EVERY THING YOU NEED TO KNOW ABOUT YOUR XO

XO PRO-GRADE GRIDDLE

MODEL XOGRIDDLE30_





CONGRATULATIONS
on purchasing your XO.
Before you proceed, take just
a moment to register your XO at:

www.xoappliance.com/register-your-product/

REGISTRATION HELPS YOU BY -

Ensuring warranty coverage should you need service

Providing ownership verification for insurance purposes

Let's XO notify you in the event of product changes or recalls.

⚠ DANGER

If you smell gas:
- Shut off gas to the appliance
- Extinguish any open flames
- Remove the cover
- If odor continues, maintain a safe distance away from the appliance and immediately call your gas supplier or your fire department.

⚠ WARNING

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

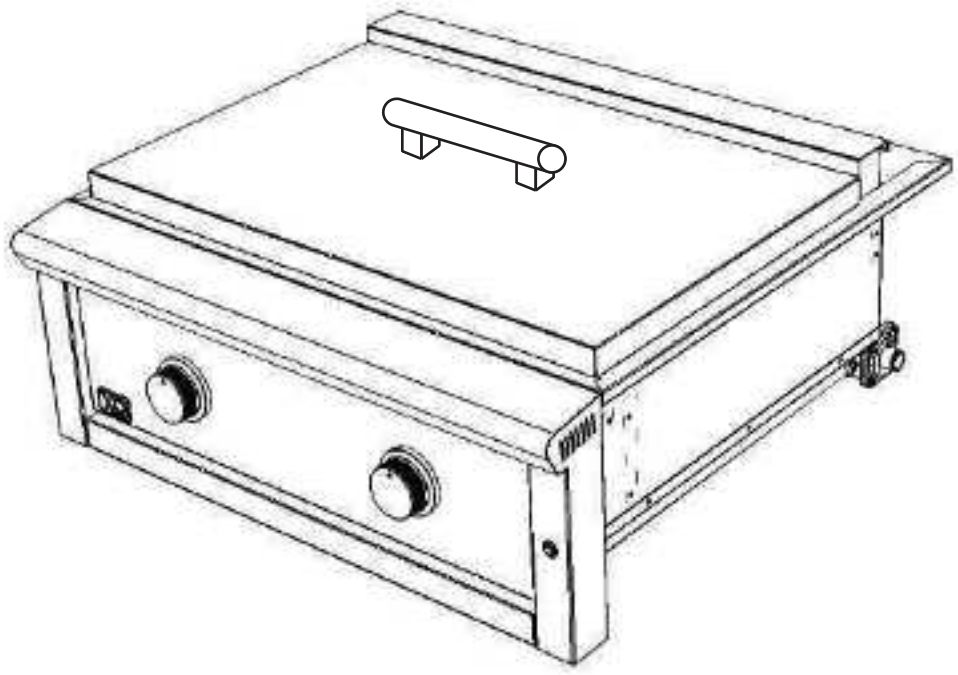
FOR OUTDOOR RESIDENTIAL USE ONLY

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THIS MANUAL THOROUGHLY BEFORE INSTALLATION, USE OR SERVICING OF THIS UNIT.

NOTE TO THE INSTALLER

This manual must remain with the unit. Check your local building codes for proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. ANSI Z21.58D-2002 USA or CAN/CGA-B149.1/.2 Natural Gas/Propane Code. (Canada) Latest Edition or the National Electrical Code ANSI/NFPA No. 70 or the Canadian Electrical Code CGA 1.6b2005 or the Latest Edition.

THESE ARE THE MODELS COVERED IN THIS BOOK



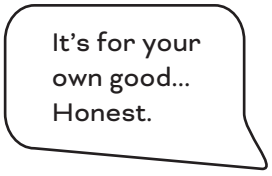
XOGRIDDLE30N
XOGRIDDLE30L

RECORD YOUR SERIAL NUMBER
HERE IN CASE YOU NEED IT LATER

WHERE THINGS ARE

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PLEASE READ AND FOLLOW
ALL SAFETY INSTRUCTIONS



INSTALLATION CHECK LIST

This manual must remain with the end customer.

This product is designed for outdoor, residential use only.

NEVER install this product in any enclosed space such as a garage, patio, or breezeway.

NEVER install this product into a setting constructed with combustible materials without an XOG30JACKET insulated liner.

Observe all clearances regrding combustible and non-combustible structures and overheads as set forth in this manual.

Ensure that the final installation is level, side to side and front to back.

Comply with all local building codes, in the absence of local codes, installation should conform with the **National Fuel Gas Code ANSI Z223.1/NFPA54, Natural Gas and Propane installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2 in Canada.**

All electrical connections must comply with local builing codes or in the absence of local codes National Electrical Code. Appliance must be connected to a GFI protected three prong outlet.

Minimize the length of your gas run - XO recommends a minimum 3/4” ID gas supply line.

All joints and connections must be leak tested prior to first use.

All island / cabinet enclosures must include adequate cross ventilation.

NEVER install this appliance in an elevated location without the approval of local code authorities.

Ensure the area where the unit is installed is free of all combustible materials.

TEAM LIFT: This appliance is extremely heavy - two or more people are required to lift and move it.

IMPORTANT: The burners are secured with cable ties to prevent movement in transit. The griddle top must be taken off and the cables ties removed prior to first use.

Please dispose of all shipping materials in an environmentally responsible fashion.

THIS PAGE IS NOT A SUBSTITUTE FOR READING THE ENTIRE MANUAL

PRODUCT SPECIFICATIONS

OVERALL PRODUCT WIDTH	30”
OVERALL PRODUCT DEPTH	28 3/4”
OVERALL PRODUCT HEIGHT	13 3/6”
CUTOUT WIDTH	28 3/4”
CUTOUT DEPTH	24”
CUTOUT HEIGHT	10 7/8”
COOKING SURFACE WIDTH	28”
COOKING SURFACE DEPTH	18”
COOKING AREA TOTAL	504 sq in
FUEL (Specify)	Natural Gas* - or - Propane
NG ORIFICE SIZE	2.08 mm
LP ORIFICE SIZE	1.3 mm
BURNER TYPE	304 Stainless Steel “U” Tube
NUMBER OF BURNERS	2
BURNER CAPACITY	18,000 BTU each
IGNITION SYSTEM	Flame Thrower Positive Ignition
CONSTRUCTION	304 Welded, Polished Stainless Steel
CONTROL LIGHTING	12 VDC Blue LED (requires 115v GFI outlet)

*Recommended minimum natural gas supply piping 3/4”

PLEASE READ AND FOLLOW ALL SAFETY INSTRUCTIONS

NOTICE: COMMONWEALTH OF MASSACHUSETTS

1. Massachusetts requires all gas be installed using a plumber or gas fitter carrying the appropriate Massachusetts license.

2. All permanently installed natural gas or propane installations require a “T” handle type manual gas valve be installed in the gas supply line to this appliance.

3. This does not apply to portable propane installations using a 20lb cylinder.

WARNING: CALIFORNIA PROPOSITION 65

1. The burning of gas cooking fuel generates some byproducts wich are on the list of substances which are known by the State of California to cause cancer or reproductive harm.

2. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to the substances, always operate this unit according to the use and care instructions found in this manual. Be certain to provide adequite ventilation while cooking.

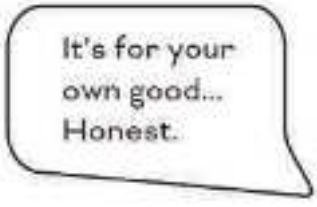
3. Warning: Handling the brass material on this product exposes you to lead, a chemical known to the State of California to cause cancer, birth defects or other reproductive harm. (Wash hands after handling this product.)

4. For more information go to this website: **www.p65warning.ca.gov**

WARNING

Combustion by-product produced when using this product contain chemicals known by the State of California to cause cancer, birth defects or other reproductive harm.
Handling brass material on this product exposes you to lead, a chemical known to the State of California to cause cancer, birth defects or other reproductive harm. (Wash hands after handing this product.)

For more information go to this website
www.P65WARNINGS.ca.gov



YOUR SAFETY MATTERS

- Read this manual carefully and completely before installing or using your griddle to reduce the risk of fire, burn hazard or other injury and to ensure proper installation and servicing.

- Never use rusted, dented or damaged propane cylinders. Never store additional or empty propane cyliners in the griddle cabinet or in the vicinity of this or any other gas or electrical appliance. Do not store propane cylinders indoors or on their sides for gas may escape. Gas cylinders are highly flammable.

- Children should NEVER be left unsupervised in an area where a griddle is located. Place your griddle well away from areas where children play. Do not store items that may interest children in or around the griddle, or in the cart, enclosure or island where the griddle is installed.

- NEVER attempt to move the griddle while it is hot. When in use portions of the griddle are hot enough to cause severe burns.

- Always maintain the required clearances from combustible materials as detailed. The griddle is designed for outdoor use only. Never use in a garage, building, shed, breezeway or other enclosed area. Do NOT use the griddle under any unprotected overhead combustible structure. Combustible material exposed to heat will catch fire.

- Gas grills and griddles are not designed or certified for, and are not to be installed in or on any recreational vehicles, portable trailers, boats or any other moving installation either recreational or commercial.

- Always have a fire extinguisher accessible - NEVER attempt to extinguish a grease fire with water or other liquids.

- Store your griddle in a well ventilated are. If stored indoors, detach and store propane cylinders separately outdoors in a secure, well-ventilated area away from heat where children cannot tamper with them. Always store propane tanks outdoors.

