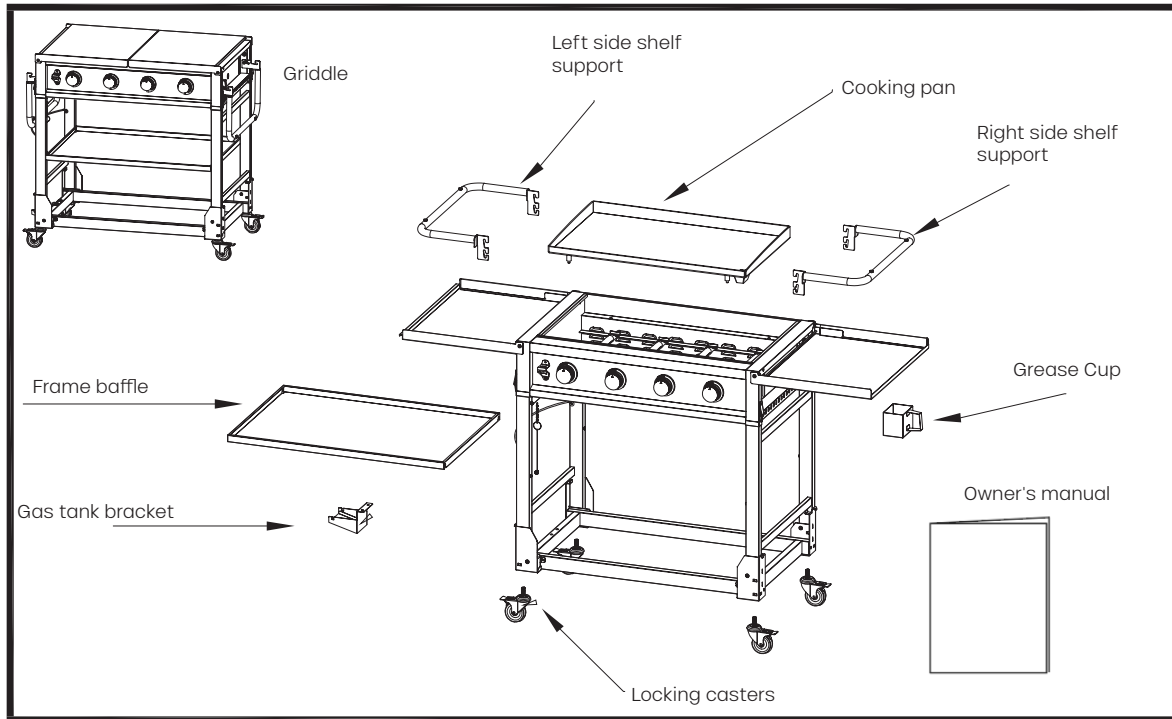


NOTE ABOUT PROPANE GAS TANK EXCHANGE PROGRAMS

- Many retailers who sell grills offer you the option of replacing your empty propane gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test, and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the propane gas tank section of this manual.
- Always keep new and exchanged propane gas tanks in an upright position during use, transit, or storage.
- Leak test new and exchanged propane gas tanks **BEFORE** connecting one to your griddle. See "Checking for Gas Leaks" (**PAGE 20**) for instructions.

PACKAGE CONTENTS

Remove your griddle from the packaging, and lay out the contents.
Make sure that your griddle is not damaged and that you have all parts.



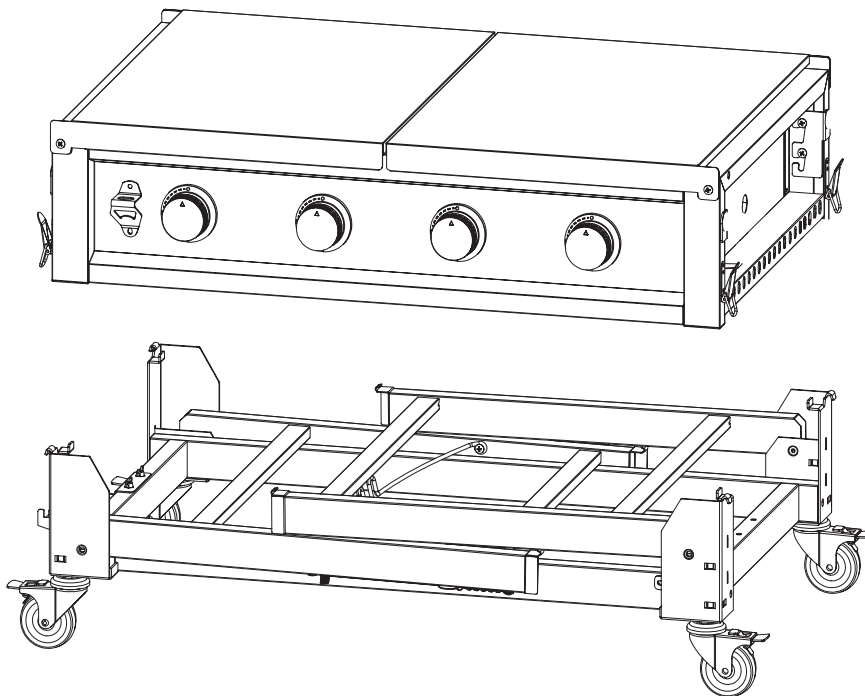
ASSEMBLING YOUR GRIDDLE

BEFORE ASSEMBLING YOUR GRIDDLE

- Make sure that you have assistance from another person to handle the griddle box and other large, heavy parts.
- Use the "Packaging Contents" (**PAGE 8**) and "Parts Diagrams" (**PAGE 27**) to ensure all items are included and free of damage
- Do not assemble or operate the griddle if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process, call **(855) 969-5185** or email **SUPPORT@TYTUSGRILLS.COM**
- The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223, 1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149, or the Propane Storage and Handling Code, CSA B149.2, ANSI Z21.58-201B Outdoor Cooking Gas Appliances.

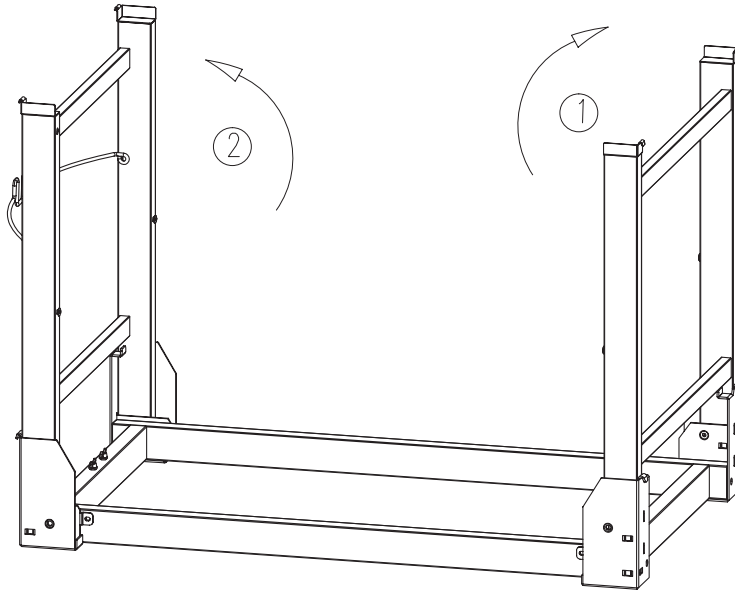
STEP 1: LIFT OFF THE GRIDDLE BURNER BOX

1. Unlock the four latches on the sides of the burner box
2. With another person, lift straight up and set it to the side.



