



TWIN EAGLES TEPPANYAKI GRIDDLE INSTALLATION, USE, & CARE MANUAL



MODEL: TETG30-C

A special message...

Congratulations on your purchase of TWIN EAGLES Teppanyaki Griddle. In addition to its Unique Style, Superb Performance and High Quality, this appliance is built with pride in the U.S.A. Twin Eagles 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 TWIN EAGLES Teppanyaki Griddle. We recommend reading this manual carefully before your first use to insure safety, proper care and operation.

Thank you and welcome!

TWIN EAGLES

FOR YOUR RECORDS

Please retain a copy of your sales receipt for warranty claims.

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 completely before installation and give this manual to the owner.

To the Owner:

Keep this manual in a safe place for future reference.

IMPORTANT SAFETY INFORMATION

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

AVERTISSEMENT! Lire ce manuel avec soin et en entier avant l'utilisation de votre barbecue afin d'assurer un fonctionnement, une installation et un entretien adéquats et réduire le risque d'incendie, de brûlures et d'autres blessures.

DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.

If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

DANGER

S'il y a une odeur de gaz:

1. Coupez l'admission de gaz de l'appareil.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.

Si l'odeur continue, évitez l'appareil et appelez tout de suite votre fournisseur de gaz ou les pompiers.

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 utiliser de l'essence ni d'autres vapeurs ou liquides 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 utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

THIS APPLIANCE IS FOR OUTDOOR USE ONLY:

If stored indoors, detach and leave L.P. cylinder outdoors.

CE APPAREIL EST POUR UTILISATION À L'EXTÉRIEUR SEULEMENT:

Si l'appareil est entreposé à l'intérieur, enlever les bouteilles et les laisser à l'extérieur.

BEFORE LIGHTING

1. Read instructions before lighting.
2. Remove the 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. Retirer 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.

GENERAL SAFETY REQUIREMENTS

1. The installation of this outdoor cooking gas appliance, **Teppanyaki Griddle**, 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*
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.
3. This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
4. This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and /or boats.
5. **Minimum clearance of 12 inches from the back and sides of the griddle to adjacent combustible construction must be maintained. This outdoor cooking gas appliance shall not be located under overhead-unprotected combustible construction.**
6. Keep your Teppanyaki Griddle in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
7. 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.
8. Check all gas connections for leaks with soapy water solution and brush. Never use an open flame. (Reference page 6 for leak test procedure).
9. Check flexible hoses for cuts and wear that may affect the safety before each use. If there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be specified by the manufacturer.
10. The pressure regulator and hose assembly supplied with the Twin Eagles Teppanyaki Griddle must be used. Replacement pressure regulators and hose assemblies must be those specified by Twin Eagles.

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 carbone reconnue dans l'Etat de la Californie pour causer le cancer et des problemes de fertilité. 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.

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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 by a qualified technician, or electrical shock may occur. It is rated at 120V, 60Hz, 900W and 8A.

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 Twin Eagles.

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 Twin Eagles.

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 Breakfast Club 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 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 griddle.

All gas installations, conversions, and/or adjustments must be performed by an authorized service agent. The installation must conform with local codes or in the absence of local codes, with either the *Natural 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 DOES NOT COME IN CONTACT WITH ANY HOT SURFACE OF THE APPLIANCE.

NEVER CONNECT THE APPLIANCE TO AN UNREGULATED GAS SUPPLY.