- Keep all electrical cords and fuel supply lines away from heated surfaces. Electrical cords and hoses should be placed away from walkways to avoid tripping hazards.

- All repairs and service should be completed by a certified and qualified technician experienced in gas BBQ appliance repair.

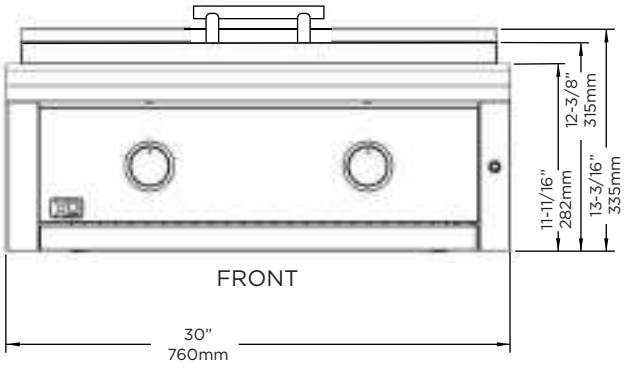
- Make certain your professional installer shows you where the gas supply shut-off is located and how to operate it. All gas lines must have a shut-off installed that is easily accessible. If you smell gas, check for leaks immediately using a soap and water solution only. NEVER check for gas leaks with an open flame.

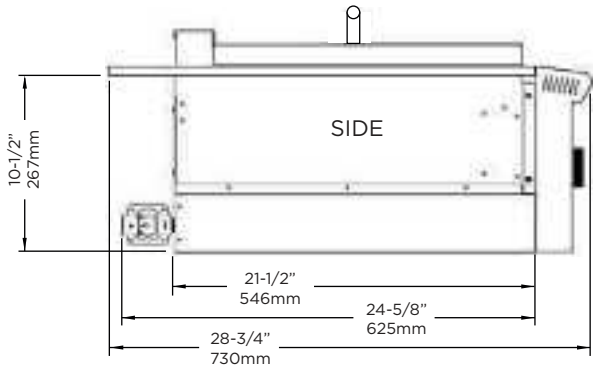
- Inspect the LP supply hose prior to each use of the griddle. If there is evidence of abrasion, wear, cuts or cracks it must be replaced prior to using the appliance.

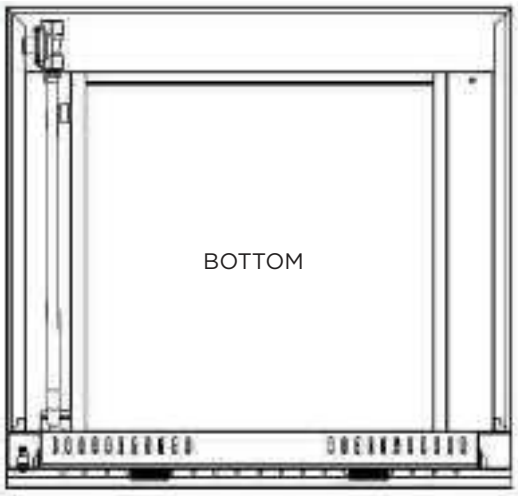
- The outdoor cooking appliance and its individual shut-off valve must be disconnected from the gas supply piping during any system pressure test in excess of 0.5 psi (3.5 kPa).

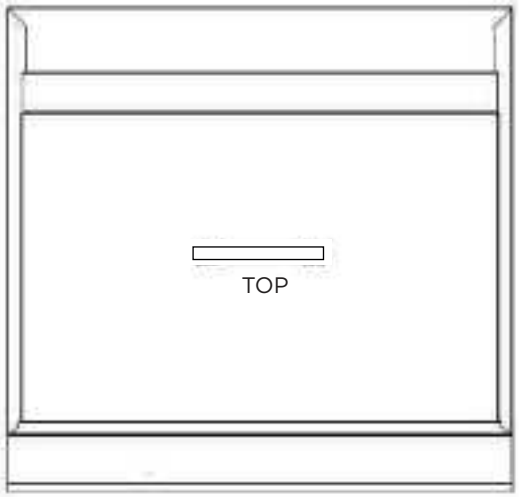
- The outdoor cooking appliance must be isolated from the gas supply piping by closing its individual shut-off valve during any system pressure test equal to or less than 0.5 psi (3.5 kPa).

PRODUCT DIMENSIONS



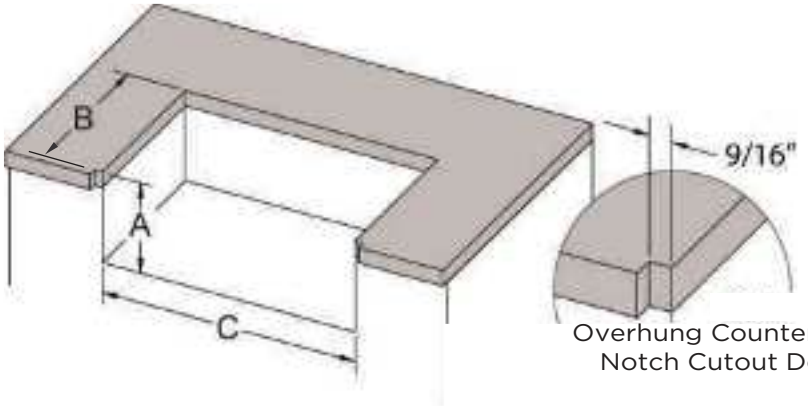






PLEASE READ AND FOLLOW ALL SAFETY INSTRUCTIONS

CUTOUT DIMENSIONS



Overhung Countertop
Notch Cutout Detail

	A	B	C
XOGRIDDLE30	10 7/8”	24”	28 3/4”
XOG30JACKET	12”	25 3/4”	31 1/4”

INSTALLATION IN A COUNTERTOP

NON-COMBUSTIBLE CONSTRUCTION

When installing your XO griddle in a location built using non-combustible materials such as masonry - use the smaller dimension cutouts: 10 7/8” H x 24” D x 28 3/4” W

COMBUSTIBLE CONSTRUCTION

When installing your XO griddle in a location built using combustible materials such as wood or vinyl - you must install the XOG30JACKET liner first - use the larger cutout dimensions: 12” H x 25 3/4” D x 31 1/4” W

THE NOTCH

IMPORTANT NOTE: The depth shown is measured from the vertical face of the counter. When the coutertop overhangs the counter, you must notch both corners of the cutout as shown above. The width of the notch is 9/16” - the depth of the notch is equal to the depth of the overhang. If the countertop overhans by 1”, the notch should be 1” deep back to the vertical face of the counter.

The notch allows the bullnose of the griddle to be recessed for a finished look.

GRIDDLE LOCATION

THE LOCATION OF YOUR OUTDOOR COOKING APPLIANCES CAN DRAMATICALLY AFFECT THEIR PERFORMANCE

WARNING

- NEVER install this product into a setting built from combustible materials without an insulated jacket (XO Part number - XOG30JACKET) to isolate the griddle from the structure. Doing so could result in fire, property damage and / or personal injury.
- Combustible material is anything which can ignite, burn, melt or emit smoke.
- NEVER locate the griddle under an unprotected overhead combustible structure.
- NEVER locate the griddle in an enclosed space such as a building, garage, shed, breezeway or similar location.
- Check your local building codes for proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA54, Natural gas and Propane installation code, CSA B149.1, or Propane Storage and Handling Code, B149.2, in Canada.

MINIMIZE YOUR GAS RUN

Keep all gas supply lines as short and straight as possible. Piping long distances, changes in direction and reduced pipe diameters all contribute to press drop and reduced performance of your outdoor cooking appliances. XO Recommends a minimum 3/4” ID gas supply line.

ON THE LEVEL

During installation, using a carpenter’s spirit or electronic level make certain you griddle is level both side to side and front to back.

WARNING

NEVER install this appliance in an elevated location without the approval of local code authorities.

ALWAYS maintain a safe clearance area around all outdoor cooking appliances keeping them free of all combustible materials such as fabrics, wall treatments, decorative items and sources of ignition such as articles containing fuel or those with an open flame, heating coils or pilot light.



TEAM LIFT

Two or more people are required to handle the griddle plate

GRIDDLE LOCATION (CONTINUED)

NON-COMBUSTIBLE CONSTRUCTION

Your XO griddle is designed easy placement in a non-combustible structure such as an island or similar outdoor structure built of masonry or Hardibacker.

In such an installation, the griddle has a perimeter flange that rests on the countertop allowing the unit to simply slide into place in the prepared cutout. No additional fastening is required. Do not grout the unit in place. This allows easy removal for future service or maintenance.

In such installations where the surrounding materials used are non-combustible, a minimum clearance of 12" must be maintained on either side and 5" behind the griddle.

WHEN COMBUSTIBLE CONSTRUCTION MATERIALS ARE PRESENT

Combustible materials are defined here as anything which will ignite, melt, emit smoke and/or fumes or be deformed by heat.

If combustible construction materials are present in the vicinity of the griddle such as wooden framing, vinyl or wooden siding, etc. - a minimum clearance of 18" must be maintained in all directions from the griddle **AND the unit must be installed using an XOG30JACKET** insulated liner. The cutout dimensions are increased to accommodate the liner which is placed without fastening into the cutout. The liner is supported by a perimeter flange which rests upon the countertop and the griddle rests upon that flange.

OVERHEAD CLEARANCE

Your griddle cannot be used in an enclosed space, however in different installations there may also be overhanging or overarching structures which must be taken into account.

Minimum overhead clearance (above cooking surface)
60" to Non-Combustible overhead.

Hood must extend a minimum of 3" on all sides of the cooking area.