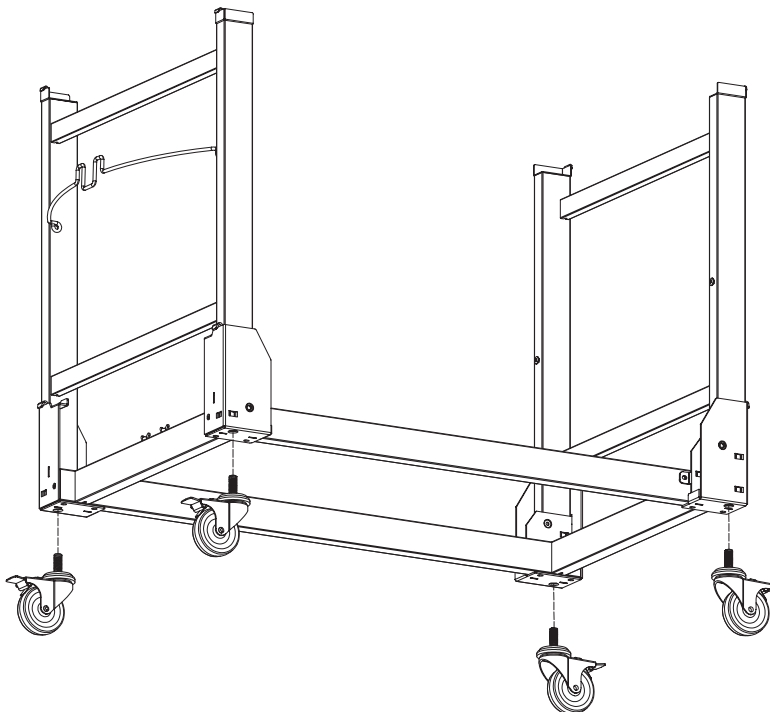
STEP 2: EXPAND THE CART

- A)** Unfold the cart by expanding the cart bars and lock into place



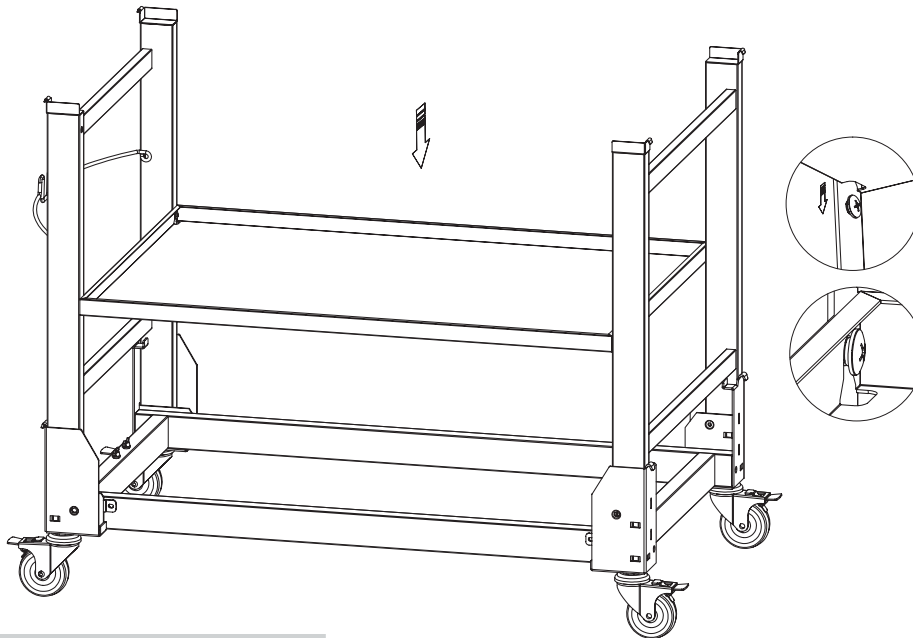
STEP 3: ATTACH CASTERS

- A)** Install four locking casters into each corner of the cart bottom by rotating into the socket.



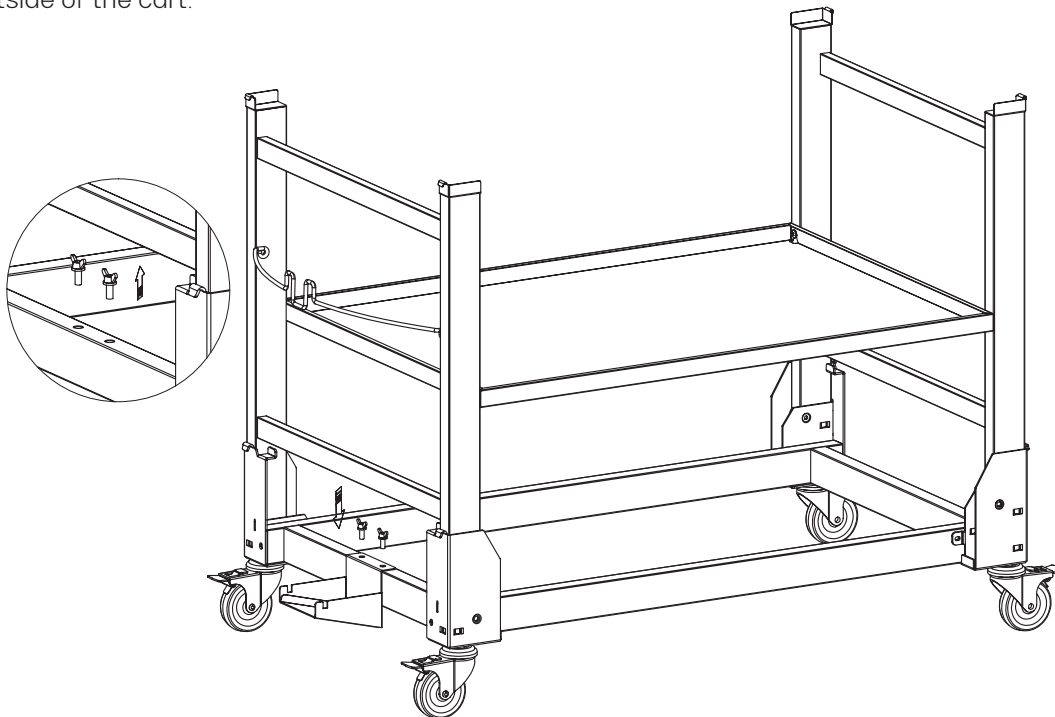
STEP 4: INSTALL CENTER SHELF

- A)** Insert shelf into position by aligning cutouts over screws and push into place.



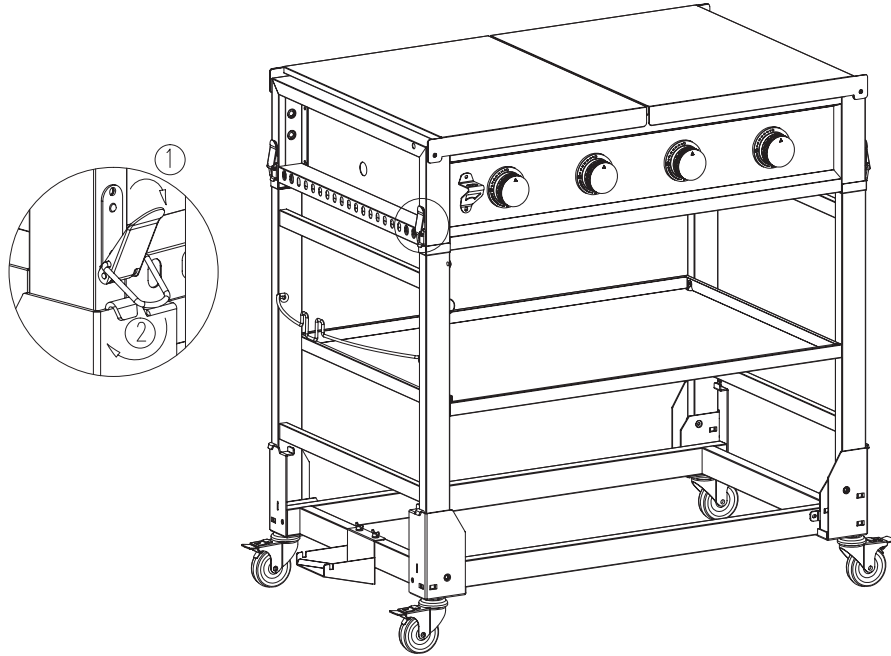
STEP 5: MOUNT GAS TANK BRACKET

- A)** Mount the gas tank bracket to the left side of the cart using two butterfly screws. Gas tank bracket should face the outside of the cart.



