

CAPITAL GRIDDLE



OWNER'S MANUAL

Model: 7800 series
PART #: D-7810
PART #: D-7820
PART #: D-7830

FOR YOUR SAFETY

DANGER

If you smell gas:

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

Failure to follow these instructions, could result in a fire or explosion, which could cause property damage, personal injury, or death.

DANGER

- Never leave this appliance unattended.
- Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas OFF.
- Heated liquids remain at scalding temperatures long after the cooking process. Never touch the cooking appliance until liquids have cooled to 115°F (45°C) or less.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish any oil or grease fire with water.

Failure to follow these instructions, could result in fire, explosion, or burn hazard which could cause property damage, personal injury, or death.

WARNING

Do not store or use gasoline, or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using this appliance.

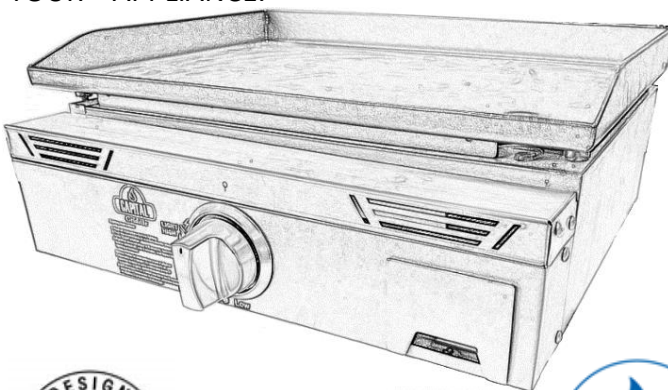
Follow all warnings and instructions when using this appliance.

Keep this manual for future reference.

The installation of this appliance must conform with state or other codes, or, in the absence of such codes, with either the National Fuel Gas Code, ANSI Z223.1 / NFPA 54, or the Standard for Recreational Vehicles, ANSI A/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

IMPORTANT

INSTALLER / OWNER: THESE WARNINGS AND INSTRUCTIONS ARE TO BE LEFT WITH THE END USER OF THE APPLIANCE. RETAIN THESE INSTRUCTIONS AND WARRANTY INFORMATION FOR FUTURE REFERENCE. ALL TECHNICAL & WARRANTY QUESTIONS SHOULD BE DIRECTED TO THE COMPANY LISTED ON THE WARRANTY OR RATING PLATE WHICH CAME WITH/ON YOUR APPLIANCE.



FOR OUTDOOR USE ONLY!

CERTIFIED UNDER:
ANSI Z21.89-2017/CSA 1.18-2017

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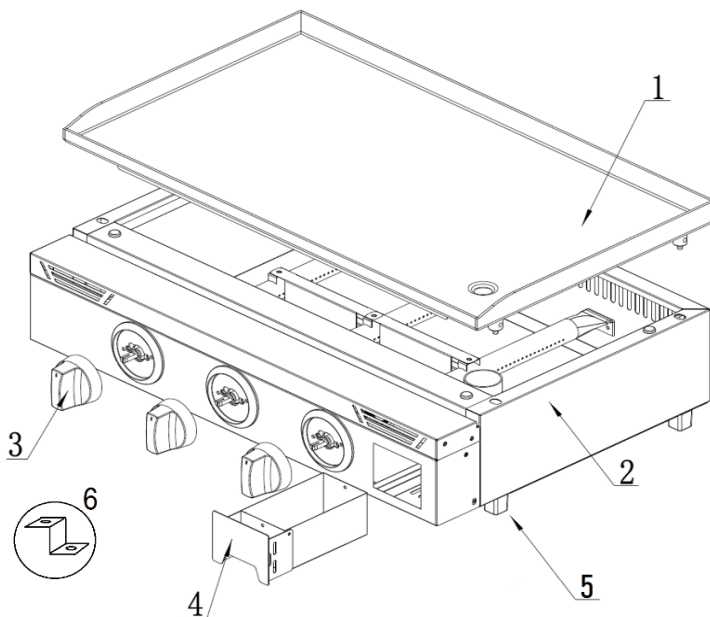
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GRIDDLE CONTENTS

KEY	PART NO.	DESCRIPTION	QTY
1	D-7810PLT	1Burner	1
	D-7820PLT	2B GRIDDLE PLATE	
	D-7830PLT	3B	
2	D-7810BDY	1B	1
	D-7820BDY	2B BASE UNIT	2
	D-7830BDY	3B	3
3	D-7800P5	1B CONTROL KNOBS	1
		2B	2
		3B	3
4	D-7800P6	OIL DRIP BOX	1
5	D-7800P7	BUMPER FEET	4
6	D-780098	MOUNTING BRACKET W/SCREWS	4

CAPITAL GRIDDLES

1, 2 & 3 BURNER MODELS



IMPORTANT SAFETY INFORMATION



Review this information prior to use.

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout this manual.

! DANGER

Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

! WARNING

Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

! CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

! WARNING

CALIFORNIA PROPOSITION 65 WARNING

This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. (California law requires this warning be given to customers in the state of California).

For more information visit:
<https://www.p65warnings.ca.gov/>

WARNING

- This appliance shall be used outdoors only, and shall not be used in a building, garage, or any other enclosed area.
- This appliance is not intended to be installed in or on a boat.
- This appliance shall not be used on or under any apartment or condominium balcony or deck.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- In the event of an oil or grease fire, do not attempt to extinguish with water. Immediately call the fire department. A type BC or ABC fire extinguisher may, in some circumstances, contain fire.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- This appliance is not intended for and should never be used as a heater. This appliance is not intended for frying turkeys.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything on cooking vessel while the appliance is in operation.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.
- Not intended for commercial use.

INSTALLATION SAFETY PRECAUTIONS

- The Capital griddle 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, National Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable
- The Capital griddle is not for use inside RVs or on boats.
- Capital griddles are safety certified for use in the United States and Canada. Do not modify for use in any other location. Modification will result in a safety hazard.
- Replacement pressure regulators must be those specified by the appliance manufacturer.

GENERAL PRECAUTIONS



WARNING

It is the consumer's responsibility to see that the Capital griddle is properly assembled, installed and maintained. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

- 1 Never use any Capital griddle indoors. Must be used outdoors only.
- 2 If the end user chooses to use the griddle apart from an RV, they must use an approved regulator proper for use with this appliance. Please see the parts section for the proper regulator specifications, or contact customer service to purchase one.
- 3 The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psi (3.5 kPa).
- 4 The 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 pressure equal to or less than 1/2 psi (3.5kPa).
- 5 Before each use of this appliance, perform a visual inspection of the gas hose from the tank connection to the orifice for any wear, breaks, leaks, cracks, cuts or intrusions. Should any abnormalities be found, replace hose prior to operation.
- 6 KEEP THE FUEL SUPPLY HOSE AWAY FROM ANY HEATED SURFACE(S).
- 7 In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.