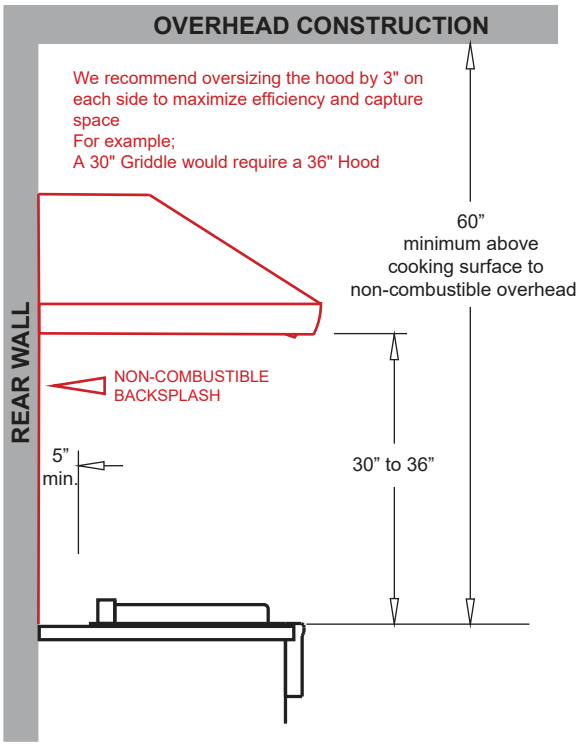
Hood must have a flow rate of 1000 CFM minimum.

Hood must be connected to a dedicated GFI protected circuit.

All other minimum clearances must be observed.

Non-Combustible Construction				Combustible Construction			
Sides	12"	Back	5"	Sides	18"	Back	18"

Combustible Overhead Construction Must Be Protected By An Approved Hood.
Use Of An Approved Hood Is Highly Recommended With Non-Combustible Overhead Construction.

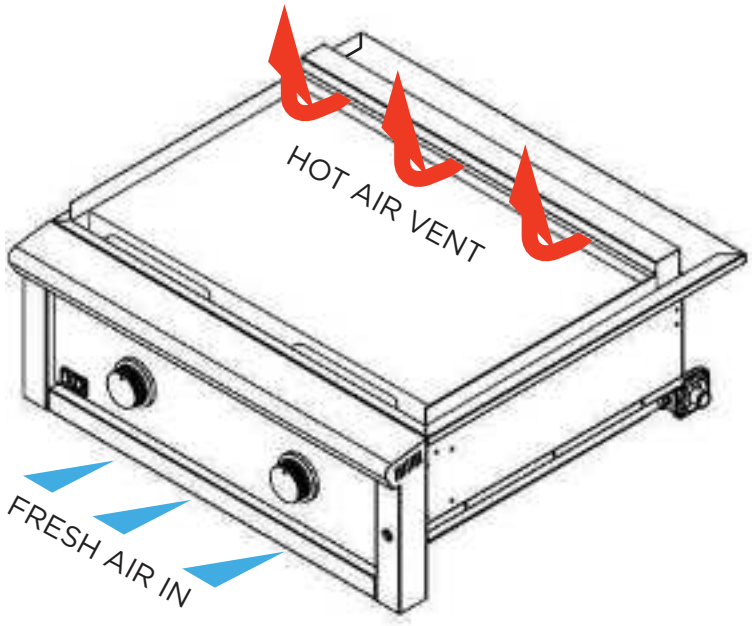


GRIDDLE LOCATION (CONTINUED)

WIND | COMBUSTION AIR | HEAT

Your XO griddle is a high performance cooking machine. As such it requires plenty of air to support combustion at the burners.

Air flow is designed to enter at the front around the control panel and super-heated air is exhausted through the long horizontal vent at the back of the griddle.



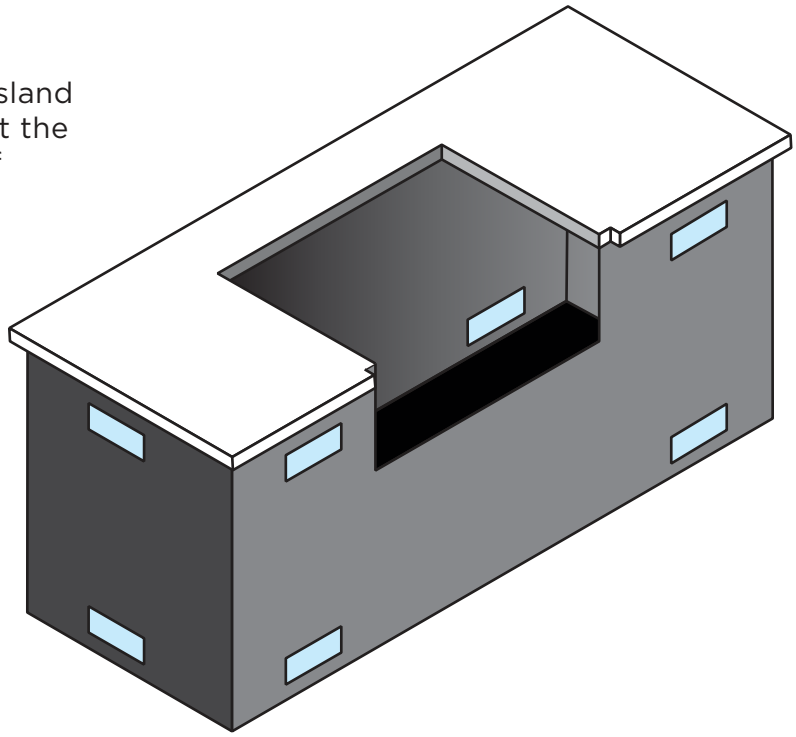
Because the burners are covered by the griddle plate the design of the appliance makes it less susceptable to wind patterns than a grill, however care should be taken to avoid conflicts with strong prevailing wind patterns.

In the case where strong prevailing winds might interfere with the safe and comfortable operation of the griddle, a wind break is strongly advised. Failure to do so may result in an excessive build up of heat internally which could cause heating of the control knobs, damage to the LED power lead, igniter wires or discoloration of the control panel.

It is important to remember that your griddle can generate much more heat than an indoor kitchen range.

VENTING YOUR ISLAND

Proper venting is required for all island or counter construction to prevent the accidental formation of pockets of flammable gas. This requirement applies to both Natural Gas and Propane installations.



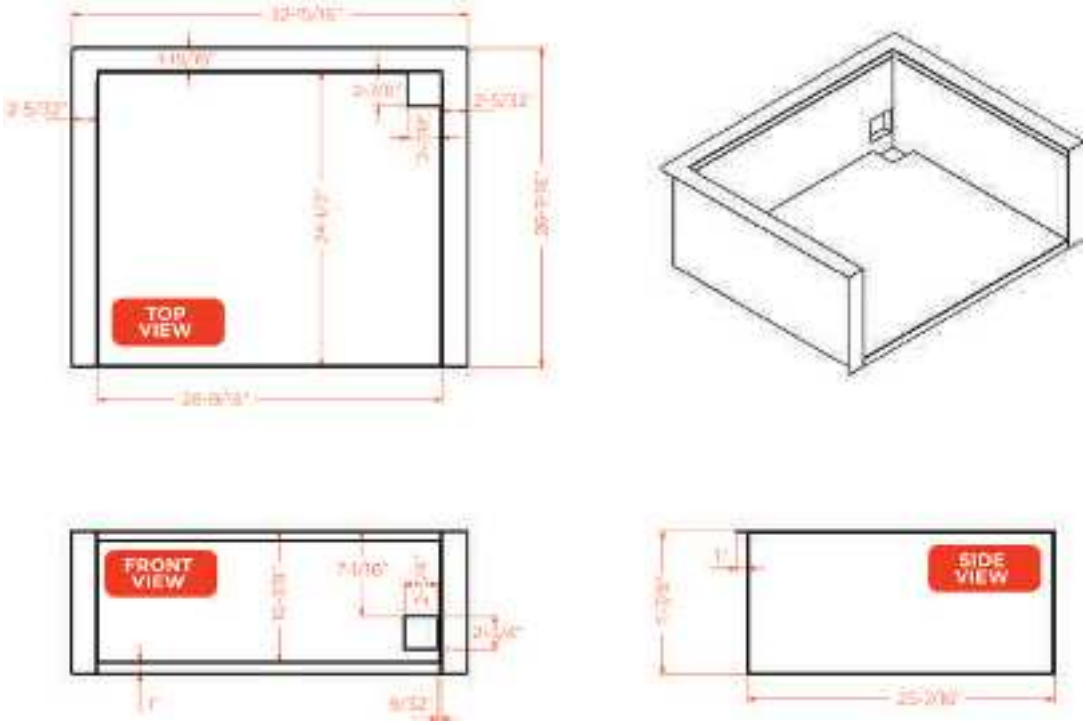
There should be at least 2 vents per side, one mounted near the top of the counter, the second must be installed a minimum of 2 1/4" above ground level.
Each vent must have a minimum of 10 sq in of open area. Placing vents on opposite sides ensures cross ventilation.
Safe operation requires adequate air flow - make certain there are no unventilated voids.

IMPORTANT NOTE

In planning your island kitchen build - make certain you have a solid foundation capable of supporting the combined weight of the appliances, frame, countertop and other building materials.