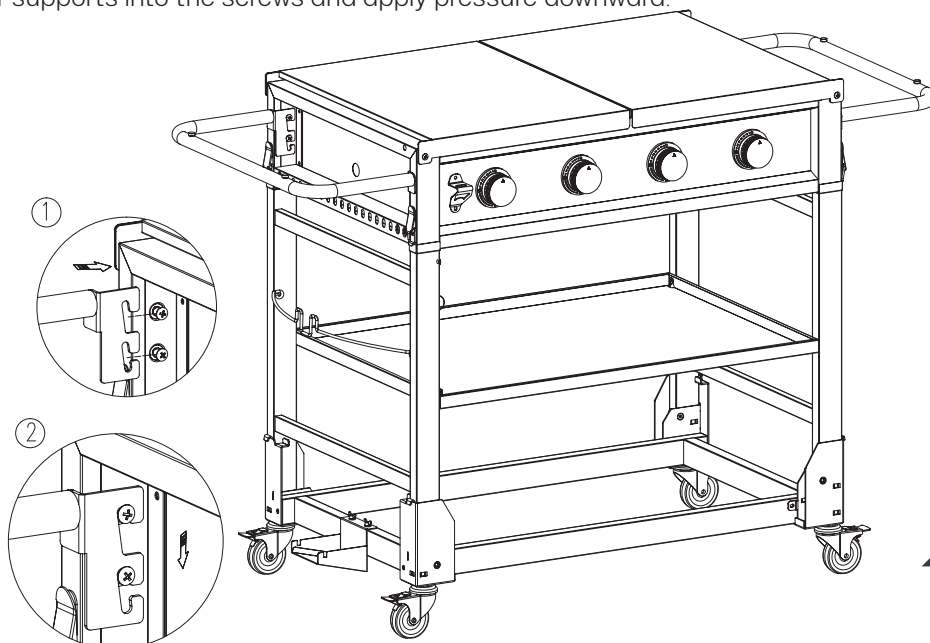
STEP 6: INSTALL THE BURNER BOX

- A)** Position the burner box next to the cart.
- B)** Lock the caster wheels.
- C)** With another person, lift the firebox onto the cart and align the four latches. Lock the four latches to secure the firebox to the cart.



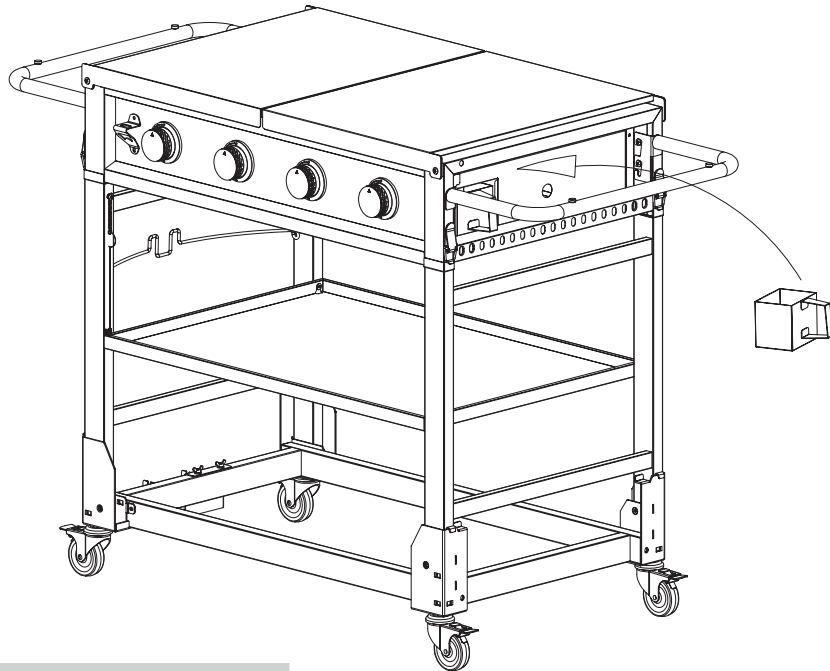
STEP 7: INSTALL SIDE SHELF SUPPORTS

- A)** Locate the shelf supports.
- B)** Line up the shelf support hooks with screw heads on the main cart.
- C)** Push shelf supports into the screws and apply pressure downward.



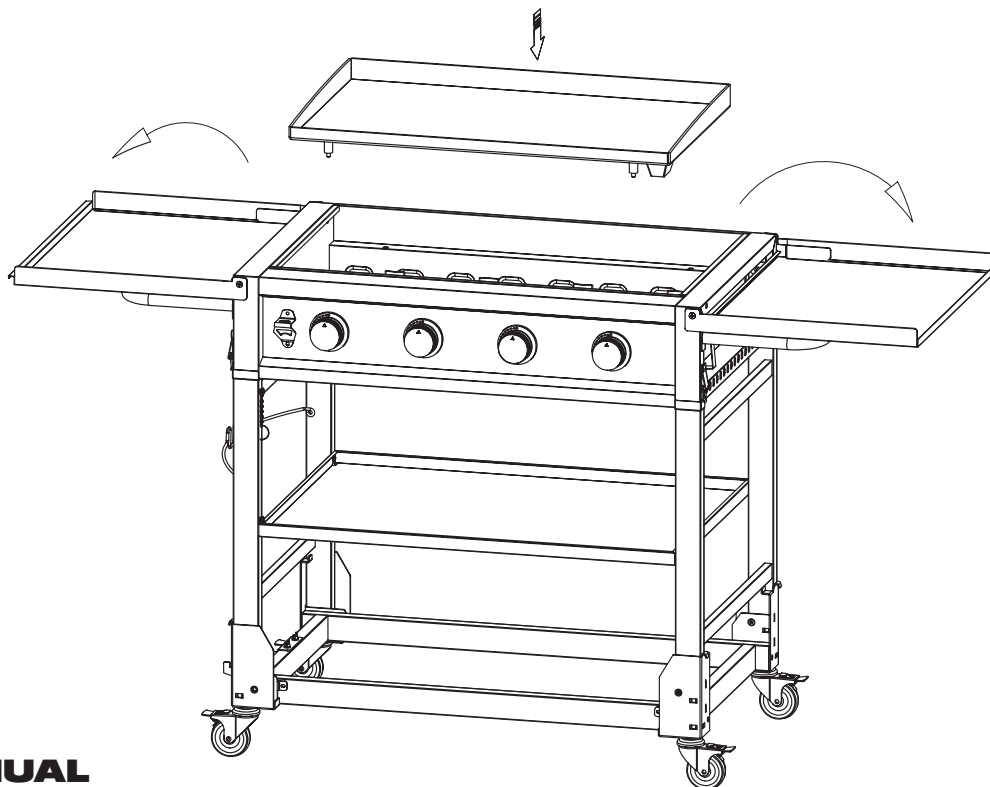
STEP 8: INSTALL GREASE CATCH

- A)** On the side of the griddle, insert the grease catch into the side of the firebox as shown.



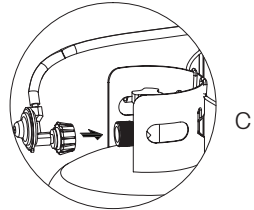
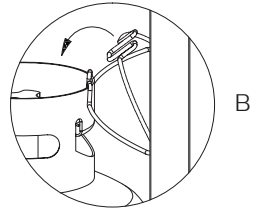
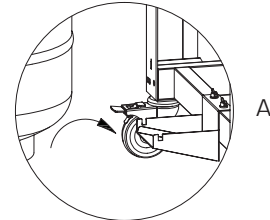
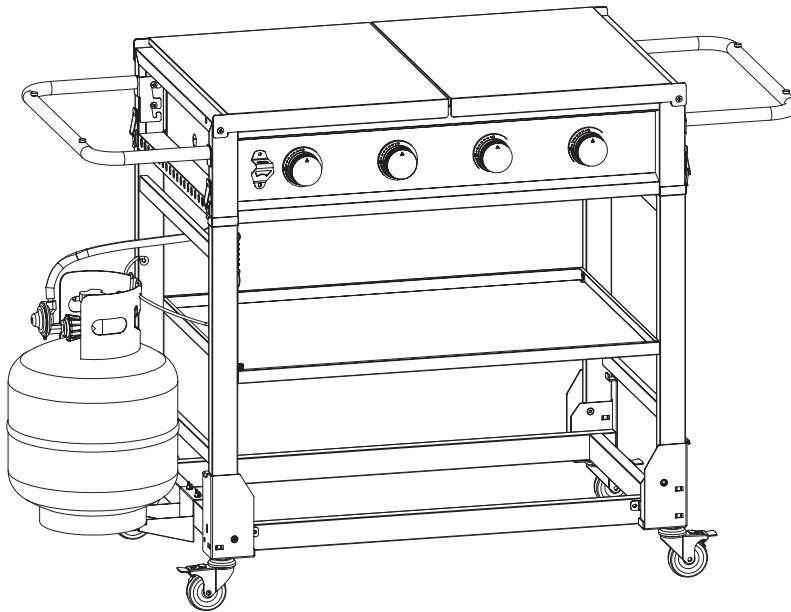
STEP 9: INSTALL GRIDDLE PLATE

- A)** Fold the griddle lid out onto the shelf supports. The lid doubles as side shelves for your griddle. Install the griddle plate into the burner box as shown.



