

OWNER'S MANUAL

# 36" GRIDDLE WITH AIR FRYER & FOLDABLE SIDE TABLES

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### IMPORTANT:

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

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.

Installer/Assembler: Leave these instructions with the consumer.

### SAFETY ALERT KEY

#### ⚠ DANGER

Indicates a hazardous situation that, if not avoided, will result in death or serious injury.

#### ⚠ WARNING

Indicates a hazardous situation that, if not avoided, could result in death or serious injury.

#### ⚠ CAUTION

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

#### NOTICE

Indicates information considered important, but not hazard-related (e.g. messages related to property damage).

# IMPORTANT SAFETY INFORMATION

## ⚠ DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open hood (if applicable).
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

Failure to follow these instructions could result in fire or property damage, personal injury or death.

## ⚠ DANGER

- NEVER operate this appliance unattended.
- 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 or property damage, personal injury or death.

## ELECTRIC APPLIANCE SAFETY

### TO PROTECT AGAINST ELECTRIC SHOCK:

- DO NOT immerse cord or plugs in water or other liquid.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- DO NOT operate this appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- DO NOT let the cord hang over the edge of a table or touch hot surfaces.
- Keep any electrical supply cord and the fuel supply hose away from heated surfaces.
- When connecting, first connect plug to the appliance then into the outlet.

### USE ONLY A GROUND FAULT INTERRUPTER (GFI) PROTECTED CIRCUIT WITH THIS APPLIANCE.

- This appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with NFPA 70 Canadian Electrical Code, Part I.
- DO NOT remove the grounding plug or use with an adapter of 2 prongs.
- Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

## ⚠ WARNING

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

## GAS APPLIANCE SAFETY

- The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
  - Keep children and pets away from the appliance at all times.
  - Have a type BC or ABC fire extinguisher readily available.
- DO NOT USE FOR PURPOSES OTHER THAN INTENDED.**
- For outdoor domestic use only, not for commercial use.
  - DO NOT use this appliance as a heater.

## ⚠ WARNING

Improper installation, use, adjustment, alteration, service, modification, or maintenance can cause injury or property damage. Refer to this manual.

## INSTALLATION MUST CONFORM WITH LOCAL CODES.

In the absence of local codes, installation must conform with either ANSI Z223.1/NFPA 54, CSA B149.1, or CSA B149.2.



## IMPORTANT SAFEGUARDS – READ ALL INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

- DO NOT touch hot surfaces. Use handles or knobs.
- To protect against electrical shock DO NOT immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- DO NOT use outdoors (this item may be omitted if the product is specifically intended for outdoor use).
- DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
- DO NOT place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- DO NOT use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

### WARNING

**DO NOT operate this appliance unattended.**

- For household use only.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they DO NOT play with the appliance.
- Store appliance indoors when not in use, out of the reach of children.
- DO NOT clean this product with a water spray or the like.

