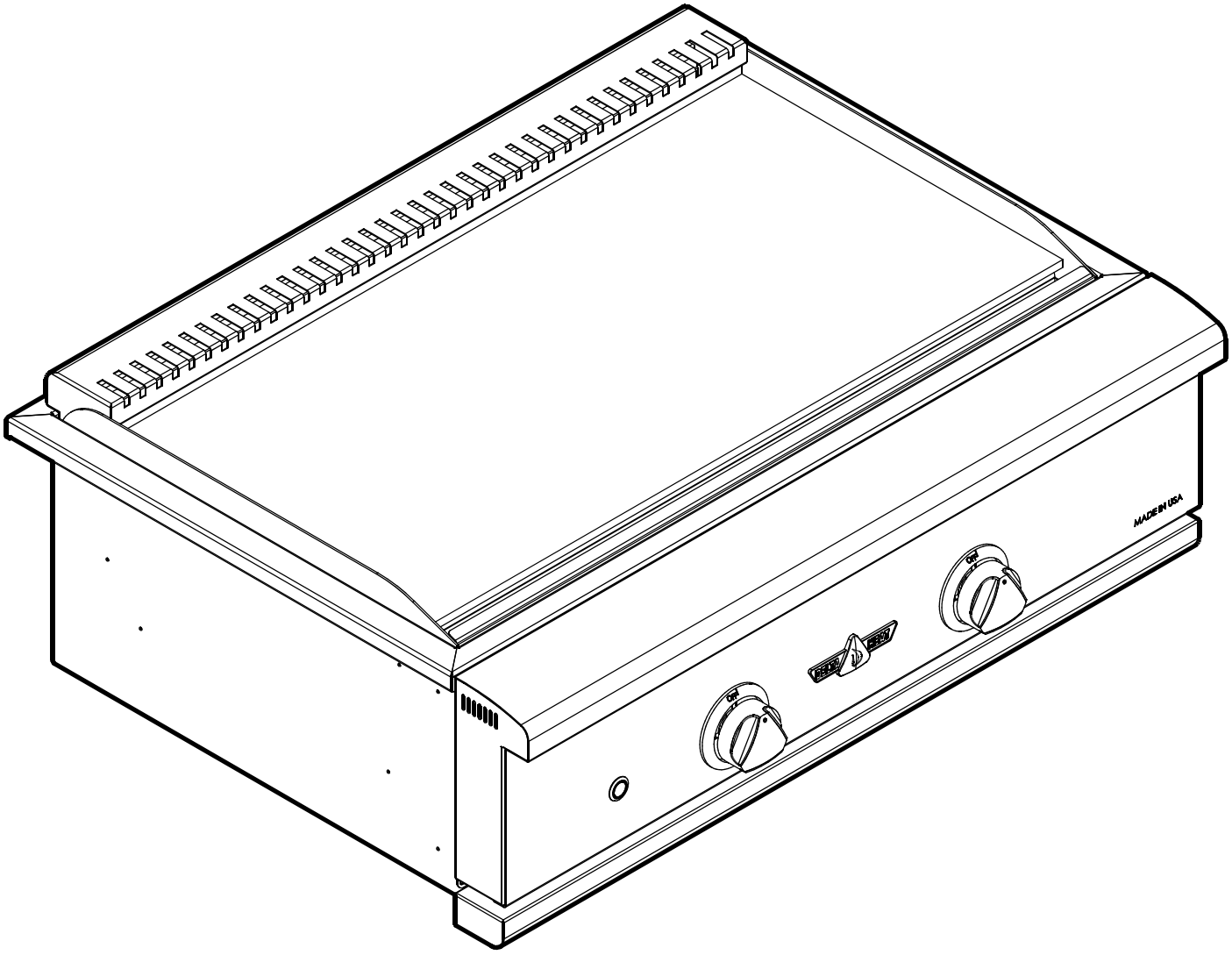
DELTA HEAT TEPPANYAKI GRIDDLE
INSTALLATION, USE, & CARE MANUAL



MODELS:
DHTG32

P/N: 17634A 02/21

IMPORTANT SAFETY INSTRUCTIONS

WARNING! Read this manual carefully and completely before using your Teppanyaki Griddle to ensure proper operation, proper installation, proper servicing and to reduce the risk of fire, burn hazard and/ or other injury.

ATTENTION! Lisez attentivement et complètement ce manuel avant d'utiliser votre plaque chauffante Teppanyaki pour assurer un fonctionnement correct, une installation correcte, un entretien approprié et pour réduire les risques d'incendie, de brûlure et / ou d'autres blessures.

DANGER	**DANGER**
If you smell gas: 1. Shut off gas to the appliance. 2. Extinguish any open flames. 3. Open lid. 4. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.	S'il y a une odeur de gaz: 1. Coupez l'admission de gaz de l'appariel. 2. Éteindre toute flamme nue. 3. Ouvrir le couvercle. 4. Si l'odeur persiste, éloignez-vous de l'appareil et appelez immédiatement le fournisseur de gaz ou le srvice d'incendie.
WARNING 1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. 2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.	**AVERTISSEMENT** 1. Ne pas entreposer ni utilizer de l'essence ni d'autres vapuers ou liquids inflammables dans le voisinage de l'appareil, ni de tout autre appareil. 2. Une bouteille de propane qui n'est pas raccordée en vue de son untilisation, ne doit pas être entrpossée dans le voisinage de cet appareil ou de tout autre appareil.
THIS GRILL IS FOR OUTDOOR USE ONLY: If stored indoors, detach and leave L.P. cylinder outdoors	**CE GRIL EST POUR UTILISATION à L'EXTéRIEUR SEULEMENT:** Si l'appareil est entreposé à l'interieur, enlever les bouteilles et les laisser à l'extérieur.
BEFORE LIGHTING 1. Read instructions before lighting. 2. Open lid during lighting. 3. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.	**AVANT D'ALLUMER L'APPAREIL** 1. Lisez les instructions avant d'allumer l'appareil. 2. Ouvrez le couvercle avant d'allumer l'appareil. 3. Si l'appareil ne s'allume pas en 5 secondes, fermez le robinet du brûleur, attendez 5 minutes, et procédez de nouveau à l'allumage.
FOR YOUR SAFETY Do not store or use gasoline or other flammable vapors and any liquids in the vicinity of this or any other appliance.	**MESURE DE SECURITE** Ne pas entreposer ni utiliser d'essence ni autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil.

A Special Message to our Customers...

Congratulations on your purchase of Delta Heat Teppanyaki Griddle. Delta Heat is committed to making outdoor cooking products you'll be proud to own for years.

This manual gives you easy to follow instructions for installing, operating and maintaining your Delta Heat Teppanyaki Griddle. We recommend reading this manual carefully before your first use to ensure safety, proper care and operation.

Thank you and welcome!
Delta Heat

FOR YOUR RECORDS

Please record the following information and refer to them when contacting the company or an authorized service agent. This information is found on the rating/serial plate, located on the inside wall of the left hand side panel. You can visually access the rating/serial plate by looking underneath the griddle when facing the front of the appliance.

MODEL #:
_____

SERIAL #:
_____

DATE OF PURCHASE:
_____

PLACE OF PURCHASE:
_____

TYPE OF GAS: NG _____ LP _____

To the Installer:
Please read these instructions carefully before installation and give this manual to the owner.

To the Owner:
Keep this manual in a safe place for future reference.

GENERAL SAFETY REQUIREMENTS

- The installation of this appliance must conform with local codes or, in the absence of local codes, either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2*
- The utilization of an external electrical source requires that when installed, this outdoor cooking gas appliance must be electrically grounded in accordance with the local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1*. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
- This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and /or boats.
- **Minimum clearance of 12 inches from the back and sides of the grill to adjacent combustible construction must be maintained. This outdoor cooking gas appliance shall not be located under overhead combustible constructions. (Note: To minimize the possibility of discoloration on adjacent construction extending above the counter-top surface due to grease and hot vapors, it is highly recommended that a clearance of 18 inches be maintained from sides and back of the grill.)**
- Keep your Teppanyaki Griddle in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- DO NOT obstruct the flow of combustion and ventilation air to this appliance. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Check flexible hoses for cuts and wear that may affect the safety before each use.
- Check all gas connections for leaks with soapy water solution and brush. Never use an open flame. (Reference page 7 for leak test procedure).
- Always use caution when operating the Teppanyaki Griddle in a windy area.
- The pressure regulator and hose assembly supplied with the Delta Heat Teppanyaki Griddle must be used. Replacement pressure regulators and hose assemblies must be those specified by DELTA HEAT.