L.P. GAS (LIQUEFIED 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

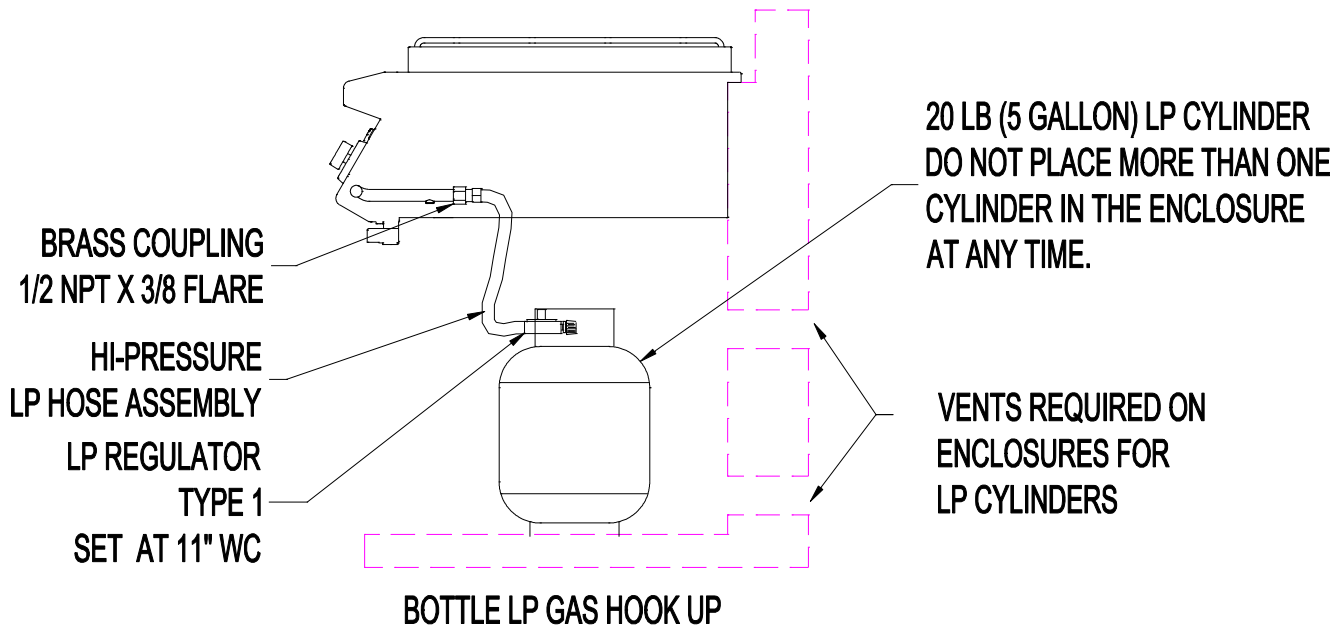
1. Provided with a listed overfilling prevention device.
 2. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.
- It must be provided with a shut-off valve terminating in gas tank valve outlet. It must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.
 - If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder(s). Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder(s) is (are) disconnected and removed from the outdoor cooking gas appliance.

Cylinders must be stored outdoors out of the 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 $\frac{3}{8}$ " flare end of the hose to the manifold coupling using a $\frac{3}{4}$ " open wrench. Do not apply pipe sealant to the $\frac{3}{8}$ " 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 6 for leak test procedure).



CAUTION: Provide adequate ventilation holes in the enclosure for safety purposes in the event of a gas leak.

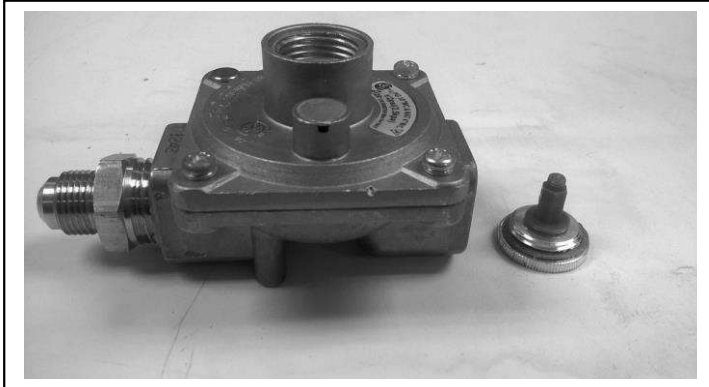
Note: An enclosure for LP gas cylinder must be vented on the level of the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP gas supply cylinder in place. This shall be accomplished by one of the following:

- a. *One side of the enclosure shall be fully open; or*
- b. *For a cylinder enclosure having four sides, a top and a bottom, and intended for installation in a built-in enclosure:*
 1. *At least one ventilation opening shall be provided on the exposed exterior side of the enclosure located within 5 in (1.27mm) 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.*
 2. *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 level and shall have a total free area of not less than $\frac{1}{2}$ 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.*
 3. *Every opening shall have a minimum dimension so as to permit the entrance of 1/8 in (3.2 mm) rod.*



GAS REGULATOR CHECK / CONVERSION

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 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).