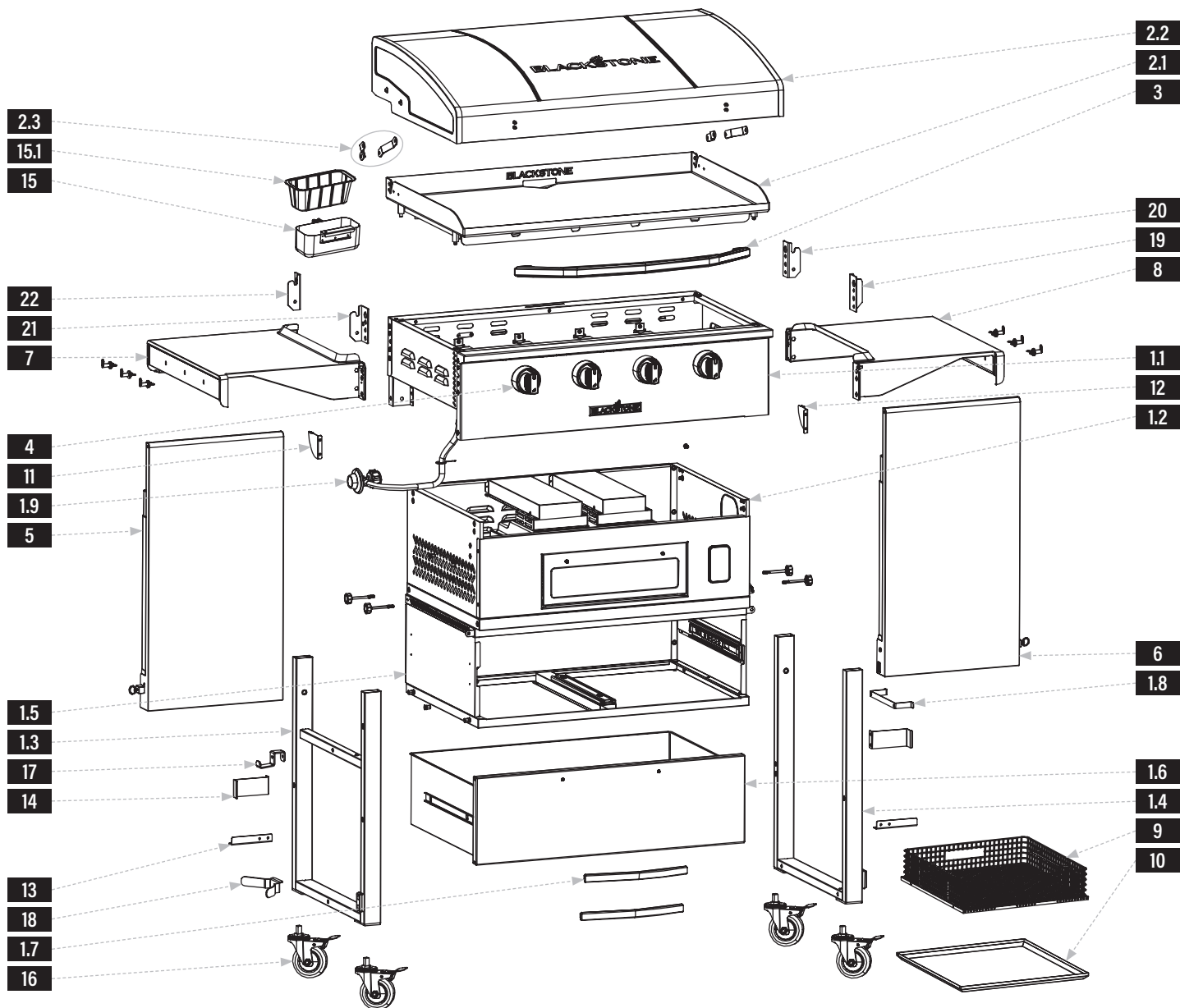
### FOR OUTDOOR USE ONLY

### EXTENSION CORDS

- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer power-supply cord or extension cord is used:
  01. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
  02. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
  03. The cord set or extension cord should be a grounding-type 3-wire cord.
- Outdoor extension cords should be used with outdoor use appliances and are surface marked with the suffix letter "W" and with a tag stating "Suitable for use with outdoor appliances."
- The connection to an Extension cord should be kept dry and off the ground.
- **⚠ CAUTION:** Risk of Electric Shock. Keep extension cord connection dry and off the ground.

# ASSEMBLY GUIDE

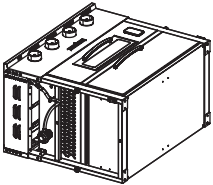

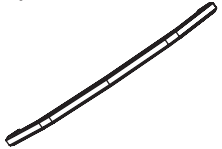

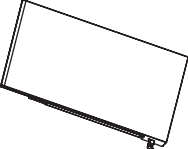
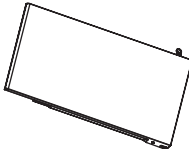
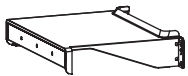
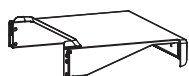

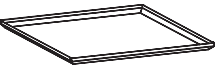
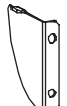
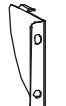



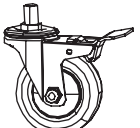
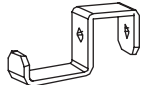
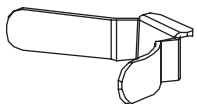
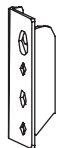

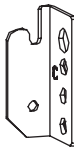
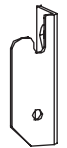
## EXPLODED VIEW