⚠WARNING: CALIFORNIA PROPOSITION 65

This product can expose you to chemicals including carbon monoxide which is known to the State of California to cause cancer and reproductive harm. To minimize exposure to the by-products of the burning fuel or from combustion, always operate this unit according to the use and care manual and provide good ventilation. California law requires businesses to warn customers of potential exposure to such substances. For more information go to www.P65Warnings.ca.gov.

⚠AVERTISSEMENT: PROPOSITION 65 DE L'ETAT DE LA CALIFORNIE

Cet appareil peut vous exposer aux produits chimiques et au gaz monoxyde de carbonne reconnue dans l'Etat de la Californie pour causer le cancer et des problemes de fertilite. Pour minimiser l'exposition de ces-sous produits combustibles ou de la combustion, utiliser toujours cet appareil en conformitee au manuel d'utilisation et d'entretien en s'assurant egalement d'une bonne ventilation. La loi de la Californie exige aux fabricants d'informer leurs clients aux risques d'exposition potentielle a de telles substances. Pour plus d'information, visiter le site www.P65Warnings.ca.gov

In Massachusetts: All gas products must be installed using a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance. This applies to permanently installed natural gas and propane installations. This does not apply to propane portable installations using a 20 pound tank.

TABLE OF CONTENTS

GETTING STARTED	1
GAS SAFETY REQUIREMENTS	2
LP GAS HOOK-UP	3
PORTABLE LP CONNECTION	4-5
NATURAL GAS INSTALLATION	6
LEAK TEST	7
ELECTRICAL REQUIREMENT	8
WIRING DIAGRAM	9
BURNER FLAME / AIR SHUTTER ADJUSTMENT	10
LOCATING THE TEPPANYAKI GRIDDLE	11
TEPPANYAKI GRIDDLE CUT-OUT DIMENSIONS	12
INSULATION JACKET	13
OPERATING INSTRUCTIONS	14
CLEANING & MAINTENANCE	15-17
EXPLODED VIEW	18
REPLACEMENT PARTS LIST	19
WARRANTY	20
HOW TO OBTAIN SERVICE	21

GETTING STARTED

Safe and satisfactory operation of the Teppanyaki Griddle depends upon its proper installation. The installation, adjustments and service of the Griddle must be performed only by a qualified installer and service technician.

Proper location and proper use is essential to insure safe and continued trouble-free operation. Any alterations made to the appliance will void the product's warranty.

Before installing, check the rating/serial plate of the Teppanyaki Griddle. Use only the electrical power supply and type of gas supply (natural or propane) as specified on the rating/serial plate. This information is found on the serial plate, located on the inside wall of the left hand side panel.

Electrical Specification
The appliance should only be taken apart be a qualified technician, or electrical shock may occur. It is rated at 120V, 60Hz.

Propane or LP
If your Teppanyaki Griddle is factory built for LP, the regulator supplied is set to 11 in wc (2.74 kPa) and is for use with LP gas only. The factory supplied regulator and hose must be used with a 20 lb LP cylinder. Do not use any replacement regulator other than that specified by Delta Heat.

Natural Gas or NG
If the Teppanyaki Griddle is factory built for natural gas, the regulator supplied is set for 4" water column. Do not use any replacement regulator other than that specified by Delta Heat.

Shipment
This Teppanyaki Griddle is inspected before leaving the factory. The shipping carrier assumes full responsibility for the safe delivery of the appliance. Check for possible shipping damage immediately after unpacking. If the Teppanyaki Griddle is found to be damaged, save the packaging material and contact the shipping carrier immediately.

Unpacking
Remove all packaging materials, labels and protective plastic film. DO NOT LEAVE UNIT UNDER THE SUN WITH PROTECTIVE FILM ON FOR AN EXTENDED PERIOD OF TIME AS IT WILL BE DIFFICULT TO REMOVE THE FILM.

GAS SAFETY REQUIREMENTS

Each appliance is set and tested at the factory for the type of gas supply to be used. Identify the type of gas, either Natural Gas or LP gas and make sure that the marking on the rating/serial plate matches the gas being supplied to the Teppanyaki Griddle.

All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. The installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2*.

WARNING:
CHECK TO ENSURE THAT THE GAS SUPPLY HOSE OR ELECTRICAL SUPPLY CORD DOES NOT COME IN CONTACT WITH ANY HOT SURFACE OF THE GRILL.

NEVER CONNECT THE GRILL TO AN UNREGULATED GAS SUPPLY.

L.P. GAS (LIQUIFIED PETROLEUM /PROPANE)

If your appliance is factory built for L.P., the regulator supplied is set for 11 in wc (2.74 kPa) and is for use with L.P. gas only. The factory-supplied regulator and hose must be used with a 20 lb. L.P. cylinder.

L.P. GAS SAFETY REQUIREMENT

The LP-gas supply cylinder must be constructed and marked in accordance with the *Specifications for LP-gas Cylinders* of the U.S. Department of Transportation (D.O.T.) or the National Standards of Canada *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, and Commission*, as applicable; and

1. Provided with a listed overfilling prevention device.
2. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

- It must be provided with a shut-off valve terminating in gas tank valve outlet. It must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.
- Do not operate the appliance indoors or in any enclosed area. If the appliance is not in use, the gas must be turned off at the supply cylinder. If the appliance is to be stored indoors, disconnect the gas supply cylinder and leave the cylinder outdoors.

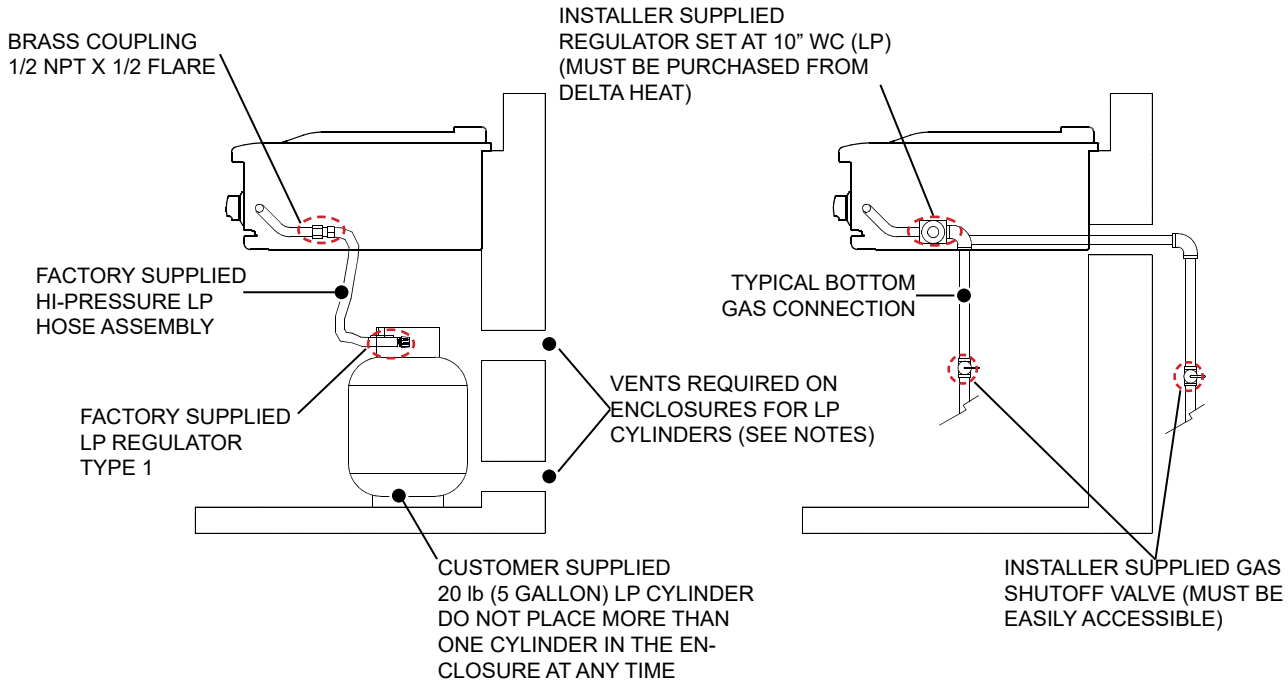
Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage or any other enclosed area.



