



Cajun Bayou Griddle

Operating Manual Cajun Bayou Griddle

Models CBGReg & CBGLg



WARNING

**READ AND FOLLOW ALL WARNINGS
AND INSTRUCTIONS IN THIS MANUAL
TO AVOID PERSONAL INJURY OR
PROPERTY DAMAGE.**

Table of Contents

1. IMPORTANT SAFEGUARDS	3
2. PROPER CARE AND MAINTENANCE.....	5
3. CLEANING THE GRIDDLE.....	5
4. OPERATING INSTRUCTIONS.....	5
5. FREQUENTLY ASKED QUESTIONS	6
6. LIGHTING INSTRUCTIONS	7
7. ASSEMBLY INSTRUCTIONS	8
A. SKID ASSEMBLY.....	8
B. CBG-REG	9
C. CGB-LG.....	11
8. LIMITED WARRANTY.....	17

R & V Works

304 Fincher Creek Rd.

Homer, LA 71040

Office - (318)258-3037

Fax - (318)258-5340

Toll Free - 1(800)908-3037

After Hours - (318)393-8162

E-mail - Sales@cajunfryer.com



IMPORTANT SAFEGUARDS

WE WANT YOU TO ASSEMBLE AND USE YOUR “Cajun Bayou Griddle” AS SAFELY AS POSSIBLE.

PLEASE READ AND FOLLOW ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRIDDLE.

Warning



- Always use caution when lighting griddle. Crack open the needle valve and ignite through the oblong hole in the face with a long stem trigger propane lighter. Do not allow the gas to build up in the griddle head. If griddle does not ignite within 3 seconds, close needle valve and wait 1 minute before attempting to light the griddle. Not doing this may cause an explosion and may lead to personal injury or property damage.
- Always use caution when placing food on griddle. Be careful to never touch cooking surfaces or any other part of the griddle head. Do not drop food on griddle.
- Only use this griddle on a hard, level, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the griddle.
- Do not use this griddle for other than its intended purpose.
- For outdoor use only. Do not operate griddle indoors or in an enclosed area. In windy weather, place griddle in an outdoor area that is protected from the wind, with the griddle's back facing the wind.
- The griddle side will be extremely hot during use. Use caution when working around your hot griddle. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.
- Use caution and protective clothing when cleaning a hot griddle to avoid burns from hot surfaces.

Warning



- Never operate this appliance within 10 feet (3.05m) of any structure, combustible material or other gas cylinder

- Never operate this appliance within 25 feet (7.5m) of any flammable liquid.

Warning



- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water. Failure to follow these instructions could result in a fire or explosion that could cause property damage, personal injury or death.
- Place griddle in an area where children and pets cannot come into contact with unit. Close supervision is necessary when griddle is in use. Do not leave griddle unattended when in use. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F or less.
- Never move griddle when it is in use.
- Use caution when assembling and operating your griddle to avoid scrapes or cuts from sharp edges of metal parts.
- After each use, Cover the griddle to protect it from the weather.
- Use caution when lifting or moving griddle to prevent strains and back injuries. Moving griddle may require the help of an additional person.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by R & V Works for these products are not recommended and may lead to personal injury or property damage.
- Store the griddle out of reach of children and in a safe location when not in use.
- Do not attempt to service griddle other than normal maintenance as explained in the "Proper Care & Maintenance" section of this manual. Major repairs can be authorized by R & V Works only.
- Properly dispose of all packaging material.
- Use caution when transporting the griddle. Make sure you tie down the griddle so it will not move. Unit is top heavy.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRIDDLE.

FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE. SAVE THIS MANUAL FOR FUTURE REFERENCE.

PROPER CARE AND MAINTENANCE

The current propane tanks are equipped with a safety valve (OPD Valve) that restricts the output of the propane in case the hose is cut or burned. If this valve closes you will only get a small yellow flame.