### PARTS LIST

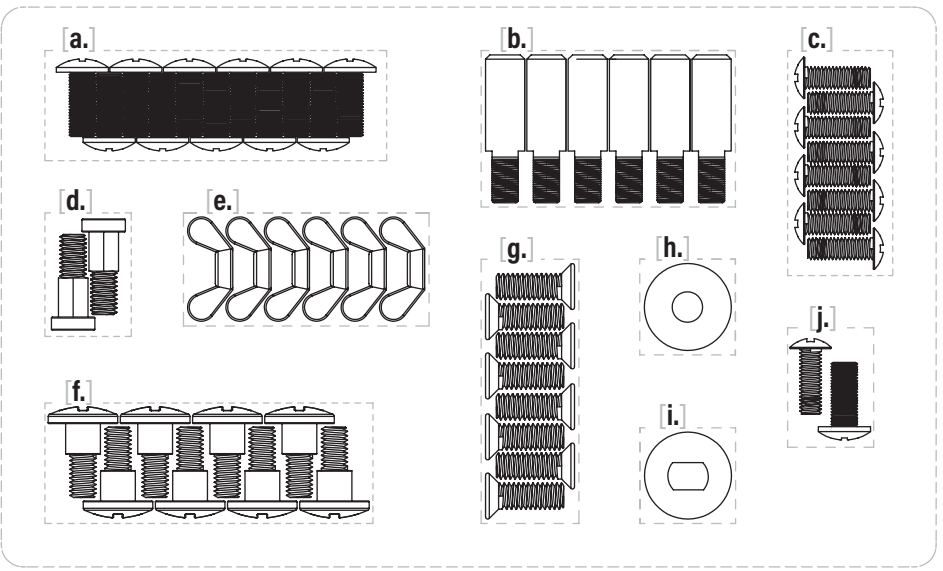
PARTS	QTY	PARTS	QTY	PARTS	QTY	PARTS	QTY
1.1 Griddle body	1	1.5 Drawer body	1	1.9 Regulator hose	1	15.1 Grease cup liner	1
1.2 Air fryer body	1	1.6 Drawer	1	2.1 Griddle top	1		
1.3 Left leg assembly	1	1.7 Drawer handles	2	2.2 Hood	1		
1.4 Right leg assembly	1	1.8 Electric cord bracket	1	2.3 Hood hinge assembly	2		



<p><b>1</b> Body (1 piece)</p> 	<p><b>2</b> Griddle top and hood (1 piece)</p> 	<p><b>3</b> Hood handle (1 piece)</p> 	<p><b>4</b> Control knobs (4 pieces)</p> 		
<p><b>5</b> Left side table (1 piece)</p> 	<p><b>6</b> Right side table (1 piece)</p> 	<p><b>7</b> Left side shelf (1 piece)</p> 	<p><b>8</b> Right side shelf (1 piece)</p> 	<p><b>9</b> Air fryer basket (1 piece)</p> 	<p><b>10</b> Crumb tray (1 piece)</p> 
<p><b>11</b> Left rotation bracket (1 piece)</p> 	<p><b>12</b> Right rotation bracket (1 piece)</p> 	<p><b>13</b> Stopper plates (2 pieces)</p> 	<p><b>14</b> Holding brackets (2 pieces)</p> 	<p><b>15</b> Grease cup (1 piece)</p> 	<p><b>16</b> Caster wheels (4 pieces)</p> 
<p><b>17</b> LPG hook (1 piece)</p> 	<p><b>18</b> LPG support (1 piece)</p> 	<p><b>19</b> Side shelf bracket (A) (1 piece)</p> 	<p><b>20</b> Side shelf bracket (B) (1 piece)</p> 	<p><b>21</b> Side shelf bracket (C) (1 piece)</p> 	<p><b>22</b> Side shelf bracket (D) (1 piece)</p> 

**23** Hardware pack (1 piece)

- a. M6x12 bolts (11 pieces)
- b. Side shelf pegs (6 pieces)
- c. M5x15 bolts (8 pieces)
- d. Flat head M6x10 step bolts (2 pieces)
- e. M6 wing nuts (6 pieces)
- f. M6 step bolts (8 pieces)
- g. M6x12 countersunk bolts (8 pieces)
- h. Washers (6 pieces)
- i. Slotted washers (6 pieces)
- j. Spares



## ASSEMBLY INSTRUCTIONS

Find a large, clean area to assemble your appliance.

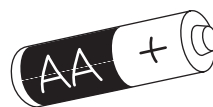
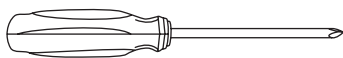
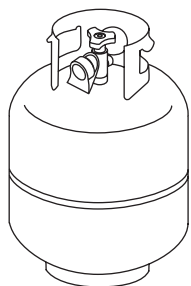
Remove all packing material before assembling.

### ⚠ CAUTION

Sharp edges. Wear gloves while assembling.

### ⚠ CAUTION

Heavy pieces. Two people should assemble this appliance.



#### NOT INCLUDED:

LPG cylinder

Size: 18 x 12 in (45 x 30 cm), 20 lb (9 kg)

LPG cylinder must include collar to protect LPG cylinder valve.

