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# SUBURBAN GRIDDLES 18" & 23" MODELS OPERATION GUIDE

Part Number 206246 03-22-2023

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#### **Caution Notes**

As you read this information, take particular note of the NOTICE, CAUTION, WARNING, and DANGER symbols when they appear. This information is important for safe and efficient use of the Suburban griddle.

# NOTICE

**NOTICE** signals a situation where potential damage to the Suburban griddle could occur.

# **ACAUTION**

**CAUTION** signals a situation where potential harm or risk of minor or moderate injury could occur if you do not follow instructions.

# **WARNING**

**WARNING** signals a hazardous situation where potential harm, risk of serious injury, or death could result if instructions are not followed.

# **△DANGER**

**DANGER** signals a situation where immediate risk of serious injury or death will result if instructions are not followed.

**NOTE:** This manual will also use notes sections similar to this one to draw attention to features and practices which must be observed.

Read all instructions before using the Suburban Elite Series Griddle. Suburban is not liable for damage resulting from failing to follow instructions contained in this, and any other Suburban documentation relevant to this appliance.

# **ACAUTION**

- Read this user manual before using the Suburban System to reduce the risk of injury to persons or damage to the equipment.
- The product identity label contains specifications of the unit, to what standard it has been tested, and important safety notices.
- For your safety, ALL repairs and/or maintenance of unit should be performed by your dealer or a qualified service technician.

## **MWARNING**

- When using gas appliances, safety precautions should always be followed. Only operate this griddle in accordance with the instructions provided. Only operate this griddle for its intended use.
- Failure to follow all instructions and safety warnings exactly as described herein could result in serious injury, death, or property damage.
- If the user of this appliance fails to maintain it in the condition in which it was shipped from the factory, or if the appliance is not used solely for its intended purpose, or if appliance is not maintained properly, then the risk of a fire and/or the production of carbon monoxide increases which can cause personal injury, property damage, or death.

## **ADANGER**

#### FIRE OR EXPLOSION HAZARD

Failure to follow safety warnings exactly could result in property damage, serious personal injury, or death.

#### WHAT TO DO IF YOU SMELL GAS

- Evacuate all persons from the vehicle.
- · Shut off the gas supply at the gas container or source.
- Do not touch any electrical switch or use any phone or radio in the vehicle.
- Do not start the vehicle's engine or electric generator.
- Contact the nearest gas supplier or qualified service technician for repairs.
- If you cannot reach a gas supplier or qualified service technician, contact the nearest fire department.
- Do not turn on the gas supply until the gas leak(s) has been repaired.

## **ACAUTION**

#### **INJURY/BURNS**

The surfaces of this appliance and the expelled air become hot during use, above 90°C (194°F). To prevent burns, ensure that the hot surfaces never contact bare skin.

#### **IMPORTANT SAFETY INFORMATION**

#### Review this information prior to use & save for future reference

- · Read and follow ALL instructions.
- When the unit is on, do not touch the griddle area as the surface may contain residual heat.
- When using any gas appliance around children, close supervision is necessary.
- Clean the surface only when it is completely cool.
- Do not place on or near hot gas, electric elements, or in a heated oven
- Do not move the griddle while in use or with hot cookware on top of it.
- This appliance is not intended for institutional or commercial use.
- To prevent accidents and achieve optimal fan ventilation, allow for sufficient space around the cooking area.
- Do not use empty cookware while the cook-top is functioning.
- Do not place any metal objects other than the desired cookware on the griddle cook-top.
- It is important to be aware that the unit's surface will remain hot for a short period of time after use.

**NOTE:** Contact your Authorized Service Center or Suburban RV if you have any questions **before** starting any operation, service, or maintenance.

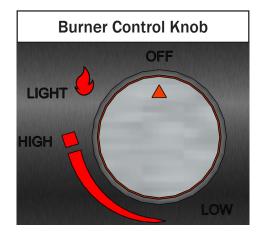
Service must be performed by a qualified installer, service agency, or gas supplier.

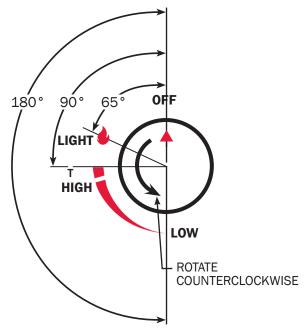
## **Operating Instructions**

### Lighting the Griddle

- 1. Read all instructions before lighting.
- **2.** Push the control knob in and turn counterclockwise to the "LIGHT" position. Reference image below.
- **3.** If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure.

**NOTE:** Multiple cycles may be required to purge air from gas supply system.





#### **Match Lighting Instructions**

Do not lean over the griddle while lighting. Make sure there are no gas leaks.