To reset the OPD Valve;

- Close the tank valve.
- Remove the POL nut.
- Close the needle valve.
- Reattach the POL nut.
- Open the tank valve very slowly, approximately 1 1/2 to 2 turns.
- Open the needle valve and relight the “Cajun Bayou Griddle”.

Cleaning the Cajun Bayou Griddle

Your Cajun Bayou Griddle should be easy to clean and take care of. The Cooking surface of this griddle is stainless steel and can be cleaned similar to institutional griddles. Griddle Bricks can be purchased to aid in the cleaning process. The recommended cleaning methods is: heat the griddle to a medium\ low temperature. Place a small amount of vegetable oil on the cooking surface, Work griddle brick over surface until all cooking residue is scraped clean. Wipe griddle top with a clean damp rag, turning often to keep a clean edge on the griddle surface.

OPERATING INSTRUCTIONS

1. Hook up regulator to a propane tank.
2. Close needle valve on either on the face plate (CBG LG) or on the right side (CBG Reg). Open valve on propane tank.
3. Always use caution when lighting griddle. Crack open the needle valve and ignite through the oblong hole with a long stem trigger propane lighter. Do not allow the gas to build up in griddle head. If grill does not ignite within 3 seconds, close needle valve and wait 1 minute before attempting to light the griddle.

Warning



4. Open the needle valve to increase temperature. Some adjustments may be required if equipped with an adjustable regulator.

Frequently Asked Questions About The “ Cajun Bayou Griddle ”

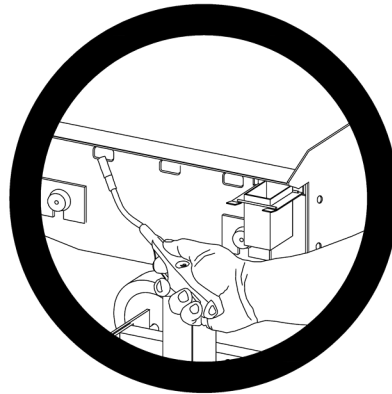
1. **How do I clean my griddle?** The recommended cleaning methods is heat the griddle to a medium\ low temperature. Place a small amount of vegetable oil on the cooking surface, Work griddle brick over surface until all cooking residue is scraped clean. Wipe griddle top with a clean damp rag, turning often to keep a clean edge on the griddle surface.
2. **What is the weight on the Griddle?** The weight of the CBG Lg is approx. 150.lbs The weight of the CBG Reg is about 100 lbs.
3. **What do I do to touch-up my Cajun Bayou Griddle?** The Cooking Surface of the griddle is Stainless Steel so other than general cleaning there is nothing you should have to do. The Carbon Steel Parts: the face plate, dripping bucket and skid/pedestal assembly can be scuffed down and repainted. R&V Works does carry Touch-up paint in 12 oz. spray cans. These can be used to refinish the steel parts to a new condition.
4. **What is the surface of my bayou griddle made from?** The CBG Lg cooking surface is 3/8” Stainless Steel, the CGB Reg, because is quite a bit smaller is 1/4” Stainless Steel.
5. **Do you have to season my bayou griddle?** No because it is made from Stainless Steel you can cook directly on a clean surface. In fact institutional griddles are kept clean and clear of any “seasoned coatings.”
6. **How often should I clean the griddle?** Clean the griddle before and after every use. By cleaning the griddle after every use, you are promoting healthy habits. This reduces the chances of getting any food-borne illness.
7. **What is the recommended cooking temperature?** In the beginning do not start too hot. Eggs for instance is usually cooked between 350° and 400°. This temp is where a drop of water starts to dance on the cooking surface. But hamburgers and Steaks will cook at higher temperature, We try to max the Cajun Bayou Griddle at about 450° to 500°
8. **How long can you cook on a 5 gallon tank?** 5 - 8 hours
9. **Do I need to put the grill inside the garage or dry place when not in use?** That is preferable. The cooking surface of the Griddle is stainless steel but there are other parts that are not. With this in mind care should be taken similar to the other grilling products on the market. There are covers for gas grills and they should at least be put over the griddle when not in use. This prevents rusting and other forms of damage that may be caused to the griddle.
10. **How do I change from Propane to Natural Gas?** Contact R & V Works where you can purchase the natural gas jet and valve assembly—instruction will be included. You will need to contact your natural gas supplier to find out what type of plumbing and regulator you will need in your area. Natural gas regulators and propane regulators are different. They will not interchange.