#### TOOL NEEDED:

#3 Phillips head screwdriver

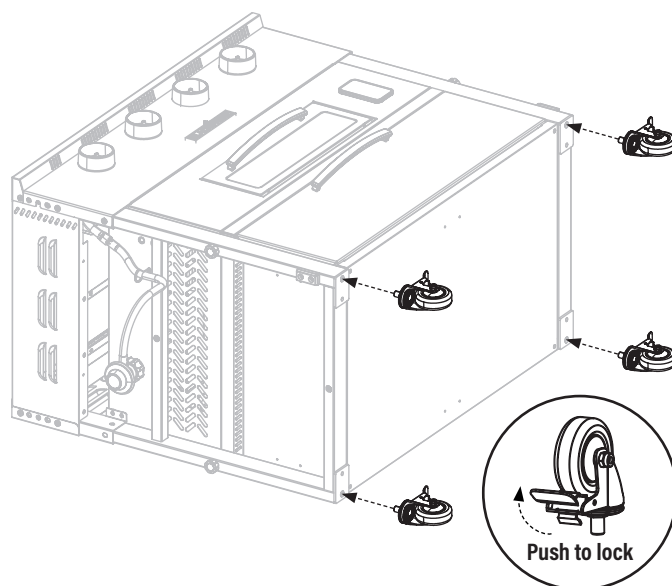
#### NOT INCLUDED:

AA battery

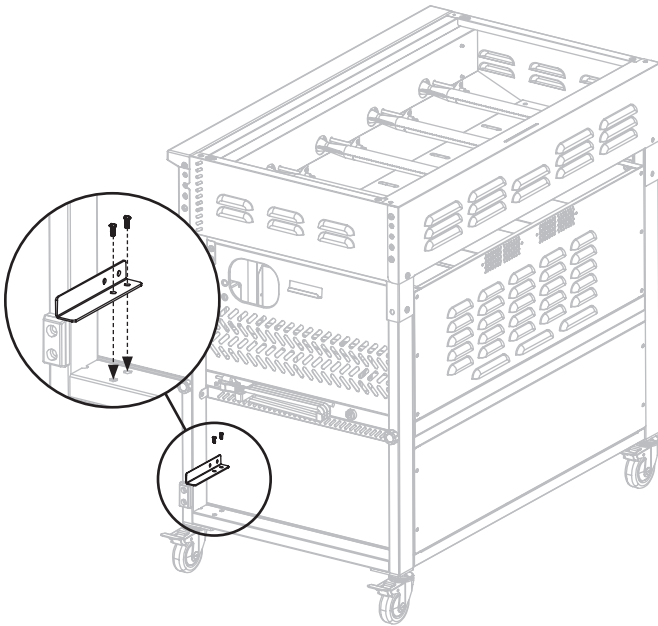
**STEP 01** With the help of another person, set the griddle body on its back.

Screw the four (4) lockable caster wheels to the bottoms of the leg assemblies.

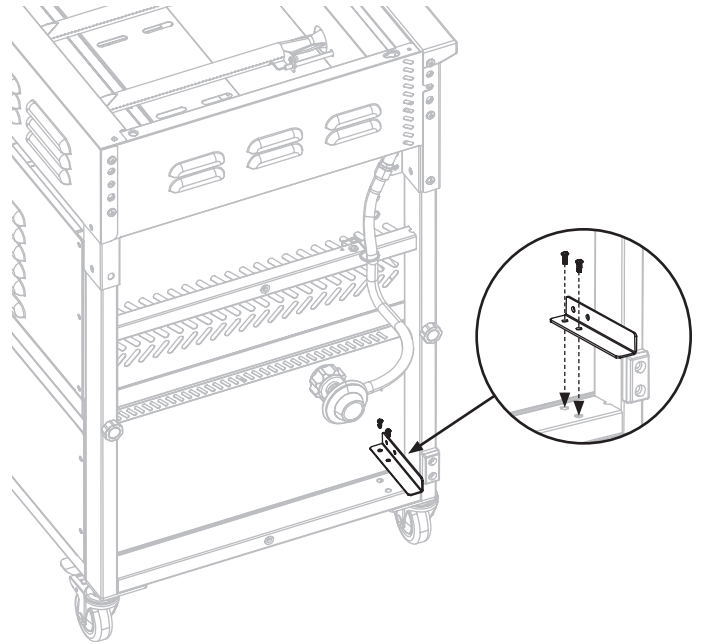
(Ensure that the caster wheels are locked before attaching them.)