LP GAS HOOK-UP

Install the factory-supplied hose and regulator assembly as shown. Connect the 3/8” flare end of the hose to the grill coupling using a 3/4” open wrench. Do not apply pipe sealant to the 3/8” flare connection. Connect the regulator to the LP cylinder hand tighten it, do not use a wrench. Check for leaks using soapy water solution. (Reference page X for leak test procedure).

FOR BUILT-IN APPLICATIONS



TYPICAL BOTTLE LP GAS HOOK-UP

TYPICAL PLUMB-IN GAS HOOK-UP

Note: An enclosure for an LP gas cylinder shall be ventilated by openings at both the upper and lower levels of the enclosure. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP cylinder in place. This shall be accomplished by one of the following:

- *a. one side of the enclosure shall be completely open; or*
- *b. for a cylinder enclosure having four sides, a top and a bottom, and intended for installation in a built-in enclosure:*
  - *i. at least one ventilation opening shall be provided on the exposed exterior side of the enclosure located within 5 in (127 mm) of the top of the enclosure and unobstructed. The opening(s) shall have a total free area of not less than 1 in²/lb (14.2 cm²/kg) of stored fuel capacity.*
  - *ii. at least one ventilation opening shall be provided on the exposed, exterior side of the enclosure 1 in (25.4 mm) or less from the floor and shall have a total free area of not less than 1/2 in²/lb (7.1 cm²/kg) of stored fuel capacity. The upper edge shall be no more than 5 in (127 mm) above the floor level.*
  - *iii. every opening shall have a minimum dimension so as to permit the entrance of a 1/8 in (3.2 mm) rod.*

PORTABLE LP CONNECTION

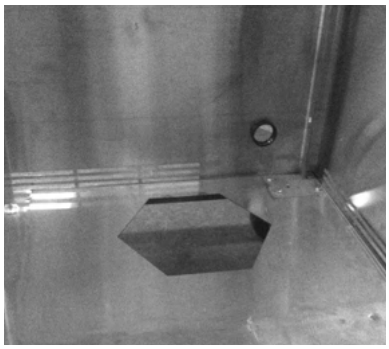
FOR CART APPLICATIONS

An enclosure for an LP gas cylinder shall be ventilated by openings at both the upper and lower levels of the enclosure. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP cylinder in place. This shall be accomplished by one of the following:

- *a. one side of the enclosure shall be completely open; or*
- *b. for a cylinder enclosure having four sides, a top and a bottom:*
  - *i. at least two ventilation opening shall be provided on the exposed exterior side of the enclosure located within 5 in (127 mm) of the top of the enclosure, equally sized, spaced a minimum of 90 degrees (1.75 rad), and unobstructed. The opening(s) shall have a total free area of not less than 1 in²/lb (14.2 cm²/kg) of stored fuel capacity.*
  - *ii. ventilation opening(s) shall be provided at floor level of the enclosure and shall have a total free area of not less than 1/2 in²/lb (7.1 cm²/kg) of stored fuel capacity. If ventilation opens at the floor level are in a side wall, there shall be at least two openings. the bottom of the openings shall be 1 in (25.4 mm) or less from the floor level and the upper edge no more than 5 in (127 mm) above the floor level. the openings shall be equally sized, spaced at a minimum of 90 degrees (1.75 rad) and unobstructed.*
  - *iii. every opening shall have minimum dimensions so as to permit entrance of a 1/8 in (3.2 mm) diameter rod.*
  - *iv. ventilation openings in side walls shall not communicate directly with other enclosures of the outdoor cooking gas appliance.*

PORTABLE LP CONNECTION

NOTE: USE ONLY A 20-LBS. (5-GALLON CAPACITY) GAS CYLINDER.



WARNING: DO NOT PLACE MORE THAN **ONE** CYLINDER IN THE BASE CABINET ENCLOSURE AT ANY TIME.

WARNING: DO NOT USE A DENTED OR RUSTED LP CYLINDER.

NEVER USE A CYLINDER WITH A DAMAGED VALVE.

ALWAYS CHECK FOR LEAKS AFTER CHANGING THE LP CYLINDER. (Page 7)



THE LP PRESSURE REGULATOR AND HOSE SUPPLIED WITH THIS UNIT MUST BE USED WITHOUT ALTERATION.

ALWAYS USE THE TANK SECURING DEVICE SUPPLIED WITH GRILL BASE.

1. To install the gas cylinder, place the cylinder onto the provided cutout.
2. Check to ensure that the tank's gas valve on top of the cylinder is closed.
3. Connect the LP regulator (included) to the cylinder and hand-tighten only. Open the tank valve and make sure all connections are leak tight using a soapy water solution and a brush. (Reference page 7 for leak test procedure).

WARNING
DO NOT STORE SPARE LP GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.
NEVER FILL THE CYLINDER BEYOND 80 PERCENT FULL.
FAILURE TO DO SO, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR

NATURAL GAS INSTALLATION

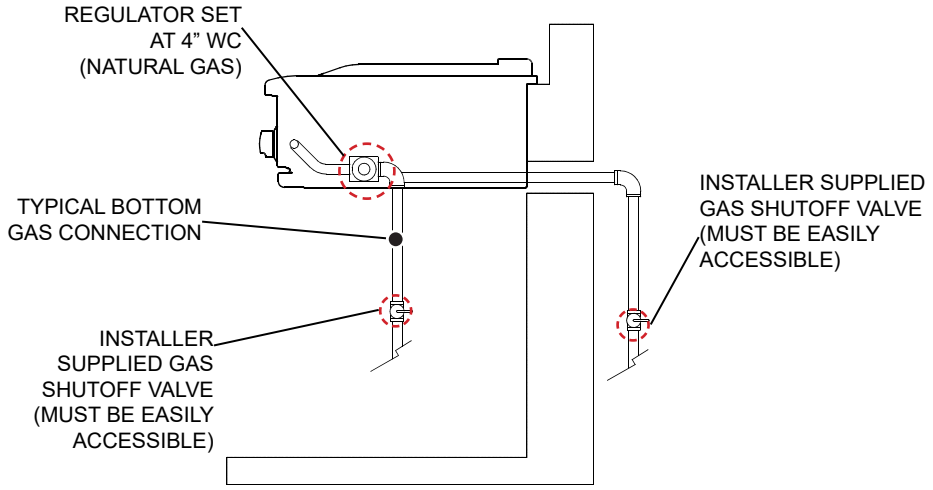
The installation must conform with local codes or, in the absence of local codes, with either the N*ational Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2.*

1. This gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at the test pressures in excess of 1/2 psi (3.5 kPa).

2. This 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 1/2 psi (3.5 kPa).

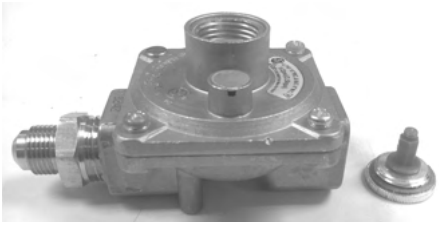
If the Teppanyaki Griddle is factory built for Natural Gas, the regulator supplied is set for 4” water column. The regulator is convertible to 10 in wc (2.49 kPa) for plumb-in system LP application. Do not use with a 20-lb LP cylinder. Make sure that the regulator is set for the correct gas type. To check, remove the brass hex cap. You will find the conversion plastic pin attached to the cap to the underside of the cap. If the disc (1/2 in. diameter) of the pin is close to the cap, then the regulator is set for Natural Gas. If the disc is at the tip of the pin, away from the brass cap, the regulator is set for system LP application. To convert to Natural Gas, remove the plastic conversion pin and invert and replace it back in a manner such that the disc is close to the brass cap. For both Natural and LP, the maximum inlet pressure is 14 in wc (3.5 kPa).