PROPER LIGHTING INSTRUCTIONS

As with any gas appliance, care should be given when lighting your Griddle. Never use a standard kitchen match or cigarette lighter to light the burners. Always use a long stem lighter or a long fireplace match, this will allow you to keep your hands completely clear and also reach the first line on gas ports for safe lighting.

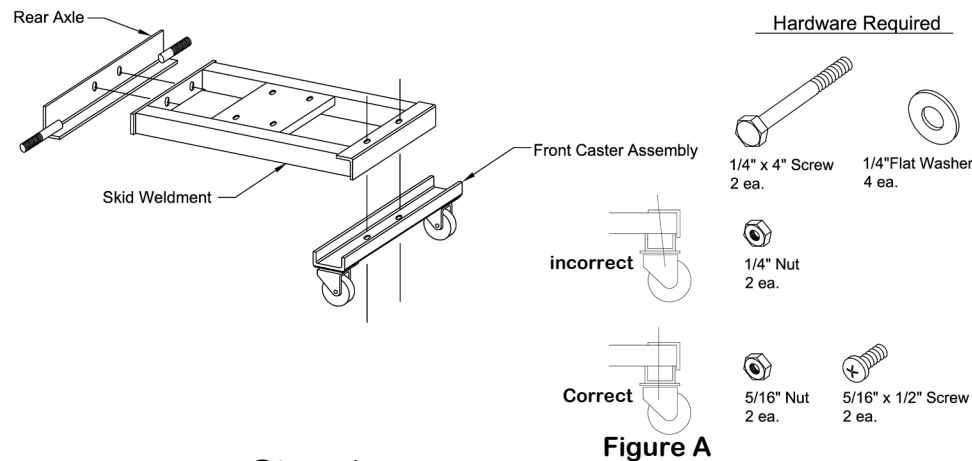
Always use caution when lighting the griddle. Crack open the needle valve and ignite through the oblong holes in the face plate with a long stem trigger lighter. Do not allow the gas to build up in the griddle head. If the griddle does not ignite within 3 seconds, close needle valve and wait 1 minute before attempting to light the griddle.

**ALWAYS USE A LONG STEM LIGHTER
WHEN LIGHTING THIS GRIDDLE!**



**NEVER USE A CIGARETTE LIGHTER
OR A KITCHEN MATCH!**



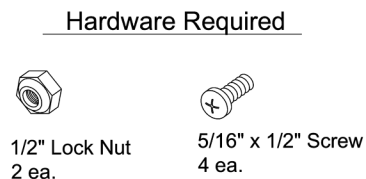


Step 1

- 1) Attach front caster weldment to the skid weldment using 1/4" x 4" Screws (2 ea.), 1/4" flat washers (4 ea.) and 1/4" nuts (2 ea.).
Note: The axle must rest behind the lower flange of the skid weldment. Also the bolt should be completely vertical, if it is not turn axle end for end. (See Figure A) Tighten the front axle bolts securely. note: the flat washers should be two on top of the skid and two under the front caster
- 2) Install the rear axle weldment onto the skid weldment using 5/16" x 1/2" screws (2 ea.) and 5/16" nuts (2 ea.)

Step 2

- 1) Slide 8" Wheels onto the Axle Studs. Using the (2 ea.) 1/2" Nylock Nuts, secure the wheels to the Skid Assembly. Tighten the wheel nuts until the wheels do not wobble but will spin freely.
- 2) Place Pedestal Column onto the Skid Weldment. Align the holes in the Lower Plate of the Pedestal with the hole in the Center Plate of the Skid Weldment.
- 3) Secure the Pedestal to the Skid using (4 ea.) 5/16" x 1/2" Screws. Tread screws into the threaded holes provided and tighten all screws firmly.