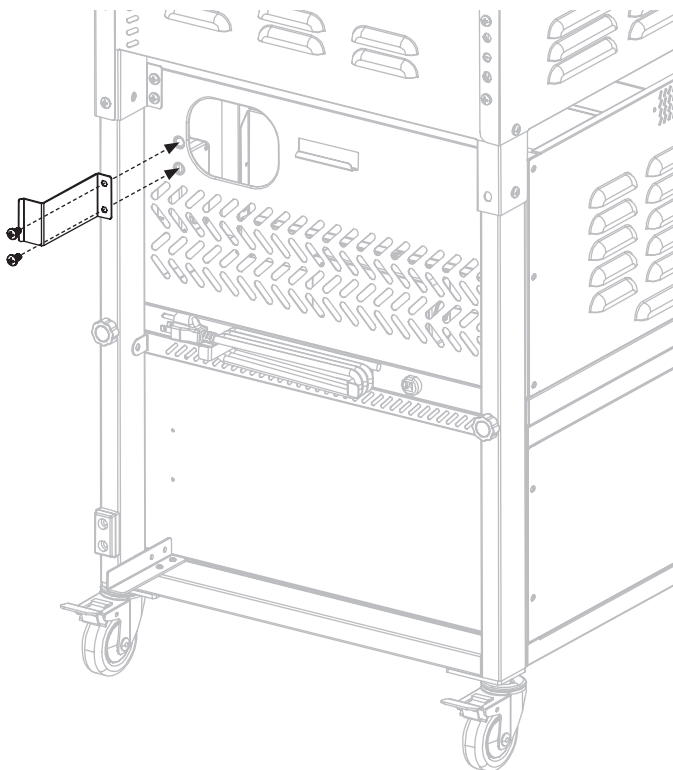
**STEP 02** With the help of another person, set the griddle on its feet. Use two (2) M5x15 bolts [c.] to attach one (1) stopper plate to the right leg assembly.



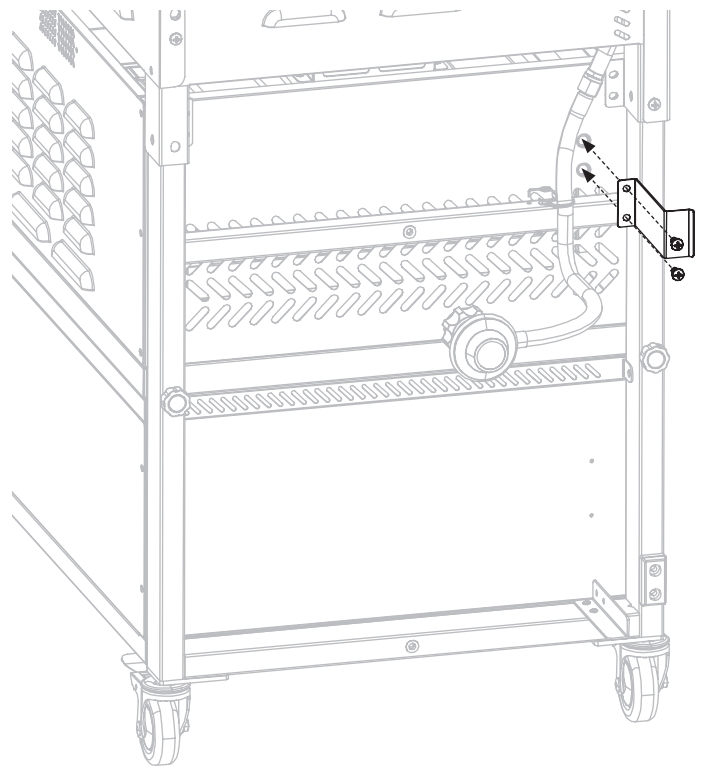
**STEP 03** Use two (2) M5x15 bolts [c.] to attach one (1) stopper plate to the left leg assembly.



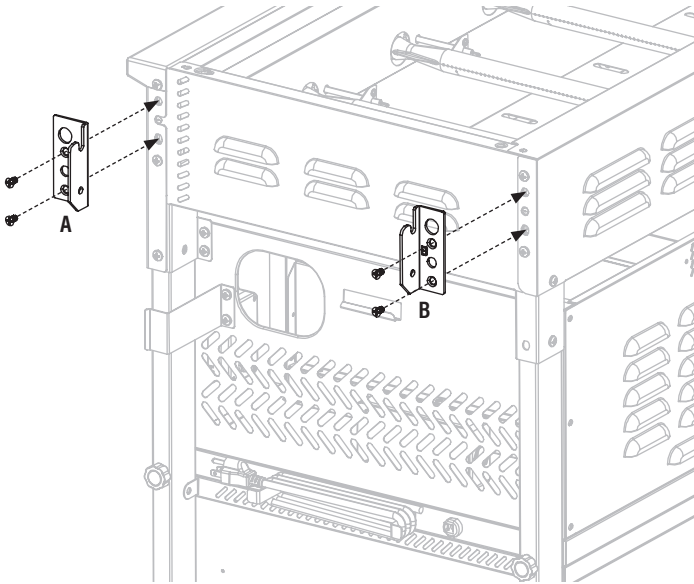
**STEP 04** Use two (2) M6x12 bolts [a.] to attach one (1) holding bracket to the right cart panel.



