

ESSENTIALS GUIDE



# HALO ELITE 1B

1-BURNER 2-ZONE COUNTERTOP GRIDDLE



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# MEET THE ELITE 1B

## 1-BURNER 2-ZONE COUNTERTOP GRIDDLE

Taking your outdoor cooking skills above and beyond never felt so simple.

With the Elite 1B, enjoy true wall to wall cooking with the industry's first and only dual zone, single burner outdoor griddle. Propane fueled and with features like a unique wind proof design, rear grease disposal and spatula clean off, when it comes to innovation and an elite outdoor cooking experience, we've got you covered.

We strive to Rise Above in both who we are and what we create. Our mission is to be a catalyst for re-connecting people and enhancing the experience of cooking outdoors - In the greatness of nature, on-the-go, and in your backyard.

The entire team here at Halo thanks you for joining our community. We look forward to serving you by listening and continuing to bring you authenticity, versatility and innovation.

- Halo Team



# FEATURES OF YOUR **ELITE 1B**

## 1-BURNER 2-ZONE COUNTERTOP GRIDDLE



### **SEASON YOUR GRIDDLE IN 30 MINUTES**

Season the Elite 1B's 273 in<sup>2</sup> total cooking surface within 30 minutes.



### **EASY LIFT OFF**

Attach the handles to easily remove the griddle top.



### **WALL TO WALL COOKING SURFACE**

No more cold zones!



### **WIND-PROOF DESIGN**

No gap with our inset griddle surface. Flame stays lit!



### **DUAL ZONE BURNER SYSTEM**

Innovative burner design for cooking and keeping foods warm. Control 2 zones with 1 burner.

## QUICK WARM UP TIME

Ready to cook in 10 minutes.



## GREASE MANAGEMENT SYSTEM

Extra large capacity grease cup included.



## BUILT IN UTENSIL CLEAN OFF

Clean utensils as you cook.



## PROPANE FUELED

Designed to connect a 1 lb or a 20 lb adjustable propane tank. Perfect for on-the-go or in the backyard.