CAUTION

- Some parts may contain sharp edges, especially as noted in these instructions. Wear protective gloves if necessary.
- For residential use only. Do not use for commercial cooking.

If you have read and understand all safety information, warnings and precautions, please proceed to the next page for assembly & installation instructions regarding your particular model/part#.

MODEL 7800 - PERMANENTLY INSTALLED CAPITAL GRIDDLE ASSEMBLY and INSTALLATION INSTRUCTIONS



! WARNING

Do not use this appliance under extended awnings. Failure to comply could result in a fire or personal injury.

The Capital Griddle must be installed on the opposite side from the fuel distribution/dispensing system of the recreational vehicle.

This appliance shall not be located, or used, under overhead, un-protected, combustible construction. When unit is in storage (travel) position, ensure all low pressure propane gas system precautions are in place and all propane gas shut-off valves are in the OFF position.

! CAUTION

BEFORE YOU BEGIN INSTALLATION

The Capital brand griddle is designed for installation using telescoping drawer slides. Slides are **NOT** supplied with this appliance. Specifications for drawer slides **MUST** accommodate the recommended minimum clearance to combustible constructions when fully extended in locked position. Drawer slides need to be rated for a minimum capacity (per pair) of 50 lbs (22.6kg).

1 BURNER	6.0" from sides 6.0" from back
2 BURNER	7.0" from sides 10.0" from back
3 BURNER	8.0" from sides 14.0" from back

NOTE! If mounting telescoping drawer slides to the griddle base, make sure to use the self-drilling screws that are supplied with the griddle. Using any screw longer than 3/4" may come in contact with the internal LP piping. Any damage to the LP pipe inside the griddle base, due to improper screw use, will void the griddle warranty.

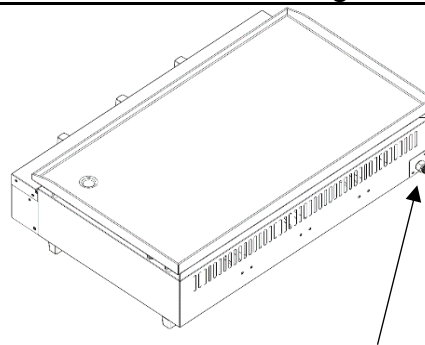
INSTALLATION

* This appliance may be installed in an open pull-out system where the top, front, sides and back are all open to ventilation air when the appliance is in use. This appliance can be mounted to an open, pull-out system that has a non-flammable/heat-resistant/non-combustible bottom shelf/tray, as the venting for this appliance is out the back vents!

TO CONNECT THE GAS SUPPLY

! CAUTION

The griddle must be connected to the RV's propane system with a flexible hose connector complying with the high pressure requirements of the *Standard for Pigtails and Flexible Hose Connectors for LP Gas, ANSI/UL 569*, and shall be of a length no longer than that required to allow the griddle to be mounted in the "in use" position of its mounting system. The hose must be installed in a manner that will not allow it to come in contact with the hot surface of the griddle while in use or in the storage travel mode.



* A 3/8" male flare connection is provided for gas line connection. Some standards may require the use of a manual shut-off valve in the gas line external to the appliance.

**If this appliance is removed from the RV for any use separate from the RV's LP supply system, a separate LP hose and low-pressure regulator is required before use.

! WARNING

NEVER ATTEMPT TO OPERATE THE CAPITAL GRIDDLE WITHOUT FIRST CONNECTING TO AN APPROVED LP REGULATOR DESIGNED FOR THIS USE!

! WARNING

Never check for leaks with an open flame. Turn on the gas and apply soapy water to all joints to see if bubbles are formed.

NOTE: It will be necessary to hold the flare fitting on the griddle manifold when connecting the gas line.

NOTE: The 7800 Series /(all models) can be installed in permanent installation. For such instances, refer to STEP 10 of page 5 for Connecting the Gas Supply.

MODEL 7800 - PORTABLE/TABLETOP CAPITAL BRAND GRIDDLE ASSEMBLY and INSTALLATION INSTRUCTIONS



⚠ CAUTION

BEFORE YOU BEGIN INSTALLATION

Please refer to pg. 4 for the recommended minimum clearances to combustible constructions.

Please Note:

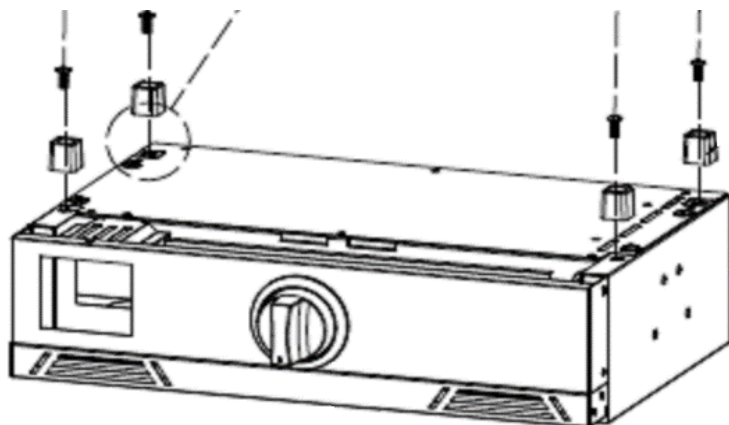
When using the Capital brand griddle, never to use this product under any overhead combustible material.

Please read all instructions thoroughly before proceeding

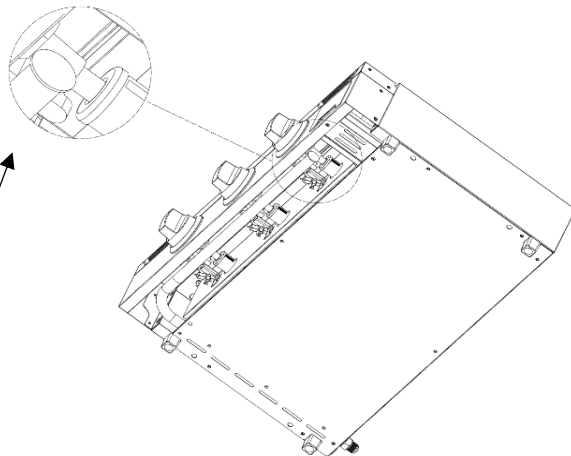
- 1 Remove packaging material and all parts from the carton. Packaging material and carton can be retained for storage if desired.
- 2 Refer to the parts list on Page 2. Ensure that all components are contained in the package.
- 3 Align the control valve knobs with the control valve shaft and press fully into place, if shipped loose. See illustration on this page.
- 4 Install grease tray into front control panel as shown in the illustration on this page.
- 5 Find a large, clean area in which to assemble your Capital Brand Griddle. **NOTE:** Make sure all the plastic protection and packaging is removed before assembling.