Set to NG



Set to LP

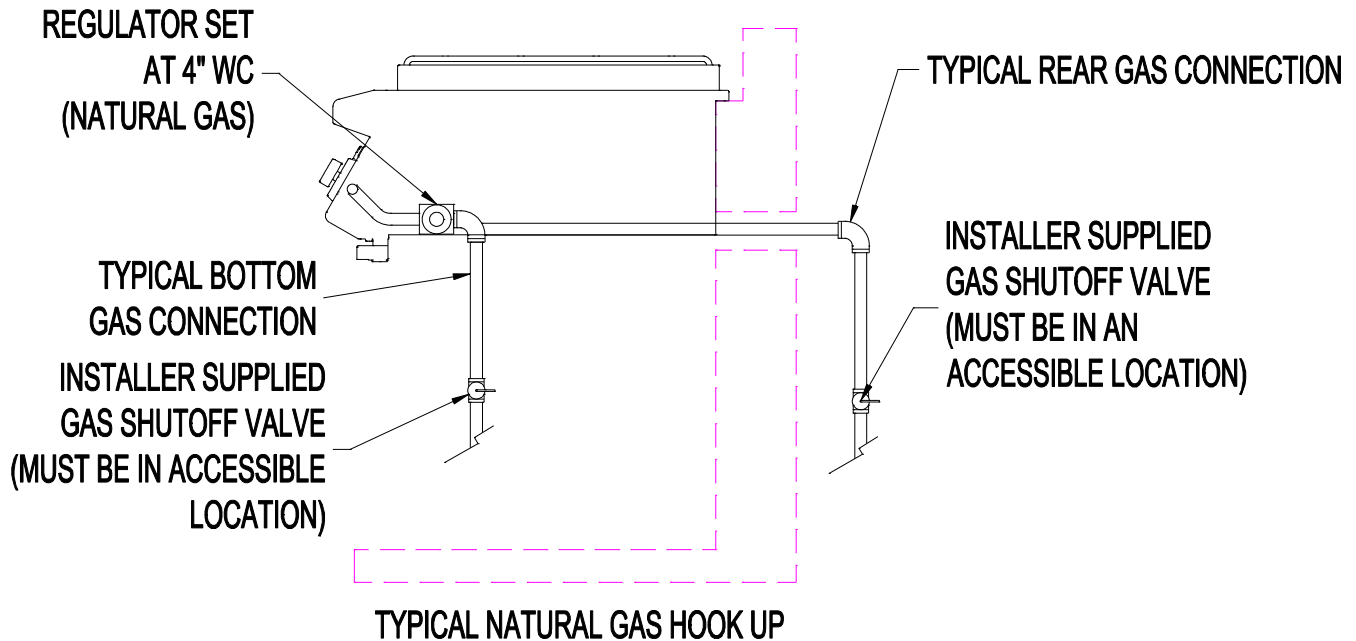
WARNING:

- DO NOT STORE SPARE LP-GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.
- NEVER FILL THE CYLINDER BEYOND 80 PERCENT FULL.
- FAILURE TO DO SO MAY CAUSE FIRE, DEATH, OR SERIOUS INJURY MAY OCCUR.
- USE ONLY A 20-LBS (5 GALLON CAPACITY) GAS CYLINDER.
- 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.
- THE LP PRESSURE REGULATOR AND HOSE SUPPLIED WITH THIS UNIT MUST BE USED WITHOUT ALTERATION.



NATURAL GAS INSTALLATION

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 Teppanyaki Griddle. 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.



CAUTION: Provide adequate ventilation holes in the enclosure for safety purposes in the event of a gas leak.

Please note, when pressure testing, the following statements must be adhered to:

- 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).
- 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).