A typical Natural Gas installation is shown below. Make sure that the factory-supplied regulator is used and installed with the arrow mark on the regulator pointing towards the appliance. Do not use any replacement regulator other than that specified by DELTA HEAT. Use only pipe sealants that are approved for use with Natural and LP gases. An installer-supplied gas shutoff valve must be installed in an accessible location.

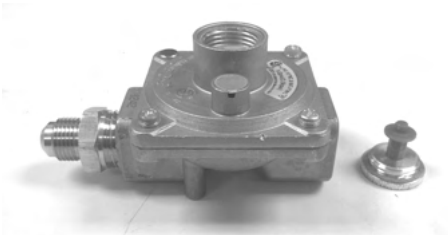


TYPICAL NATURAL GAS HOOK UP

CAUTION: PROVIDE ADEQUATE VENTILATION HOLES IN THE ENCLOSURE FOR SAFETY PURPOSES IN THE EVENT OF GAS LEAK.



SET TO NG



SET TO LP

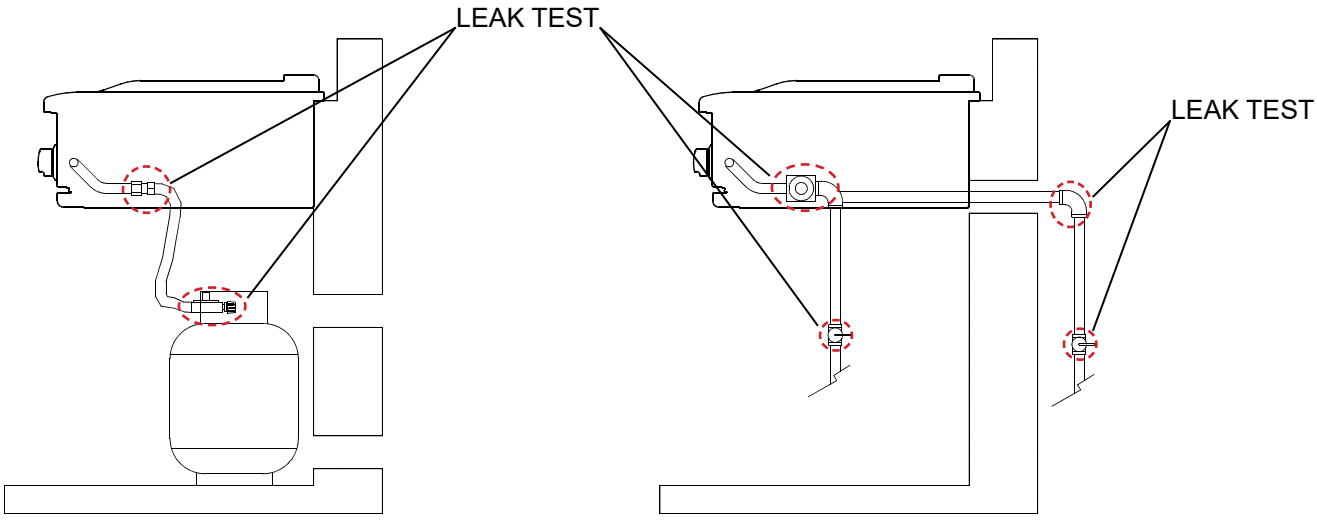
LEAK TEST

CAUTION BEFORE TESTING

- Finding and/or fixing a gas leak is NOT a “DO-IT-YOURSELF” procedure.
- NEVER USE THE TEPPANYAKI GRIDDLE WITHOUT FIRST LEAK TESTING THE GAS CONNECTIONS.
- WARNING: DO NOT USE OPEN FLAME TO CHECK FOR LEAKS. USE OF AN OPEN FLAME COULD RESULT IN A FIRE, EXPLOSION, BODILY HARM OR DEATH.
- DO NOT SMOKE WHILE PERFORMING THE LEAK TEST!
- To prevent fire or explosion hazard, DO NOT use or permit sources of ignition in the area while performing a leak test. Perform leak test outdoors only.
- Check to ensure that flexible hoses do not have any cuts and wear that may affect the safety before each use. Only the factory supplied hose and regulator must be used. Use only replacement regulator and hose assemblies specified by DELTA HEAT.

LEAK TEST

1. Prepare a leak testing solution of sudsy water by mixing in a spray bottle with half liquid soap and half water.
2. Confirm that all control knobs are in the OFF position.
3. Turn the main gas valve supply ON.
4. Apply leak testing solution by spraying on the pipe joints, fittings, and hose.
5. A gas leak is detected if;
   a. there is a faint gas smell and/or…
   b. growing bubbles appear on any of the connection points and/or hose, DO NOT attempt to ignite the Teppanyaki Griddle and IMMEDIATELY turn off the gas supply valve.
6. When there is a gas leak, call a qualified service technician. DO NOT use the Teppanyaki Griddle until the leak is corrected.



TYPICAL BOTTLE LP GAS HOOK-UP

TYPICAL NATURAL GAS HOOK-UP

ELECTRICAL REQUIREMENT

TO INSTALL AND SECURE POWER TRANSFORMER

The Teppanyaki Griddle is equipped with LED lights that require the use of a power transformer with an attached power supply cord. This transformer must be secured in a dry location and away from the Teppanyaki Griddle firebox and excessive heat area.

a. In a base cart application, four mounting screws with nuts are provided at the bottom left rear corner of the cart. If not provided, drill four holes using the transformer box as a template. Secure the transformer box as shown. (Fig. 1)
b. In a built-in application secure the transformer box near the GFCI 120V outlet in a dry location and away from the grill firebox and excessive heat area.
c. Make the transformer connections to the wire harness plug, located at the left rear of the front panel, to the harness of the transformer box. (Fig. 2)
d. Plug-in the transformer's power cord to the properly grounded GFCI 120V outlet.
e. A side burner plug to provide electrical power for side burner is located at the right side of the front panel. (Fig. 3)