NOTE: For permanently installing the griddle, please refer to INSTALLATION on Page 4.

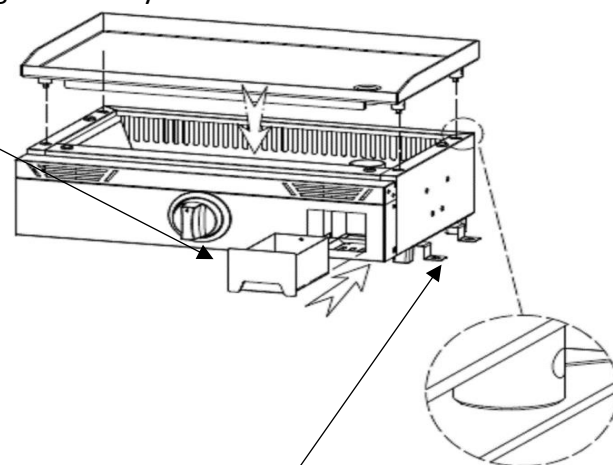
- 6 Remove the four rubber feet from the plastic bag included with this Capital griddle.
- 7 Place the griddle upside down on a soft surface. Attach the four rubber feet to the bottom of the griddle.



- 8 While the griddle is upside-down, ensure that the fuel nozzle is housed within the burner tube opening



- 9 Turn the griddle body over so it stands on its feet and place the griddle plate in position on top of the griddle body.



****The mounting brackets shown in drawing above are to be used as a permanent mounting device when mounting the griddle to a countertop, or similar install.****

- 10 To connect the griddle to propane, use the RV low pressure gas system hose to connect the quick-connect female to the 3/8" male flare connection.

****If this appliance is removed from the RV for any use separate from the RV's LP supply system, a separate LP hose and low-pressure regulator is required before use.**

⚠ WARNING

NEVER ATTEMPT TO OPERATE THE CAPITAL GRIDDLE WITHOUT FIRST CONNECTING TO AN APPROVED LP REGULATOR DESIGNED FOR THIS USE!

OPERATING INSTRUCTIONS

ALL MODELS/PART#S



LIGHTING INSTRUCTIONS

- 1 Read all instructions before lighting.
- 2 Push the control knob in and turn counter-clockwise to the light position while continuing to push in the knob.
- 3 The ignition is a spark to mini-flame system, so if ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure. Each burner has its own ignitor, so any burner can be lit by rotating (step 2) its corresponding control knob.

MATCH LIGHTING INSTRUCTIONS

Do not lean over the griddle while lighting. Make sure there are no gas leaks. Refer to testing on previous pages.

- 1 Ensure the control knob is in the "OFF" position.
- 2 For your safety, do not remove the griddle top.
- 3 Light an 11" long match, then, reaching through the gap in between the griddle plate and base, place the match on the right or left side burner to light.
- 4 Push the control knob and turn counter-clockwise to the high position while match is still lit. Be sure the burner lights and stays lit.

BURNER FLAME CHECK

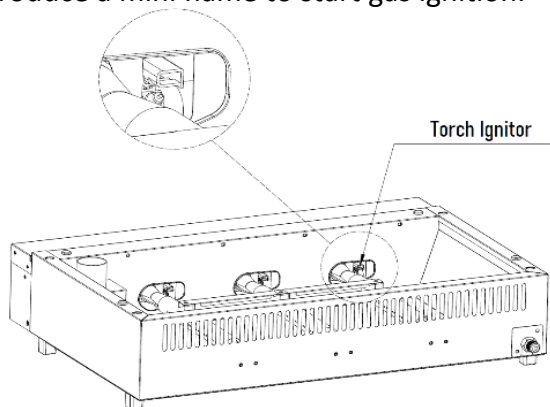
After lighting the burner, inspect the gap between the griddle plate and base to verify that a flame is present when lit. Light burner and rotate knob from high to low ... you should see a smaller flame in the low position than you see in high position. Always check the flame prior to each use. If only low flame is seen, refer to **Burner has low flame regardless of knob position** in the troubleshooting section.

TURNING OFF THE GRIDDLE

Turn the control knob to the "OFF" position.

IGNITION ELECTRODE POSITION

The ignition system is a spark to mini-flame system that, while the knob is turned to the start position, with the knob still pushed in (and gas is present) will produce a mini flame to start gas ignition.



SEASONING

prior to first use.



SEASONING

Seasoning is a process by which oil is baked into metal to create a stick resistant surface and protect against oxidation.

The Capital griddle has been oil-blasted prior to packaging to protect against rust during shipping. You can wash this off with warm soapy water prior to your initial seasoning.

! WARNING

If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less the 350°F (175°C) before relighting burner according to instructions.

WHAT OIL SHOULD BE USED

Some oils are better than others for seasoning. We recommend Flax seed oil for your initial seasoning since it creates a very durable bond, however, any of the following can be used:

Flax seed / Extra Virgin Olive Oil
Vegetable Oil / Soy oil

The basic idea behind initial seasoning is to coat your griddle with oil and heat the oil above its smoke point to polymerize the oil and create a bond with the griddle top. You will end up with a black, stick resistant surface that is easy to clean off.

HOW TO SEASON YOUR GRIDDLE

- 1 Apply a small amount of chosen oil to the surface of the griddle top and spread it around with a cloth or paper towel (use tongs or metal spatula to hold the cloth or paper towel).
- 2 Turn your griddle on medium-high heat.
- 3 Heat the oil until it reaches its "smoke point" and let it continue to discolor...this is good!
- 4 Let your griddle cool a little. Repeat steps 1-3 a few times until there is a black coating on the top.

MAINTAINING THE GRIDDLE SEASONING

After you are done using your griddle, you should apply a very thin coat of oil to maintain your seasoning bond and protect it from rust. If rust or scaling (chipped seasoning) occur, rub it off with steel wool or low-grit sandpaper and re-season the surface. Store your griddle in a cool, dry place.

CARE and GENERAL MAINTENANCE



WARNING

Turn control knob and gas source or tank OFF when not in use.



WARNING

If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

SAFETY GUIDELINES

- When the Capital brand griddle is not in use, ensure the control knob is in the OFF position.
- Never move griddle while in use or while hot.
- Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- Keep portable/tabletop griddles away from walls, buildings, vehicles, or other structures when in use. Do not obstruct the flow of combustion or ventilation air. Refer to the Assembly and Installation sections for details.
- Clean the griddle often, preferably after each use.
- Keep ventilation openings in cylinder enclosure free and clear of debris.
- Check and clean burner/venturi tubes for insects and nests. A clogged tube can lead to a fire beneath the appliance. Please see "CLEANING THE BURNER ASSEMBLY" on page 8.