LOCATION OF THE UTILITIES

The gas connection and electrical hook up are located at the rear, right hand side of the unit. (see drawing of the XOG30JACKET below so see location)



GAS CONNECTIONS

WARNING

NEVER CONNECT A GAS LINE DIRECTLY TO THE GRILL. A PRESSURE REGULATOR MUST BE INSTALLED ON ALL GAS EQUIPMENT. ALL LOCAL CODES REQUIRE IT AND XO SUPPLIES THE CORRECT REGULATOR WITH YOUR UNIT. REMOVING OR FAILING TO INSTALL THE PRESSURE REGULATOR CAN RESULT IN FIRE AND SERIOUS PERSONAL INJURY AND WILL VOID THE WARRANTY

XO cooking appliances are factory set to use either propane (LP) or natural gas (NAT). It is critical that the gas you use matches that which the grill was set up for. You can verify that by checking the rating plate. The Rating Plate lists serial numbers, model numbers and gas type.

Ensure that the gas supplied meets with the minimum pressure requirements. Do not operate the grill on any gas other than that for which the grill has been set.

Water Column Requirements
Both the regulator and manifold orifices have been tuned for the type gas identified on the rating plate.

FUEL	WC MAX INLET	WC MIN INLET*
N G	10 in	4 in
L P	14 in	11 in

*under full load

Converting to a different type of gas should only be performed by a qualified technician using factory original parts from XO. All installation and all installation parts must conform to local codes with the National Electrical Code, ANSI Z223.1/NFPA 70 latest edition and the National Fuel Gas Code, ANSI Z223.1/NFPA54 in the U.S. and CGA-B149.1/.2 in Canada.

XO recommends that only qualified professionals perform the required plumbing, installation and maintenance on this product.

To ensure satisfactory performance, the gas supply line must be sized to accommodate the total BTU requirements of all the gas-fired equipment that will be connected to that line. In no case should an inlet pipe less than 3/4" ID or 1" OD ever be used to connect this product. Calculate the total BTU output of all equipment and refer to "Gas Supply Line Runs" for allowable run distances for 3/4" pipe. Failure to meet these minimum requirements may reduce performance of the grill and any other appliances running on that supply line. Always keep supply line runs as short as possible. (See: "BTU Output" for specific model outputs) An easily accessible gas shut-off valve must be installed away from the appliance location by a qualified plumber.

Keep the first two pipe threads free of any sealing compound to prevent pieces breaking loose which could clog a burner valve. Do not use sealing compound on flare fittings.



For built-in installations it is recommended that flexible pipe used be kept as short as possible.

USING NATURAL GAS

 **WARNING** 

Regulators set for Natural Gas and LP (Liquid Propane) are NOT interchangable.

Use ONLY the regulator supplied with your XO.

NEVER connect to an unregulated gas supply.

Always use a professional to connect to your natural gas supply.

Always turn valve OFF when not in use.

Failure to follow the above information exactly may cause fire, explosion, serious injury or death.

NATURAL GAS CONNECTION KIT INCLUDED

Grills and griddles models for Natural Gas come with the correct orifices, air shutter settings, regulator and elbow necessary to attach the unit to your gas supply.

The gas griddle manifold ends in a 1/2” male thread and Grip Nut for a wrench.

Connect the brass elbow to the end of the manifold - using a wrench on the manifold to prevent it from turning while tightening the elbow.

Use plumbers putty or gas tape to seal the threads leaving the first two threads free of sealant. This is to prevent loose material from accidently getting trapped in the line where it could clog the valves.

Connect the regulator - note the direction of gas flow is marked. If installed backwards it will not work.

Attach your Flexline from the house gas supply.

Leak test all connections.

HOW TO LEAK TEST

Make a soapy water solution: 1 part liquid dish soap to 3 parts water

Make certain all control knobs are in the OFF position

Using a brush or spray, apply the soapy mixture to all connections.

Check for bubbles which indicate a leak.

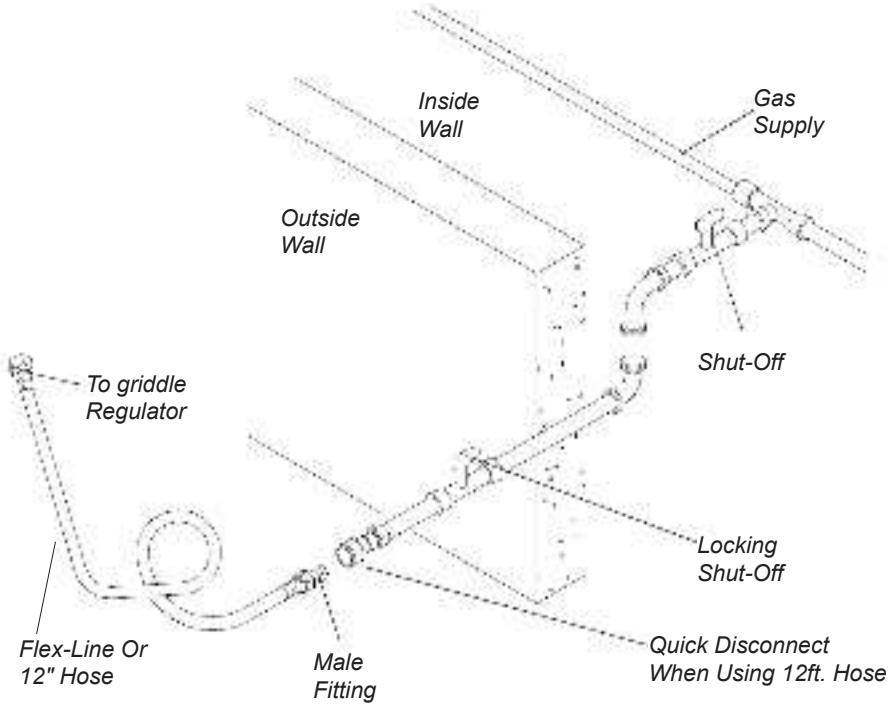
NEVER test for a gas leak using an open flame.

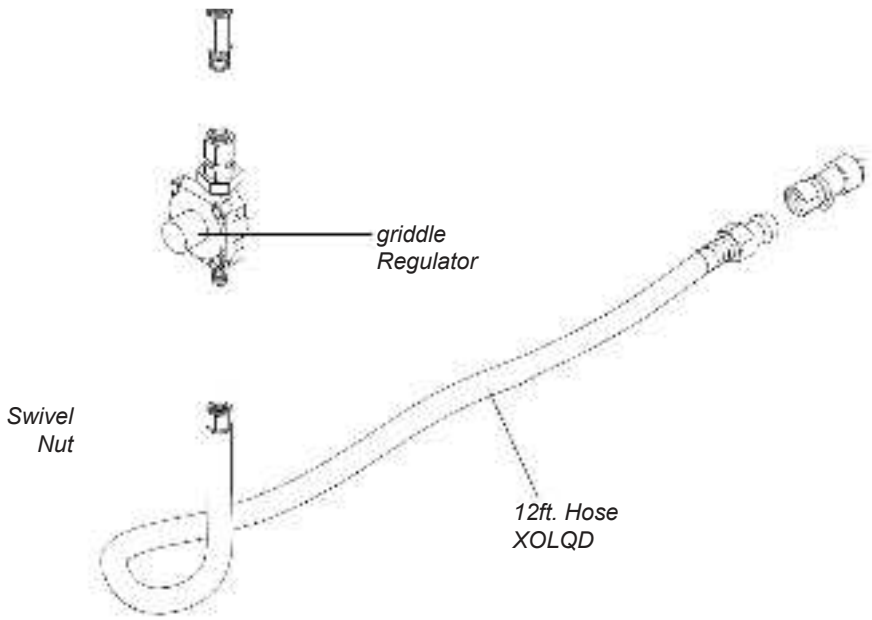
CONNECTING TO A PERMANENTLY PLUMBED GAS LINE

Follow the example diagrams below to connect your griddle to a permanently plumbed system.

For Natural Gas, use of a Stainless Steel Flexline is recommended to make the final connection between the regulator and the hard piped system. (Note isolation shut-off valves)

For a hard piped LP (propane) system attaching to a portable cart, a 12' XOLQD detachable supply hose is recommended. (The XOLQD cannot be used with Natural Gas).





USING AN LP (PROPANE) GAS CYLINDER

 **WARNING** 

Regulators set for Natural Gas and LP (Liquid Propane) are NOT interchangable.

Use ONLY the regulator/hose assembly supplied with your XO.

Always turn valve OFF when not in use.

Do not store a spare LP-gas cylinder under or near this appliance.

NEVER fill the LP cylinder beyond 80% of capacity.

Tanks can release vapor if heated when not in use.

Failure to follow the above information exactly may cause fire, explosion, serious injury or death.

LP (Liquid Propane) GAS

Grills and griddles set up for LP gas come equipped with an LP hose/regulator assembly for connection to a standard 20 lb. LP cylinder. (Type 1). All fittings necessary to attach the assembly to the grill are included.

Permanently plumbed LP connections, such as those in line with a bulk cylinder, require a 4/11 regulator.

LP CYLINDER REQUIREMENTS

The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a Type 1 system only.

Cylinders of free standing grills must be secured using the provided cylinder retention system to avoid accidental movement.

When exchanging your cylinder for a refill, exhange only for a Type 1 2016 cylinder with an over-fill protection device.

Never use a cylinder with a damaged valve.

Always check for leaks after every LP cylinder change. (See: “Leak Test” for further details.).

Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

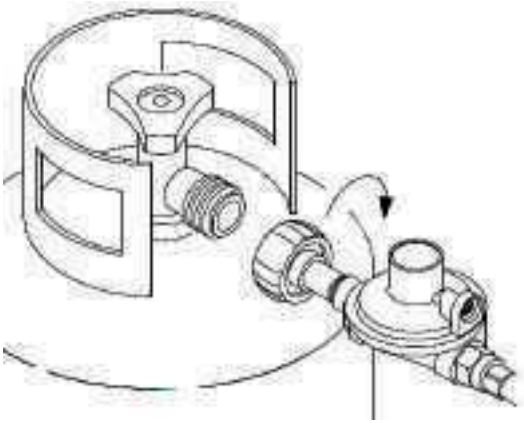
If your grill is stored indoors, the LP cylinder must be stored outside.