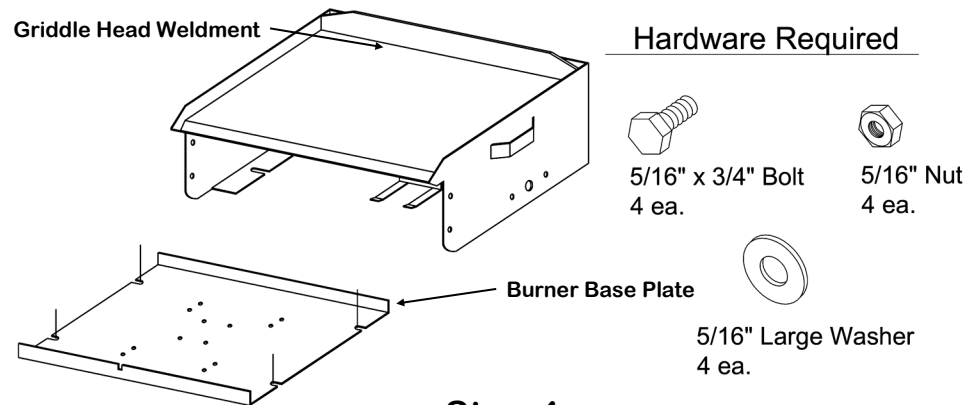


For Regular Griddle continue to next page. For Large Griddle Skip to Page 11.

Step 3

Note: This step is completed at the factory. It is only shown to illustrate how to complete the unit assembly.

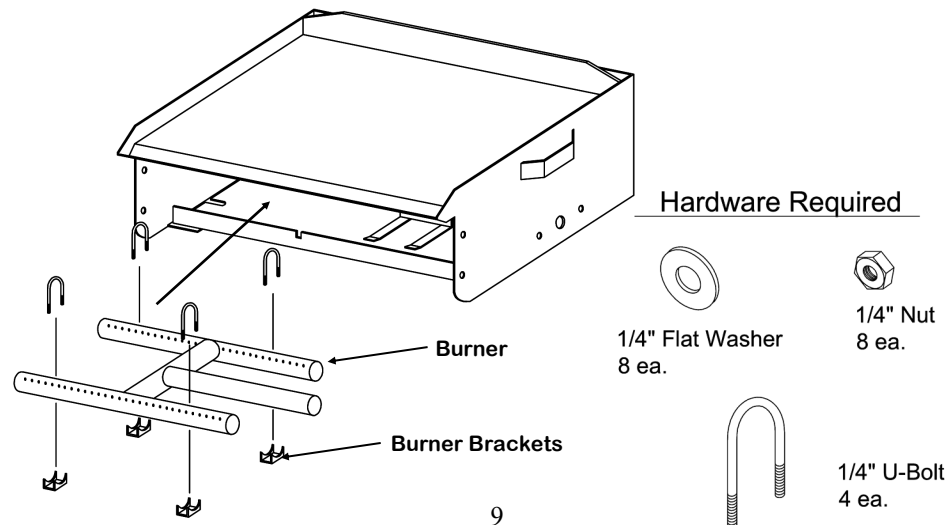
- 1) Place Base plate into the Griddle Head Weldment and secure using 5/16" x 1/2" Screws (4 ea.), 5/16" Flat Washers (4 ea.) and 5/16" Nuts (4 ea.)