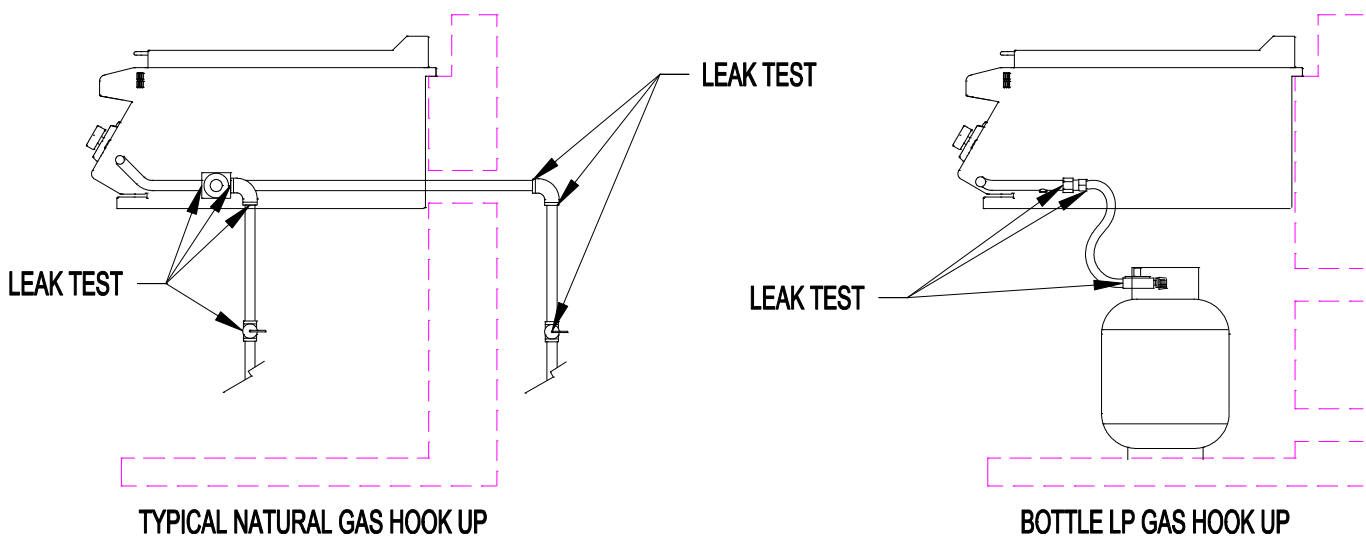
LEAK TEST

CAUTION BEFORE TESTING

- 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 AND BODILY HARM.
- 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 Twin Eagles.

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 side burner and IMMEDIATELY turn off the gas supply valve.
- 6) When there is a gas leak, call a qualified service technician. DO NOT use the side burner until the leak is corrected.



LOCATING THE GRIDDLE

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible. Locate the griddle only in a well ventilated area. For free standing configurations allow 12” from the sides and rear to combustible construction while in operation.

The Teppanyaki Griddle must be located **outdoors only**. As with any gas appliance, harmful carbon monoxide is produced during the combustion process that should not be allowed to accumulate in a confined space. Also, since hot air rises above the Teppanyaki Griddle while in operation, covered locations should be avoided. Do not locate the Teppanyaki Griddle where an overhang or awning may cover it. CAUTION should be taken when grills are used near glass, vinyl siding or other temperature sensitive construction materials. In some cases it may be necessary to increase the clearance around the grill to avoid damage to vinyl siding. Check with the manufacturer of the siding material for details.

The appliance is design-certified for use outdoors only and is not intended to be installed in or on recreational vehicles and/or boats. This appliance must be on a level, stable surface in an area clear of combustible material. An asphalt surface may not be acceptable for this purpose.

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.*



Warning

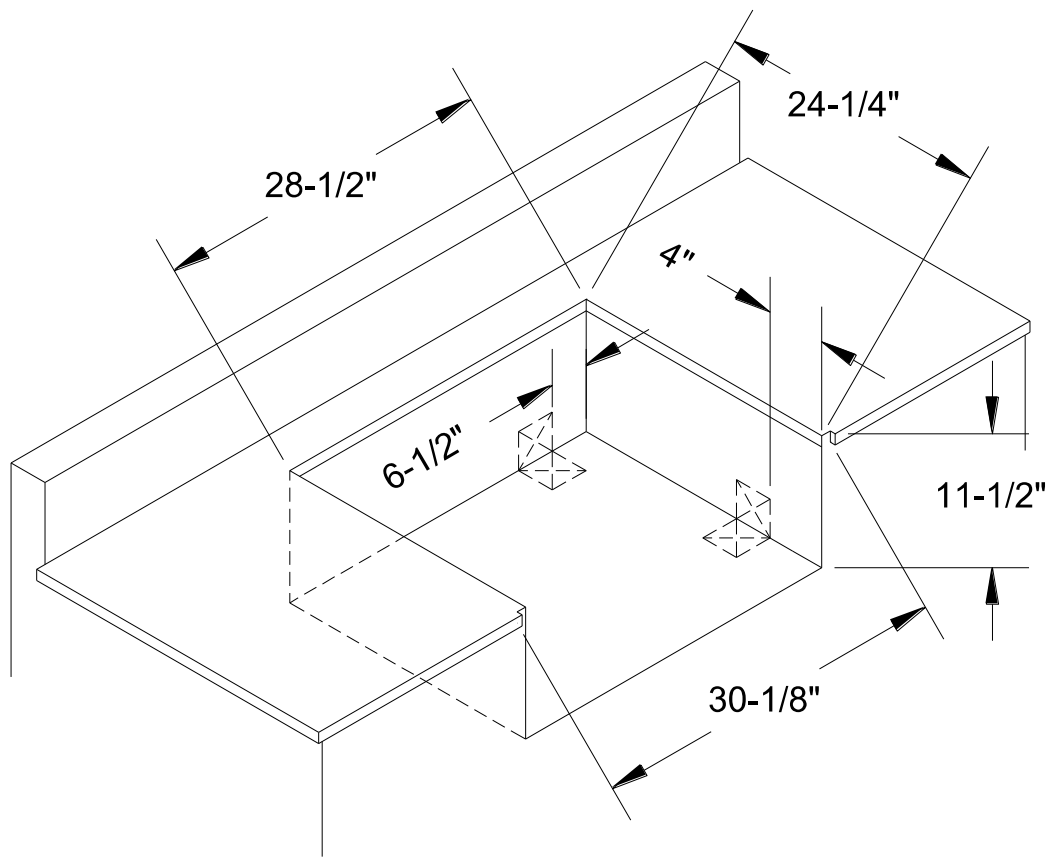
This appliance should not be located closer than 12” to any adjacent combustible surface or under any overhead unprotected combustible construction