GAS CONNECTIONS - LP (PROPANE)

Connect and tighten the swivel nut of the gas hose to the griddle manifold connection located at the right, rear of the unit. The connection must angle down, away from the griddle to keep the gas line away from the heat generated during use.

CONNECTING THE TANK TO THE REGULATOR

Turn all control knobs to the OFF position.
Inspect the valve connection port, regulator and hose for damage or debris.



Remove any debris - **NEVER** use damaged equipment.
Connect the regulator assembly to the tank valve and hand tighten the nut clockwise to a full stop.

DO NOT over tighten or use wrenches. It can damage the quick Coupling and cause a leak and/or fire hazard.

Open the tank valve slowly a full turn (counter-clockwise) and use a soapy water solution to check for leaks before attempting to light the griddle.

If a leak is found, close the tank valve and do not use your griddle until the leak is repaired.

HOW TO LEAK TEST

Make a soapy water solution: 1 part liquid dish soap to 3 parts water

Make certain all control knobs are in the OFF position

Using a brush or spray, apply the soapy mixture to all connections.

Check for bubbles which indicate a leak.

NEVER test for a gas leak using an open flame.

PRIOR TO THE FIRST USE AND EVERYTIME YOU CHANGE YOUR LP TANK YOU MUST CHECK FOR LEAKS.

WARNING

NEVER connect any outdoor appliance to an unregulated gas supply.
NEVER attempt to use any outdoor appliance if you smell gas
Shut off the gas supply and Call your gas supplier or local fire department..

FUEL TYPE CONVERSION

All units ship set up at the factory for either Natural Gas or Propane.

They can be converted if required, however this conversion should only be undertaken by a qualified technician experienced in gas appliance repair and service.

All the necessary components for the conversion can be found in kit form along with specific instructions to complete the conversion.



LP CONVERSION KIT
XOGLPKIT



NG CONVERSION KIT
XOGNGKIT

ELECTRICAL HOOK UP AND SAFETY

WARNING - ELECTRICAL GROUNDING

Product installation must meet local electric codes or, in the absence of local codes, the latest edition of the National Electrical Code ANSI/NFPA No. 70 or the Canadian Electrical Code CGA 1.662005.

Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking appliance.

This griddle is equipped with a three prong (grounding) electric plug for your protection against shock hazard and must be plugged directly into a properly grounded three prong outlet.

Never cut or remove the grounding prong from this plug.

Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a “W-A” marking.

To protect against electric shock, keep all wiring dry, do not immerse any part of the power cord, an extension cord or any plugs in water or other liquid.

Unplug the product from the outlet when not in use and before cleaning. Ensure that all equipment has cooled completely before performing any cleaning or maintenance.

Do not let any wiring touch heated surfaces.

Place all power cords to avoid trip hazards and secure excess loops.

Do not use an outdoor cooking gas appliance for purposes other than intended.

Do not operate any outdoor cooking gas appliance with a damaged cord or plug.

Do not attempt to operate any appliance that malfunctions or has been damaged in any manner. Contact the dealer for repair.



WARNING

CALIFORNIA PROPOSITION 65

The electrical supply cord and plug of the transformer contain chemicals including lead, known to the State of California to cause cancer, and birth defects or other reproductive harm. Wash hands after handling

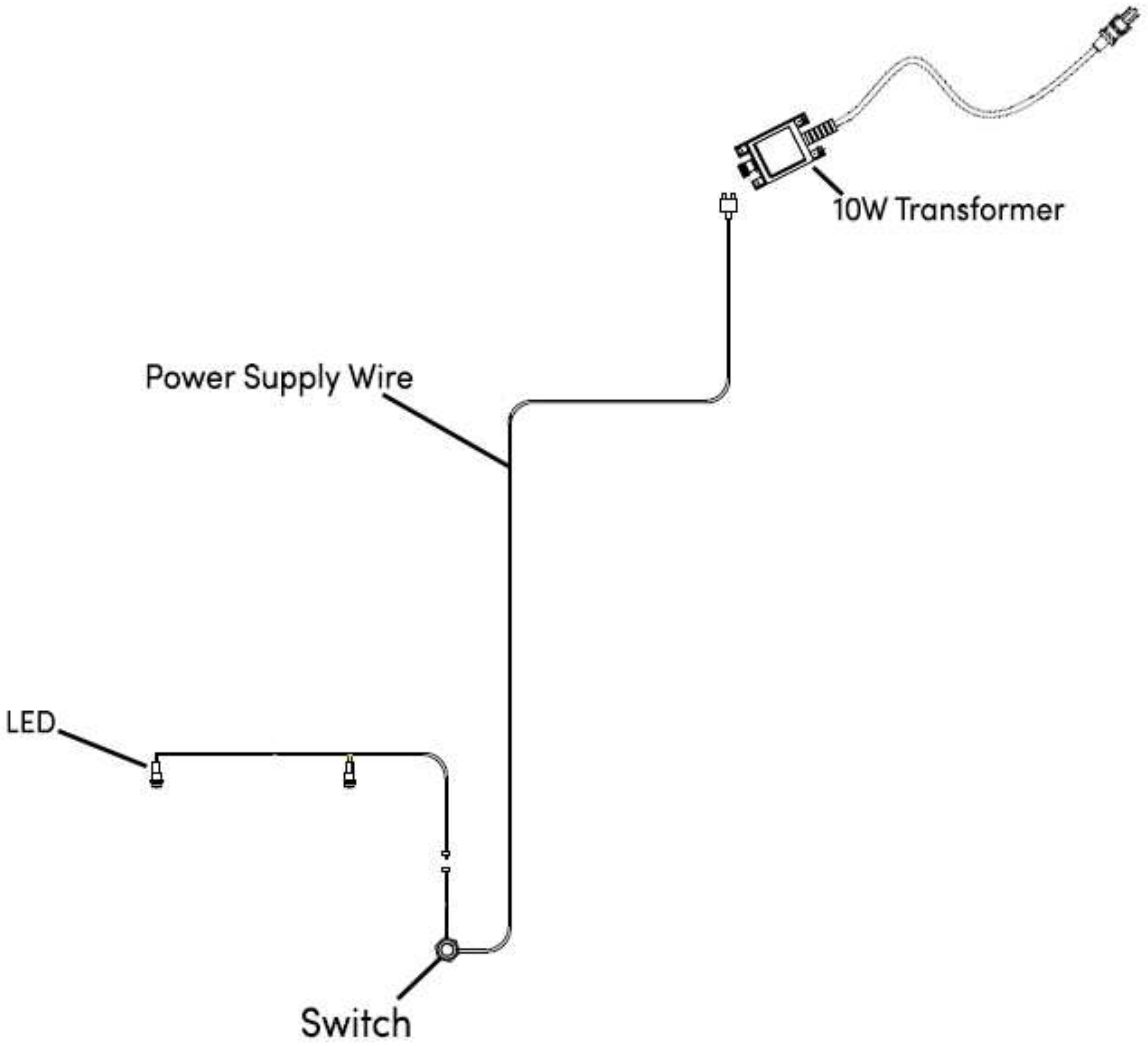
ELECTRICAL WIRING

Griddle burner ignition does not require electricity, however the control LED light do.

Your griddle control lighting is powered by a 12VDC transformer which must be plugged into a properly grounded GFI protected outlet. If you are uncertain if an existing outlet meets this requirement, consult a licensed electrician.

NEVER remove or circumvent the third grounding prong.

The transformer and its attendant wiring must be secured to the cart or interior of the island to avoid loose electrical cables. Make certain that all electrical wiring is positioned such that it cannot contact hot surfaces.



MEET YOUR XO



Get ready for a unique grilling experience with your new XO Griddle, packed with features that will enhance your outdoor kitchen and expand your culinary boundaries.

PRO-GRADE 304 Stainless Steel Welded Construction

Massive, Solid 304 Stainless Steel Cooking Surface

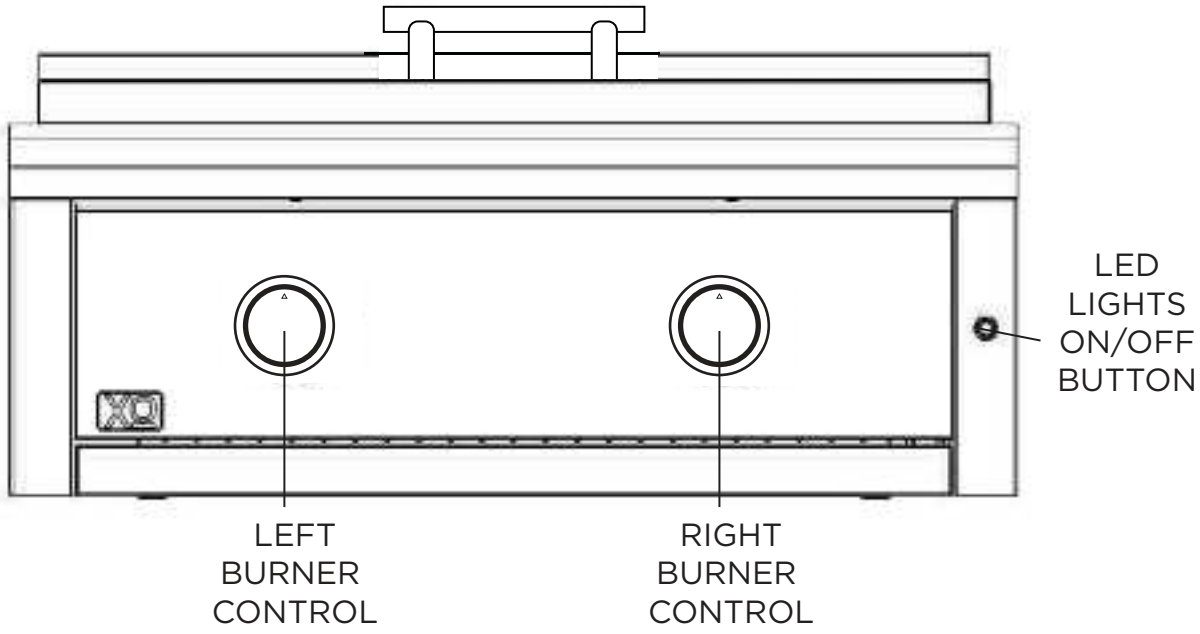
Twin 18,000 BTU Stainless Steel “U” Shaped Burners
for rapid, even heating