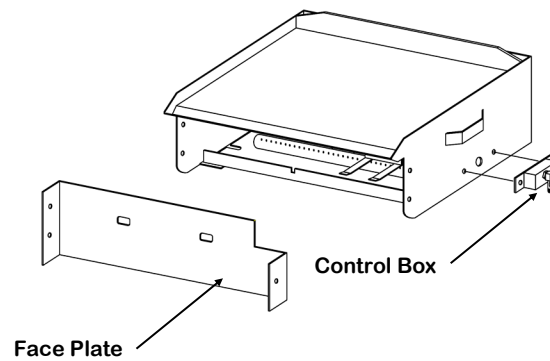


Step 4

Note: This step is completed at the factory. It is only shown to illustrate how to complete the unit assembly.

- 1) Using 4 ea. Burner Brackets place the Burner inside the Griddle Head. Be sure to place the open end of the burner through the hole provided in the side of the Griddle Head until it is flush with the outside surface of the Griddle Head. Align the Burner with the series of double holes in the Burner Base Plate.
- 2) Place the 1/4" U-Bolts over the Burner and through the Base Plate. Secure the U-Bolts using the 1/4" Flat Washers (8 ea.) and 1/4" Nuts (8 ea.). Tighten the U-Bolt Securely.





Hardware Required

5/16" x 3/4" Screw
3 ea.

5/16" Nut
5 ea.

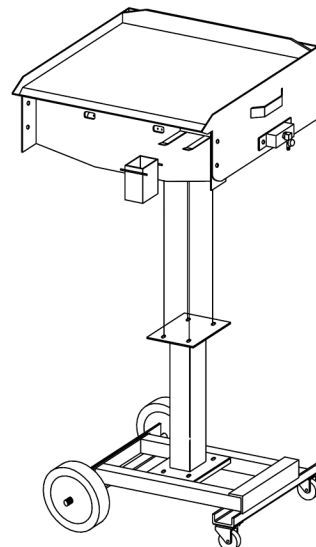
5/16" Large Washer
6 ea.

5/16" x 1/2" Screw
2 ea.

Step 5

Note: This step is completed at the factory. It is only shown to illustrate how to complete the unit assembly.

- 1) Attach Valve Control Box to the side of the Griddle Head using 5/16" x 1/2" Screws (2 ea.) and 5/16" nuts (2 ea.). Screws should be positioned to the outside of the Griddle Head. Tighten Screws securely.
- 2) Place the Face Plate onto the Griddle Head as shown. Bolt to the Griddle Head using 5/16" x 3/4" Screws (3 ea.), 5/16" Washers (6 ea.) and 5/16" Nuts (3 ea.). The Screws should be placed the to outside of the Griddle Head with the washers and nut to the inside. Tighten the fasteners to finish this step.



Hardware Required

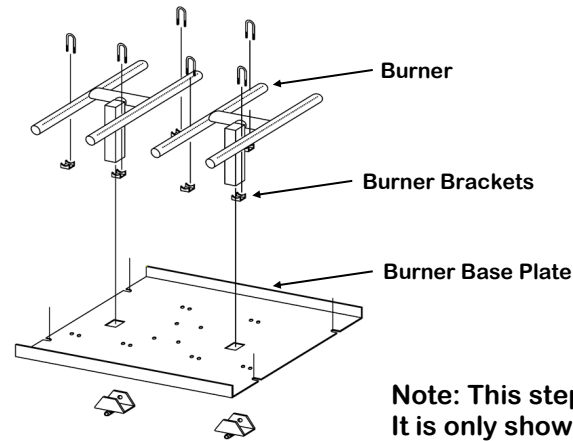


5/16" x 3/4" Bolt
4 ea.

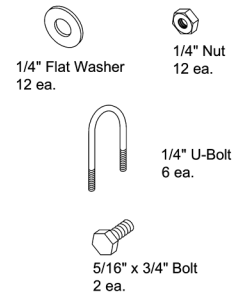
Step 6

Note: The previous 3 steps should have been completed at the factory. For general assembly this step should be the final step after step 2.

- 1) Place the completed Griddle Head Assembly on to the top on the Skid and Pedestal Assembly. Align the hole in the top of the pedestal with the threaded hole in to bottom of the Griddle Head and fasten using 5/16" x 3/4" Bolts. Tighten Bolts to complete the assembly.
- 2) Slide the Grease Box onto the Mounting Forks located on the right hand front below the grease channel.