Minimum clearances to combustible surfaces must be maintained when operating this appliance, and are as follows:

WALL	CLEARANCE
SIDES	12”
BACK	12”



CUT-OUT DIMENSIONS FOR BUILT IN APPLICATIONS




WARNING: The Teppanyaki Griddle must be installed in a **NON-COMBUSTIBLE ENCLOSURE ONLY**.

Twin Eagles Teppanyaki Griddle is ETL – approved for residential installation. Cutout must include a 4" (10.2cm) x 4" (10.2cm) opening for a side or bottom gas connection in two locations. The openings are indicated by the square, dashed cut outs in the diagram above. All dimensions shown are for planning purposes only. Twin Eagles, Inc. reserves the right to change specification without notice.



OPERATING INSTRUCTIONS

Lighting Instructions

1. Remove the cover from the Teppanyaki Griddle.
2. Ensure the Gas supply valve is closed and the burner knob is set to the OFF position.
3. Open the valve on the gas supply.
4. Press in switch on the right marked with the  symbol to turn on the griddle.
5. Push and turn the thermostat knob counterclockwise to the desired temperature setting. The burner **ON** light should glow when the griddle thermostat is turned on until the griddle plate reaches the temperature the thermostat knob was set to.
6. To shut down, turn the thermostat to the OFF position and press the switch again to turn off the griddle.
7. For complete shutdown, close the valve at the gas supply.

CAUTION:

- **DO NOT LEAVE THE TEPPANYAKI GRIDDLE UNATTENDED WHILE IN USE.**
- **THE GRIDDLE PLATE CAN NOT BE LIT MANUALLY.**



CLEANING AND 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 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.

TWIN EAGLES 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 grill.

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 TWIN EAGLES 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 TWIN EAGLES 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:

TWIN EAGLES 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 Assembly

- 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.



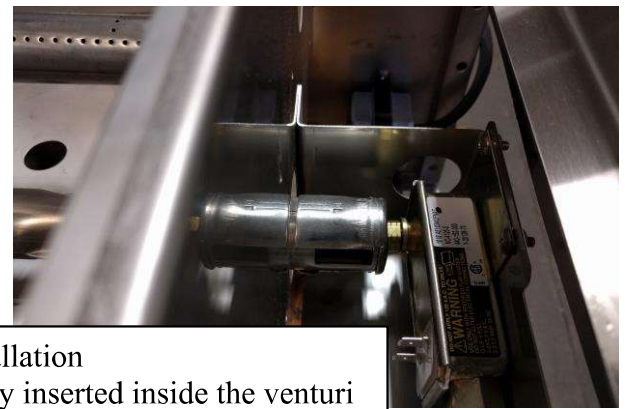
Spider and Insect Warning

Spiders and other insects can nest in the burners and orifices of this and any other outdoor products, which causes the gas to flow from the front of the burner. This can create a dangerous condition that can cause a fire behind the valve panel, damaging the Teppanyaki Griddle and making it unsafe to operate.