- **1.** Ensure the control knob is in the "OFF" position.
- **2.** Remove the griddle top (cast-iron griddle top).
- **3.** Light an 11" long match, then place the match on the right or left side of the burner.
- **4.** Push the control knob in and turn counterclockwise to the HIGH position. Be sure the burner lights and stays lit.

### **Turning off the Griddle**

Turn the control knob to the "OFF" position.

# **MARNING**

It is the consumer's responsibility to see that the Suburban Elite Series Griddle is properly assembled, installed, and maintained.

Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

### **General Precautions**

### **General Precautions**

- If the regulator supplied with the appliance fails, it must be replaced with the exact model. Please call customer service for a Suburban authorized replacement.
- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ PSI (3.5 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSI (3.5 kPa).
- 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 discovered, replace hose prior to operation.
- 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.
- When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.

## **MARNING**

- This appliance shall not be used on or under any apartment or condominium balcony or deck.
- The use of alcohol, prescription or nonprescription 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. Always keep children and pets away from the appliance.
- 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 in 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.
- For residential use only. Do not use for commercial cooking.
- Some parts may contain sharp edges, especially as noted in these instructions. Wear protective gloves if necessary.

### **General Precautions**

#### **General Precautions**

- The Suburban Elite Series Griddle must be installed on the opposite side from the fuel distribution/dispensing system of the recreational vehicle.
- Appliance shall not be located or used under overhead unprotected 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.

## **△WARNING**

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

#### **Burner Flame Check**

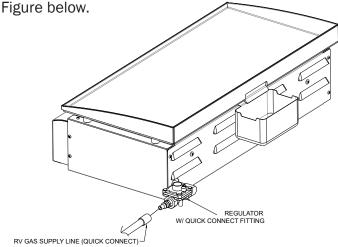
 Prior to lighting the burner, remove the griddle plate to visually inspect the flame. Light burner and rotate knob from high to low – you should see a smaller flame in the low position than you see in the high position. See the image below. Always check the flame prior to each use.

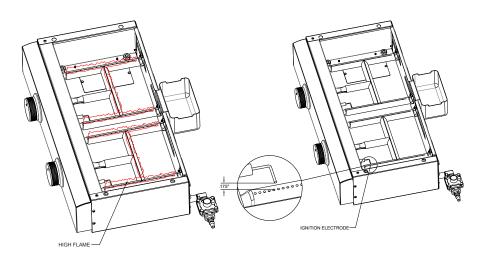
#### **Installation Instructions**

MODEL SOP-1005A SOP-1011A - QUICK-CONNECT (QC) SUBURBAN ELITE SERIES INSTALLATION INSTRUCTIONS

**NOTE:** QC MODELS CAN BE USED IN BOTH PERMANENT INSTALLATION APPLICATIONS AS WELL AS TEMPORARY APPLICATIONS USING WALL MOUNT KIT, 4003A (PURCHASED SEPARATELY).

Pressure gas system hose by inserting the quick-disconnect female into the male quick-disconnect fitting on the back of the griddle. See





### **Cleaning and Maintenance**

### Seasoning

- Seasoning is a process by which oil is baked into metal to create a stick resistant surface and protect against oxidation.
- Season prior to first use. Suburban Griddles comes with a thin layer of soy oil on them to protect against rust during shipping. You can wash this off with warm soapy water prior to your initial seasoning.

#### Oils to Use

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 oils can be used:

- Flax Seed Oil
- Extra Virgin Olive Oil
- Vegetable Oil
- Soy Oil

The basic idea behind your 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.

#### How to Season the Griddle

- **1.** Apply 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 through 3 a few times until you have a black surface on your griddle.

## **MARNING**

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

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.

#### **Maintaining 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.

### **Cleaning and Maintenance**

### **Safety Precautions**

- When the Suburban Elite Series Griddle is not in use, ensure the control knob is in the OFF position.
- Never move griddle while in operation or while hot.
- Use long-handed barbecue utensils and oven mitts to avoid burns and splatters.
- Keep Suburban Elite Series 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 section 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 insect nests. A clogged tube can lead to a fire beneath the appliance.
- Keep appliance clear and free of combustible materials, gasoline, and other flammable vapors or liquids.

#### **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 nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive 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 water onto the hot
  griddle surface and let it boil the residue off.

### **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 (all repairs should be made by an RV Service Center). Turn knob to low position then turn back to OFF position. Valve should turn smoothly.