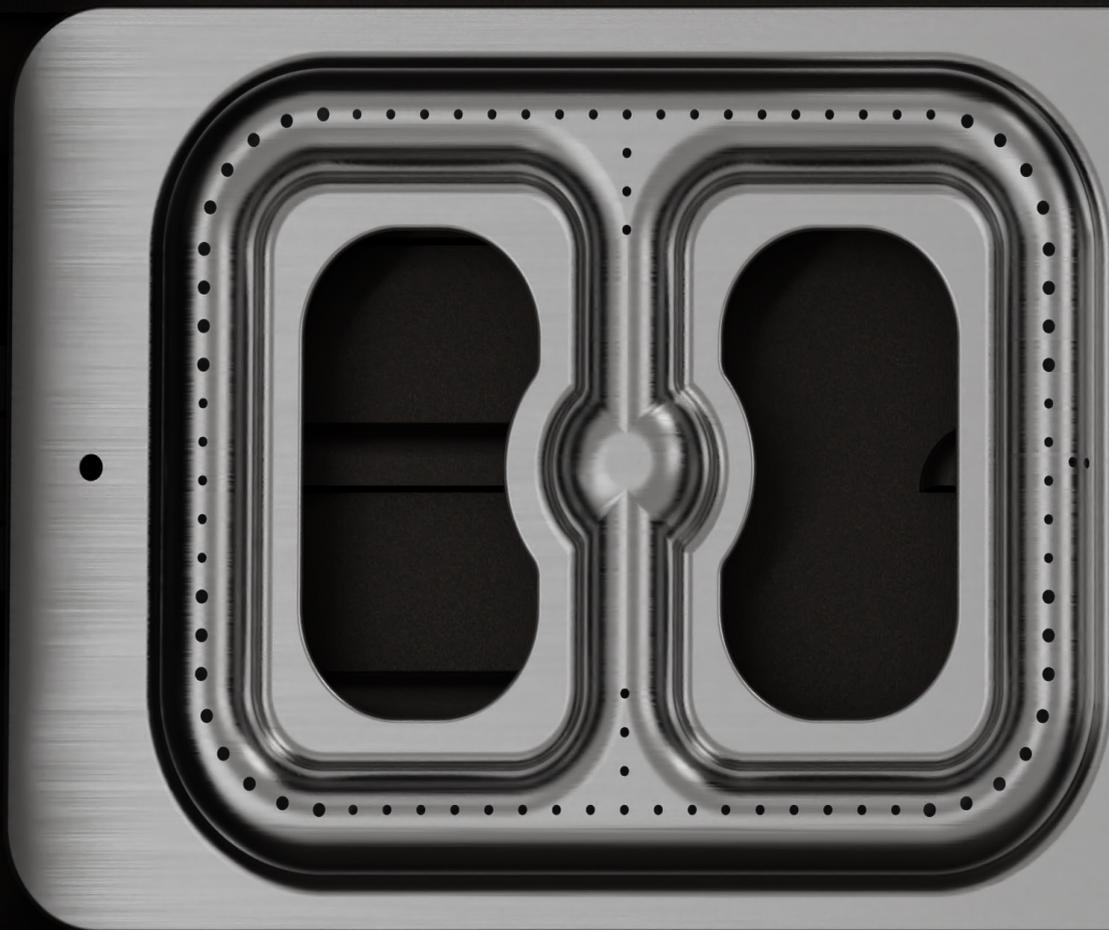
## WIDE RANGE TEMPERATURE

415° F to 530° F



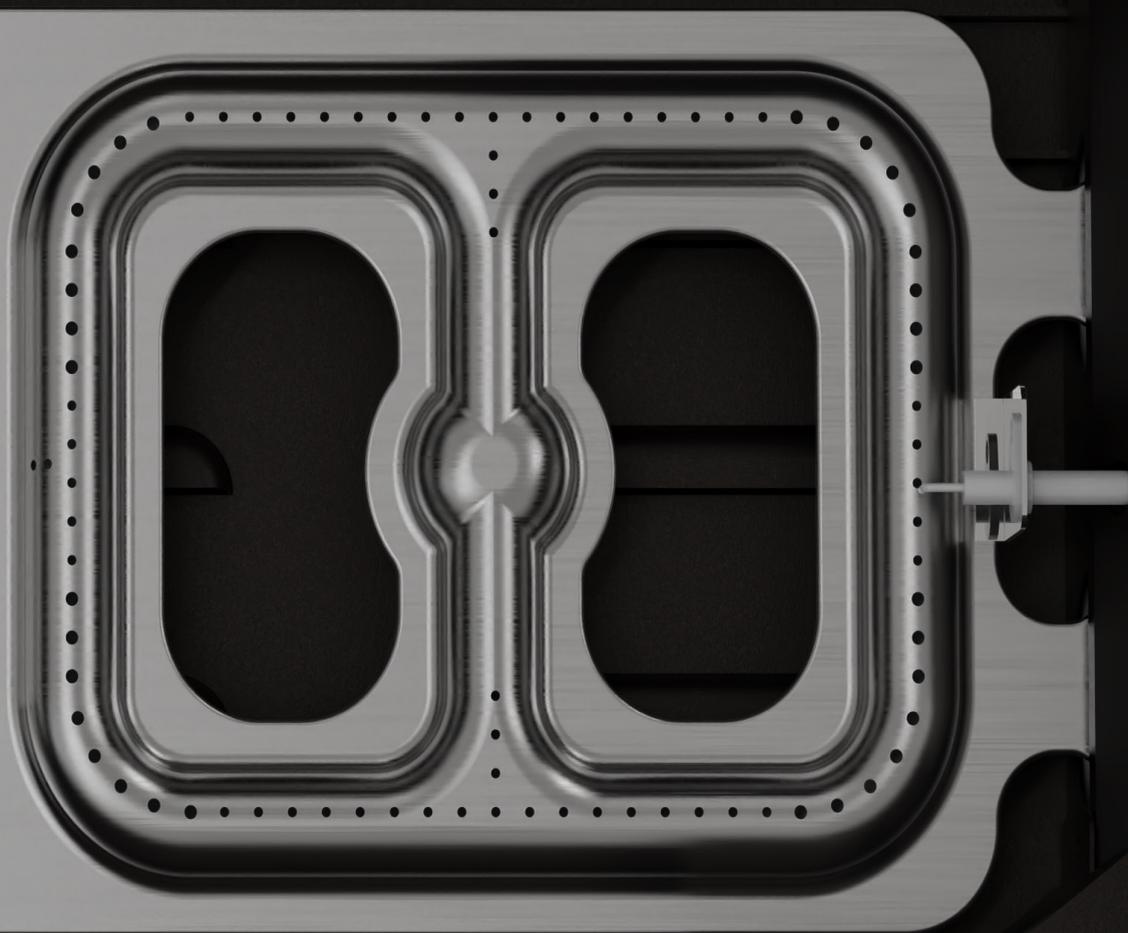
# TURN UP THE HEAT

## WITH DUAL COOKING ZONES



**ZONE 1**

The Elite 1B Outdoor Griddle has two zones within one burner, designed to give you the benefit of precise control over your cooking surface. Independently operate each zone and control cooking temperatures for an elevated, wall to wall cooking experience — **no more cold zones!**



**ZONE 2**



# OWNERS MANUAL

MODEL NO: HZ-1007-ANA

**SCAN FOR**  
Product Registration  
Online Owner's Guide  
Assembly Videos



# IMPORTANT SAFETY INFORMATION

## **WARNING**

FOR OUTDOOR USE ONLY and shall not be used in a building, garage, or any other enclosed area.

## **DANGER**

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death.

## **DANGER**

- Never operate this appliance unattended.
- Never operate this appliance within 10" (3.0 m) of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 25" (7.5 m) of any flammable liquid.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

## **WARNING**

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

## **WARNING**

Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.

## **WARNING**

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

## **WARNING**

### CALIFORNIA PROPOSITION 65

This product can expose you to chemicals, including carbon monoxide, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

## **WARNING**

Do not try to light this appliance without reading the Ignition Instructions section of this manual.

## **WARNING**

When using a match to light the appliance, make sure to use the included matchlight stick or a long 11" match.

## **WARNING**

Spiders and insects can nest inside the burner of the appliance and disrupt gas flow. Inspect the burner at least once a year.

## **WARNING**

This appliance is not intended for commercial use.

## **WARNING**

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

## **WARNING**

- "Read and follow all warnings and instructions before assembling and using the appliance."
- "Follow all warnings and instructions when using the appliance."
- "Keep this manual for future reference."
- "Keep the fuel supply hose away from any heated surface(s)."

## **WARNING**

Check all gas supply fittings for leaks before each use. Do not use the appliance until all connections have been checked and do not leak.

## **WARNING**

In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.

## **WARNING**

The manufacturer has made every effort to eliminate any sharp edges. However, you should handle all components with care to avoid accidental injury.

## **CAUTION**

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your Halo 2-Zone Countertop Griddle. Please refer to the assembly diagram, as necessary.

## INSTALLATION SAFETY PROTECTIONS

- Use Halo 2-Zone Countertop Griddle as purchased.
- Use Halo 2-Zone Countertop Griddle 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, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- Use Halo 2-Zone Countertop Griddle is not for use in or on recreational vehicles and/or boats.
- Halo 2-Zone Countertop Griddle is safety certified for the United States use only. Do not modify for use in any other countries. Alteration will result in a safety hazard.
- The pressure regulator supplied with the appliance must be used. Replacement pressure regulators Part # HZ-1004-28 for 1 lb. cylinder or HZ-1007-25 for 20 lb. cylinder must be used with the appliance.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

## SAFETY MAINTENANCE

- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air flow.
- Keep the ventilation opening of the cylinder enclosure free and clear from debris.
- Visually check burner flames.
- Clean appliance, including special surfaces, with recommended cleaning agents, if necessary.
- Check and clean burner/venturi tube for insects and insect nests. A clogged tube can lead to a fire beneath the appliance.

## USE AND CARE

Turn **OFF** Halo 2-Zone Countertop Griddle when not in use.

- Never move Halo 2-Zone Countertop Griddle while in operation or still hot.
- Use long-handled barbecue utensils and oven mitts to avoid burns and grease splatters.
- Keep unit minimum of 36" away from walls, buildings, vehicles or other structures while in use.

- Clean Halo 2-Zone Countertop Griddle after each cookout.
- Turn off gas supply, if you notice grease dripping onto the valve or regulator. Determine the cause, correct it, then clean and check valve, hose and regulator before continuing to operate Halo 2-Zone Countertop Griddle.
- Keep ventilation openings in cylinder enclosure free and clear of debris.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of Halo 2-Zone Countertop Griddle.
- Turn off Halo 2-Zone Countertop Griddle immediately, if the regulator frosts. This indicates a problem with the LP cylinder, and it should not be used on any product. Return to supplier.
- Please call customer support at 1-833-572-1688, if you have a problem with your Halo 2-Zone Countertop Griddle refer to the Troubleshooting Section on page 25.

## CHECK CONTROL VALVE CONDITION

### IMPORTANT:

- To check valve, first push in the control knob then release, the control knob should spring back. If the control knob does not spring back, replace valve assembly before using Halo 2-Zone Countertop Griddle.
- Push and turn the control knob counterclockwise to low position then turn back to OFF position. The valve should rotate smoothly.

## BURNER FLAME CHECK

Turn the control knob on Right Zone to ignite the burner. Press the electronic ignition button for 2-3 seconds. You will hear it click then turn to Dual Zone to lite both burner zones, Turn knob from high to low. You should see a smaller flame in low position than seen on high. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the Troubleshooting section on page 25.