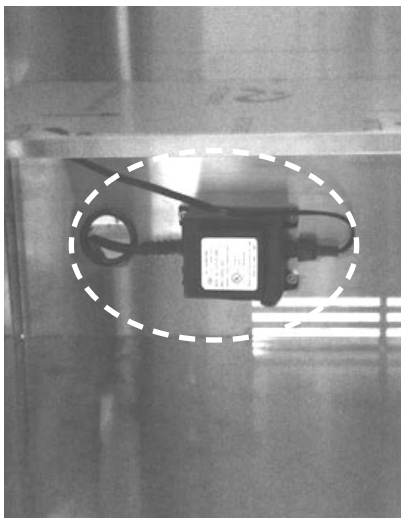


Fig. 1



Fig. 2



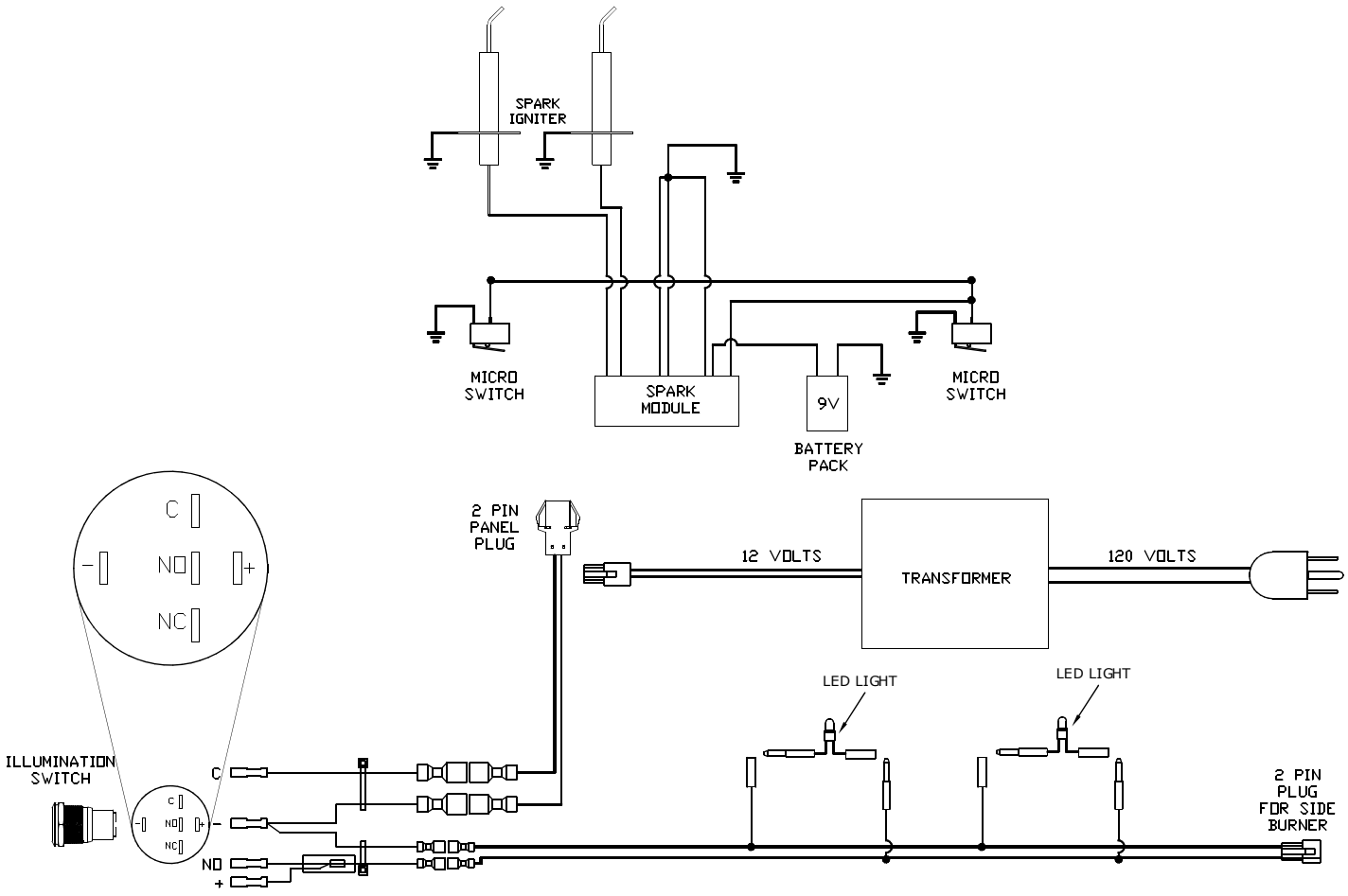
Fig. 3

WARNING	AVERTISSEMENT
Electrical Grounding Instructions: This outdoor gas cooking appliance is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three prong outlet. Do not cut or remove the third prong from this plug.	Instruction pour la mise à la terre electrique: Cet appareil est muni d'une fiche à trois broches (mise à la terre) afin de vous protéger des chocs et doit être branché directement dans une prise de courant à trois broches adéquatement mise à la terre. Il ne faut pas couper ou enlever la broche de mise à la terre de cette fiche.

WIRING DIAGRAM

This Delta Heat product is provided with electrical components, proper handling and care is needed to maintain the quality of your Delta Heat product.

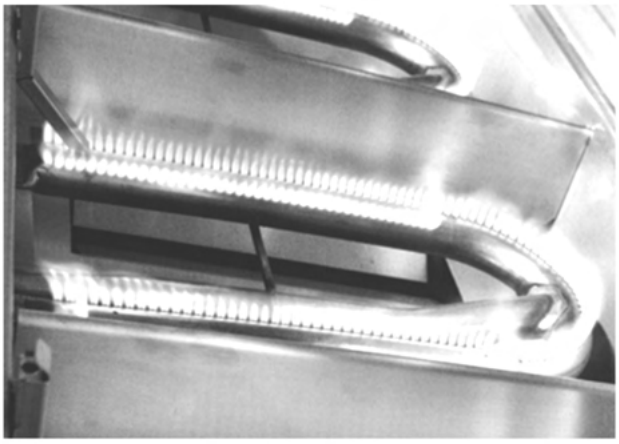
1. To protect against shock, do not immerse cord or plug in water or other liquid;
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair;
4. Do not let the cord hang over edge of table or touch hot surfaces;
5. Do not use an outdoor cooking gas appliance for purposes other than intended;
6. When connecting, first connect plug to outdoor cooking gas appliance then plug appliance into outlet;
7. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking appliance;
8. Never remove the grounding plug or use with an adapter of two prongs; and
9. Use only extension cords with a three prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.



BURNER FLAME / AIR SHUTTER ADJUSTMENT

Each Teppanyaki Griddle burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners.

The flames of the U-burners should be visually checked. Flames should be blue and stable with little to no yellow tips, no excessive noise or lifting. If any of these conditions exist, remove the burner and check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If it is clear, the air shutter may need to be adjusted.



Before adjusting the air shutter, verify that the correct orifice size for the gas type was installed.

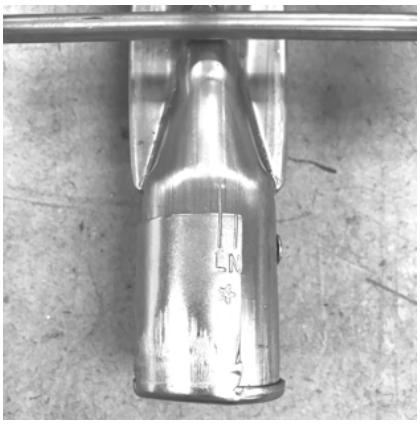
ADJUSTING THE GRILL BURNER FLAME

The amount of air is controlled by a sheet metal cup at the inlet of the burner called an air shutter. It is locked in place by a set screw which must be loosened prior to lighting the burner for adjustment. The air shutter adjustment screws are accessible with a phillips screwdriver. Loosen the lock screw of the air shutter. Adjust according to the following directions. **Be careful as the burner and other grill parts may be very hot!**

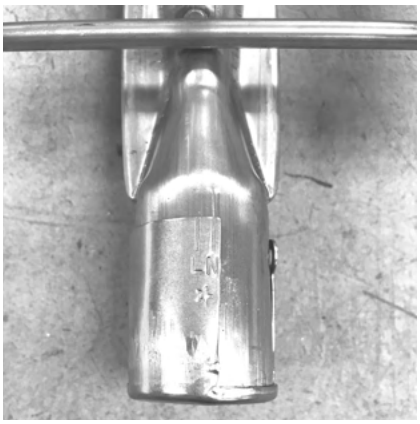
- If the flame is yellow, indicating insufficient air, turn the air shutter counter-clockwise to allow more air to the burner.
- If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air shutter clockwise.

Remember to tighten the set screw prior to re-installing the burner.

ENSURE THAT THE BURNERS ARE SITTING PROPERLY ON THE ORIFICES BEFORE LIGHTING THE BURNERS.



Burner set to LP



Burner set to NG

LOCATING THE TEPPANYAKI GRIDDLE

This gas appliance is designed and certified for outdoor use only. Do not locate this appliance under unprotected overhead combustible surfaces. When installed under overhead combustible surfaces, a certified ventilating hood wider than the appliance shall be installed with a minimum distance of 36 inches above the cooking surface.

NOTE: Caution should be taken when the Teppanyaki Griddle is used near glass, vinyl siding or other temperature sensitive construction materials. In some cases it may be necessary to increase the clearance around the Teppanyaki Griddle to avoid damage to vinyl siding. Check with the manufacturer of the siding material for details.

Do not operate the Teppanyaki Griddle inside a building, garage, recreation vehicle or any enclosed area. When choosing an area, consider exposure to wind, proximity to traffic paths and length of gas supply line. Keep gas supply lines as short as possible to reduce pressure drop. Keep the Teppanyaki Griddle away from windy area but keep it in a well-ventilated area. Do not obstruct the flow of combustion and ventilation air around the Teppanyaki Griddle. The supporting edges of the Teppanyaki Griddle must be located level and flat. The counter should also be leveled.