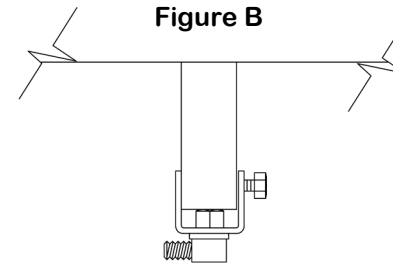
Hardware Required



Step 3

Note: This step is completed at the factory. It is only shown to illustrate how to complete the unit assembly.

- 1) Slide Burner Tube Verticals through the square hole cut into the base plate and rest burner tubes onto the Burner Brackets. Place U-Bolts (6 ea.) over the Burner Tubes and through the holes in the base plate and secure with 1/4" Flat Washers (12 ea.) and 1/4" Nuts (12 ea.). Tighten U Bolt until they are snug and secure.
- 2) Slide Jet Assembly on to the Burner Vertical Tube and set air adjustment so that the Jet is level with the bottom of the Vertical Tube. Tighten 5/16" x 3/4" Bolt (2 ea.) to secure Jet Assembly into place. (See figure B)

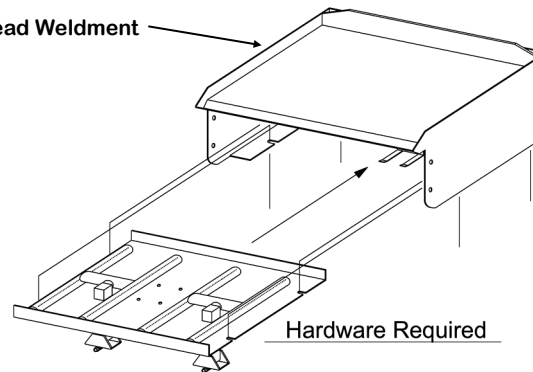


Griddle Head Weldment

Step 4

Note: This step is completed at the factory. It is only shown to illustrate how to complete the unit assembly.

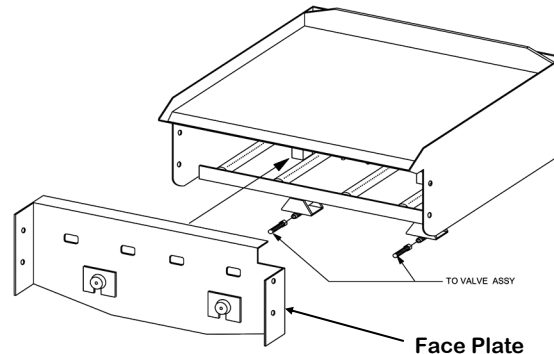
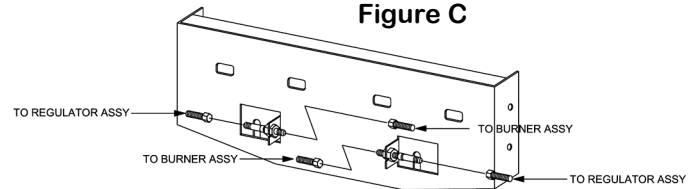
- 1) Slide Burner Tray into the Griddle Body as Shown.
- 2) Secure the tray using 5/16" x 3/4" bolts (4 ea.), 5/16" Flat Washers (8 ea.) and 5/16" nuts (4 ea.). The Flat Washers should be under the Griddle Body. Tighten the nuts and bolts securely.



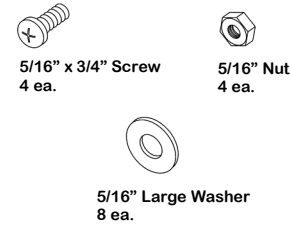
Hardware Required



Figure C



Hardware Required



5/16" x 3/4" Screw
4 ea.

5/16" Nut
4 ea.