STEP 10: CONNECT THE PROPANE TANK

- A)** From the side of the cart, place the foot ring of the tank into the gas tank bracket.
- B)** Attach the hook ring to the lip of the propane tank.
- C)** Attach the regulator hose to the propane tank.



YOU'RE FINISHED!

Enjoy good food, family, and friends with your TYTUS griddle. Your griddle is designed to be a high-quality, solid construction that will last for years to come.

For usage instructions, see "Using your grill" (**PAGE 16**).

USING YOUR GRIDDLE

Before lighting or using your griddle, familiarize yourself with the safety guidelines at the front of this manual. See "Important Safety Instructions" (**PAGE 4**).

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

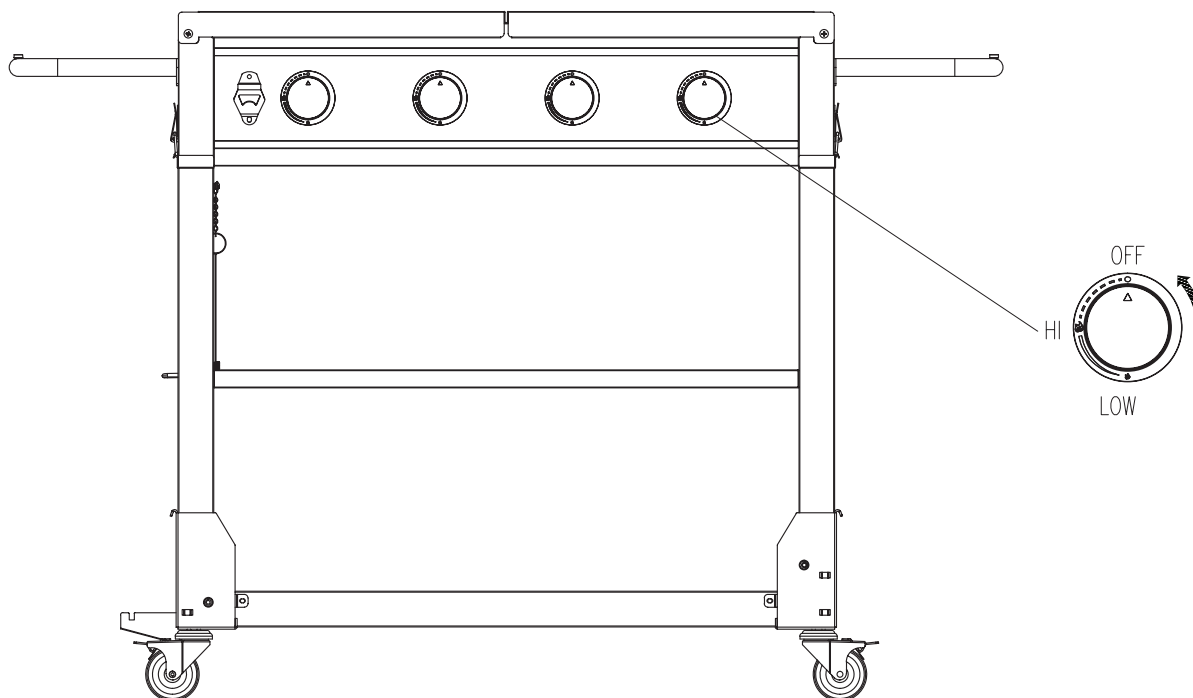
LIGHTING THE GRIDDLE

NOTE: If your griddle does not light properly, see "What should I do if my griddle won't light?" (**PAGE 24**).

MAIN GRIDDLE

1. Make sure that your propane gas tank is filled.
2. Make sure gas connections are tightened securely.
3. Open both griddle lids.
4. Set the control knobs to **OFF** and open the propane gas tank valve slowly until it's $\frac{1}{4}$ to $\frac{1}{2}$ open.
5. Push and turn the RIGHT control knob slowly to HI. Keep the control knob pushed in until the ignitor lights the burner.
6. If the burner does not light, turn the control knob to **OFF**, wait five minutes for gas to clear, then retry.
7. Adjust the control knobs to obtain your desired cooking temperature.

⚠ WARNING: Failure to open the griddle lid while lighting could result in a fire or explosion that could cause serious bodily injury, death, or property damage.



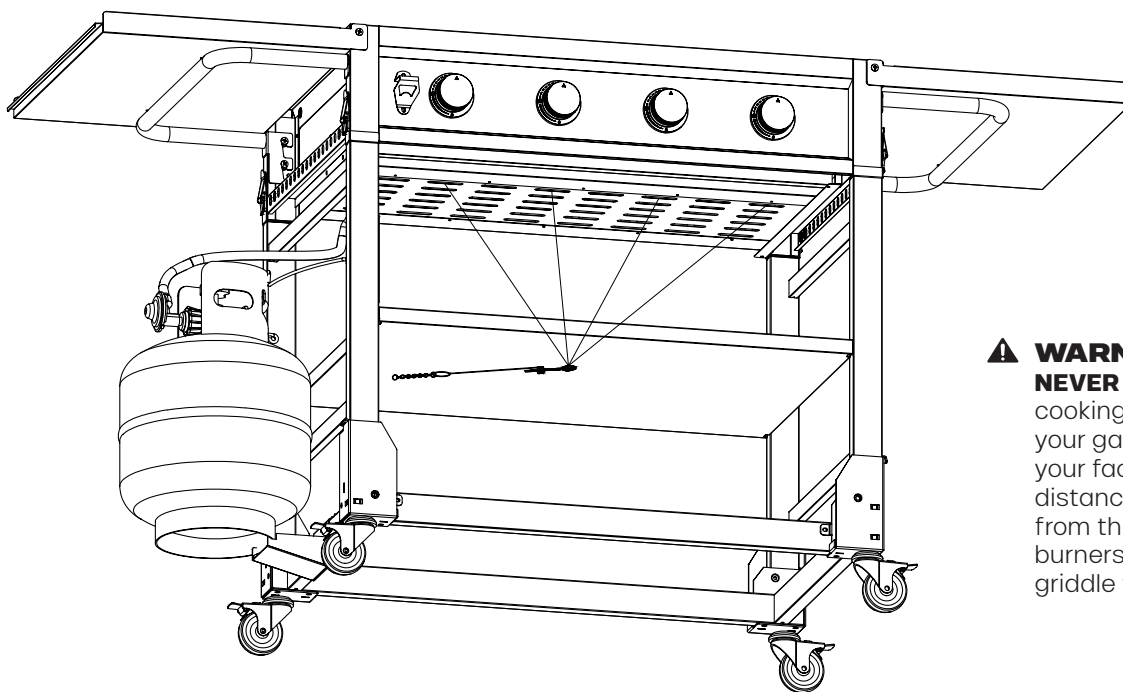
If the griddle doesn't light in five seconds, turn the burner control off, wait five minutes, and repeat the lighting procedure. If the griddle still does not light:

- A)** Turn the burner control and gas source OFF, and wait five minutes for the gas to clear.
- B)** Conduct a leak test of **ALL** gas connections and gas sources. See "Checking for Gas Leaks" (**PAGE 20**) for instructions. If no leaks are detected, wait five minutes for any gas to clear and repeat the lighting procedure.

NOTE: You may have to push and turn the control knob up to three or four times to light.

MANUALLY LIGHTING WITH A MATCH

- 1.** Insert a match into the manual lighting stick (included in the bag with this Owner's Manual).
- 2.** Make sure that your propane gas tank is filled.
- 3.** Make sure that the end of each burner tube is properly located over each valve orifice.
- 4.** Make sure that all gas connections are tightened securely.
- 5.** Open both griddle lids.
- 6.** Set the control knobs to OFF and open the propane gas tank until it's $\frac{1}{4}$ to $\frac{1}{2}$ open.
- 7.** Light the match, insert lighting stick through the lighting hole, then turn the nearest main burner control knob to the setting to release gas. The burner should light immediately.



⚠ WARNING:
NEVER lean over the cooking area while lighting your gas griddle. Keep your face and body a safe distance (at least 18 inches) from the lighting hole or burners when lighting your griddle with a match.