## GENERAL CLEANING

- **Plastic components:** Do not use Cortisol, abrasive cleaners, degreasers or a concentrated oven cleaner on plastic parts that could cause a damage. Wash with warm soapy water and wipe dry.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth. Do not use abrasive pad on areas with graphics. The grease deposits or baked on grease may require the use of an abrasive plastic cleaning pad. Do not apply a corrosive oven cleaner to painted surfaces.

- **Stainless Steel Cleaning Tips:**

**Step 1:** Dip a soft cloth in warm water mixed with a mild dish detergent. Wipe the surface, rinse the cloth and wipe again, then dry with a towel to prevent water spots.

**Step 2:** If you still see fingerprints, spray a glass cleaner onto a soft cloth and wipe fingerprints away.

**Step 3:** To remove baked-on food and grease, make a paste of baking soda and warm water. Gently rub onto the surface using a soft cloth or sponge. Wipe with a clean wet cloth and towel dry. For scratches and stains, use a stainless-steel cleaner and apply to the area, following directions. Rinse with a clean damp cloth, then dry.

## STORING YOUR GRIDDLE

- Store outdoors in dry & well-ventilated space and out of reach of children.
- Store indoors ONLY if LP Cylinder is turned off and disconnected, removed from the unit and stored outdoors.
- Follow "Cleaning the Burner Assembly" instructions before starting griddle after removing from storage.

## CLEANING AND BURNER ASSEMBLY

Follow instructions below to clean and/or replace burner/or replace electrode assembly or if you have trouble igniting your Use Halo 2-Zone Countertop Griddle.

1. Turn control knob **OFF** position.
2. Detach burner from bracket and remove electrode assembly.
3. Carefully lift burner up and pull away to the left from valve openings.
  - Suggestions:** there are three ways to clean the burner tubes.
    - Use a narrow nylon brush with a flexible handle (not recommend use a brass wire brush), run the brush through burner venturi through burner several times.
    - Bend a rigid wire (coat hanger also works well) into a small hook. Run the hook through burner tube several times.
    - Use an air hose to force air into the burner tube and out the burner ports (Wear eye protection). Check each port to make sure air comes out each hole.
4. Wire brush entire outer surface of burner to remove food residue and dirt.
5. Clean any blocked ports with a stiff wire such as an open paper clip.
6. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
7. Attach electrode assembly to burner and connect electrode wire.
8. Carefully place burner back to valve spuds
9. Attach burner to bracket on firebox.

## WHAT YOU SHOULD KNOW ABOUT FOOD SAFETY

### Food storage safety tips:

- Understand what "high-risk" foods are. ...
- Always keep high-risk food at the proper temperature. ...
- Store raw foods, such as raw meat, seafood, and vegetables below cooked foods in the refrigerator or freezer.
- Store food in properly covered containers made of glass or plastic. ...
- Avoid refreezing already thawed foods. ...

## GRIDDLE FOOD AND SAFETY

1. **WASH YOUR HANDS**—Wash your hands with hot water and soap for at least 15–20 seconds before and after handling food.
2. **SEPARATE RAW AND READY TO EAT/COOKED FOODS**
  - Ensure that raw food is kept always refrigerated and away from ready to eat/cooked foods. Food being marinated should also be kept in the fridge and covered.
  - Ready to eat foods (such as salads, vegetables, sauces) and cooked foods should never come into contact with raw food as this causes harmful bacteria to contaminate the cooked food.
  - Always ensure that you use different chopping boards/utensils for raw and cooked foods, and always wash your hands after handling raw food.
3. **COOK FOOD THOROUGHLY**
  - Harmful bacteria, such as E-Coli and Salmonella, cause food poisoning and these harmful bacteria are killed by cooking. Therefore, it is vital to cook food thoroughly to ensure that food is safe to eat.
  - Always check whether meat is cooked by taking a fork and a sharp knife and slice into the thickest part of the meat. The color of the meat in the center should not have any pink coloring or it needs to cook longer.
  - Burgers should always be cooked thoroughly and never be served pink.
  - On the other hand, food thermometers can be purchased in most supermarkets and will easily tell whether meat is cooked by probing the meat to ensure a minimum temperature of 165 degrees Fahrenheit or 74 degree Celsius. They are a handy tool to have in your kitchen to
4. **SERVE FOOD IMMEDIATELY AFTER COOKING**
  - Do not let cooked food sit at room temperature as this allows harmful bacteria to grow. Once food is cooked, serve immediately.
  - Otherwise, you should cool quickly, refrigerate and consume with 2 days.
5. **ALWAYS KEEP FOOD COVERED**
  - Always keep food covered to ensure that flies are not contaminating your food.

## HOW TO CHECK IF MEAT IS DONE ON THE GRIDDLE

- Use a meat thermometer to ensure food has reached a safe internal temperature.
- Whole poultry should reach 165° F/ 73.8 °C for dark meat, 160° F/ 71° C for white meat.
- Hamburgers made of any ground meat or poultry should reach 160° F/71° C and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F/63° C. All cuts of pork should reach 160° F/71° C.

**NEVER** partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.

## PRODUCT RECORD

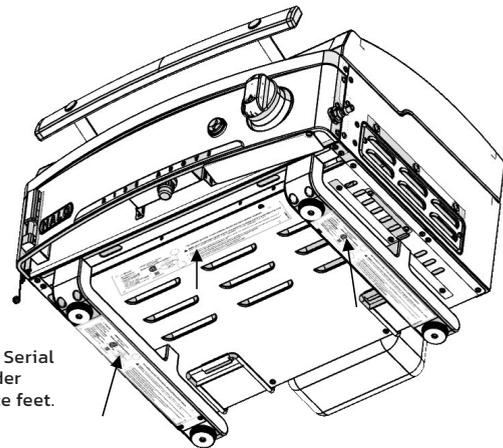
**IMPORTANT: FILL OUT PRODUCT RECORD INFORMATION BELOW, OR TO REGISTER YOUR PRODUCT, VISIT OUR WEBSITE AT [halo-pg.com](http://halo-pg.com).**



Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Purchase Date: \_\_\_\_\_



**NOTICE:** Model number and Serial Number located on the under bottom panel and appliance feet.

# CONNECTING 1 LB. CYLINDER

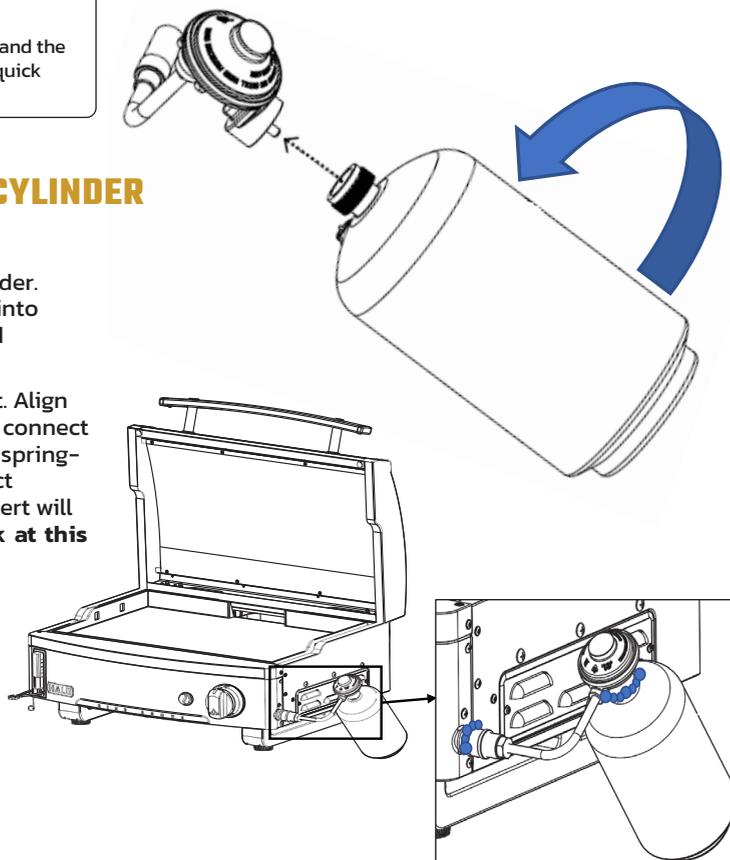
**NOTICE:** To perform a leak test of your gas connections, mix a 50/50 solution of soap and water and brush around regulator and other gas connections. If growing bubbles appear, there is a leak. Re-tighten connections. If leaks cannot be stopped do not try to repair. Call for replacement parts at 1-833-572-1688.

## WARNING

For your safety, when not in use remove the cylinder and the regulator. Cap the cylinder, the insert fitting and the quick disconnect.

## CONNECTING 1 LB. DISPOSABLE CYLINDER

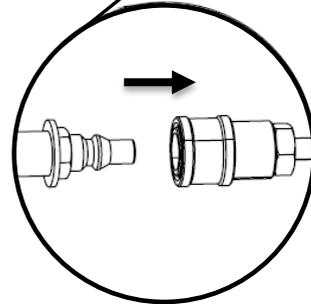
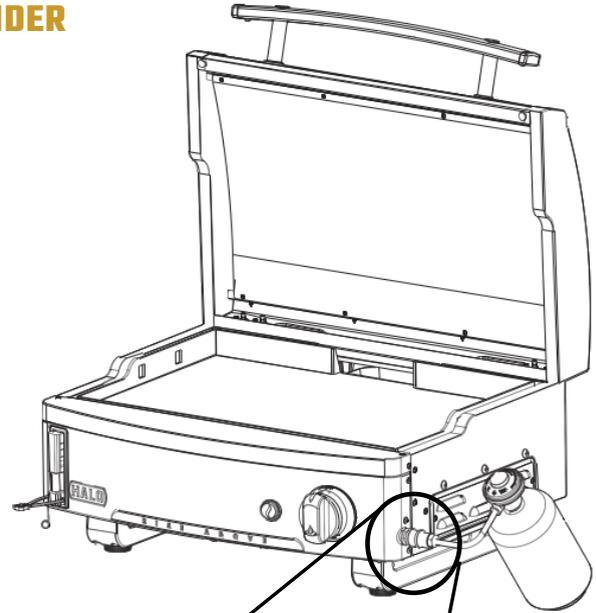
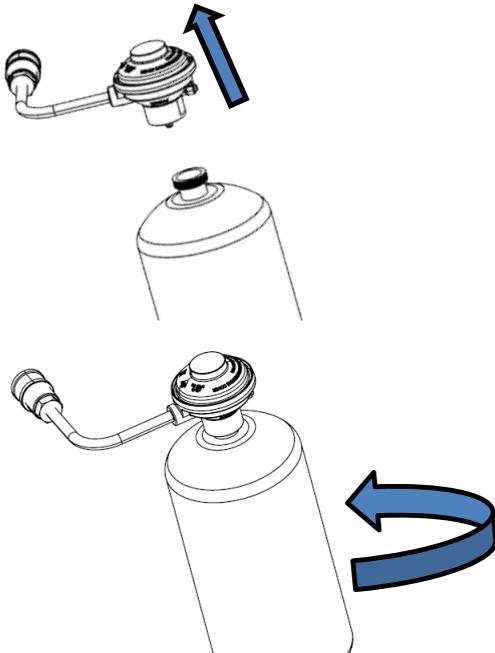
1. Make sure the control knob is in **OFF** position.
2. Remove plastic cap from top of propane cylinder. Save cap for storage. Screw propane cylinder into regulator. Be careful not to cross thread. Hand Tighten only.
3. The regulator is equipped with Quick Connect. Align the insert fitting on the regulator to the quick connect body on the side of Pizza oven. Pull back the spring-loaded coupling then insert into quick connect coupling firmly and release. The regulator insert will snap in and lock in place. **Perform leak check at this connection.**
4. Never operate oven with propane cylinder upside down.



Check for leaks at these connections.

## DISMANTLING DISPOSABLE PROPANE CYLINDER

1. Turn control knob to **OFF** position and make sure all flames are extinguished then release the coupling at the quick connect body to release the insert.
2. Make sure your griddle is turned OFF and cooled down.
3. Disconnect the regulator from Quick Connect fitting by pull back the spring-loaded coupling back to release from the insert fitting, then unscrew the bottle from the regulator.



Quick Disconnect

# CONNECTING 20 LBS. TANK

## WARNING

The LP tank used with this Flat Top Griddle must meet the following requirements:

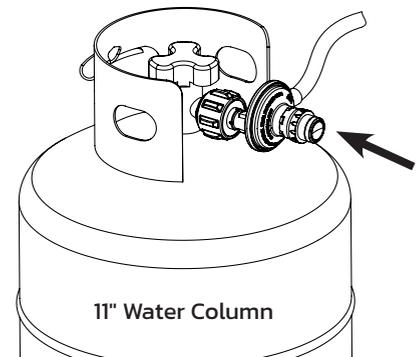
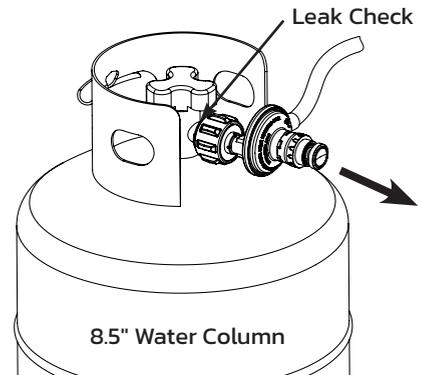
- Use appliance only with LP (propane) gas and the regulator/valve assembly supplied.
- Installation must conform with local codes, or in their absence with National Fuel Gas Code, NFPA 54/ANSI Z223.1. Handling and storage of LP cylinders must conform to LP Gas Code NFPA/ANSI 58.
- Do not modify this appliance. Modifications will result in a safety hazard.
- Apartment Dwellers: Check with management to learn the requirements and fire codes for using an LP Gas appliance at an apartment. If allowed, use outside on the ground floor with a 10-foot clearance from walls or rails.