CAUTION

the appliance must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures of 1/2 psi (3.5kPa).

VALVE CHECK

Important: To check valve, first push in knob and release, knob should spring back. If knob does not spring back, replace valve assembly before using the griddle. Turn knob to low position then turn back to OFF position. Valve should turn smoothly.

CLEANING THE BURNER ASSEMBLY

Follow these instructions to clean the burner.

- 1 Turn gas OFF at the control knob.
- 2 Ensure all components have cooled.
- 3 Remove griddle plate from assembly.
- 4 Wire brush the entire outer surface of the burner to remove food residue and dirt.
- 5 Clean any blocked ports with a stiff wire such as an open paper clip.
- 6 While wearing eye protection, use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air is coming out each respective nozzle.
- 7 If any cracks or holes are found, contact DDR Customer Service for instructions and/or replacement.



WARNING

TESTING FOR LP GAS LEAKS ON APPLIANCE

Never test appliance for a gas leak by using an open flame. If you suspect a gas leak, grab a bottle of soapy water and turn on the gas. Spray all the connections until bubbles are formed. Tighten and recheck!

MAINTENANCE INSTRUCTIONS

Always keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

Verify there are no obstructions to the flow of combustion or ventilation air.

Visually inspect burner flames (as noted on page 6).

Follow general cleaning guidelines as listed below.

Regularly inspect and clean burner tubes (as listed on next page) for insects and insect nests. A clogged tube can lead to a fire beneath the appliance.

GENERAL GRIDDLE CLEANING

- Do not mistake brown or black accumulation of grease and smoke for paint. Do not apply a caustic griddle/oven cleaner to painted surfaces.
- **Plastic parts:** Wash with warm soapy water and wipe dry. Do not use Citrisol, Abrasive cleaners, de-greasers or a concentrated oven cleaner on plastic parts. Damage to, and failure of, parts can result.
- **Painted surfaces:** Wash with mild detergent or non-abrasive cleaner and warm soapy water. Wipe dry with a non-abrasive cloth.
- Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.

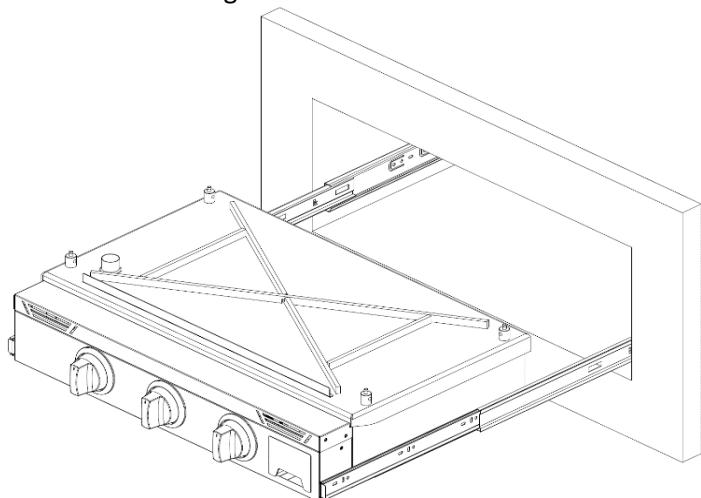
To clean the griddle after each use, scrape gently with a metal spatula or scraper and wipe down the griddle surface with a cloth or paper towel. For tough food residue, pour warm water onto the hot griddle surface and let it boil the water off.

STORING YOUR GRIDDLE

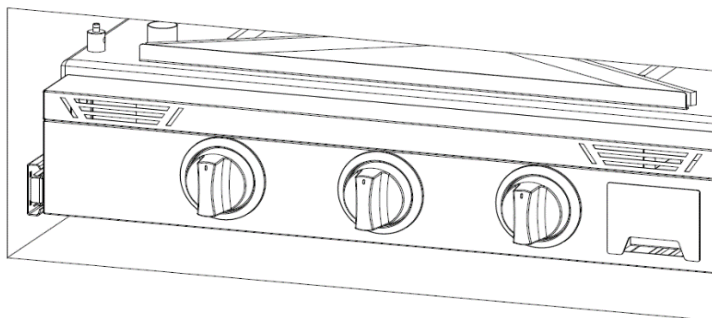
! CAUTION

Do not put the griddle in storage or travel mode immediately after use. Allow griddle to cool to touch before moving or storing. Failure to do so could result in fire resulting in property damage, personal injury or death.

- Store in dry location.
- After cleaning and maintaining the unit as recommended put the griddle plate in the storage position as shown in below drawing.



- For permanently installed griddles, push the drawer into storage and lock the slider system in place to keep the unit fixed in position as shown below.



- For portable/tabletop griddles, disconnect from the Recreational vehicle's low pressure LP gas supply system via quick-connect fitting (following applicable safety steps).
- Store portable/tabletop griddles indoors ONLY if turned off, disconnected from the low pressure gas system, and the unit itself, is at room temperature.

FOOD SAFETY



Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

- 1 Clean;** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.
- 2 Separate;** Separate raw meats and poultry from ready-to-eat foods to avoid cross-contamination. Use a clean platter and utensils when removing cooked foods.
- 3 Cook;** Cook meat and poultry thoroughly to kill bacteria. Use a food thermometer to ensure proper internal food temperatures.
- 4 Chill;** Refrigerate prepared foods & leftovers promptly. For more information, visit the Canadian partnership for Consumer Food Safety Education-www.befoodsafe.ca



CAPITAL GRIDDLE TROUBLESHOOTING GUIDE



PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not light using the griddle ignitor system	No propane supply / empty	Check shut-off valve Replenish propane supply
	Faulty regulator	Have regulator checked. Contact DDR Customer Service for support (see below)
	Ignitor not working properly	Ensure ignitor has flame present when gas is turned on, the control knob is rotated to HIGH position, and knob is still depressed. Call DDR Customer Service for support (see below).
	Obstructions in gas injection or hose	Clean injection and gas hose
	Obstructions in the burner tube	Clean the burner following steps outlined in "Cleaning the Burner Assembly"
Burner will not light with a match	No propane supply / empty	Check shut-off valves Replenish propane supply
	Faulty regulator	Have regulator checked. Replace regulator or call DDR Customer Service.
	Obstructions in gas injection or hose	Clean injection and gas hose.
	Obstructions in the burner tube	Clean the burner following steps outlined in "Cleaning the Burner Assembly"
Burner has low flame regardless of knob position	Low inlet gas supply pressure	Verify gas pressure on both inlet side and outlet side of appliance regulator. Call DDR Customer Service for support
	Low gas supply	Replenish propane supply
	Faulty control valve	Call DDR Customer Support
Burner is making a hissing noise or roaring noise	Obstructions in the burner tube	Clean the burner following steps outlined in "Cleaning the Burner Assembly"
	Obstructions in gas injection or hose	Clean injection and gas hose
	Burner could be damaged	Call DDR Customer Service

Contact DDR Customer Service Support at (574) 622-0402 for help in troubleshooting, assembly questions, and replacement parts (if required).