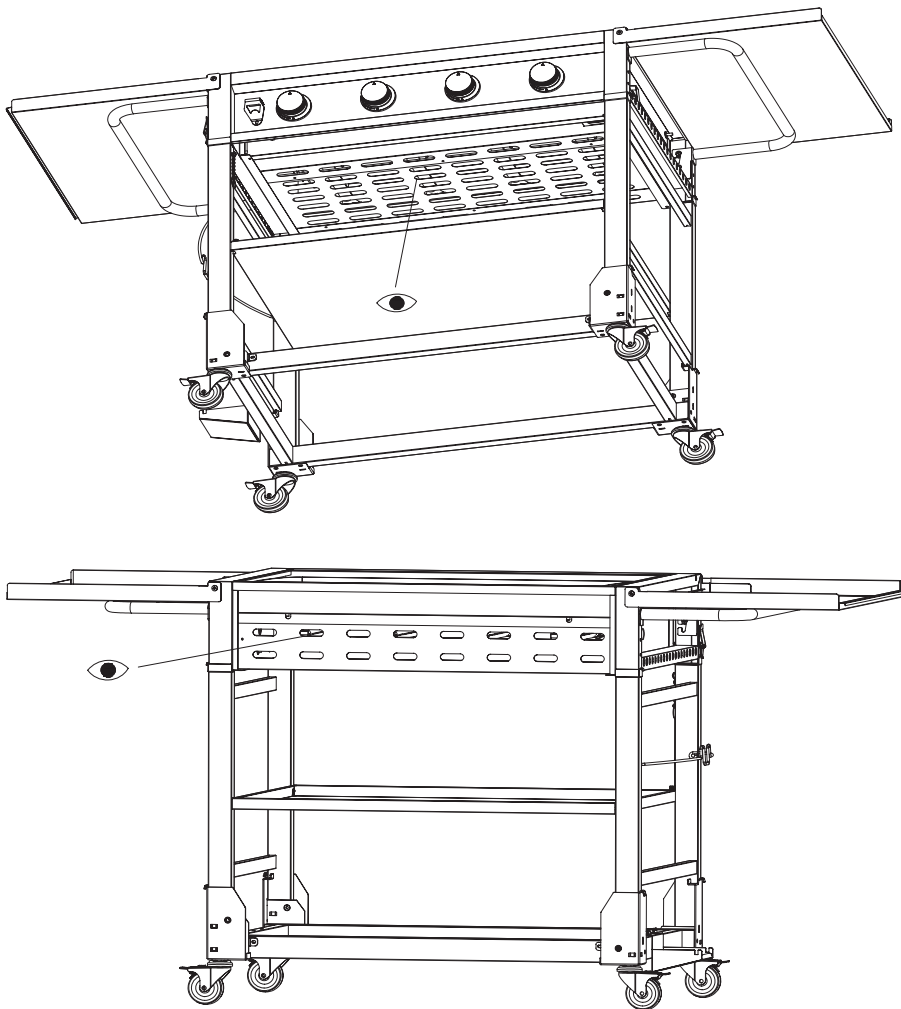
⚠ WARNING:

Should a **"FLASH-BACK"** fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off the gas supply to the griddle.
- Turn the control knobs to the OFF position.
- Put out any flame with a Class B fire extinguisher.
- Open the griddle lid.
- After the griddle has cooled down, clean the burner tubes and burners. See "Burner Tubes and Burner Ports" (**PAGE 22**) for instructions.

MONITORING FLAMES

You can monitor flames from under and/or behind the griddle burner box. See images below.



COOKING WITH YOUR GRIDDLE

FIRST USE CLEANING & BURN OFF

1. Clean the burner tubes to reduce the chance of flashback fire. See "Burner Tubes and Burner Ports" (**PAGE 22**) for instructions.
2. Use a damp cloth to remove residual adhesive and oils from the inside and outside of your new griddle.
3. Before using your griddle for the first time with food, it is important to complete a burn-off. Start the griddle and operate at a temperature of at least 350 degrees F for 30 minutes to burn-off the unit and rid it of any foreign matter.

SEASONING YOUR GRIDDLE

You must season your griddle to prevent food from sticking to the griddle and is important to achieving the best cooking results. This should be completed before first use and after any thorough cleaning.

You will need:


- Damp cloth
 - Cooking oil (flax seed oil works best)
 - Paper towels
 - Heat resistant gloves
 - Tongs
1. Start with a cool griddle surface. Use a damp cloth to wipe the surface of your griddle, removing any residual adhesive and oils. If you are re-seasoning your griddle, you will need to use a scraper to remove food debris.
 2. Set all burners to HIGH.
 3. Wait about ten minutes or until your griddle plate starts to darken.
 4. Add cooking oil across the surface of your griddle. Avoid using too much oil, as it can cause the surface to become sticky.
 5. Using your tongs, spread the oil evenly across the surface of your griddle with a wad of paper towels. Do not forget the corners and sides.
 6. Let the oil burn off. You will know the burn off is complete when the griddle surface stops smoking.
 7. Repeat this process two to three times.
 8. You may repeat the process as many times as necessary to achieve a solid black/blue color.

WARNING:

Your griddle will get very hot. **NEVER** lean over the cooking area while using your griddle. Do not touch cooking surfaces, griddle housing, lid, or any other parts while the griddle is in operation or until the griddle has cooled down after use. Failure to comply with these instructions may result in serious bodily injury.

CAUTION:

Operating your griddle on the HIGH setting for longer than five minutes may damage certain parts of your griddle. Do not leave your griddle unattended.

 **NOTE:** Temperature settings will vary with the amount of wind and temperature outside your home.

WARNING:

DO NOT line the bottom of the griddle housing with aluminum foil, sand, or any substance that will restrict the flow of grease into the grease draining tray and receptacle. Failure to comply with these instructions could result in a fire or explosion, which could cause serious bodily injury, death, or property damage.

CHECKING FOR GAS LEAKS

Before first use, at the beginning of each season, or every time your propane tank is changed, you must check for gas leaks.

⚠ WARNING:

Your griddle must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas-fired or electrical appliances. During the leak test, keep your griddle away from open flames or sparks.

Do not smoke when checking for gas leaks. Do not use an open flame to check for gas leaks.

1. Make a soap solution by mixing one part liquid detergent and one part water.

⚠ CAUTION:

Do not use household cleaning agents. Damage to gas assembly components can result.

2. Turn the griddle control knobs OFF.
3. Turn the gas on at the propane tank.
4. Apply the soap solution to all gas connections. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

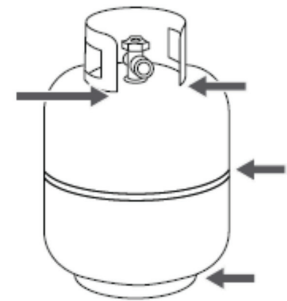
If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect the fuel line from your griddle, and call the TYTUS Customer Support at 855-969-5185, or your gas supplier for repair assistance.

5. Brush soapy solution onto propane tank in the areas indicated by the arrows, and look for growing bubbles on your propane tank.

⚠ WARNING:

A strong gas smell, or the hissing sound of gas indicates a serious problem with your griddle or the propane gas tank. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off the gas supply to the griddle.
- Turn the control knobs to the OFF position.
- Put out any flame with a fire extinguisher.
- Open the griddle lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you cannot extinguish, call your fire department. Do not call near the propane tank because your telephone is an electrical device and could create a spark resulting in fire and/or explosion.



NOTE: The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the griddle. If the humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new propane gas tank is connected to your griddle. For help call the Customer Service Helpline for assistance.

PURGING AIR FROM THE GAS LINE/ RESETTING THE REGULATOR

1. Turn the control knobs OFF.
2. Turn off the gas at the tank valve.
3. Disconnect the regulator from propane tank.
4. Let the gas line and regulator stand for five minutes to allow air to purge.
5. Reconnect the regulator to the propane tank.
6. Turn the tank valve on **SLOWLY** 1/4 of a turn.
7. Open the griddle lid.
8. Push and turn the left main burner control knob to HI.

NOTE: This procedure should be done every time a new propane gas tank is connected to your griddle.

⚠ WARNING:
Should a **"FLASH-BACK"** fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off the gas supply to the griddle.
- Turn the control knobs to the OFF position.
- Put out any flame with a Class B fire extinguisher.
- Open the griddle lid.

After the griddle has cooled down, clean the burner tubes and burners. See "Burner Tubes and Burner Ports" (**PAGE 22**) for instructions.