## ADDED FEATURE

Your appliance is equipped with an adjustable low-pressure regulator. The normal operating pressure is 11" water column and the lower operating pressure available is 8.5" water column. When operating your appliance under normal circumstances you will want to have the regulator set at the 11" water column pressure. If you want to cook with slightly lower temperatures, then set the regulator to the 8.5" water column setting. Depending on what temperature setting you have the control knob set at will determine how much lower your temperatures will be when using the lower pressure setting. Please see the instructions on how to change from the 11" water column setting and back again.

## CONNECTING HOSE + ADJUSTABLE REGULATOR 20 LBS. TANK

1. Place LP tank on tank support bracket and secure with tank retention wire or level, and stable surface.
2. Make sure burner valve is on off position.
3. LP tank should be in OFF position, if not turning wheel clockwise until stop.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with OPD valve.
5. DO NOT USE A POL TRANSPORT PLUG (plastic part with external threads)! IT WILL DEFEAT THE SAFETY FEATURE OF THE VALVE.
6. The hose and regulator is equipped with Quick Connect. Align the insert fitting on the regulator to the quick connect insert on the side of the Flat Top Griddle. Pull back the spring-loaded coupling then push the into insert firmly and release. The Quick Connect will snap in and lock in place.

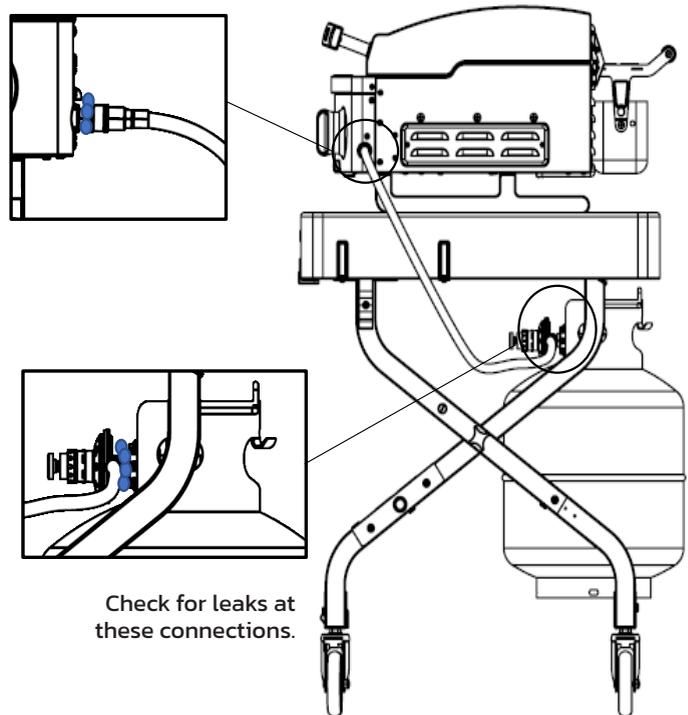


## HOW TO SET REGULATOR SETTING

- Pull back the spring-loaded coupling to release regulator cap to achieve 8.5" water column.
- Pull back the spring-loaded coupling then push the regulator cap firmly and release. The regulator cap will snap in and lock in place to reset the regulator to 11" water column.

## LEAK TEST PROCEDURE

1. Attach hose assembly to cylinder.
2. Slowly open cylinder valve.
3. Perform leak check on regulator to Flat Top Griddle, hose to regulator and hose to cylinder connections with soapy water. Bubbles indicate a leak. Check that the connection is not cross threaded and that it is tight.
4. Perform another leak check. If there is still a leak, remove the cylinder and contact the manufacturer for service and repair, before opening LP tank valve, check the coupling nut for tightness.
5. When appliance is not in use, turn off control knob and LP tank valve on supply cylinder.
6. Never use LP tank if visibly rusted, damaged, or out of date.
7. If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct, clean and inspect valve, hose and regulator before continuing. Perform a leak test.
8. The regulator may make a humming or whistling noise during operation. This will not affect the safety or use of appliance.

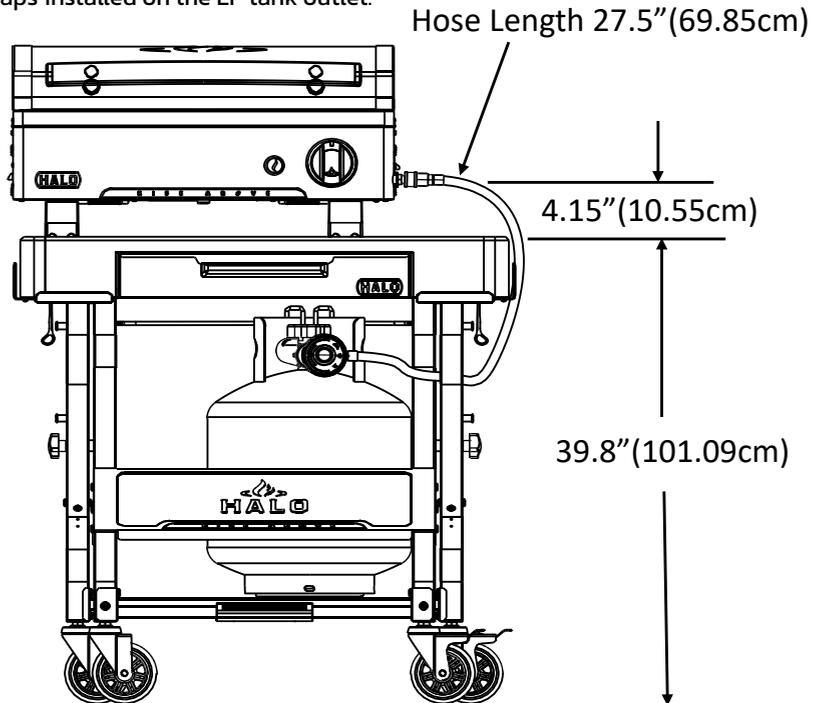


9. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. See product tag for hose & regulator information.
10. Do not block holes in bottom or sides of appliance.
11. Never operate appliance with LP tanks out of correct position specified in Assembly Instructions.
12. Always close LP tank valve and remove coupling nut before moving LP tank from specified operating position.
13. NEVER store a spare LP tank under or near appliance or in enclosed
14. If you see, smell, or hear escaping gas, immediately get away from the LP tank/appliance and call your fire department.
15. All spare LP tanks must have safety caps installed on the LP tank outlet.

**⚠ WARNING**

Tripping hazard over hose and supply cylinder.

- Make to attach the cylinder securely with tank retention wire.
- Do not operate the appliance on the tabletop is higher than 39.8" (101.09 cm).