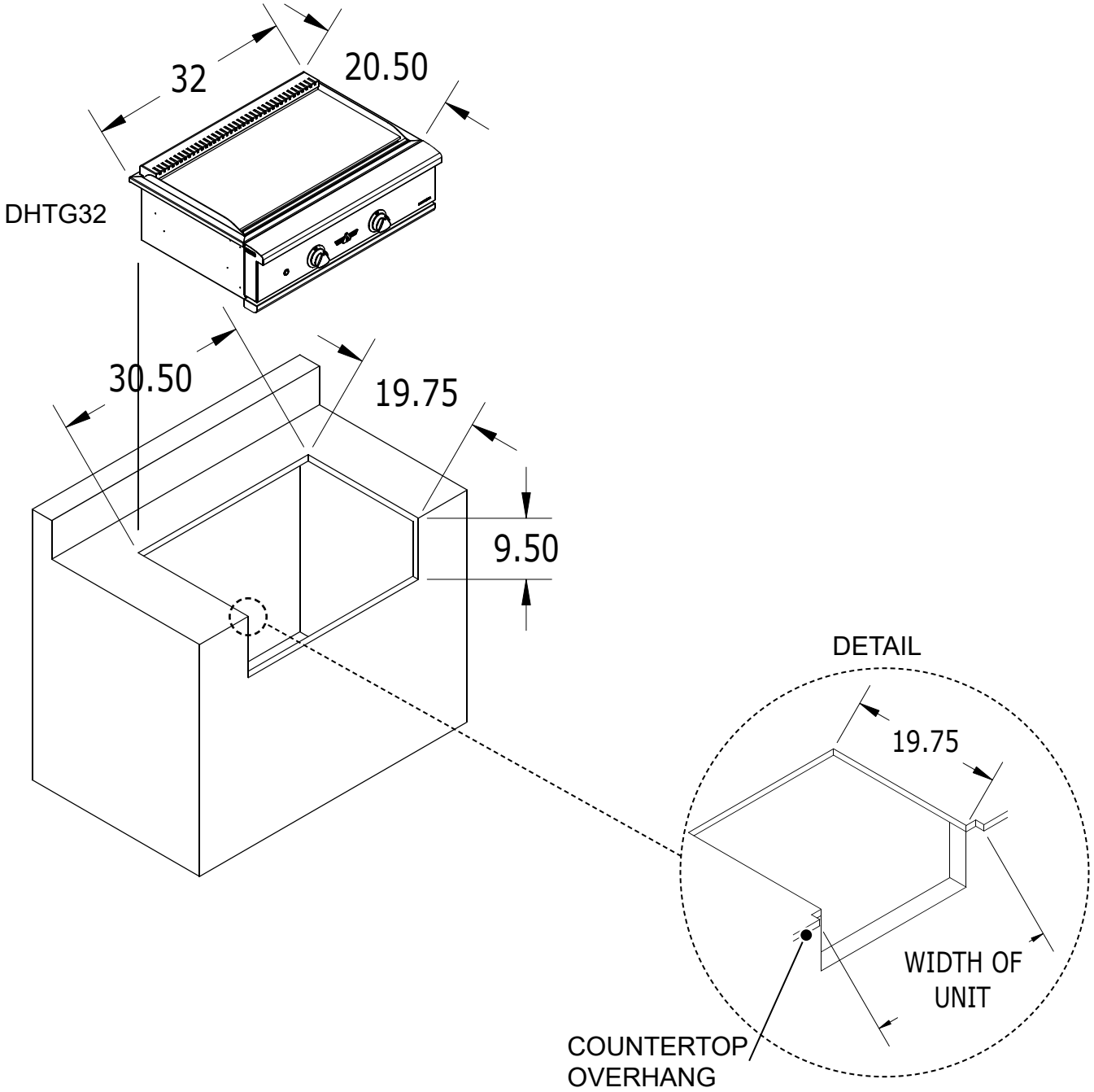
CLEARANCE TO COMBUSTIBLE CONSTRUCTION
A minimum clearance of 12” from the sides and 12” from the back of the grill to adjacent vertical combustible construction must be maintained.

DÉGAGEMENT DE TOUTE CONSTRUCTION COMBUSTIBLE
Il faut maintenir une distance minimum de **12 po (30.48 cm)** sur les côtés et de **12 po (30.48 cm)** sur l’arrière du gril par rapport aux constructions combustibles verticales adjacentes.

NON-COMBUSTIBLE ENCLOSURE
The Teppanyaki Griddle must be installed in a **NON-COMBUSTIBLE ENCLOSURE ONLY.** The determination of whether a location is combustible or non-combustible construction is made by the local fire marshal, building inspector or the local safety authority having jurisdiction. If the Teppanyaki Griddle is to be built into a combustible enclosure, then a Delta Heat Insulation Jacket (DHIJ32) is REQUIRED. (see page 12)

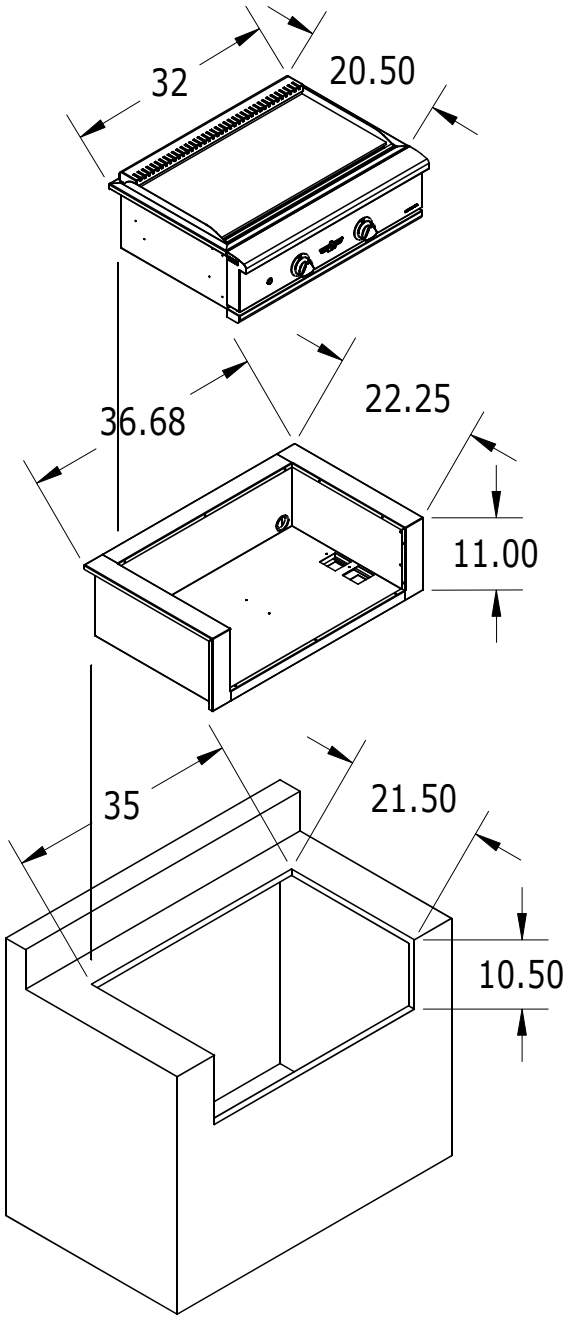
TEPPANYAKI GRIDDLE CUT-OUT DIMENSIONS

THESE DIMENSIONS ARE FOR NON-COMBUSTIBLE CONSTRUCTION ONLY. FOR COMBUSTIBLE CONSTRUCTION SEE NEXT PAGE.



NOTE: DETAIL IS TYPICAL TO ALL DH CUT-OUTS.

INSULATION JACKET



WARNING

Do not build the grill under overhead combustible construction. If the grill is to be placed into combustible enclosure, an approved insulating jacket is necessary to prevent fire, property damage and bodily injury. Use only Delta Heat (DHIJ32) insulating jacket.

IMPORTANT

If using LP gas cylinder and insulation jacket (DHIJ), use stainless flexible hose to connect LP gas cylinder to grill regulator.

OPERATING INSTRUCTIONS

Lighting Instructions

1. Ensure the Gas supply valve is closed and the burner knob is set to the OFF position.
2. Open the valve on the gas supply.
3. Push and turn the knob counterclockwise to the HIGH position. You will hear the spark igniter come on. Keep the knob pushed in for a minimum of 30 seconds to ensure the burner remains lit.
4. To shut down, turn the knob to the OFF position.
5. For complete shutdown, close the valve at the gas supply.