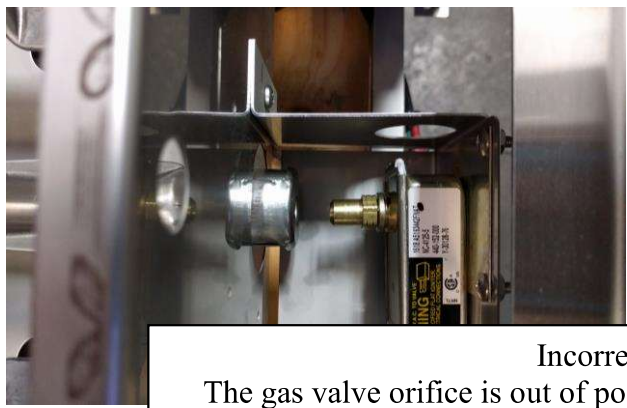
Inspect the burners once a year, or if the Teppanyaki Griddle has not been used for more than a month or if any of the following conditions occur:

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 burner makes popping noise.

Burner Installation Check



Correct installation
The gas valve orifice is completely inserted inside the venturi



Incorrect installation
The gas valve orifice is out of position and is not inserted into the burner

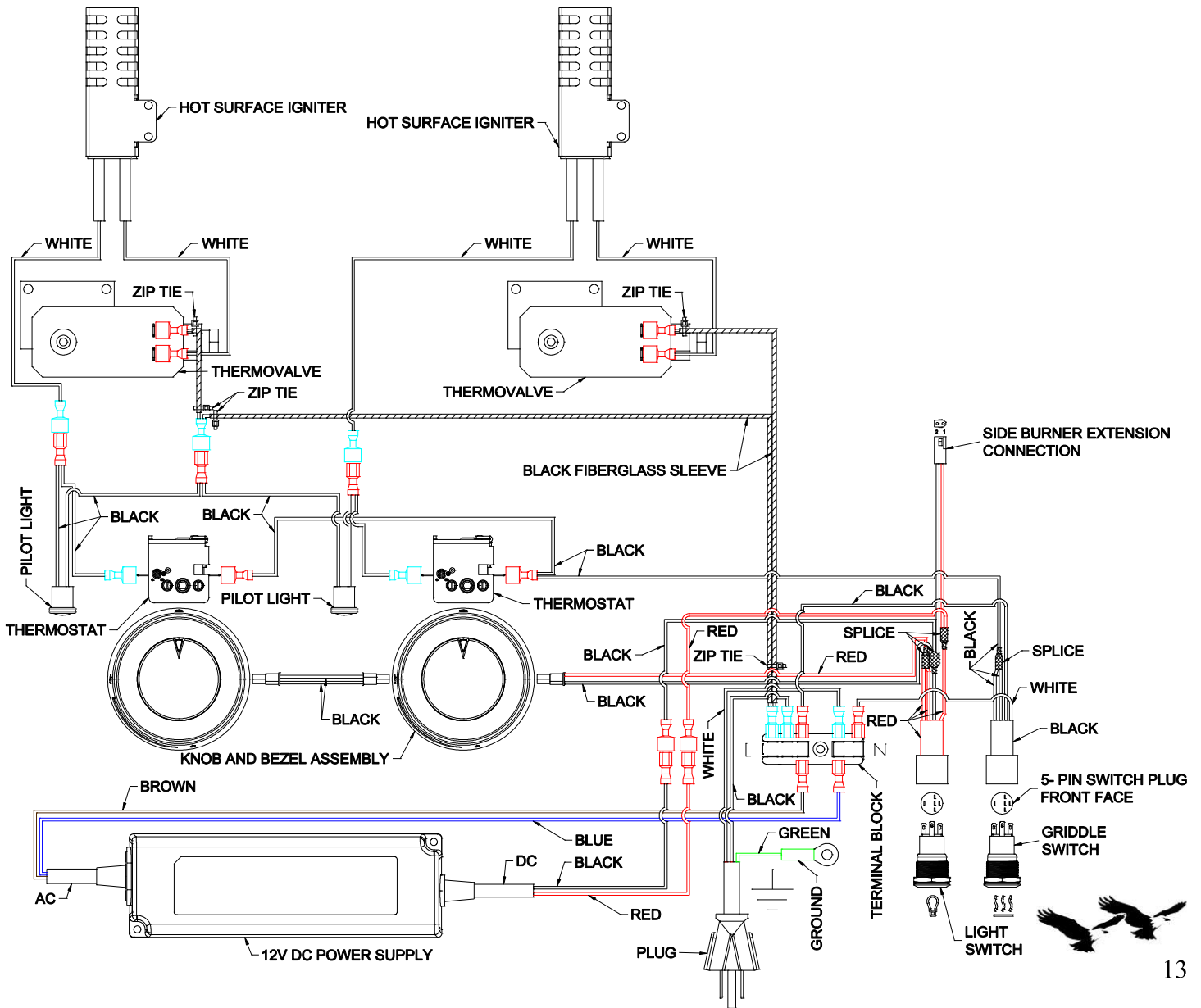


ELECTRICAL REQUIREMENTS

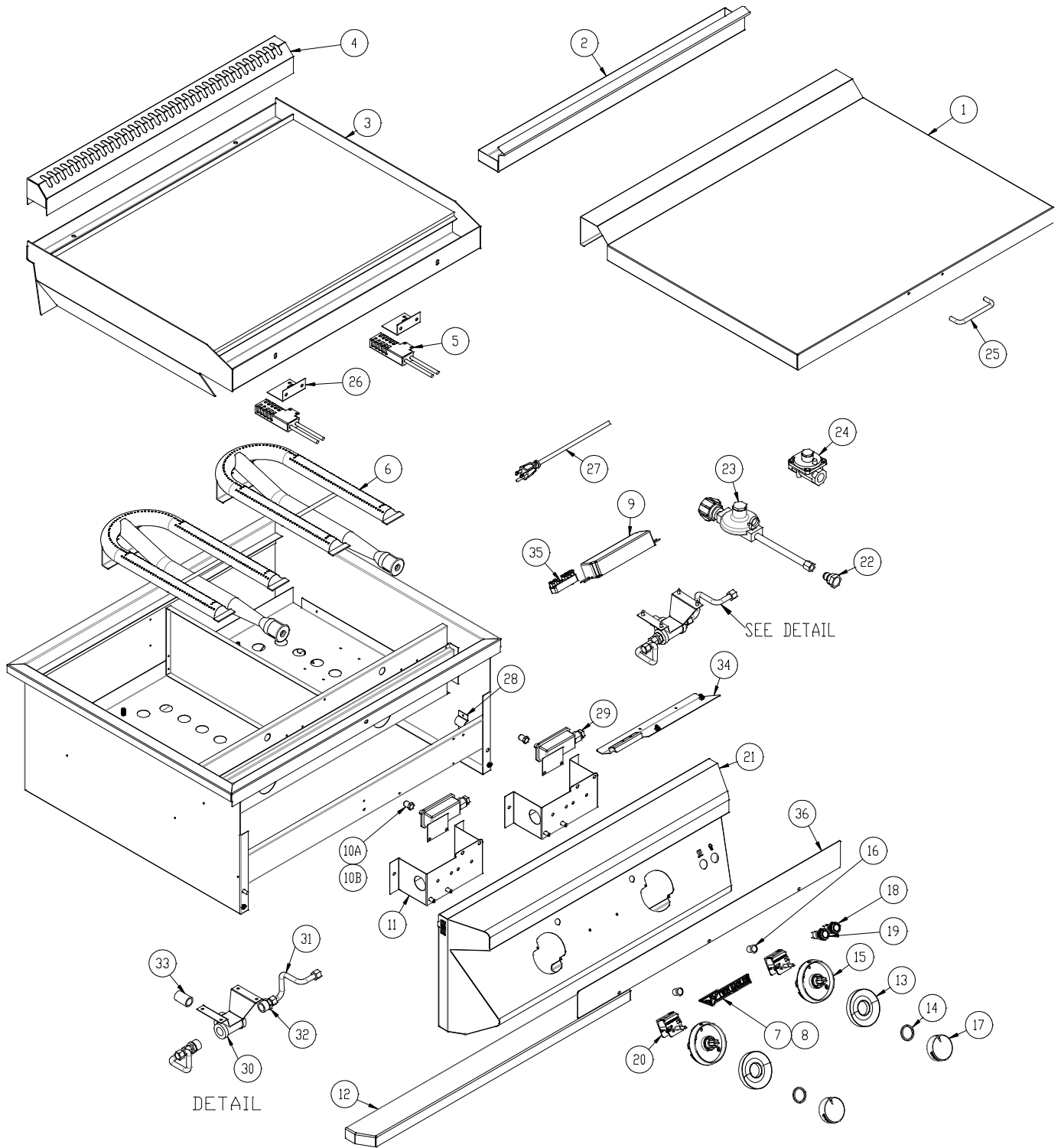
This TWIN EAGLES product is provided with electrical components, proper handling and care is needed to maintain the quality of your TWIN EAGLES product.

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.