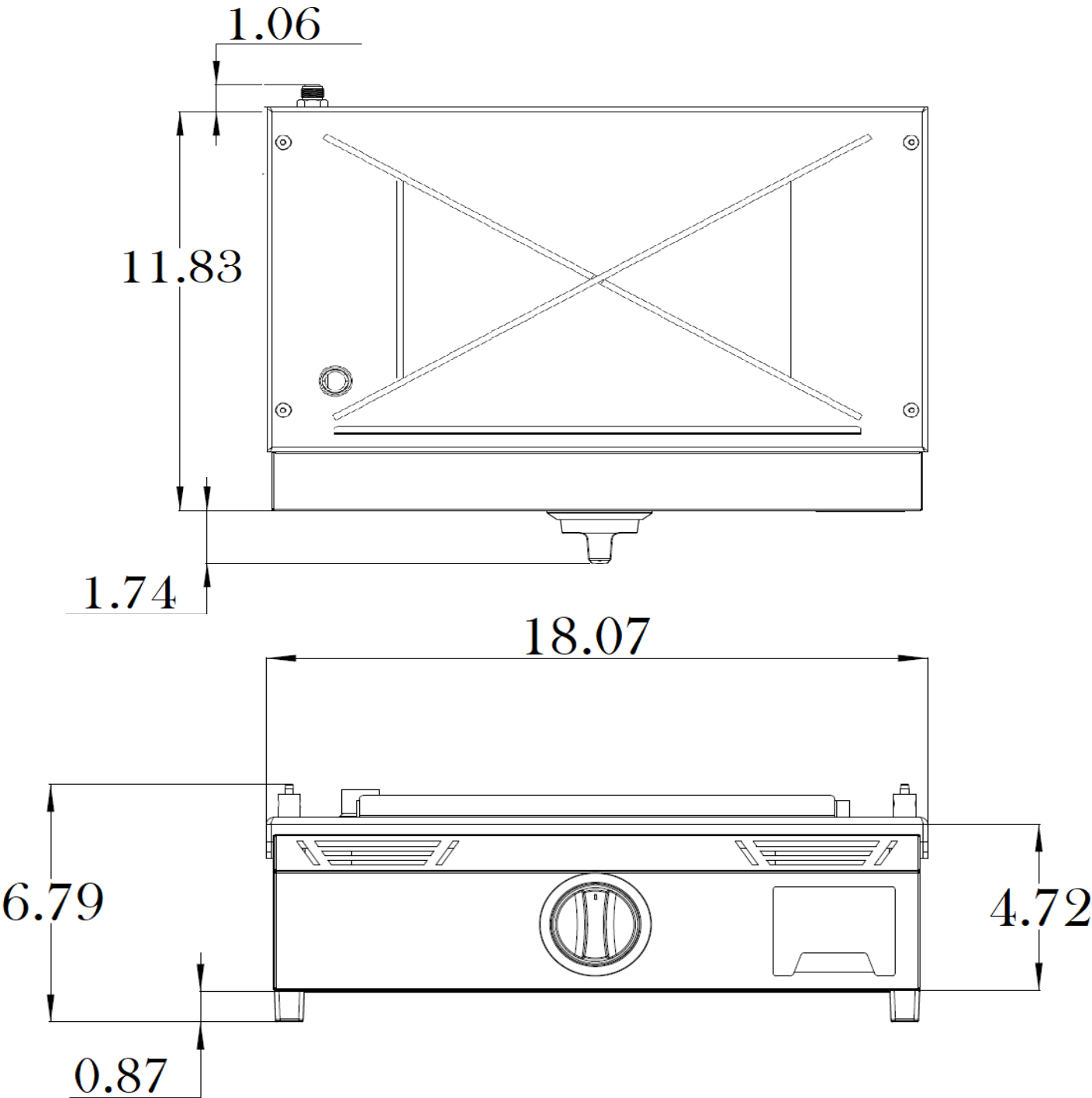
PRODUCT SPECIFICATIONS

MODEL: 7800 PN D-7810



MODEL / PN	BTU Output	INLET GAS PRESSURE	UNIT WEIGHT	DIMENSIONS w/out feet	
				reduce 7/8" to height if removing feet - 1 3/4" to depth for knob - dimension for regulator or connection not included.	
				Griddle Plate Stowed	Griddle Plate In-use
1 BURNER GRIDDLE PN D-7810	8,530	MAX: 13 inches W.C.	17lbs	18 1/16"w x 11 7/8"d x 6 3/4"h	18 1/16"w x 11 7/8"d x 7 1/2"h

Illustrations below show the griddle plate in the stored, travel position.