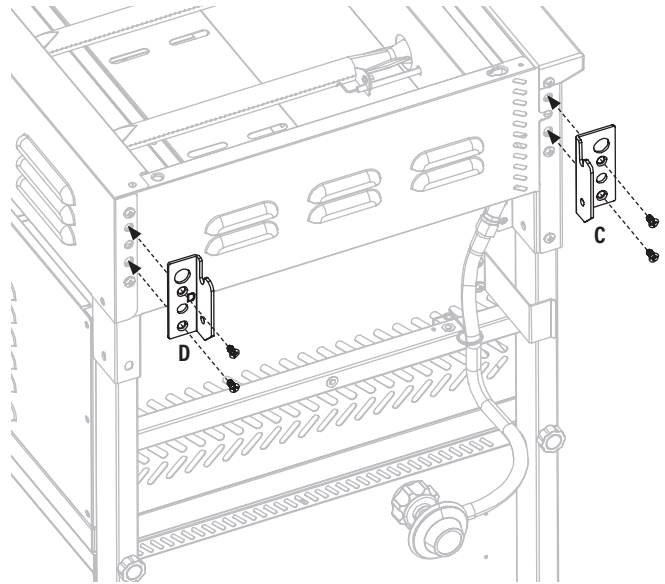
**STEP 05** Use two (2) M6x12 bolts [a.] to attach one (1) holding bracket to the left cart panel.



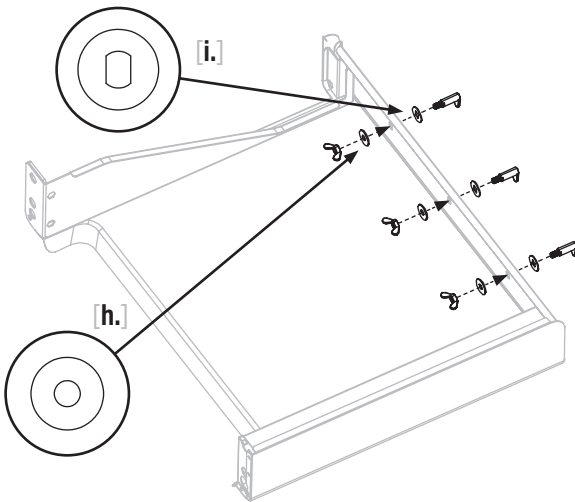
**STEP 06** Use four (4) M6x12 countersunk bolts [g.] to attach side shelf brackets (A) and (B) to the right side of the griddle body.



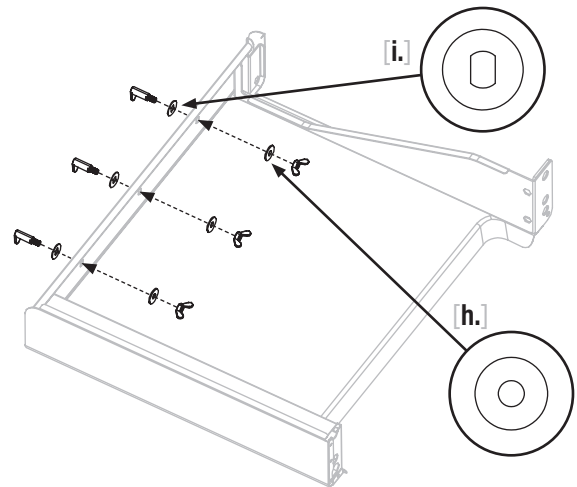
**STEP 07** Use four (4) M6x12 countersunk bolts [g.] to attach side shelf brackets (C) and (D) to the left side of the griddle body.



**STEP 08** Use three (3) wing nuts [e.], three washers [h.], three slotted washers [i.], and three (3) side shelf pegs [b.] to the right side shelf.