⚠ WARNING:
If ignition does not occur in five seconds, turn the control knob(s) and gas source OFF and conduct a leak test as explained in "Checking for Gas Leaks" (**PAGE 20**). If no leaks are detected, wait five minutes for any gas to clear and repeat the lighting procedure.

DISASSEMBLING YOUR GRIDDLE

Your griddle can quickly and easily be collapsed for storage and easy transportation. To fold down and securely store your griddle, simply follow the assembly instructions in reverse. Here's a quick summary:

- A)** Remove the side shelf support bars. With another person, lift the griddle burner box from the cart and place on the ground.
- B)** Remove the center shelf.
- C)** Collapse the cart sides.
- D)** With another person, lift the griddle burner box from the ground and place on the base of the cart. Secure the four burner box latches to the cart.

CLEANING AND MAINTAINING YOUR GRIDDLE

⚠ WARNING:

- Always wear protective gloves and safety glasses when cleaning your grill.
- Turn off the gas supply at the source and disconnect the unit before servicing. To avoid the possibility of burns, cleaning and maintenance should be done only when the griddle is cool and off.

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

Proper care and maintenance will keep your griddle in top condition and prolong its life.

Never use abrasive cleaners, scrubbers, or stiff wire brushes of any type on your grill. Use a heat resistant stainless steel cleaner and rub or wipe in the direction of the stainless steel grain or polish lines. Do not polish against the grain. Use a mild soapy solution for non-stainless steel parts.

GREASE CUP

To reduce the chance of fire, the grease collection cup should be inspected before each use. Remove grease (a plastic spatula works well) and wash the grease cup with a mild soap and warm water solution.

⚠ WARNING:

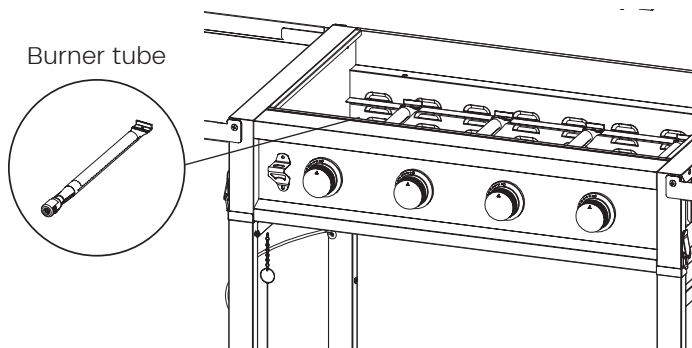
Grease can get very hot. Always handle the grease tray with a flame retardant BBQ mitt. Before removing the cup, always be sure that the griddle has properly cooled. Be aware that the tray does contain grease and be extremely careful when removing the tray to prevent spillage. Failure to follow these instructions could cause serious bodily injury or property damage.

EXTERIOR POWDER COATED SURFACES

Wipe your griddle down after each use. Use warm soapy water to cut the grease. Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on powder coated surfaces.

BURNER TUBES AND BURNER PORTS

To reduce the chance of a flashback fire you must clean the burner tubes before initial use, at least once a month in the summer and fall (whenever spiders are active in your area), and if your griddle has not been used for an extended period of time.



1. Turn all the control knobs to OFF.
2. Turn the propane tank valve off.
3. Detach the gas line from your griddle or propane tank.
4. Remove the cooking grates, flame tamers, and grease trays from your grill.
5. Remove the cotter pin from the rear of each burner.
6. Carefully lift each burner up and away from the gas valve orifice.
7. Clean the burner tubes with one of these three cleaning methods:
 - Bend a stiff wire (a lightweight coat hanger works well) into a small hook, then run the hook through the burner tube and inside the burner several times to remove any debris.

TIP: Routine cleaning to remove dirt, grease, and oils will help prevent discoloration.

CONTINUED »

- Run a burner cleaning brush (or bottle brush with a flexible handle) through the burner tube and inside the burner several times, removing any debris.
 - Use an air hose to force air through each burner tube. The forced air should blow debris through the burner and out the ports.
1. Use an air hose to force air through each burner tube. The forced air should blow debris through the burner and out the ports.
 2. Inspect each burner for damage (cracks or holes). If damage is found, order and install a new burner. After installation, make sure that the gas valves are correctly placed inside the ends of the burner tubes, and check the position of your spark electrode.

⚠ WARNING:

The location of the burner tube with respect to the orifice is vital for safe operation. Make sure that each gas valve is inside a burner tube before using your grill. If the gas valve is not inside the burner tube, lighting the burner may cause an explosion or a fire.

ANNUAL CLEANING

Use a cleaning brush to clean the interior griddle box, burners, and grease container. Never use a wire brush or metal scraper on the porcelain coated or powder coated parts as it can scratch or chip the finish and promote rusting. With the control knobs OFF, turn the propane tank valve off, and detach the gas line from your griddle to your propane tank. Remove and clean the burners, griddle plate, and grease cup. Gently clean the inside of the griddle burner box, taking care not to damage the gas valves. Replace the burners and griddle plate, before reconnecting the gas source, lighting the griddle, and observing the burner flame to make sure it is operating correctly.

⚠ WARNING:

Accumulation of grease can cause a fire hazard.

- Barbecue sauce and salt can be corrosive and will cause rapid deterioration of griddle components unless cleaned regularly.

FREQUENTLY ASKED QUESTIONS

WHAT SHOULD I DO IF MY GRIDDLE WON'T LIGHT?

- Turn the gas off at its source, then turn the control knobs OFF. Wait at least five minutes for gas to clear, then retry.
- Check your gas supply and connections.
- Repeat the lighting procedure. If your griddle still fails to operate, turn the gas off at its source, turn the control knobs to OFF, then check the following:
- The burner tubes may be misaligned with the orifices. Reposition the burner tubes over the orifices.
- There may be an obstruction in the gas line orifice. Remove the fuel line from the griddle. Open the gas supply for one second to clear any obstruction from the fuel line. Close off the gas supply at its source and reconnect the fuel line to the griddle.

⚠ WARNING: Do not smoke while clearing the gas line

- Check for a plugged gas valve orifice. Remove the cotter pin at the rear of each burner, then carefully lift each burner up and away from the gas valve orifice. Remove the orifice from the gas valve, and gently clear any obstruction with a fine wire. Reinstall all orifices, burners, screws, and cooking components.
- If you suspect an obstruction in the gas valves or manifold, call the TYTUS Customer Support at **(855) 969-5185**.
- Check for obstructions in the burner tubes. See "Burner Tubes and Burner Ports" **(PAGE 22)** for cleaning instructions.
- Make sure that the igniter is aligned correctly with the burner. The gap between the spark electrode tip and spark receiver should be approximately 3/16" wide. Adjust if necessary. With the gas supply closed and all control knobs set to OFF, press the electric igniter cap, and watch for the presence of a spark at the end of the electrode.
- Inspect the igniter junction box found behind the control panel. Connect loose electric wires to the junction box, and then try to light the griddle.
- If the griddle still does not light, you may need to purge air from the gas line or reset the regulator excess gas flow device.

HOW DO I PURGE AIR FROM MY GAS LINE AND/OR RESET THE REGULATOR EXCESS GAS FLOW DEVICE?


See "Purging Air from the Gas Line/Reset the Regulator" **(PAGE 21)** for instructions.

CAN I CONVERT MY GRIDDLE FROM PROPANE TO NATURAL GAS?

Yes, Fresno Series models can be converted from propane to natural gas. Visit TYTUSGrills.com to learn more about our Natural Gas Conversion Kit.

WHY DOESN'T THE HOSE AND REGULATOR SUPPLIED WITH MY GRIDDLE FIT THE OLDER PROPANE TANK I'VE USED FOR YEARS?

U.S. Government regulates gas appliances and propane gas tanks. When regulations are changed, propane gas tank fittings are altered to ensure compliance. If your propane gas tank does not fit the hose and regulator supplied with your new griddle, the tank is outdated and must be replaced.

 **NOTE:** Effective April 1, 2002, all propane gas tanks sold must include an Overfill Protection Device (OPD). This internal device prevents the propane gas tank from being overfilled. Tanks without an OPD valve can not be refilled.

ARE THE SERIAL AND MODEL NUMBERS OF MY GRIDDLE LISTED SOMEWHERE FOR FUTURE REFERENCE?

The model and serial numbers are listed on a silver label on the main cart door.

WHAT CAUSES GRIDDLE PARTS TO RUST, AND WHAT EFFECT DOES IT HAVE ON MY GRILL?