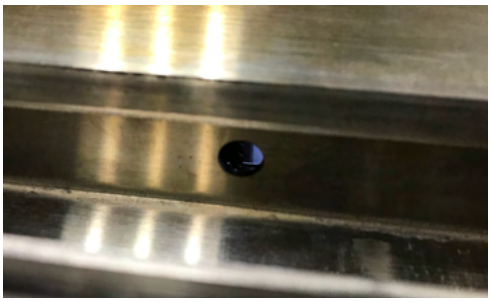




Manual Ignition

1. Ensure the gas supply valve is closed and the burner knob is set to the OFF position.
2. Remove the grease tray to expose the manual ignition ports.
3. Insert a lit match using the supplied match holder or grill lighter through the hole close to the burner.
4. Push in and turn the corresponding knob counterclockwise to the HIGH position to light the burner.
5. Repeat steps 4 and 5 for the remaining burner.
6. To shut the unit off, turn the knob to the OFF position.
7. For complete shutdown, close the valve at the gas supply.





CAUTION: DO NOT LEAVE THE TEPPANYAKI GRIDDLE UNATTENDED WHILE IN USE.

CLEANING & MAINTENANCE

General Overview
Proper care, maintenance, and cleaning will help ensure a long life of your Teppanyaki Griddle. Periodic cleaning will help avoid accumulations of flammable grease, fats, and other debris.

Some debris and residue may remain on the griddle plate. To remove this residue after cooking, simply dip a brass-bristle brush in tap water and scrub the hot plate.

Caution: Always allow the Teppanyaki Griddle to cool before cleaning.

Griddle Plate
- After every use, thoroughly wipe it with a rough cloth to remove food particles and other residue.
- You may use hot soapy water to remove the cooked-in food and seasoning.
- Special griddle cleaners are commercially available which may be used to remove heavy soil build-up.
- Rinse the griddle with room temperature water after using any of these cleaners.

Caution: Never flood a hot griddle with cold water! This promotes griddle warping and can cause the griddle plate to crack if continued over a period of time.
- Dry the griddle plate and coat it lightly with vegetable oil or apply a non-stick cooking spray

Stainless Steel & General Product Care
To keep your Teppanyaki Griddle free of surface corrosion and in good working order, it is important to take additional precautions under certain conditions.

If your Teppanyaki Griddle is located in corrosive conditions, such as:
- A coastal environment where corrosive salty air is present.
- Near a swimming pool, hot tub or water feature with exposure to corrosive pool chemicals and/or chlorinated water.
- Areas where muriatic acid (hydrochloric acid) or other corrosive cleaning solutions are used to clean concrete and masonry.
- Areas where corrosive masonry dust and debris are created by cutting stone or mixing cements

These conditions can create a highly corrosive environment that will cause the corrosion resistant type 304 stainless steel to develop surface oxidation, corrosion or rust.

Delta Heat products have been tested in saline solutions, highly chlorinated solutions and have been tested against exposure to highly acidic foods. The test results proved the type 304 stainless steel can withstand exposure over prolonged periods of time. However, the conditions outlined above, along with neglect, can lead to surface corrosion or rust.

ATTENTION:
Do not allow food particles or grease to be left on the griddle surface. These can attract rodents, which are unsanitary and are likely to cause physical damage by chewing on the wiring, which can cause permanent damage to the electrical components.

Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad with a stainless steel cleaner. Use the mildest cleaner and always scrub in the direction of the grain. Do not use steel wool to clean the Teppanyaki Griddle.

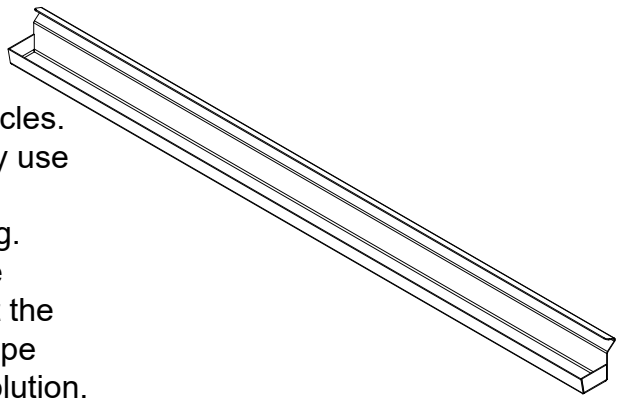
CLEANING & MAINTENANCE - CONT.

In the event that surface corrosion has developed on the stainless steel, it is typically not the stainless steel that is corroding but corrosive particles that have been deposited on the surface.

WARNING:
It is recommended that your Delta Heat products be kept dry and covered when not in use. This is even more important when long-term storage is intended.
If you are located along the coast or in the desert, wind driven sand is extremely abrasive and can pit and scratch the stainless steel. Keep your Delta Heat products covered when not in use.

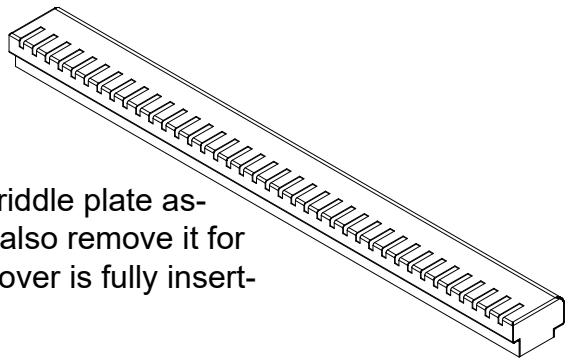
When routine cleaning, maintenance and awareness of the conditions outlined above, you can enjoy many years of service from your Teppanyaki Griddle.

KEEP IN MIND:
Delta Heat products are made of all welded stainless steel. It is non-rusting and non-magnetic. Never clean the stainless steel when it is hot. After the initial use, certain areas of the griddle may discolor. This is a normal discoloration caused by the stainless steel being exposed to high heat.



Grease Tray

- The grease tray collects grease, liquid and food particles. It is highly recommended to clean the tray after every use to avoid any possibility of a grease fire.
- Allow the tray and its contents to cool before cleaning. The grease tray is located in front of the griddle plate assembly. Slightly tilt the grease tray forward and lift the tray to remove it from the griddle plate assembly. Wipe the grease tray clean with a cloth and a hot soapy solution. Make sure the grease tray is fully inserted back into the Teppanyaki Griddle again



Flue Cover

- The Flue Cover Assembly is located at the back of the griddle plate assembly. Wipe the flue cover clean with a cloth. You may also remove it for cleaning with a hot soapy solution. Make sure the flue cover is fully inserted back into the Teppanyaki Griddle again.