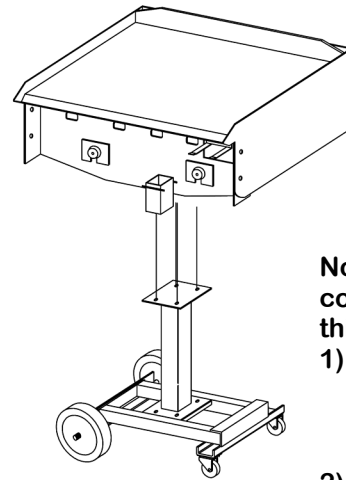
5/16" Large Washer
8 ea.

Step 4

Note: This step is completed at the factory. It

is only shown to illustrate how to complete the unit assembly.

- 1) Attach the Gas lines as shown in Figure C.
- 2) Slide Face Plate into the Griddle Body as Shown.
- 3) Secure the face using 5/16" x 3/4" screws (4 ea.), 5/16" Flat Washers (8 ea.) and 5/16" nuts (4 ea.). The Flat Washers should be inside the Face Plate. Tighten the nuts and bolts securely.



Hardware Required



5/16" x 1/2" Screw
4 ea.

Step 5

Note: The previous 3 steps should have been completed at the factory. For general assembly this step should be the final step after step 2.

- 1) Place Griddle Body onto the Pedestal/Skid Assembly as shown. Using 5/16" x 1/2" screws (4 ea.) secure the body to the skid. Be sure to tighten the screw securely.
- 2) Slide the Grease Box onto the Mounting Forks located on the right hand front below the grease channel.

Limited Warranty

What this warranty covers.

R & V Works Products

Components and accessories
Structural Materials and Workmanship

Duration

One-year limited warranty
5 Year limited warranty

General Terms

This R & V Works Limited Warranty gives you, the customer, express limited warranty rights from R & V Works, the manufacturer. In addition, you may also have other legal rights under applicable local law or special written agreement with R & V Works.

This warranty remains in force for one-year on components and accessories and for lifetime on structural materials and workmanship, to the original purchaser, from the date of purchase.

What this warranty does not cover.

R & V Works does not warrant that operation of this product will be uninterrupted or error-free. R & V Works is not responsible for damage that occurs as a result of your failure to follow the instruction intended for the R & V Works Product.

This Limited Warranty does not apply to expendable or consumable parts and does not extend to any product from which the Cajun Bayou Griddle Identification Name Plate has been removed or that has been damaged or rendered defective (a) as a result of accident, misuse, abuse, contamination, improper or inadequate maintenance, or other external causes; (b) by operation outside the usage parameters stated in the user documentation that shipped with the product; (c) by improper site preparation or maintenance; (d) from loss or damage in transit; or (e) by modification or service by anyone other than R& V Works authorized service provider.

Warranty Conditions

The following information pertains to typical warranty coverage.

- Warranty terms and conditions provide repair or replacement (at the discretion of the manufacture of defects in the manufacturer's material or workmanship. The warranty does not protect against accidental damage, loss, acts of nature, or any other event that did not occur during the manufacture of the product.
- When R & V Works repairs a product, the repair may be completed with new or previously used products, with parts equivalent to new in performance and reliability.

Exclusive Remedy

TO THE EXTENT ALLOWED BY APPLICABLE LOCAL LAWS, THESE TERMS AND CONDITIONS CONSTITUTE THE COMPLETE AND EXCLUSIVE WARRANTY AGREEMENT BETWEEN YOU AND R & V WORKS REGARDING THE R & V WORKS PRODUCT YOU HAVE PURCHASED. THESE TERMS AND CONDITIONS SUPERCEDE ANY PRIOR AGREEMENTS OR

REPRESENTATIONS- INCLUDING REPRESENTATIONS MADE IN R & V WORKS SALES LITERATURE OR ADVICE GIVEN TO YOU BY R & V WORKS OR AN AGENT OR EMPLOYEE OF R & V WORKS — THAT MAY HAVE BEEN MADE IN CONNECTION WITH YOUR PURCHASE OF THE R & V WORKS PRODUCT..