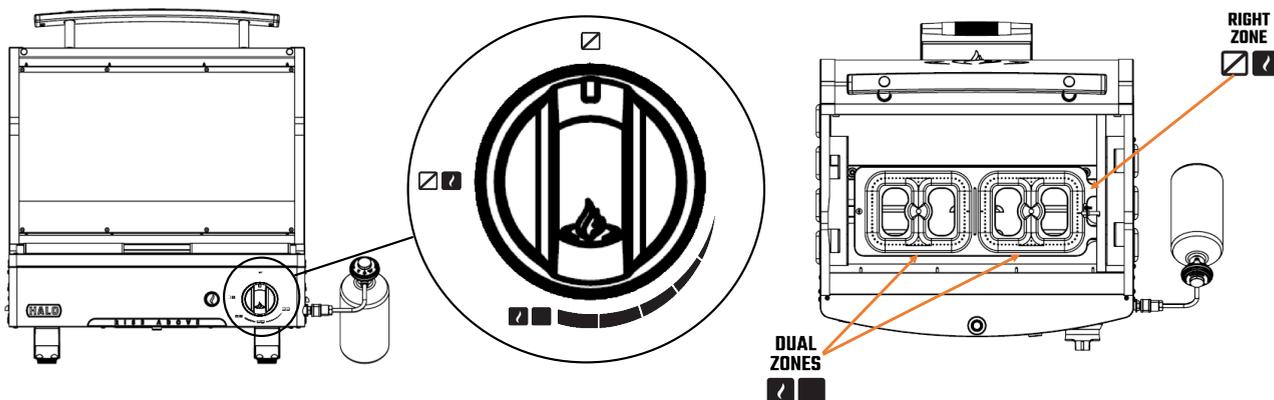


# LIGHTING INSTRUCTIONS

## LIGHTING THE PIZZA OVEN

1. Open lid during lighting.
2. Push and turn any control knob to . Press electronic igniter and hold for 3-5 seconds then turn to .
3. If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure.

-  Symbol Represents Burner being lit
-  Symbol Represents Burner already lit
-   Right Burner Zone on HIGH setting
-   Dual Zones on HIGH setting



## MATCH LIGHTING INSTRUCTIONS

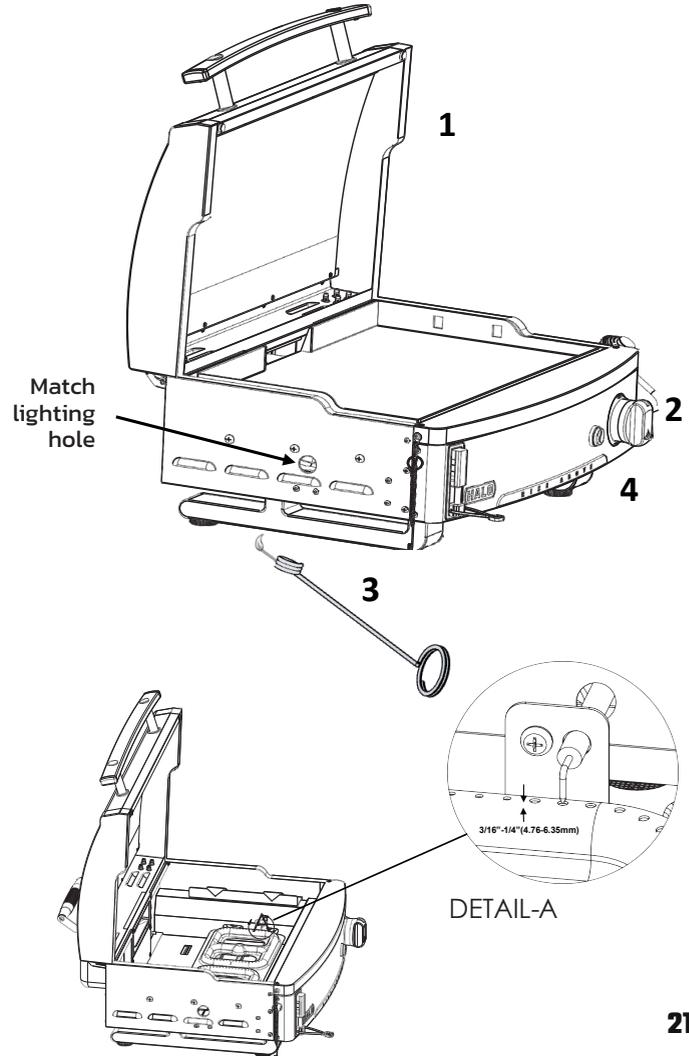
1. Open Lid
2. Make sure the control knob is in the OFF position (Push control knob down and turn clockwise to make sure that it is in the OFF position.)
3. Light burner with match lighting stick or with an 11" long match, then place the match on top of the burner.
4. Push and turn control knob to   setting to light the burner.
5. Make sure the burner lights and stays on then.

### WARNING

Do not lean over the open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the griddle.

## IGNITION-ELECTRODE GAP DISTANCE

The DISTANCE between electrode should be  $\frac{3}{16}$ "– $\frac{1}{4}$ " (4.76–6.35mm) from burner to create a solid spark. The electrode should not touch burner or spaced out too far. The spark needs to go to a port not the random spark to burner.



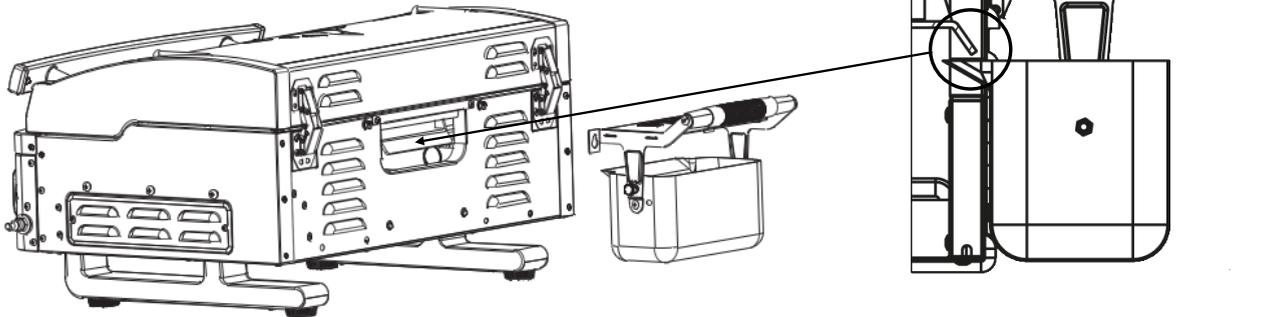
# GREASE CUP POSITION

## POSITIONING THE GREASE CUP

Make sure the lip of grease cup is positioned under the griddle drip ledge when installing the grease cup to avoid grease leakage. Check the grease cup often and clean out after each use.