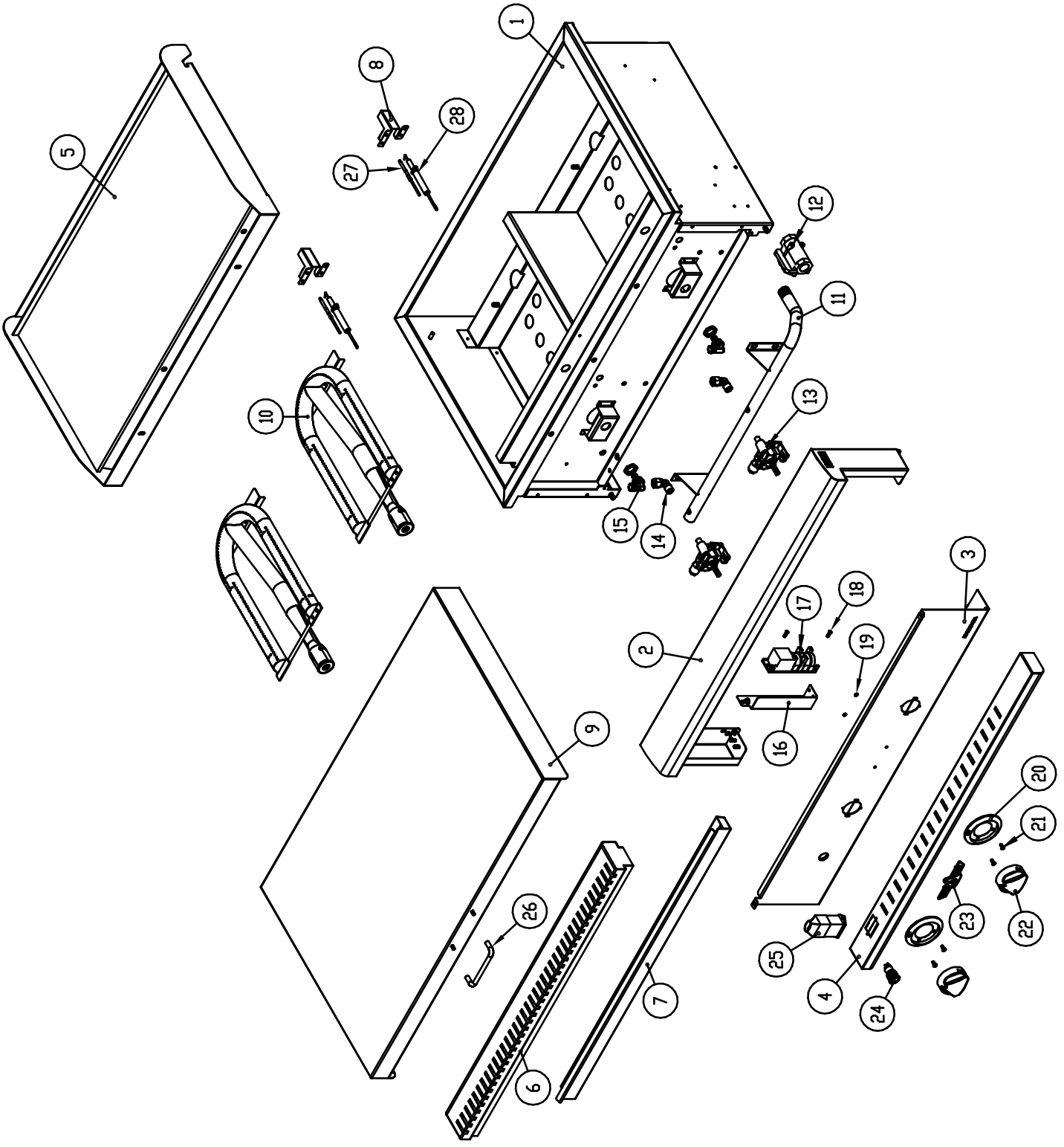
CLEANING & MAINTENANCE - CONT.

SPIDER AND INSECT WARNING

Spiders and other insects can nest in the burners of this and any other Delta Heat gas appliances, which causes the gas to flow from the front of the burner. This dangerous “condition” can cause a fire behind the valve panel, damaging the gas appliance and making it unsafe to operate. Inspect the burners once a year or if the gas appliance has not been used for more than one month or if any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The griddle does not reach temperature.
3. The griddle heats unevenly.
4. The burners make popping noises.

EXPLODED VIEW



REPLACEMENT PARTS LIST

ITEM NO.	DH PART NO.	DESCRIPTION	QTY.
1	S23375-32Y	32” DELTA TEPPANYAKI FIREBOX ASSEMBLY	1
2	S23389-32WY	32” LANDING LEDGE WELDED ASSEMBLY	1
3	S23391-32	32” FRONT PANEL	1
4	S23390-32	HANDLE, DRIP PAN	1
5	S23383WY	DELTA GRIDDLE PLATE WELDED ASSEMBLY	1
6	S23382	FLUE COVER, 32	1
7	S23388	GREASE TRAY, 32	1
8	S23387	IGNITER HOOD COVER	2
9	S23392	GRIDDLE COVER	1
10	S13365	DELTA HEAT U-BURNER	2
11	S12769	MANIFOLD PIPE	1
12	S15303	REGULATOR	1
13	S15136	IR VALVE	2
14	S12601	ELBOW, .375 CC X .125 FIP	2
15	S12603	ELBOW, MIXER, .375 CC X .125 FIP	2
16	S23216Y	IGNITION MODULE BRACKET ASSY.	1
17	S16317	IGNITION MODULE	1
18	S14102	10-24 X .500 FLAT HEAD SCREW	2
19	S14232	RETAINING RING	2
20	S13199	BEZEL	2
21	S14156	6-32 X .375 SCREW	4
22	S13195	DELTA HEAT KNOB	2
23	S13201	DELTA HEAT EMBLEM	1
24	S16196	12V SWITCH, BLUE	1
25	S16272	BATTERY PACK	1
26	S13117	COVER HANDLE	1
27	S16303	THERMOSTAT	2
28	S16268Y	IR IGNITER	2

ITEM NO.	DH PART NO.	DESCRIPTION	QTY.
PARTS NOT SHOWN			
29	S15110-47	ORIFICE, 1/8 NPT, #47	2
30	S15110-55	ORIFICE, 1/8 NPT, #55	2
31	S16355	BLUE LED	1
32	S16486	WIRE HARNESS, LIGHT	1
33	S16487	WIRE HARNESS, MODULE	1
34	S16462	WIRE HARNESS, POWER	1
35	S16463	WIRE HARNESS, SWITCH TO LIGHT	1
36	S12407	FLEX TUBE, 3/8” X 7.5”	2

WARRANTY

LIMITED LIFETIME WARRANTY: Delta Heat warrants the stainless steel main burners and all fabricated stainless steel components, to be free from defects in materials and workmanship under normal residential use for the lifetime of the product. This warranty excludes discoloration, surface scratches, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions and are to 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 labor, shipping and handling.

LIMITED TWO YEAR WARRANTY: Delta Heat warrants the Teppanyaki Griddle to be free from defects in materials and workmanship under normal residential use for a period of two 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 labor, shipping and handling.

ONE-YEAR FULL WARRANTY: Delta Heat warrants the Teppanyaki Griddle and all other components to be free from defects in materials and workmanship under normal residential use for a period of one year from the original date of purchase. Delta Heat will repair or replace parts found to be defective at no cost to the original purchaser. Warranty service must be performed by a Delta Heat authorized representative during normal business hours.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY: This warranty applies to applications where use of the product extends beyond normal residential use such as bed and breakfast inn and private clubs. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling. This warranty excludes all commercial locations such as restaurants and food service locations.

WARRANTY LIMITATIONS & EXCLUSIONS
This warranty shall apply only to the products purchased and located in the continental United States and Canada. The warranty coverage begins on the original date of purchase and proof of date of purchase is required. To activate the warranty, we require that you send in the attached warranty registration card. This warranty applies only to the original owner and may not be transferred.

This warranty excludes discoloration, surface scratches, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions and are to be expected with any outdoor product. 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. Display models are generally sold “as is” and are subject to the following warranty exclusions: missing components, scratches, dents and other exterior or cosmetic damages, electrical, gas and ignition system. Delta Heat shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.

WARRANTY SERVICE & REPLACEMENT PARTS: Call your authorized selling dealer or call Delta Heat directly at (562) 263-3600. Be prepared to furnish the following information: Purchaser’s name, model and serial number of the Teppanyaki Griddle, date of purchase and the accurate description of the problem. Delta Heat will not pay for service calls for correcting an installation problem. Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request and making the side burner accessible for service. In the event of any warranty replacement, all removal, replacement, installation and shipping costs are the responsibility of the owner.

Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state.

HOW TO OBTAIN SERVICE

For service, please contact your DELTA HEAT dealer or call DELTA HEAT direct at (562) 263-3600 or (800) 422-0091 or fax (562) 802-3391

Mailing address:
DELTA HEAT, Inc.
13259 166th Street
Cerritos, CA 90703

Visit us at www.deltaheat.com

Please provide:

- Model number
- Serial Number
- Date of purchase
- A description of the problem

CUT HERE

CUSTOMER NAME:	MODEL #:
ADDRESS:	SERIAL #:
CITY, STATE:	DATE PURCHASED:
ZIP:	DEALER'S NAME:
PHONE #:	DEALER'S ADDRESS:
E-MAIL:	

This Warranty Registration card must be returned within thirty days of purchased to properly activate your warranty. This information is for our internal use only.

Or you may register online at http://www.deltaheat.com

CUT HERE

PLACE
POSTAGE
HERE



Customer Service
ATTN: Warranty Department
13259 166th Street
Cerritos, CA 90703
Service Direct Line: (562) 263-3600
Fax: (562) 801-3391