Rusting is a natural oxidation process and will not affect the short-term performance of your griddle.

To slow the rusting process on cooking grids, grease the grates before and after each use. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each grate. We do not suggest spray-type oils unless they are specified for high-temperature cooking. If your cooking grates are porcelain coated, be sure to coat the entire cooking surface, including the edges and any areas with chipped porcelain.

Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. Stainless steel can corrode, rust, and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your griddle if you use steel wool or stiff wire brushes to clean the griddle instead of non-abrasive cloth, sponge, or nylon cleaning tools. In coastal areas, rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine-based solutions used for household and pool cleaning can also cause corrosion to stainless steel.

Weathering, extreme heat, smoke from cooking, and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearances of stainless steel, they do not affect the integrity of the steel or the performance of the griddle. To help maintain the finish of your griddle, clean your griddle after each use.

WHY WON'T MY GRIDDLE LIGHT PROPERLY?

- Always light the burner farthest from the fuel source first. This draws gas across the manifold and helps prevent air pockets that obstruct gas flow.
- Check your propane gas supply. An empty propane gas tank weighs about 20 pounds. A full tank weighs about 40 pounds.
- Make sure that all gas connections are secure.
- Reposition the igniter.
- Make sure that the end of each burner tube is properly located over each gas valve orifice.
- There may be an obstruction in the gas line orifice. Remove the fuel line from the griddle. Open the gas supply for one

second to clear any obstruction from fuel line. Close off the gas supply at its source and reconnect fuel line to the griddle.

- If an obstruction is suspected in the orifice or gas valves, call the TYTUS Support Center.

⚠ WARNING: Do not smoke while clearing the gas line.

⚠ WARNING: Always wear protective gloves and safety glasses when cleaning your griddle.

Turn off the gas supply at the source and disconnect the unit before servicing. To avoid the possibility of burns, maintenance should be done only when the griddle is cool and off.

- You need to purge air from the gas line or reset the regulator excess gas flow device. See "How do I purge air from my gas line and/or reset the regulator excess gas flow device?" (**PAGE 21**) for instructions.
- Opening the tank valve all the way or too quickly triggers the regulator's safety device to shut down gas flow, which prevents excessive gas flow to your griddle. Lighting the burner farthest from the fuel source every time will help eliminate air pockets in the manifold.

SOMETIMES I HEAR A HUMMING SOUND COMING FROM THE REGULATOR. WHAT CAUSES THIS?

The humming sound is gas flowing through the regulator. A low volume of sound is normal and will not interfere with the operation of your griddle. If the humming sound is loud and excessive you need to purge air from the gas line or reset the regulator excess gas flow device. See "How do I purge air from my gas line and/or reset the regulator excess gas flow device?" (**PAGE 33**) for instructions.

HOW AND WHEN DO I CLEAN THE INTERIOR COOKING COMPONENTS OF MY GRILL?

See "Cleaning and Maintaining your Grill" (**PAGE 21**) for instructions on cleaning and maintaining your griddle.

WHAT CAUSES STEEL TO DISCOLOR?

Weathering, extreme heat, smoke from cooking, and machine oils used in the manufacturing process of steel can cause steel to turn tan in color. Although there are many factors which can affect the surface appearances of steel, they do not affect the integrity of the steel or the performance of the griddle. To help maintain the finish of steel, clean your griddle after each use.

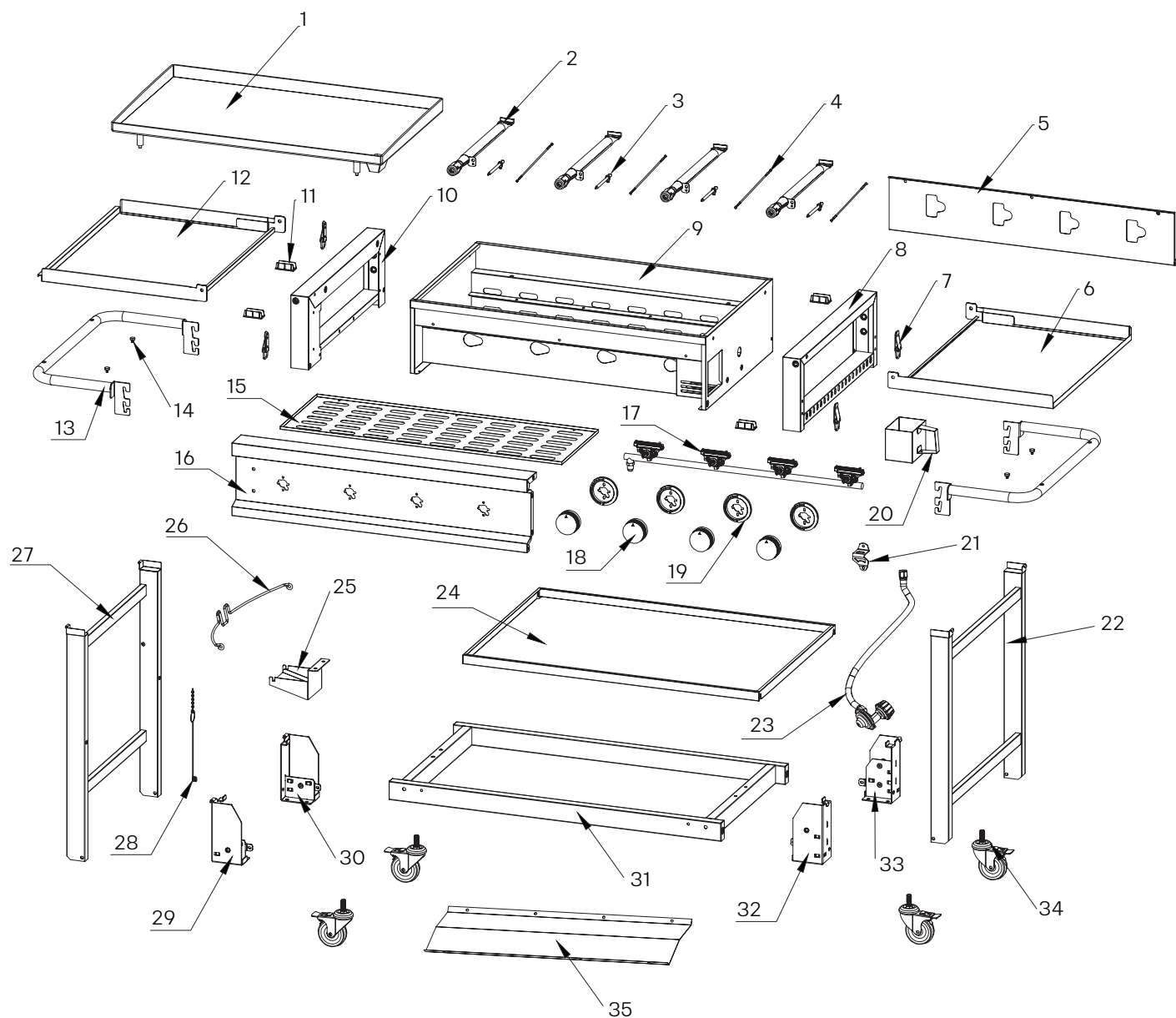
IS IT NECESSARY TO USE A PROTECTIVE COVER ON MY GRILL?

To prevent premature rusting of your griddle and its components, cover your griddle when it is exposed to the elements. Always make sure that your griddle is completely dry before covering it to prevent moisture buildup.

When storing your griddle inside, do not cover your griddle with any type of cover as moisture will be trapped under the cover, causing premature rusting.

Visit TYTUSGrills.com to purchase a fitted TYTUS Freestanding or Island Griddle Cover.