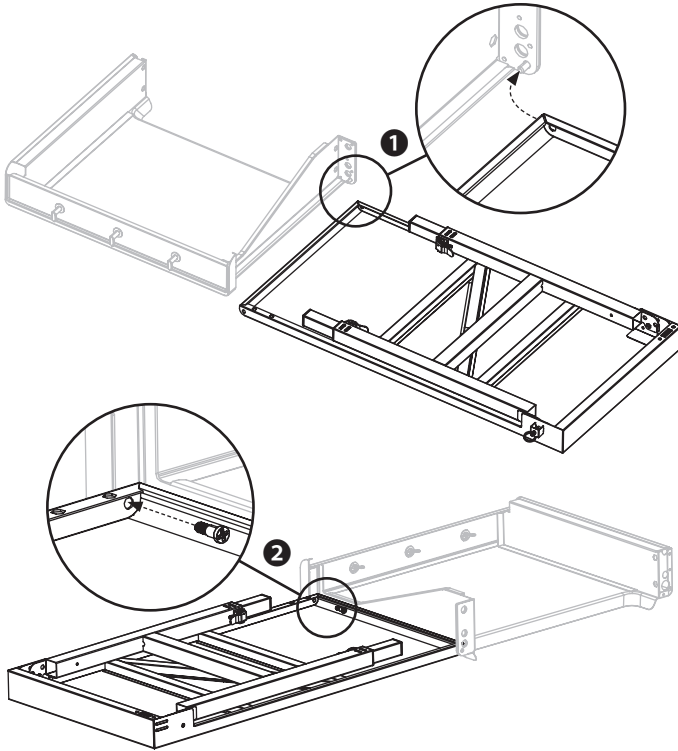


**STEP 09** Use three (3) wing nuts [e.], three washers [h.], three slotted washers [i.], and three (3) side shelf pegs [b.] to the left side shelf.

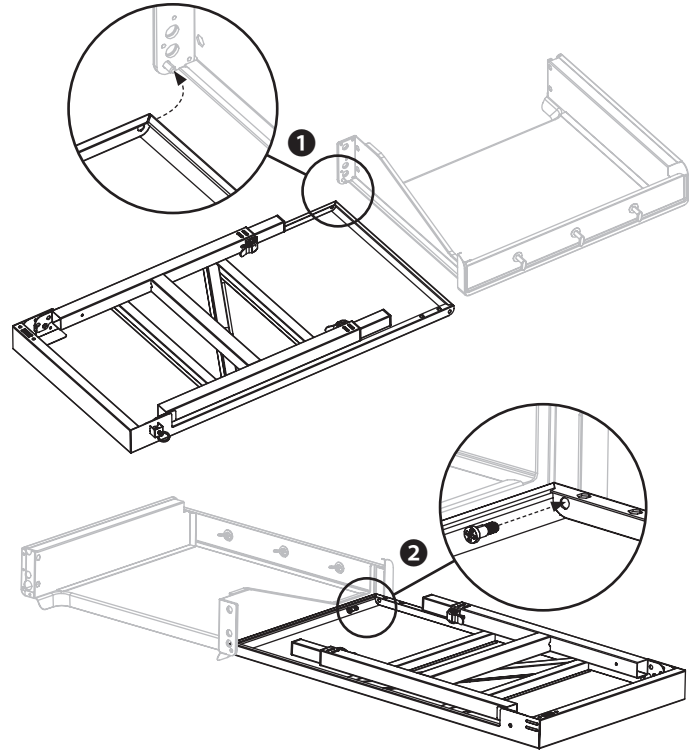
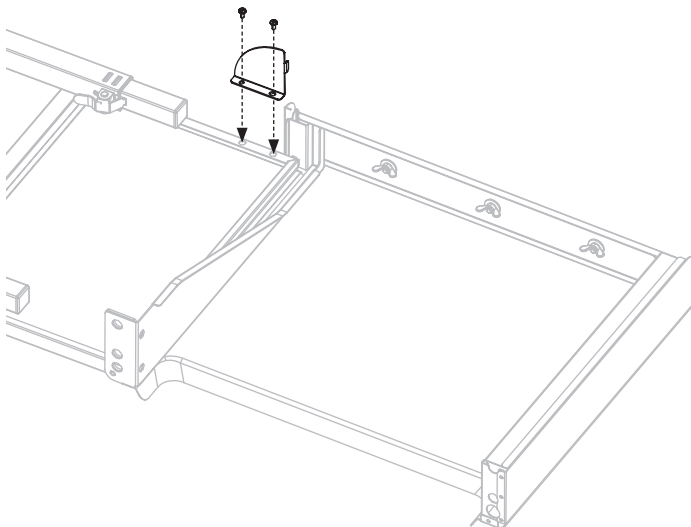
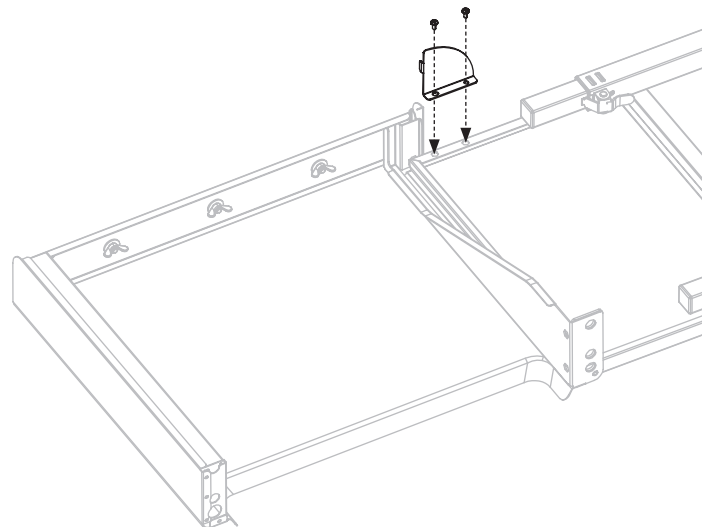