Reliable Flame Thrower Ignition

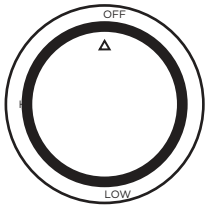
Built-In Grease Trough

Full Width Removable Drip Pan For Easy Cleaning

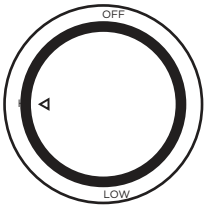
CONTROLS



IGNITION



OFF POSITION



LIGHTING/HIGH
POSITION

KNOBS TURN ON COUNTER CLOCK WISE AND SHUT OFF CLOCKWISE.





PLEASE READ AND FOLLOW ALL SAFETY INSTRUCTIONS

IMPORTANT GRIDDLE SAFETY TIPS

NEVER leave the griddle unattended,

Before the first use - you MUST lift the griddle plate and ensure that all tie downs have been removed from the burners. These are just to prevent shifting during shipping.

Avoid loose fitting clothing while operating your griddle.

NEVER touch the griddle or surrounding surfaces during operation as these will become extremely hot and can result in severe burns.

Use insulated gloves or mitts operatin or handling anything hot.

NEVER operate the griddle with the cover in place.

NEVER lean over or reach across a hot griddle.

NEVER heat unopened food containers - pressure build up can cause them to burst.

NEVER line your griddle with aluminum foil, this can alter the flow of air internally and result in damage to the unit. Such damages are excluded from your warranty.

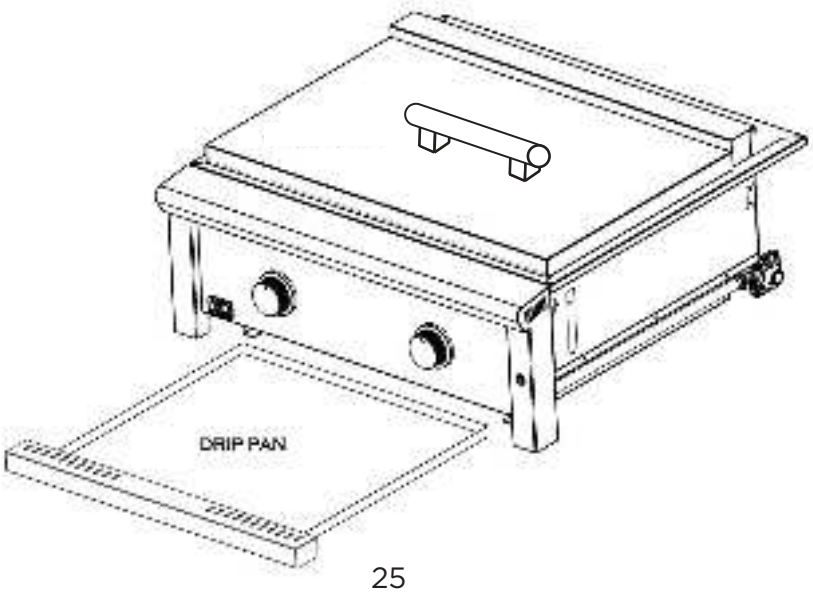
Cooking excessively fatty or similar foods can cause flare-ups. Damages resulting from flare-ups or fires resulting from the unit operating unattended are not covered under the warranty.

NEVER operate the griddle without the drip pan in place.

Grease is extremely flammable. The grease pan and trough must be cleaned after each use. Let hot grease cool completely before cleaning and proper disposal. Failure to clean and de-grease the unit can attract pests and create a broad range of health and safety issues including fire and explosion.

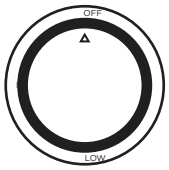
NEVER operate any gas fired outdoor appliance that has not been leak tested.

NEVER operate any gas fired outdoor appliance while under the influence of drugs or alcohol.

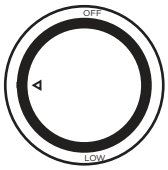


LIGHTING THE BURNERS

LIGHTING WITH FLAME THROWER IGNITION



OFF POSITION



LIGHTING/HIGH POSITION

To light a burner, remove the lid and open the gas isolation or tank valve.
Push and hold the control knob in - this will start the flow of gas. Wait 3 to 5 seconds.
While holding the knob in, turn the knob to the left to the 9 o'clock position
An audible click will sound and the burner will ignite.
The flame will be visible through the port next to the flash tube.
To light the second burner, slowly open that control knob.
If a burner fails to ignite, turn the knob off, wait 5 minutes before attempting to restart.
Always leave the knobs in the off position when not in use.
NOTE: When a burner is turned off, it is common to hear a popping sound.

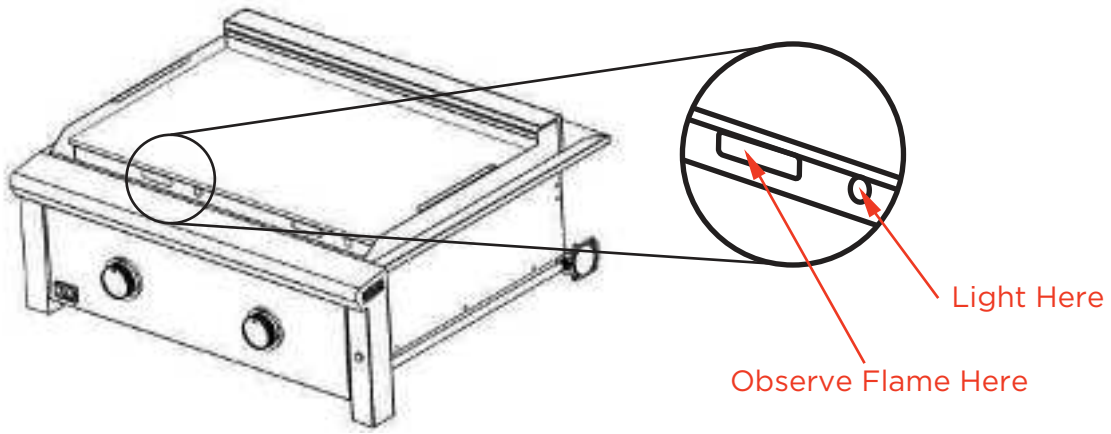
PREHEAT YOUR GRIDDLE FOR BEST RESUTS.

Prior to lighting - using a cooking oil that will not smoke, oil the griddle surface to prepare it. Before cooking turn both burners on medium until your desired temperature is reached. The extra thick griddle plate holds the heat. If it gets too hot, you will have to wait for it to cool.

MANUALLY LIGHTING THE GRIDDLE.

NEVER attempt to re-light a burner without waiting 5 minutes for any residual gas to dissipate.

At arms length, using a long stem match or long reach lighter next to a flash tube in the grease trough (see diagram below). There is one for each burner.
Slowly rotate the knob for that burner 1/4 turn to the left to the HI position.
If the burner does not light within 5 seconds, turn the gas off and repeat from Step 1.
If the burner will not light after several attempts - Call for service -
Turn the knobs to the off position and close the gas isolation valve.



MAINTENANCE

CARE OF STAINLESS STEEL

XO outdoor kitchen products are precision crafted from high quality 304 Stainless Steel but to keep keep it looking and working its best, here are best practices for cleaning Stainless,

• After each use, wipe down the exterior of the griddle to remove grease and splatters.
• Be sure to follow the cleaning instructions in this manual.
• Use a commercially available Stainless Steel cleaner* to clean and polish exterior surfaces.
Doing these things on a regular basis minimizes the amount of effort required.

In order to preserve the fine grain finish - when removing stubborn stains:

• Do not use abrasive cleaners and always rub in the direction of the grain.
• Some household cleaners are not suitable for stainless steel; always check the label before using.
• Always use the mildest cleaning solution first, scrubbing in the direction of the grain.
Grease can get stuck in the grain of the stainless steel and bake on giving the appearance of rust. To remove these baked-on stains use a fine to medium non-metallic abrasive pad with a stainless steel cleaner.

DRIP TRAY - The drip tray should be cleaned after every use

Extreme care must be taken to protect all Stainless components if solutions are used for cleaning concrete and masonry which can be very corrosive and will attack stainless steel.