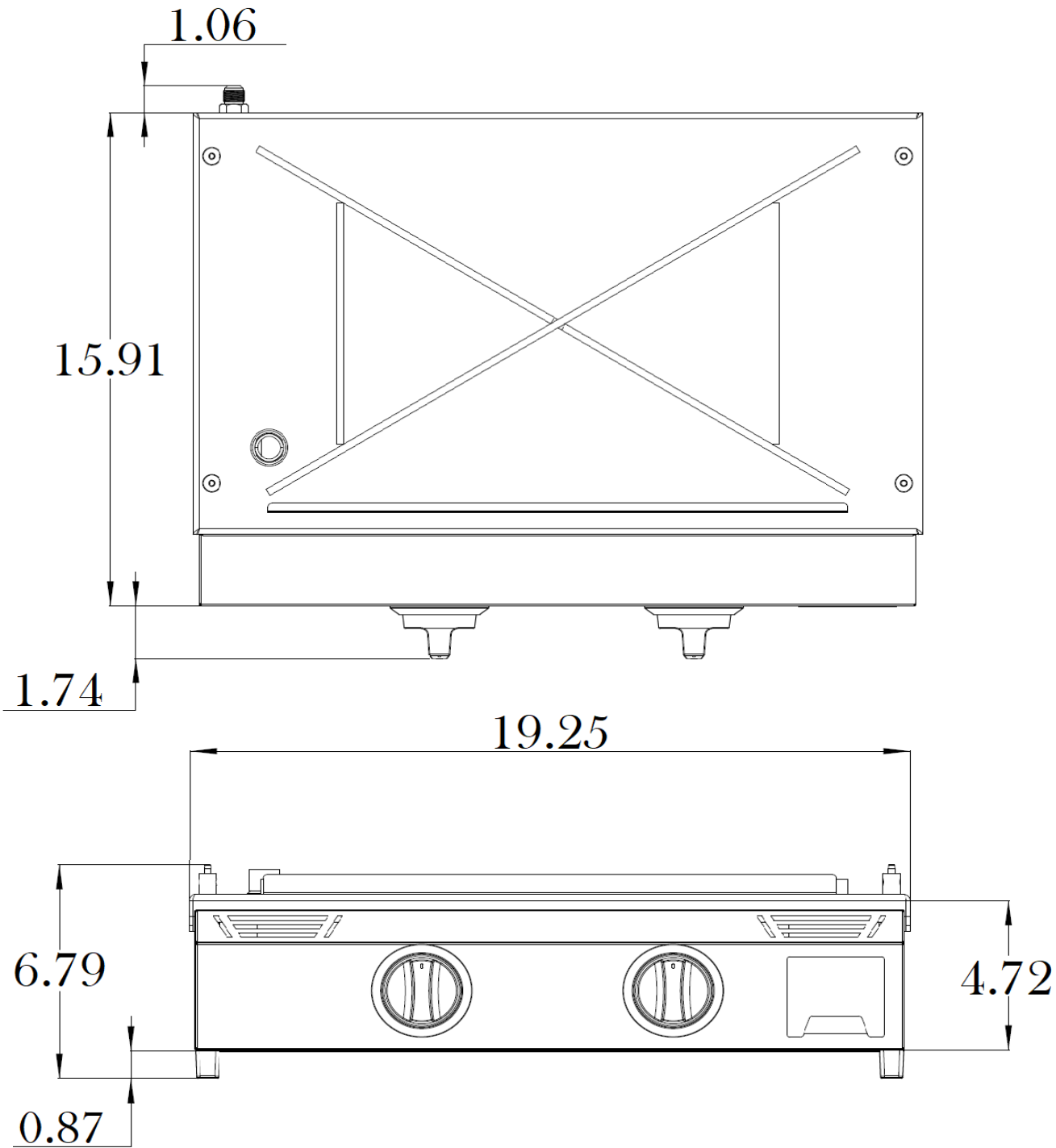
PRODUCT SPECIFICATIONS

MODEL: 7800 PN D-7820



MODEL / PN	BTU Output	INLET GAS PRESSURE	UNIT WEIGHT	DIMENSIONS w/out feet	
				reduce 7/8" to height if removing feet - 1 3/4" to depth for knob - dimension for regulator or connection not included.	
				Griddle Plate Stowed	Griddle Plate In-use
2 BURNER GRIDDLE PN D-7820	17,060	MAX: 13 inches W.C.	20lbs	19 1/4"w x 16"d x 6 3/4"h	19 1/4"w x 16"d x 7 1/2"h

Illustrations below show the griddle plate in the stored, travel position.



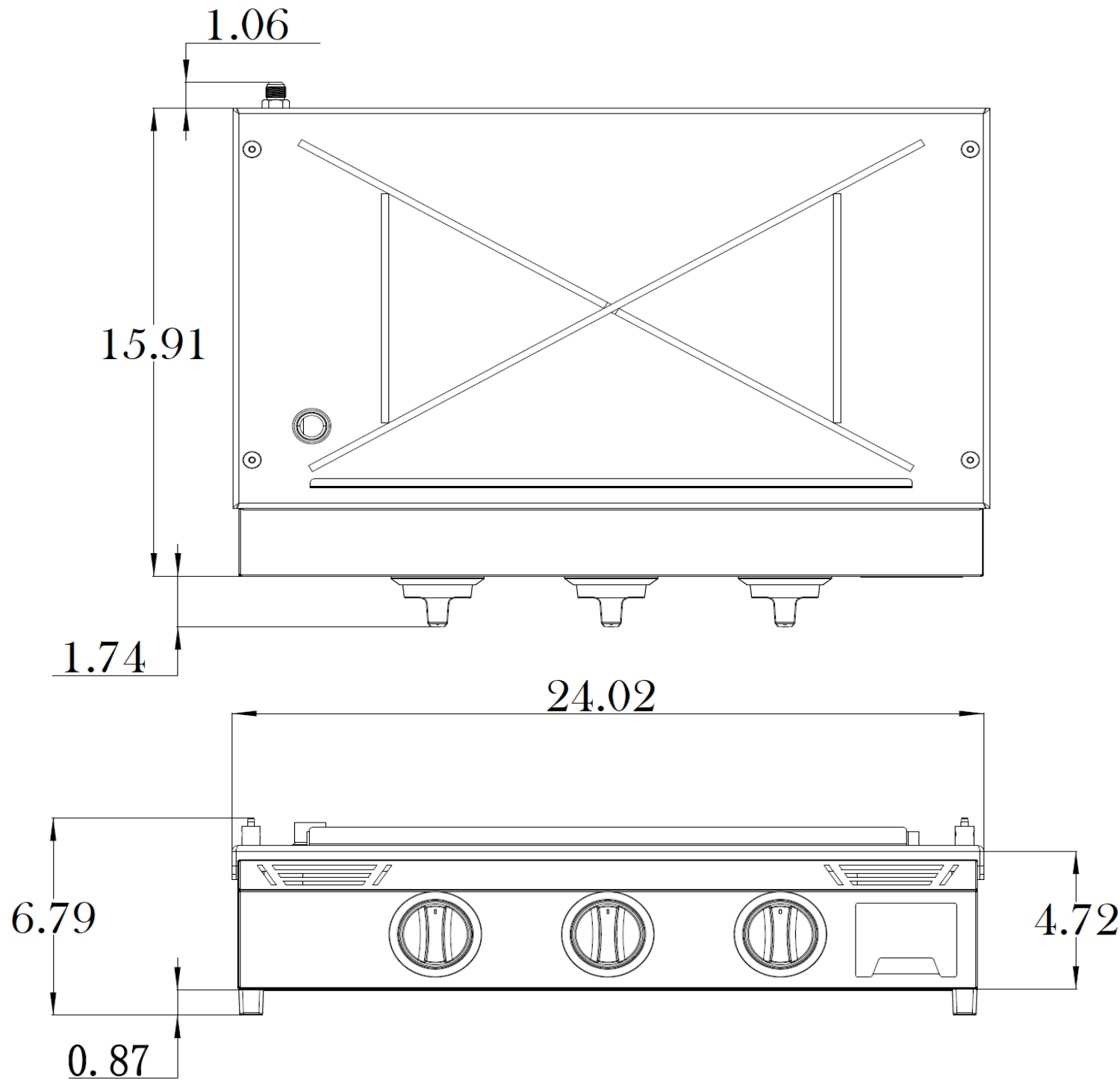
PRODUCT SPECIFICATIONS

MODEL: 7800 PN D-7830



MODEL / PN	BTU Output	INLET GAS PRESSURE	UNIT WEIGHT	DIMENSIONS w/out feet	
				reduce 7/8" to height if removing feet - 1 3/4" to depth for knob - dimension for regulator or connection not included.	
				Griddle Plate Stowed	Griddle Plate In-use
3 BURNER GRIDDLE PN D-7830	25,590	MAX: 13 inches W.C.	25lbs	24 "w x 16"d x 6 3/4"h	24"w x 16"d x 7 1/2"h

Illustrations below show the griddle plate in the stored, travel position.