GRIDDLE PARTS DIAGRAM



GRIDDLE PARTS LIST

MANUAL PART #	DESCRIPTION	QTY PER UNIT	PART NUMBER
1	Griddle plate	1	TFR-GRD-001
2	Burner	4	TFR-GRD-002
3	Burner electrode	4	TFR-GRD-003
4	Ignition wire	4	TFR-GRD-004
5	Heat shield panel	1	TFR-GRD-005
6	Right side shelf	1	TFR-GRD-006
7	Clasp	4	TFR-GRD-007
8	Body side panel right	1	TFR-GRD-008
9	Body	1	TFR-GRD-009
10	Body side panel left	1	TFR-GRD-010
11	Bottom pad	4	TFR-GRD-011
12	Left side shelf	1	TFR-GRD-012
13	Side shelf support handle	2	TFR-GRD-013
14	Protective pad	4	TFR-GRD-014
15	Body air plate	1	TFR-GRD-015
16	Control panel	1	TFR-GRD-016
17	Manifold tube	1	TFR-GRD-017
18	Control knob	4	TFR-GRD-018
19	Knob seat	4	TFR-GRD-019
20	Grease cup	1	TFR-GRD-020
21	Bottle opener	1	TFR-GRD-021
22	Right leg	1	TFR-GRD-022
23	Regulator with hose assembly	1	TFR-GRD-023
24	Center shelf	1	TFR-GRD-024
25	Gas tank bracket	1	TFR-GRD-025
26	Gas tank hook	1	TFR-GRD-026
27	Left leg	1	TFR-GRD-027
28	Match holder	1	TFR-GRD-028
29	Left front leg connector	1	TFR-GRD-029
30	Left rear leg connector	1	TFR-GRD-030
31	Leg support tube	1	TFR-GRD-031
32	Right front leg connector	1	TFR-GRD-032
33	Right rear leg connector	1	TFR-GRD-033
34	Locking caster wheel	4	TFR-GRD-034
35	Flame tamer	1	TFR-GRD-035

NOTES:

WARRANTY

MODEL NUMBERS: TDT-071-0101, TDT-471-0101

(the "Products" or "Product" when referencing a singular product herein).

TYTUS Grills, LLC ("TYTUS") warrants the Products identified above to be free from defects in material and workmanship, for the specific Warranty Periods set forth below for specific parts or components of the Products, under proper use, maintenance, and care according to the owner's manual, warnings, and instructions accompanying the Products:

WARRANTY PERIODS:

PARTS OR COMPONENTS COVERED:	TIME PERIOD COVERED:
Stainless Steel Burners	5 years from the date of the original customer purchase*
Porcelain-enameled Cast Iron Cooking Grates	3 years from the date of the original customer purchase*
Powder-coated and Porcelain-coated parts of the Product	1 year from the date of the original customer purchase*
All other parts of the Products not specified above (excluding spare parts discussed below)	1 year from the date of the original customer purchase*
Any spare parts provided by TYTUS for use in any of the Products, and any replacement parts used in a repair performed by an authorized TYTUS dealer.	90 days from the date the spare or replacement part is first shipped to the customer, or the date the part is incorporated into the Product by an authorized TYTUS dealer, whichever comes first.*

*** PLEASE NOTE** – Proof of purchase evidencing the date of the original customer purchase, or the date of the spare part shipment or incorporation into the Product if applicable, is **REQUIRED** for all warranty service. The express warranty set forth herein (the "Warranty") is subject to all terms set forth herein below.

1. WARRANTY SERVICE (PARTS, LABOR AND/OR REPLACEMENT): During the Warranty Periods set forth above, if the parts or components covered by each respective Warranty Period are determined by TYTUS or a TYTUS authorized customer service provider to be defective in material or workmanship, TYTUS will, at its sole discretion and option: (i) repair the defective part or component at no charge to the original customer, (ii) replace the defective part or component with a new or refurbished part of similar or better quality, at no charge to the original customer, or (iii) refund the original, documented purchase price of the Product (excluding tax) to the original customer upon return of the defective Product as directed by TYTUS. After the applicable Warranty Period, the customer must pay for all parts, shipping and handling, labor, and replacement costs associated with the Product or any part or component thereof, regardless of any defects in the Product or any part or component thereof.

A) SHIPPING COSTS: Notwithstanding the foregoing, the customer is responsible for any shipping or transportation charges incurred to ship or otherwise deliver the Product or part(s) to TYTUS or a TYTUS authorized service provider for diagnosis, repair or replacement during or after the Warranty Periods. The customer shall not return the Product or any part or component thereof to TYTUS without TYTUS's prior written consent. TYTUS recommends that the customer insure the Product or any part or component for its full replacement cost when shipping.

B) TIMING AND PROCEDURE: Before Warranty service can commence, the original customer purchaser must contact TYTUS for problem determination and service procedures. Proof of purchase in the form of a bill of sale or receipted invoice, evidencing that the Product is within the Warranty Period, **MUST** be presented to a TYTUS authorized customer service provider in order to obtain the requested service. Please call the Toll Free Customer Service Line at (952) 807-9690 to obtain Warranty Service and Troubleshooting information. Please have your model and serial number available, along with your date of purchase of the Product. You can also visit us online

at: www.tytusgrills.com. The customer shall not return the Product or any part or component thereof to TYTUS without TYTUS's prior written consent. at: www.TYTUSgrills.com. The customer shall not return the Product or any part or component thereof to TYTUS without TYTUS's prior written consent.

2. EXCLUSIONS AND LIMITATIONS TO WARRANTY SERVICE

This Warranty covers manufacturing defects in materials and workmanship encountered in the normal, non-commercial use of the Product, and does not cover (a) damage or failure caused by or attributable to Product abuse or misuse, failure to follow instructions, improper installation or maintenance, alteration, accident, high cooking temperatures, outdoor humidity, outdoor temperature, chlorine, fertilizers, lawn pesticides, or chemical exposure; (b) improper or incorrectly performed repairs by non-authorized service facilities; (c) onsite customer instruction or adjustments, and any costs related to service calls to your home; (d) transportation, shipping, delivery, pickup, insurance, installation, or set-up costs; (e) costs of product removal, transportation, or reinstallation costs; (f) ordinary wear and tear, cosmetic damage, or damage due to acts of nature, including but not limited to, water, floods, wind, storm, tornado, earthquake, or fire, or due to damage caused by extraordinary impact events, such as dropping or crushing; (g) commercial use of the Product, or use of the Product for anything other than single-family household or residential use; (h) modification of the Product or any part of the Product; or (i) any food loss due to Product failure or difficulties in operating the Product.

This Warranty applies to the original customer only and does not cover Products sold AS IS or WITH ALL FAULTS. The Warranty is invalid if the factory-applied serial number has been altered or removed from the Product. This Warranty is valid only in the United States and Canada, and only applies to products purchased and serviced in the United States and Canada. All replaced parts and Products, and Products on which a refund is made, become the property of TYTUS. The addition of equipment or features to the Product that are not manufactured or recommended by TYTUS could affect the intended function of the Product, and therefore may void the Warranty. Furthermore, the exposure of the Product to chemicals, heat, cold, humidity, or other elements can affect the Product components, and therefore, the Warranty does not cover discoloration, fading, cosmetic changes, rust, or any damages or failure related to any such items. The Warranty is contingent upon the proper use, maintenance, and care of the Product. The Warranty may be void if the Product has been used in a manner contradictory to, or in violation of, the terms of the user's manual, warnings, or instructions accompanying the Product.

This Warranty is made in lieu of and supersedes all other warranties or conditions of merchantability or fitness for a particular purpose or general use, whether express, implied, collateral, statutory, or provided by common law, the Uniform Commercial Code, or otherwise. TYTUS further disclaims all warranties after the end of the Warranty Period defined above. No other express warranty or guaranty given by any other person, firm, or entity with respect to the Product shall be binding on TYTUS. Repair, replacement, or refund of the original purchase price, at TYTUS's sole discretion, are the exclusive remedies of the customer. TYTUS shall not be liable for any incidental or consequential damages caused by the use, misuse or inability to use the Product. These include but are not limited to any damages in the form of lost profits, loss of use, legal fees, economic loss, personal injuries, or any other damages caused by circumstances beyond the control of TYTUS. Notwithstanding the foregoing, TYTUS's aggregate liability to any customer shall not exceed the purchase price of the Product. This Warranty shall not extend to anyone other than the original customer who purchased the Product, and is not transferrable. No person is authorized to alter, extend, or waive the Warranty of TYTUS.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on warranties, so the above limitations or exclusions may not apply to you. This Warranty gives you specific rights, and you may have other rights, which vary from state to state. The exclusions and limitations to the Warranty apply to the maximum extent permitted by law and unless restricted or prohibited by law. Where any term of this Warranty is prohibited by applicable law, it shall be null and void, but the remainder of this Warranty shall remain in effect.

PLEASE DIRECT ALL CORRESPONDENCE TO:

TYTUS Grills, LLC
support@tytusgrills.com
(855) 969-5185
www.tytusgrills.com

PLEASE CONTACT TYTUS CUSTOMER SUPPORT TO CONFIRM
PRODUCT RETURN ADDRESS AND PROCEDURES FOR WARRANTY.

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YOUR
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