LOCATIONS NEAR POOLS AND COASTAL AREAS:

The 304 stainless steel material used in the construction of is highly rust resistant, however, chlorine in the air from swimming pools or the salt from sea air may cause surface rust to appear and even create some pitting if left on the product.
Here are a few tips to avoid this:
• Regularly wipe down the exterior surfaces with a damp cloth.
• Allow the surfaces to dry before covering. Do not cover a damp grill.
• For seasonal storage use the product referred to above, ensure the grill is dry, then cover securely to minimize the amount of damp air getting to the surfaces.

YOUR XO WARRANTY DOES NOT COVER OCCASIONAL SURFACE RUST OR STAINING DUE TO ENVIRONMENTAL CONDITIONS.

XO Outdoor cooking products are high performance units and generate high heat.
After your first use certain areas of the grill may discolor from the intense heat given off by the burners - this is normal and cannot be cleaned off..

For light and heavy food stains there are many different stainless steel cleaners available.

*RATED FOR HIGH HEAT

MAINTENANCE

BEFORE THE FIRST USE

Before the first use wash the griddle top with a mild soap and warm water solution using a wash cloth or soft vegetable brush to scrub away any residue.

CLEANING THE GRIDDLE

Regular cleaning and care for your Xo Griddle will keep it looking and functioning its best. The cook surface is designed to hold a fine layer of cooking oil creating a 'seasoning' on its surface. This seasoning promotes a non-stick cooking surface and is easily maintained. Caring for XO's cook surface is much like maintaining cast iron cookware. When the surface requires cleaning, there are a few basic cleaning techniques to use. For quick and routine cleaning between preparations, a metal spatula or scraper works for removing the majority of surface debris. For tougher areas or where sugars glaze the cook surface, pour a small amount of warm water on the soiled surface while the grill is warm and scrape the debris away with a spatula. Heat the cook surface to a high temperature and allow the sticky debris to become brittle. Once the debris is brittle, use the spatula or scraper to remove it. The juice of fresh lemons can also be used to clean and condition the surface. Afterwards, wipe the cooking surface with vegetable oil again before using.

To reduce the chance of fire, the grease trough should be visually inspected before each use. Remove any grease and wash with a mild soap and warm water solution.

ROUTINE CLEANING OF THE GRIDDLE INTERIOR

Burning off excess grease after every cookout will help keep it ready for instant use, however at least every 6 months you must give the entire griddle a thorough cleaning to minimize your risk of fire and keep your griddle in top shape.

FOLLOW THESE STEPS.

Turn all control knobs to the full OFF position. Turn the LP tank valve to the full OFF position or turn the Natural Gas supply OFF.
Remove the griddle top and clean thoroughly. (**WARNING:** Handle with two people)
Remove and clean the burners (see procedure that follows)
Check orifices for any obstructions and check igniters.
Scape out and brush the interior and bottom of the griddle with a scraper, fiber pad or nylon brush. Wash wih a mild soap and warm water solution. Rinse thoroughly and let dry.
Replace burners making certain they are centered correctly on their respective orifices..
Replace griddle top. (**WARNING:** Handle with two people)

IMPORTANT NOTE: Keep the area around all outdoor kitchen appliances clear and free of all combustible or corrosive materials. This includes fuels, flammable liquids and vapors as well as pool chemicals. Make certain all ventilation openings in the appliances, carts and/or island enclosures are clear and free of debris.

MAINTENANCE - BURNERS

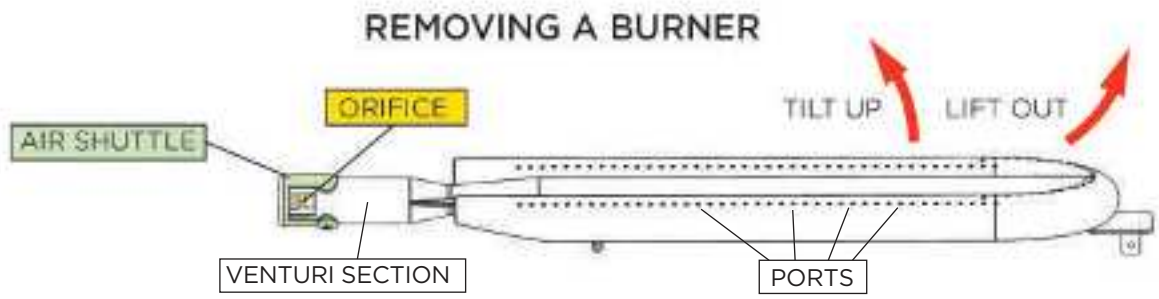
WARNING

WHEN YOUR GRIDDLE ARRIVES - THE BURNERS ARE SECURED IN PLACE BY CABLE TIES TO PREVENT DAMAGE IN SHIPPING. THESE MUST BE REMOVED PRIOOR TO INITIAL USE.

WARNING: Before attempting any burner maintenance ensure the gas supply is OFF and all control knobs are in the OFF position. Make certain the griddle has completely cooled before proceeding.

TO REMOVE THE BURNERS

Remove the griddle top (**WARNING:** TEAM LIFT, this requires two people)
All burner tie downs to prevent shifting during shipping **must** be removed if they have not been already.
Tilt the far end of the burner up (at rear of griddle) and lift the burner up and away from the orifice. at the front of the burner. Be careful not to disturb the air shuttle p osition.



CLEANING THE BURNERS

To maximize your burner performance, clean the exterior of the burner with a wire brush, Clear stubborn scale with a scraper.
Clear any clogged gas ports with a straightened paper clip - do not use a wooden or plastic toothpick or similar object which can break off and get stuck clogging the port.
Shake out any debris through the venturi and air shutter.
Inspect the venturi / air shuttle to make certain it is clear. If any obstructions can be seen, use a straightened wire coat hanger and or bottle brush to clean them out.

WARNING: WHEN REPLACING THE BURNERS, THE VENTURI SECTION MUST BE CENTERED AROUND THE ORIFICE. FAILURE TO LOCATE ON THE ORIFICE CAN RESULT IN FIRE, PROPERTY DAMAGE, INJURY OR DEATH.

AIR ADJUSTMENT

Burners are tested and pre-set at the factory for the type of fuel indicated on the model label. However, variations in the gas supply and the altitude at which the unit is installed can affect the burner's operation.
In addition, if the unit is converted to burn a fuel other than what was originally set at the facory the air shuttle position will have to be adjusted. This should only be done by a trained qualified professional experienced in grill repair and maintenance.

MAINTENANCE

⚠ WARNING ⚠



Spiders and small insects can spin webs and nest in the griddle burner venturis which can obstruct gas flow, causing it to ignite outside the burner tube. This type of "FLASHBACK FIRE" can cause serious damage to the griddle and create a dangerous operating condition.

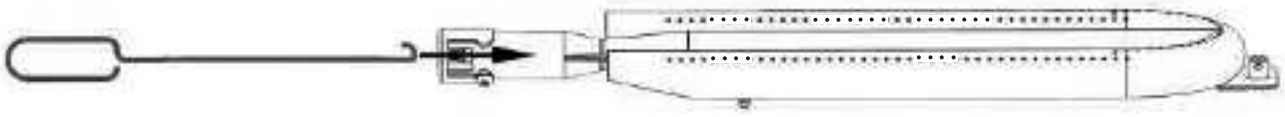
To reduce the chance of FLASHBACK FIRE you must inspect and clean the venturis at least twice a year in summer and fall or whenever spiders are active in your area, or if the the griddle has not been used for an extended period.

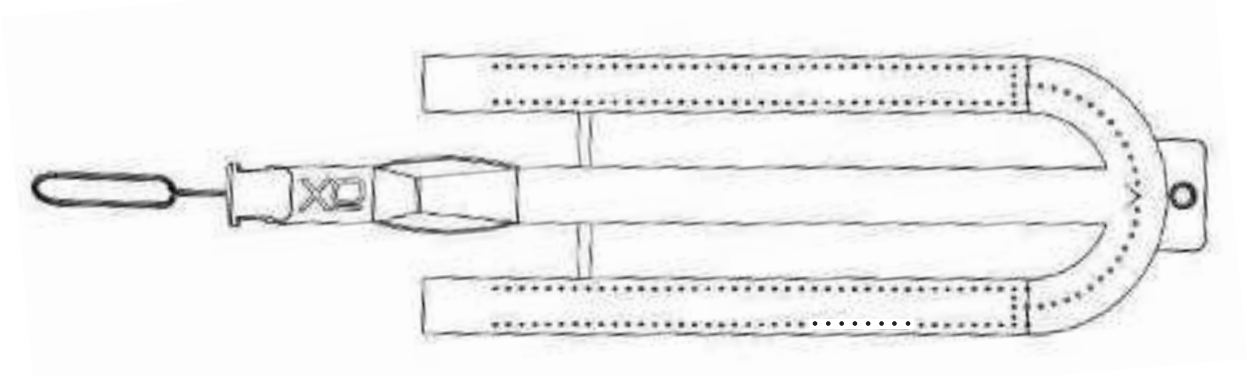
After removing the griddle plate (**CAUTION**: this part is extremely heavy and will require at least two people to handle safely), carefully remove the burners by tilting the burner up and away from the gas valve orifice.

The venturi section of the burner is the part closest to the brass orifice.

Using a bottle brush or bent wire coat hanger - carefully clean the venturi section of the burner to ensure it is free of debris.







IMPORTANT: When replacing the burners care must be taken to ensure the burner venturi is re-centered over the orifice. Failure to do so will result in poor burner performance and will cause ignition problems. If you are unsure how to perform this critcal maintenance - call for service.

HOW TO OBTAIN PARTS

Parts not under warranty can be ordered directly on our website www.xoappliance.com.

Parts under warranty can be obtained by contacting our service department through our website or by call 973-403-8900.