RATING LABELS

For model and serial number location



The unit ratings label can be located inside the burner box. To view the ratings label, remove the griddle plate.

PN D-7810 1 BURNER

DDR DISTRIBUTION, LLC, BRISTOL, IN 46507
Series Number/Numéro de série: 7800
Model Number/Numéro de modèle: D-7810

Burner Rate - 8,530 BTU/hr
Puissance - Manifold Pressure; 11 W.C. (in)
Nominale - Pression multiple; 11 W.C. (pouces)

Serial No.
Numéro de Série

FOR OUTDOOR USE ONLY! IF STORED INDOORS, DETACH AND LEAVE CYLINDER OUTDOORS!
FOR USE WITH PROPANE GAS (LP) ONLY!
POUR UNE UTILISATION EXTÉRIEURE SEULEMENT! S'IL EST ENTREPOSÉ À L'INTÉRIEUR, DÉTACHEZ ET LAISSEZ LE CYLINDRE À L'EXTÉRIEUR!
POUR UNE UTILISATION AVEC DU GAZ PROPANE (LP) SEULEMENT!

Minimum clearance from sides and back of unit to combustible constructions: 6.0" from sides & 6.0" from back. Dégagement minimum des côtés et de l'arrière de l'unité aux constructions combustibles: 6,0" des côtés et 6,0" de dos. Do not use this appliance under overhead construction. N'utilisez pas cet appareil en construction aérienne.

▲WARNING - Do not use this appliance under extended awnings. Failure to comply could result in a fire or personal injury.
▲DANGER - Do not store grill until cool to touch. Failure to do so could result in a fire that could lead to property damage, personal injury or death.

▲AVERTISSEMENT - N'utilisez pas cet appareil under étendu pour ce faire pourrait entraîner un incendie qui pourrait conduire à des blessures corporelles.
▲DANGER - Ne pas conserver le grill jusqu'à ce qu'il refroidisse au toucher. Ne pas le faire pourrait entraîner un incendie qui pourrait causer des dommages matériels, des blessures corporelles ou la mort.

This appliance is not intended for commercial use. Cet appareil n'est pas destiné à un usage commercial
ANSI Z21.89-2017•CSA 1.18-2017 Outdoor Cooking Specialty Gas Appliance

PN D-7820 2 BURNER

DDR DISTRIBUTION, LLC, BRISTOL, IN 46507
Series Number/Numéro de série: 7800
Model Number/Numéro de modèle: D-7820

Burner Rate - 17,060 BTU/hr
Puissance - Manifold Pressure; 11 W.C. (in)
Nominale - Pression multiple; 11 W.C. (pouces)

Serial No.
Numéro de Série

FOR OUTDOOR USE ONLY! IF STORED INDOORS, DETACH AND LEAVE CYLINDER OUTDOORS!
FOR USE WITH PROPANE GAS (LP) ONLY!
POUR UNE UTILISATION EXTÉRIEURE SEULEMENT! S'IL EST ENTREPOSÉ À L'INTÉRIEUR, DÉTACHEZ ET LAISSEZ LE CYLINDRE À L'EXTÉRIEUR!
POUR UNE UTILISATION AVEC DU GAZ PROPANE (LP) SEULEMENT!

Minimum clearance from sides and back of unit to combustible constructions: 7.0" from sides & 10.0" from back. Dégagement minimum des côtés et de l'arrière de l'unité aux constructions combustibles: 7,0" des côtés et 10,0" de dos. Do not use this appliance under overhead construction. N'utilisez pas cet appareil en construction aérienne.

▲WARNING - Do not use this appliance under extended awnings. Failure to comply could result in a fire or personal injury.
▲DANGER - Do not store grill until cool to touch. Failure to do so could result in a fire that could lead to property damage, personal injury or death.

▲AVERTISSEMENT - N'utilisez pas cet appareil under étendu pour ce faire pourrait entraîner un incendie qui pourrait conduire à des blessures corporelles.
▲DANGER - Ne pas conserver le grill jusqu'à ce qu'il refroidisse au toucher. Ne pas le faire pourrait entraîner un incendie qui pourrait causer des dommages matériels, des blessures corporelles ou la mort.

This appliance is not intended for commercial use. Cet appareil n'est pas destiné à un usage commercial
ANSI Z21.89-2017•CSA 1.18-2017 Outdoor Cooking Specialty Gas Appliance

PN D-7830 3 BURNER

DDR DISTRIBUTION, LLC, BRISTOL, IN 46507
Series Number/Numéro de série: 7800
Model Number/Numéro de modèle: D-7830

Burner Rate - 25,590 BTU/hr
Puissance - Manifold Pressure; 11 W.C. (in)
Nominale - Pression multiple; 11 W.C. (pouces)

Serial No.
Numéro de Série

FOR OUTDOOR USE ONLY! IF STORED INDOORS, DETACH AND LEAVE CYLINDER OUTDOORS!
FOR USE WITH PROPANE GAS (LP) ONLY!
POUR UNE UTILISATION EXTÉRIEURE SEULEMENT! S'IL EST ENTREPOSÉ À L'INTÉRIEUR, DÉTACHEZ ET LAISSEZ LE CYLINDRE À L'EXTÉRIEUR!
POUR UNE UTILISATION AVEC DU GAZ PROPANE (LP) SEULEMENT!

Minimum clearance from sides and back of unit to combustible constructions: 8.0" from sides & 14.0" from back. Dégagement minimum des côtés et de l'arrière de l'unité aux constructions combustibles: 8,0" des côtés et 14,0" de dos. Do not use this appliance under overhead construction. N'utilisez pas cet appareil en construction aérienne.