No change to the conditions of this Limited Warranty is valid unless it is made in writing and signed by an authorized representative of R & V Works.

Limitation of Liability

IF YOUR R & V WORKS PRODUCT FAILS TO WORK AS WARRANTED ABOVE, R & V WORKS MAXIMUM LIABILITY UNDER THIS LIMITED WARRANTY IS EXPRESSLY LIMITED TO THE LESSER OF THE PRICE YOU HAVE PAID FOR THE PRODUCT OR THE COST OF REPAIR OR REPLACEMENT OF ANY COMPONENT OR STRUCTURAL MATERIALS THAT MALFUNCTION OR FAIL IN CONDITIONS OF NORMAL USE.

Limited Warranty Period

The Limited Warranty Period for an R & V Works Product is a specified, fixed period commencing on the date of purchase. The date on your sales receipt is the date of purchase unless R & V Works or your reseller informs you otherwise in writing.

What we will do to correct problems.

The following information pertains to the types of support that is available and can be used to correct any problem with one of R & V Works' products.

- Self-repair
- Parts-only
- Unit replacement

The following list provides more detail about each of the service delivery types: Self-repair service provides the customer with remote diagnosis and remote repair. R & V Works will ship any part to the customer that is necessary to repair a defect. The customer will be responsible for installing the necessary parts and for returning any unused parts and defective part to R & V Works. All cost for parts and shipping are paid by R & V Works.

- Parts-only service provides replacement parts at no charge. If the product has a defective part within the coverage of this warranty we will provide a replacement part at not cost to the customer.
- Unit replacement includes remote diagnosis and if a covered product has defect that is under warranty and cannot be replaced or fixed by self-repair we will repair or replace the unit. At the customer's expense, the customer will first ship the covered product to R & V Works for repair or replacement. R & V Works will then ship the repaired or replacement covered product back to the customer at R & V Works expense.

- After a product warranty expires, spare parts are available for purchase. R & V Works will have parts available for products for as many as five years after R & V Works discontinues the product.

What we will not do.

This Limited Warranty does not apply to expendable or consumable parts and does not extend to any product from which the Cajun Bayou Griddle Identification Name Plate has been removed or that has been damaged or rendered defective (a) as a result of accident, misuse, abuse, contamination, improper or inadequate maintenance, or other external causes; (b) by operation outside the usage parameters stated in the user documentation that shipped with the product; (c) by improper site preparation or maintenance; (d) from loss or damage in transit; or (e) by modification or service by anyone other than R& V Works authorized service provider.

What you must do to keep the warranty in effect.

It is possible to void the warranty on an R & V Works product. Any failure caused by a third-party component will not be covered by warranty.

Normal responsibility of the buyer

- Setup and operating the appliance according to directions.
- Reasonable care of product to prevent rust or oxidation from occurring.
- Operating appliances at appropriate temperatures.
- Storing of product after use.

What you must do to get service.

To receive service on your R & V Works product you can contact us at **1-800-908-3037**. Have the model number and proof of purchase available when you talk to a representative.

How state laws relate to this warranty.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION, SET OUT ABOVE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE CAJUN FRYER TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES. SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.



The other members of the

R&V Works

“Cajun Kitchen Family”



“Cajun Fryer” Cook like a PRO Every Time. Featuring sizes From 2-1/2 Gal to 17



“Cajun Bayou Broiler” Cook Steaks like all the High End Steakhouses do! Sear your Steaks at 1000° for Professionally cook Steak!



“Cajun Seafood Boiler” Cooking Crawfish at it easiest. This boiler with it's built in large capacity tilting basket will make you next cook out a snap!

Every piece of the **R&V Works** Cajun Kitchen is Built to make you a true Legend in the Back Yard!



Made in the U.S.A.