You will need the following information found on the Model Name Plate, located on the drip tray of your unit. To save time, take a moment and record it here:

Appliance Model Number _____

Appliance Serial Number_____

Type of Gas (Propane or Natural)_____

For warranty purposes you will need to have proof of puchase.

To assist you, a parts diagram is included in this manual.

Part Number_____ Part Description_____

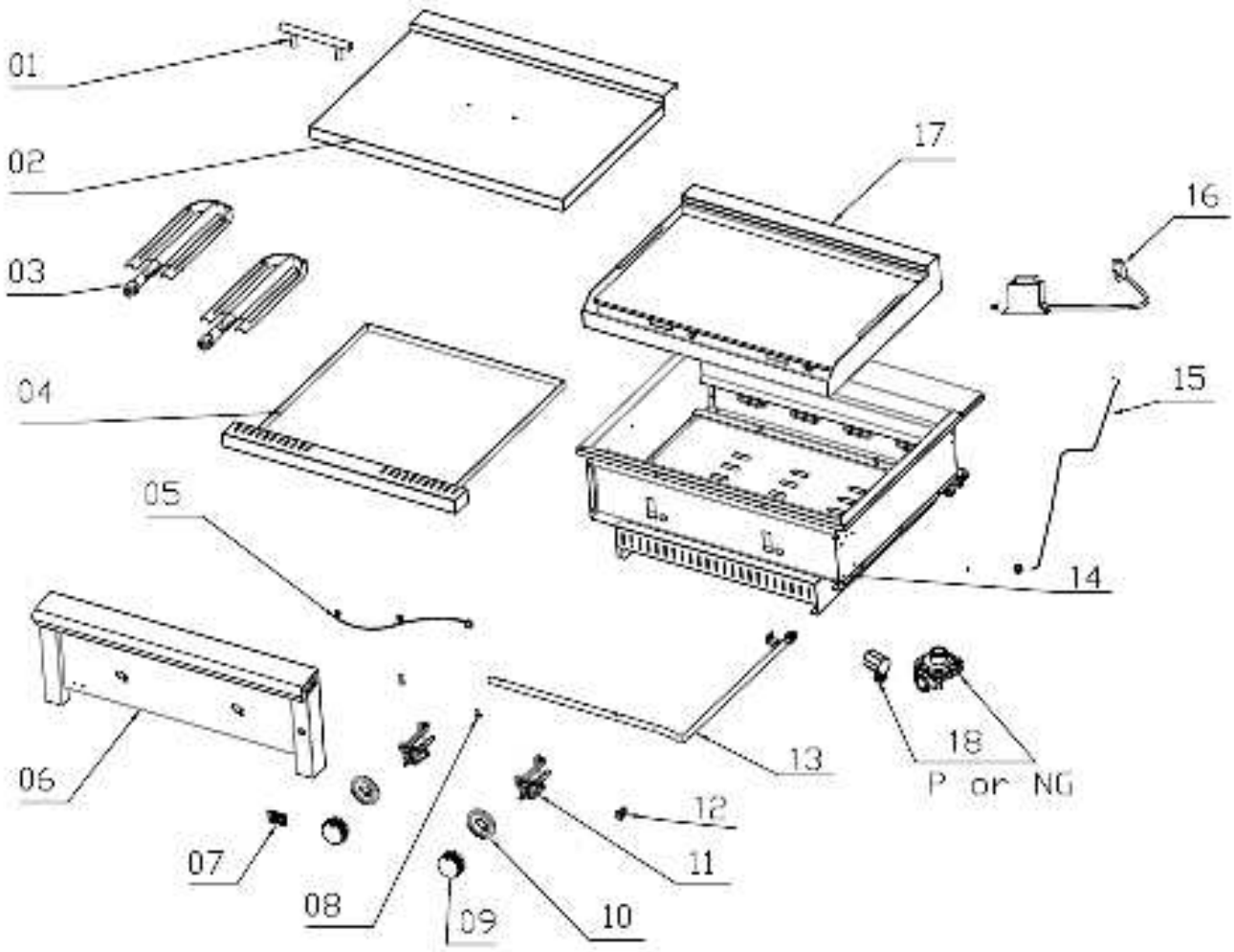
Part Number_____ Part Description_____

Part Number_____ Part Description_____

Part Number_____ Part Description_____

Part Number_____ Part Description_____

PARTS



1	Handle	10	Bezel
2	Lid	11	Valve
3	Burner	12	Orifice
4	Drip Tray	13	Manifold
5	LED Harness	14	Firebox
6	Control Panel	15	Transformer Wire
7	Badge	16	Transformer Wire
8	LED	17	Griddle
9	Knob	18	Regulator

SERVICE & MAINTENANCE RECORD

DATE OF INSTALLATION:

DATE OF SERVICE:
WORK PERFORMED:

DATE OF SERVICE:
WORK PERFORMED:

DATE OF SERVICE:
WORK PERFORMED:

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NOTES

XO Limited Warranties

Warranty Terms for XO - Residential Use Only
XO Stainless Steel Gas Grills and Burners

XO warranties their gas grills to be free from defects at time of purchase and for the periods specified below. The grill must be installed by a qualified technician and must be maintained and operated safely, in accordance with the instruction manual. This warranty applies to the original purchaser only and is non-transferable. All warranty repairs must be accomplished by a qualified gas appliance technician.

Limited Lifetime Parts Warranty
XO warrants the stainless steel main burners and fabricated stainless steel housing to be free from defects in material and workmanship under normal residential use for the lifetime of this product. This warranty excludes discoloration, surface scratches, weather and atmospheric related staining, and minor surface rust and oxidation which are normal and may be expected with any outdoor product. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including installation, labor, shipping and handling.

Five Year Limited Parts Warranty
XO warrants the briquette trays, stainless steel grates, drip pans and gas valves to be free from defects in material and workmanship under normal residential us for a period of 5 years from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including installation, labor, shipping and handling.

Two Year Limited Parts Warranty
XO warrants all other grill components to be free from defects in material and workmanship under normal residential use for a period of 2 years from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including installation, labor, shipping and handling.

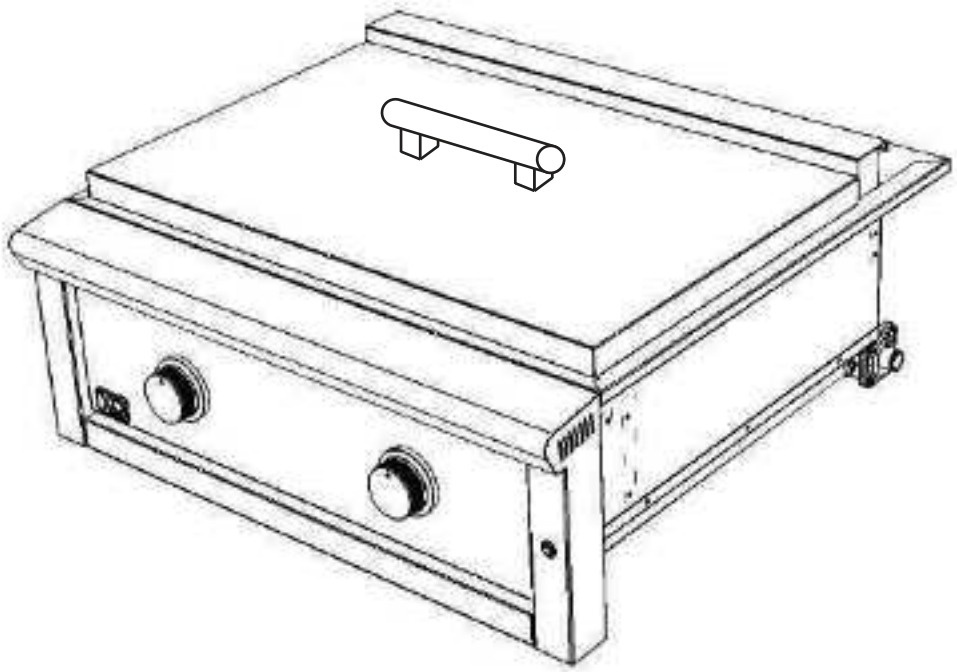
One Year Limited Parts & Labor Warranty
For a period of 1 year from the original date of purchase, XO will replace or repair parts found to be defective at no cost to the original purchaser. This includes the cost of shipping replacement parts and where necessary, service labor at prevailing local rates by an XO authorized service person. Service will be provided during normal business hours and must be authorized in advance by XO

Common Area Warranty
A 180 Day Warranty applies to applications where the use of the product extends beyond normal residential use such as bed and breakfast inns, private clubs, multidwelling condos and apartments. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, installation, shipping and handling. This warranty excludes all commercial locations such as restaurants and food service locations.

Warranty Limitations and Exclusions
This warranty shall apply only to products purchased and located within the continental United States and Canada. Warranty coverage begins on the original date of purchase and proof of date of purchase is required. In order to activate the warranty, we require you to register your purchase online at www.xoappliance.com within 90 days of purchase. This warranty applies only to the original owner and may not be transferred. This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, loss of electrical power to the product for any reason, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages due to harsh cleaning chemicals. This warranty does not apply to commercial use or to products with altered or removed serial numbers. This warranty shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.

FOR WARRANTY SERVICE & REPLACEMENT PARTS: check the contact & support section of our website xoappliance.com, email us at service@xoappliance.com or call

1-973-403-8900
120 Eagle Rock Ave, Suite 303 | East Hanover, NJ 07936



NOW YOU'RE COOKING

973-403-8900

OR VISIT US ONLINE
WWW.XOAPPLIANCE.COM