WIRING DIAGRAM



EXPLODED VIEW



REPLACEMENT PARTS LIST

ITEM NO.	TE PART NUMBER	DESCRIPTION	TETG30-C QTY
1	S20963	COVER, GRIDDLE (TETG30-B)	1
2	S26379	GREASE TRAY	1
3	S11904Y	TEPPANYAKI GRIDDLE PLATE ASSEMBLY	1
4	S20960Y	FLUE COVER ASSEMBLY	1
5	S16472	IGNITER, HOT SURFACE, GRIDDLE	2
6	S13301	BURNER, "U" S/S 0.75 WALL THK	2
7	S13203	TWIN EAGLES LOGO	1
8	S14232	RETAINING RING	2
9	S16404	LPV-60 POWER SUPPLY	1
10A	S15110-46	ORIFICE, #46 NG	2
10B	S15110-55	ORIFICE, #55 LP	2
11	S20966	VALVE, SUPPORT	2
12	S26368	HANDLE, DRIP PAN	1
P13	S13224	GLASS, BEZEL	2
14	S13226	O-RING, BEZEL	2
15	S13271	HOUSING, BEZEL	2
16	S16113	PILOT LIGHT, RED	2
17	S13266	KNOB, ILLUMINATED	2
18	S16196	SWITCH, BLUE ILLUMINATED, MOMENTARY, 19MM, 12V	1
19	S16365	SWITCH, ILLUMINATED, 19MM	1
20	S15312	THERMOSTAT (CK7-44-18)	2
21	S26365WY	FRONT PANEL WELDED ASSEMBLY	1
22	S12602	COUPLING, BRASS 3/8 FLARE X 1/2 FIP (LP MODEL ONLY)	1
23	S15344	LP REGULATOR (LP MODELS ONLY)	1
24	S15303	NATURAL GAS REGULATOR (NG MODELS ONLY)	1
25	S13117	HANDLE, COVER TEPPANYAKI GRIDDLE	1
26	S20908	BRACKET, IGNITER	2
27	S16111	POWER CORD, 6 FT, #8	1
28	S20524	U-BRACKET	2
29	S15111	THERMOVALVE	2
30	S20931WY	BRACKET TEE WELDED ASSEMBLY	1
31	S12408	TUBING, FLEX, S/S 3/8 X 19"	2
32	S12641	COUPLING, 3/8 CC X 1/2NPT	2
33	S12618	1/2 CLOSE NIPPLE	1
34	S26366Y	TRANSFORMER BRACKET ASSEMBLY	1
35	S16386	TERMINAL BLOCK	1
36	S26336-30	FRONT SHIELD, 30	
NOT SHOWN:			
	S16396	WIRE HARNESS, 12V	1
	S16397	WIRE HARNESS, 110V	1
	S16398	THERMOVALVE HARNESS	1
	S16007	WIRE LOOP, 14"	1





TWIN EAGLES LIMITED PRODUCT WARRANTY

LIMITED LIFETIME WARRANTY: Twin Eagles 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: Twin Eagles warrants the Teppanyaki Grill 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: Twin Eagles warrants the Teppanyaki Grill 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. Twin Eagles will repair or replace parts found to be defective at no cost to the original purchaser. Warranty service must be performed by a Twin Eagles 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. Twin Eagles 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 Twin Eagles directly at **800-789-2206**. Be prepared to furnish the following information: Purchaser's name, model and serial number of the grill, date of purchase and the accurate description of the problem. Twin Eagles 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 grill 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.



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HOW TO OBTAIN SERVICE

For service, please contact your TWIN EAGLES dealer or call TWIN EAGLES direct at (800) 789-2206 or (562) 802-3488 or fax (562) 802-3391

Mailing address:

Twin Eagles, Inc.

13259 East 166th Street

Cerritos, CA 90703

Visit us at www.twineaglesgrills.com

Please provide:

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



INNOVATION AND INSPIRATION ON FIRE™

Warranty Registration

Customer Name

Model #

Address

Serial #

City

Date Purchased

Zip

Dealer's Name

Phone #

Dealer's Address

e-mail:

This Warranty Registration Card must be returned within 30 days of purchase to properly activate your warranty. This information is for our internal use only.

Or you may register online at <https://www.twineaglesgrills.com/resources/warranty-registration>

Cut
Here

Place
the
Postage
Here



ATTN: Warranty Department
13259 East 166th Street
Cerritos, CA 90703
Fax no. (562) 802-3391