### WARNING

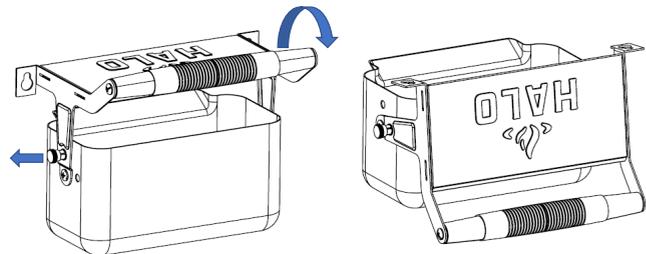
Make sure the griddle is cooled before remove grease cup



SECTION A-A

## FOLDING THE GREASE CUP HANDLE

1. Pull-out spring-loaded knurl knob.
2. Rotate the handle back to empty the grease.



# SEASONING YOUR GRIDDLE

## INITIAL GRIDDLE SEASONING

The simple idea behind your initial seasoning is to coat the griddle with oil and heat the oil above its smoke point to polymerize the oil and create a bond with the griddle top. You will end up with a dark coating surface that is easy to clean.

1. Apply small amount of oil to the surface of the griddle top and spread it around with a cloth or paper towel (use tongs or metal spatula to hold the cloth or paper towel).
2. Turn your griddle on medium-high heat.
3. Heat the oil until it reaches its "smoke point" and let it continue to heat on the griddle top until it stops smoking. Your griddle top will start to discolor. This is good.
4. Let your griddle cooldown slightly. Repeat steps 1 through 3 a few times until your griddle surface turned shiny black.

## WHAT DOES A WELL-SEASONED GRIDDLE LOOK LIKE?

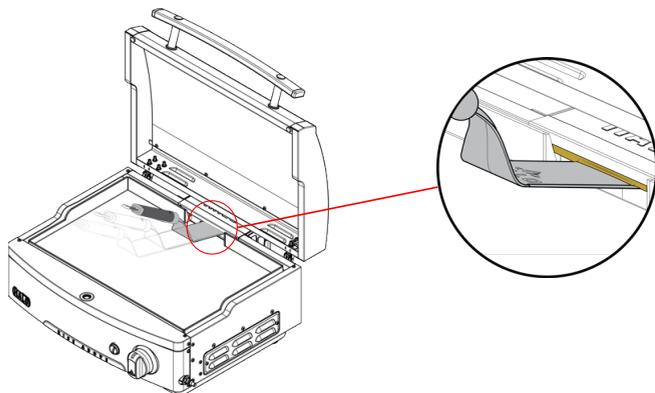
Your well seasoned griddle should be shiny black and have a natural non-stick cooking surface. The more you cook with and season your griddle top, the darker stick resistant and shiny it will become.



# CARING FOR YOUR ELITE 1B

## UNIQUE FEATURE

Your 2-Zone Countertop Griddle also includes the stationary squeegee bar for your convenience, located above grease drain opening to allow you to clean your spatula during cooking or cleanup.



## CLEAN AND MAINTAIN YOUR GRIDDLE

To clean the griddle after each use, scrape gently with a metal spatula or scraper and wipe down the griddle surface with a cloth or paper towel. For tough food residue, pour water onto the hot griddle surface and let it boil the residue off.

After you are done using your griddle you should apply a very thin coat of oil to maintain your seasoning bond and protect it from rust. If rust or scaling (chipped seasoning) happen, rub it off with steel wool and re-season the surface. Store your griddle in a cool, dry place.

## USING CARE

- Regularly clean your Halo 2-Zone Countertop Griddle between uses and especially after extended periods of storage
- Make certain that the Halo 2-Zone Countertop Griddle and its components are adequately cool before start cleaning.
- Never handle hot parts with unprotected hands.
- We are strongly recommended that the unit be covered (Halo Griddle Cover P/N HZ-5007) when left outside for any length of time after each usage, especially during the winter months to extend and maintain the life and condition of your Halo 2-Zone Countertop Griddle.
- Empty and clean the grease cup daily.

## STORAGE

- Annual checking and tightening of fasteners and fittings are recommended before storage.
- Store your Halo 2-Zone Countertop Griddle in a cool dry place.
- We recommend cover the burners with aluminum foil in order to prevent insects or other debris from collecting in the burner ports.
- The gas Cylinder must be disconnected and left outside If storage your Halo 2-Zone Countertop Griddle is to be stored indoors,.
- The gas cylinder should always be stored outside and in a dry, well-ventilated area and out of reach of children.

# TROUBLESHOOTING

## BURNER WILL NOT LIGHT USE THE ELECTRONIC IGNITION

### POSSIBLE CAUSE:

- Faulty regulator
- Obstructions in burner Venturis
- Obstructions in gas orifice or gas hose
- Electrode is damaged/faulty igniter
- Empty LP Cylinder

### SOLUTION:

- Check the regulator or needs to be replaced
- Clean venturis and burner with small size round wire brush
- Clean orifice and gas hose
- Change electrode assembly and ignitor wire or change igniter module
- Replace a new LP Cylinder

## BURNER WILL NOT LIGHT WITH A MATCH

### POSSIBLE CAUSE:

- Faulty Regulator
- Obstructions in burner
- Obstructions in gas orifice or gas hose
- Empty LP Cylinder

### SOLUTION:

- Have the regulator checked or replaced
- Clean Burner
- Clean orifice and gas hose
- Use a new LP Cylinder

## FIRE IN BURNER VENTURI HAS A LOW FLAME OR FLASHBACK (A HISSING OR ROARING NOISE MAY BE HEARD)

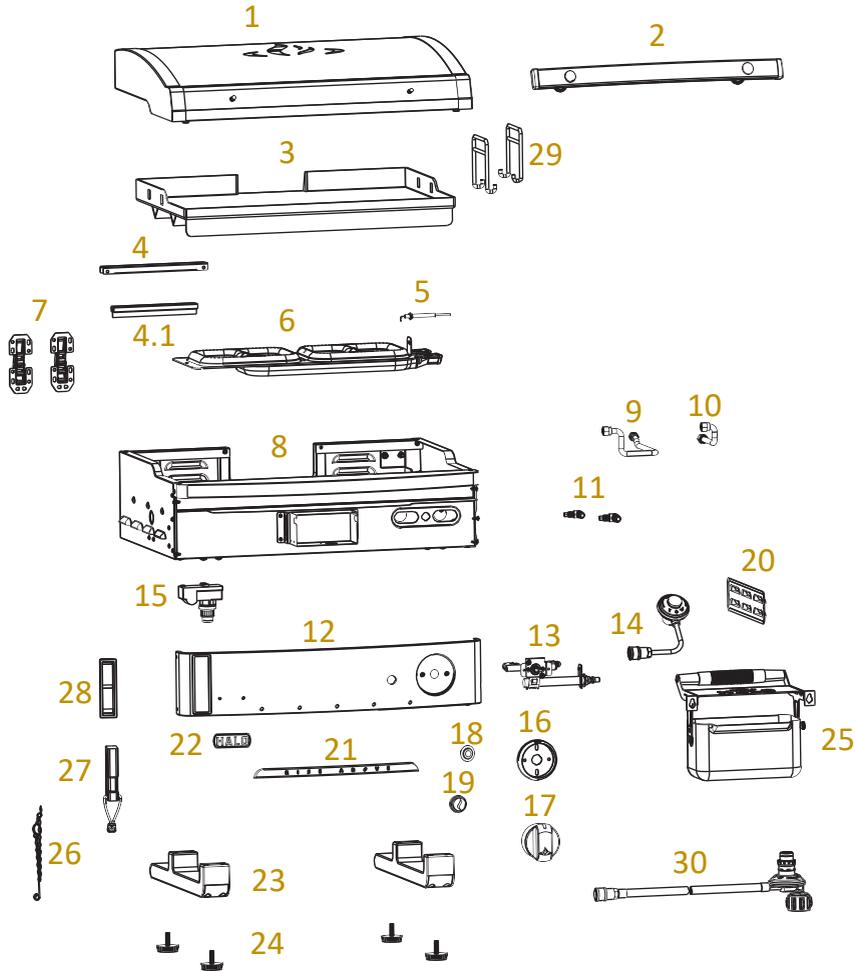
### POSSIBLE CAUSE:

- Obstructions in burner
- Obstructions in gas orifice or gas hose
- Windy conditions

### SOLUTION:

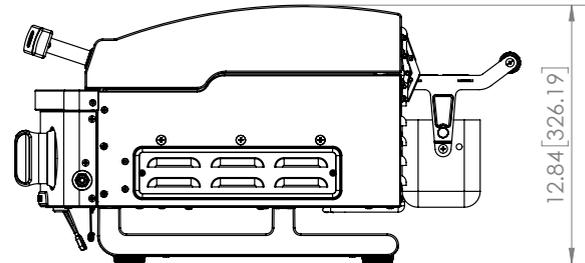
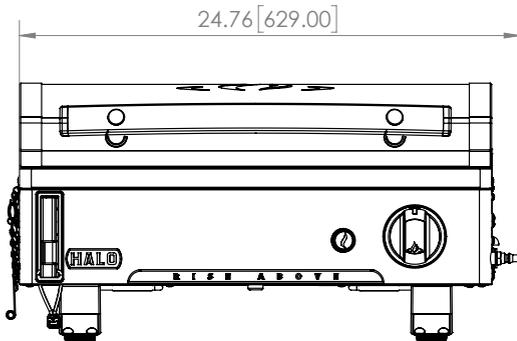
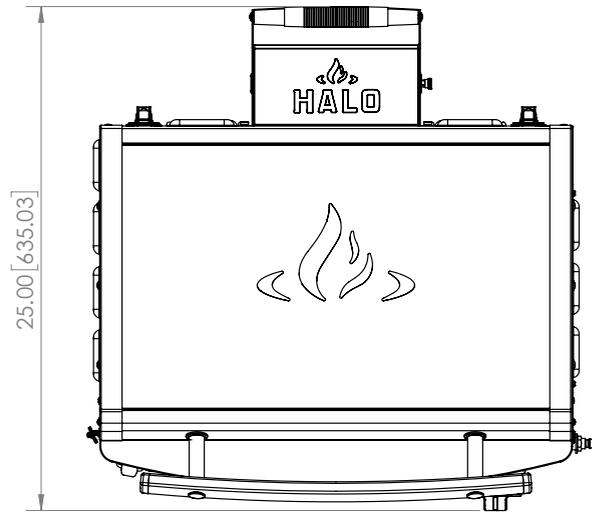
- Clean burner
- Clean orifice
- Use your Griddle in more protected location

# ELITE 1B PARTS LIST



ITEM	PART DESCRIPTION	PART NO.	QUANTITY
1	Lid Assembly	HZ-1007-1	1
2	Lid Handle	HZ-1007-2	1
3	Griddle Plate	HZ-1007-3	1
4	Bracket-Squeegee Blade	HZ-1007-4	1
4.1	Squeegee Blade	HZ-1007-4A	1
5	Electrode Assembly	HZ-1007-5	1
6	Burner Assembly	HZ-1007-6	1
7	Hinges-Set	HZ-1007-7	2
8	Fire Box Assembly	HZ-1007-8	1
9	Flexible Gas Line-Long	HZ-1007-9	1
10	Flexible Gas Line-Short	HZ-1007-10	1
11	Orifice Holder-Set	HZ-1007-11	2
12	Control Panel	HZ-1007-12	1
13	Valve and Manifold Assembly	HZ-1007-13	1
14	Regulator Assembly-1 lb. Cylinder-Common	HZ-1004-28	1
15	Electronic Module	HZ-1007-14	1
16	Bezel-Control Knob	HZ-1007-15	1
17	Control Knob-Common	HZ-1004-38	1
18	Igniter Switch-Common	HZ-1004-35	1
19	Igniter Button-Common	HZ-1004-36	1
20	Side Door	HZ-1007-16	1
21	RISE ABOVE Logo	HZ-1004-39	1
22	Halo-Logo Plate	HZ-1004-27	1
23	Legs L/R	HZ-1007-17	2
24	Foot with Adjustable Threads	HZ-1007-18	4
25	Grease Cup Assembly	HZ-1007-19	1
26	Match Lighting Stick	HZ-1007-20	1
27	Leveler	HZ-1007-21	1
28	Leveler Housing	HZ-1007-22	1
29	"JJ" Hooks-Griddle Plate	HZ-1007-26	2
30	Hose and Adjustable Regulator Assembly	HZ-1007-25	1
	<b>NOT IN PICTURE</b>		
31	Hardware Pack	HZ-1007-23	1
32	Owner's Manual	HZ-1007-24	1

# ASSEMBLED DIMENSIONS



# FIVE (5) YEAR LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase.

SCOPE OF COVERAGE	PERIOD OF COVERAGE	TYPE OF FAILURE COVERAGE
Cooking Fire box and all components not covered below	5 Years	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY
Burners, Griddle Plate	5 Years	
Electrical Components, Control Knob	1 Year	
Paint	1 Year	

The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

Please retain a copy of your proof of purchase to validate your warranty. You may be requested to send in a copy of your receipt to confirm any warranty requests.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice. Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless-steel surfaces. Paint is not warranted and will require touch up. **RUST** is not considered a manufacturing or materials defect.

**This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury, or property damage.**

# FIVE (5) YEAR LIMITED WARRANTY

## ITEMS MANUFACTURER WILL NOT PAY FOR

1. Shipping cost, standard or expedited, for warranty and replacement parts.
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

## Disclaimer of Implied Warranties and Limitation of Remedies

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

**5** YEAR  
LIMITED  
**WARRANTY**

**THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.**

Manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer. NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty. If you wish to obtain performance of any obligation under this limited warranty, you should write to:

**Halo Products Group LLC 850 West Park Rd Elizabethtown KY, 42701**

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight with postage pre-paid. Consumer returns that do not meet these standards will be refused.

## **CUSTOMER SERVICE**

For questions regarding your product, or if you need replacement parts, contact us at:

**Toll free: 1-833-572-1688** or

Visit us online at **[www.halo-pg.com](http://www.halo-pg.com)**

# STAY CONNECTED WITH US!



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