### **Cleaning and Maintenance**

### **Storing the Griddle**

## 

Do not put 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.
- For quick connect griddles, disconnect from the recreational vehicle's low pressure LP gas supply system via quick-disconnect fitting (following applicable safety steps).
- Store griddle indoors ONLY if turned off, disconnected from the low-pressure gas system, and the unit itself is at room temperature.
- Remove grease tray and clean before storage.

### **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 large cracks or holes are found call Suburban Customer Service for instruction and/ or replacement.

### **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.** <u>Clean</u>: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.
- **2.** <u>Separate</u>: 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 thermometer to ensure proper internal food temperatures.
- **4.** Chill: Refrigerate prepared foods and leftovers promptly. For more information visit the Canadian partnership for Consumer Food Safety Education—befoodsafe.ca

#### ONE YEAR LIMITED WARRANTY

Please read and retain this warranty. Suburban does not require Warranty Registration for this appliance.



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. Suburban - A Division of Airxcel; hereafter referred to as Suburban, does not use warranty registration therefore, you are required to furnish proof of purchase date through a receipt or other payment records when submitting a warranty service claim.

This warranty does not cover defects or damage due to improper installation, alteration, accident or any other event beyond the control of Suburban. 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. If outdoor griddle appliance is installed in a temporary application, there is no labor allowance. If installed into a permanent application, the following is our limited warranty:

Suburban will replace any parts that are found defective within the first year and will pay a warranty service allowance directly to the recommended Suburban service center at rates mutually agreed upon between Suburban and its recommended service centers. Replacement part will be shipped FOB the shipping point within the Continental United States, Alaska, and Canada to the recommended service center performing such repairs. All freight, shipping, and delivery costs shall be the responsibility of the owner. The exchanged part or unit will be warranted for only the expired portion of the original warranty. Before having warranty repiars made, confirm that the service agency is a recommended service center for Suburban. DO NOT PAY THE SERVICE AGENCY FOR WARRANTY REPAIRS; SUCH PAYMENTS WILL NOT BE REIMBURSED. Suburban reserves the right to examine the alleged defect in the griddle appliance or component parts, and it is the owner's obligation to return the griddle appliance and/ or component parts to Suburban or its representative. When returning a griddle appliance, it must include all component parts and the serial number plate. Returned component parts must be individually tagged and identified with the outdoor griddle's model number, serial number, and date of installation

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

This warranty is nontransferable and is expressly limited to the repair or replacement of the defective product. During the warranty period of one year, Suburban 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.

Suburban'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 Suburban. Suburban reserves the right to make substitutions to warranty claims if parts are unavailable or obsolete.

Suburban 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 expressly 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 Suburban nor any of its representatives assumes 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

SUBURBAN ANY ADDITIONAL, DIFFERENT OR OTHER LIABILITY IN CONNECTION WITH THE SALE OF THIS SUBURBAN - A DIVISION OF AIRXCEL PRODUCT.

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

#### SUBURBAN WILL NOT BE RESPONSIBLE FOR:

- Any damage (cracks, chips, scratches, etc.) to any painted surface, discoloration or surface rusting.
- · Items classified as normal maintenance.
- Damage or repairs required as a consequence of faulty or incorrect assembly or application not in conformance with Suburban instructions.
- Failure to start and/or operate due to water or dirt in controls.
- · Parts not supplied by Suburban.
- Damage or repairs needed as a consequence of any misapplication, abuse, unreasonable use, unauthorized alteration, improper service, improper operation or failure to provide reasonable and necessary maintenance.
- Suburban products whose serial number has been altered, defaced or removed.
- Suburban products installed or warranty claims originating outside the Continental U.S.A., Alaska, Hawaii and Canada.
- Damage as a result of floods, winds, lightning, accidents, corrosive atmosphere or other conditions beyond the control of Suburban - A Division of Airxcel.
- ANY SPECIAL, INDIRECT OR CONSEQUENTIAL PROPERTY, ECONOMIC OR COMMERCIAL DAMAGE OF ANY NATURE WHATSOEVER.

#### IF YOU HAVE A PRODUCT PROBLEM.

- Follow the steps provided in the TROUBLESHOOTING SECTION of this manual.
- If warranty service is required, return product to your dealer and/or retailer for refund or replacement; or contact Suburban - A Division of Airxcel Customer Service Department at 423.775.2131 EXT 7101.

Be sure to have the model and serial number (located on the appliance rating plate, see illustrations on page 7), proof of purchase and the nature of the problem readily available.

FOR FUTURE REFERENCE, YOU SHOULD RECORD THE FOLLOWING INFORMATION:		
MODEL NUMBER:		
SERIAL NUMBER:		
STOCK NUMBER:		
DATE OF PURCHASE:		



Division of AIRXCEL

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