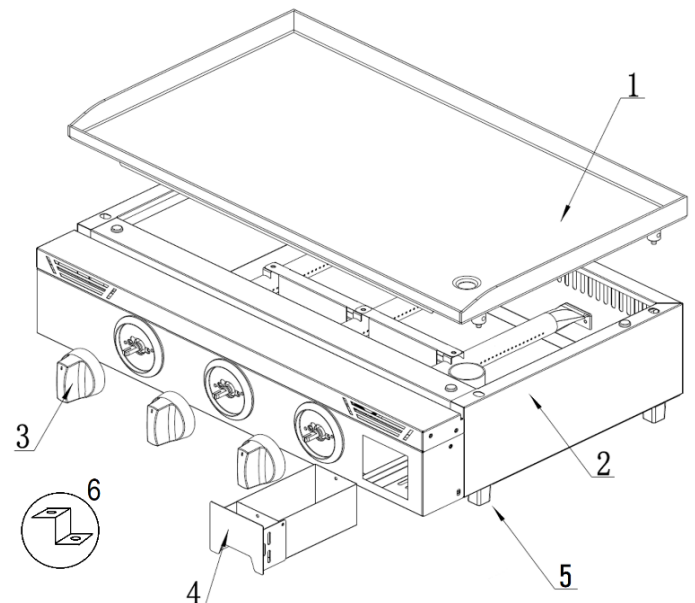
▲WARNING - Do not use this appliance under extended awnings. Failure to comply could result in a fire or personal injury.
▲DANGER - Do not store grill until cool to touch. Failure to do so could result in a fire that could lead to property damage, personal injury or death.

▲AVERTISSEMENT - N'utilisez pas cet appareil under étendu pour ce faire pourrait entraîner un incendie qui pourrait conduire à des blessures corporelles.
▲DANGER - Ne pas conserver le grill jusqu'à ce qu'il refroidisse au toucher. Ne pas le faire pourrait entraîner un incendie qui pourrait causer des dommages matériels, des blessures corporelles ou la mort.

This appliance is not intended for commercial use. Cet appareil n'est pas destiné à un usage commercial
ANSI Z21.89-2017•CSA 1.18-2017 Outdoor Cooking Specialty Gas Appliance

KEY	PART NO.	DESCRIPTION	QTY
1	D-7810PLT	1Burner	1
	D-7820PLT	2B GRIDDLE PLATE	
	D-7830PLT	3B	
2	D-7810BDY	1B	1
	D-7820BDY	2B BASE UNIT	2
	D-7830BDY	3B	3
3	D-7800P5	1B	1
		2B CONTROL KNOBS	2
		3B	3
4	D-7800P6	OIL DRIP BOX	1
5	D-7800P7	BUMPER FEET	4
6	D-780098	MOUNTING BRACKET w/SCREWS	4

The mounting brackets pictured as #6 are to be used as a permanent mounting device when mounting the griddle to a countertop, or similar install. See note on page 5, following step #9 for mounting bracket location.



ONE YEAR LIMITED WARRANTY

Please read and retain this warranty. DDR does not require Warranty registration for this appliance if it was part of an RV purchase.

ONE YEAR
LIMITED WARRANTY

This product is warranted to the original purchaser to be free from defects in material or workmanship for a period of one year from the date of the original retail purchase. It is the responsibility of the consumer/owner to establish the warranty period by supplying PROOF OF PURCHASE. DDR Company, LLC; hereafter referred to as DDR, does not use warranty registration therefore, you are required to furnish a proof of purchase date through a receipt or other payment record when submitting a warranty service claim.

This warranty does not cover defects or damage due to improper installation, alteration, accident or other events beyond the control of DDR. Defects or damage resulting from misuse, abuse or negligence, will void this warranty. This warranty does not cover scratching or damage that may result from normal usage.

This product is not intended for institutional or commercial use; DDR does not assume any liability for such use. Institutional or commercial use will void this warranty.

This warranty is non-transferrable and is expressly limited to the repair or replacement of the defective product. During the warranty period of one year, DDR shall repair or replace defective parts at no cost to the purchaser (labor charges and related expenses for removal, installation, or replacement of the product or components are not covered under this warranty). The exchanged part or unit will be warranted for only the unexpired portion of the original warranty. DDR's liability hereunder is limited to the replacement of the product, repair of the product or replacement of the product with a reconditioned unit at the discretion of DDR. DDR reserves the right to make substitutions to warranty claims if parts are unavailable or obsolete.

DDR shall not be liable for loss of use of the product or other consequential or incidental costs, expenses or damages incurred by the consumer of any other use. The user assumes all risk of injury resulting from the use of this product.

This warranty is in lieu of all other warranties, expressed or implied, including warranties of merchantability or fitness for use to the extent permitted by Federal or state law. Neither DDR nor any other representatives assume any other liability in connection with this product.

Some states do not allow the exclusion of incidental or consequential damages, so the above limitation may not apply to you.

NO REPRESENTATIVE, DEALER, RECOMMENDED SERVICE CENTERS OR OTHER PERSON IS AUTHORIZED TO ASSUME FOR DDR ANY ADDITIONAL, DIFFERENT OR OTHER LIABILITY IN CONNECTION WITH THE SALE OF THIS CAPITAL GRIDDLE.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

DDR WILL NOT BE RESPONSIBLE FOR:

- 1 Any damage (cracks, chips, scratches, etc.) to any painted surface, discoloration or surface rusting.
- 2 Items classified as normal maintenance.
- 3 Damage or repairs required as a consequence of faulty or incorrect assembly or application not in conformance with DDR instructions.
- 4 Failure to start or operate due to water or dirt in controls
- 5 Parts not supplied by DDR.
- 6 Damage or repairs needed as a consequence of any misapplication, improper service, improper operation or failure to provide reasonable and necessary maintenance.
- 7 DDR products, whose serial numbers have been altered, defaced or removed.
- 8 DDR products installed or warranty claims originating outside the Continental USA, Alaska, Hawaii and Canada
- 9 Damage as a result of floods, winds, lightning, accidents, corrosive atmosphere or other conditions beyond the control of DDR
- 10 ANY SPECIAL, INDIRECT, OR CONSEQUENTIAL PROPERTY ECONOMIC OR COMMERCIAL DAMAGE OF ANY NATURE WHATSOEVER.

IF YOU HAVE ANY PRODUCT PROBLEM;

- 1 Follow the steps provided in the TROUBLESHOOTING section of this manual
 - 2 If warranty service is required, return product to your dealer and/or retailer for repair or replacement
 - 3 Contact DDR Customer Service at (574) 622-0402
- Be sure to have the part # and serial number (located on the appliance rating plate, see illustration on page 13), proof of purchase and the nature of the problem readily available.

FOR FUTURE REFERENCE, YOU SHOULD RECORD THE FOLLOWING INFORMATION:

MO/Part NUMBER	
SERIAL NUMBER	
RV VIN if applicable	
Date of Purchase:	

DDR COMPANY, LLC

PO BOX 950

BRISTOL, INDIANA 46507