**STEP 10** Attach the right shelf:

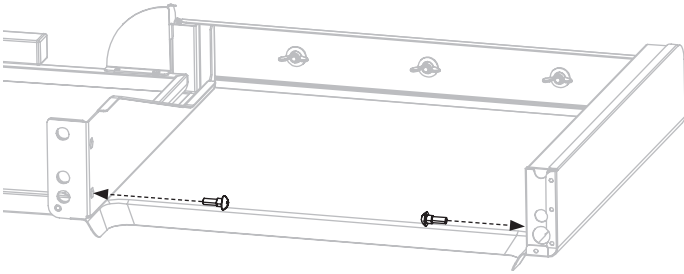
- ❶ Slide the right table onto the right shelf hinge pin.
- ❷ Use one (1) M6x10 flat head step bolt [d.] to secure the right table to the right side shelf.

**STEP 11** Attach the left shelf:

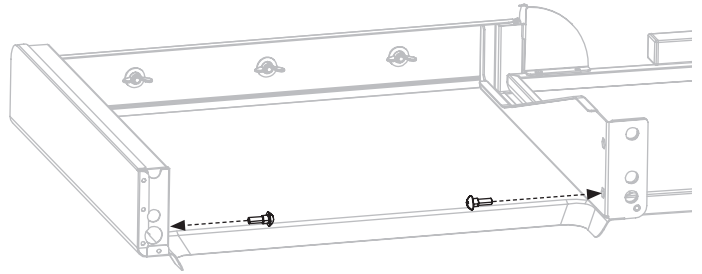
- ❶ Slide the left table onto the left shelf hinge pin.
- ❷ Use one (1) M6x10 flat head step bolt [d.] to secure the left table to the left side shelf.

**STEP 12** Use two (2) M5x15 bolts [c.] to attach the right rotation bracket to the right table.**STEP 13** Use two (2) M5x15 bolts [c.] to attach the left rotation bracket to the left table.

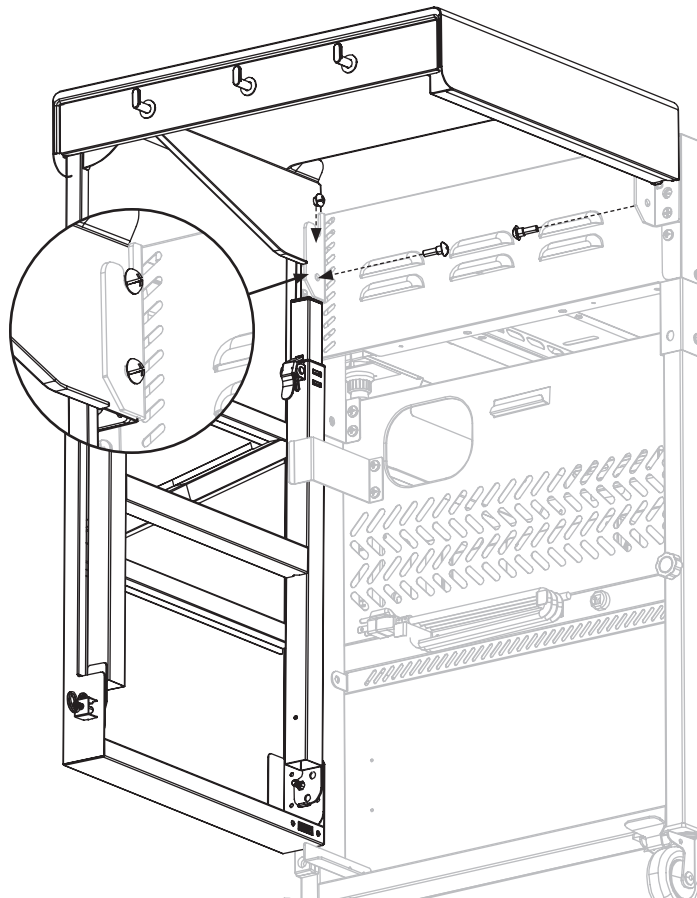
**STEP 14** Screw two (2) M6 step bolts [f.] into the top holes of the right side shelf.



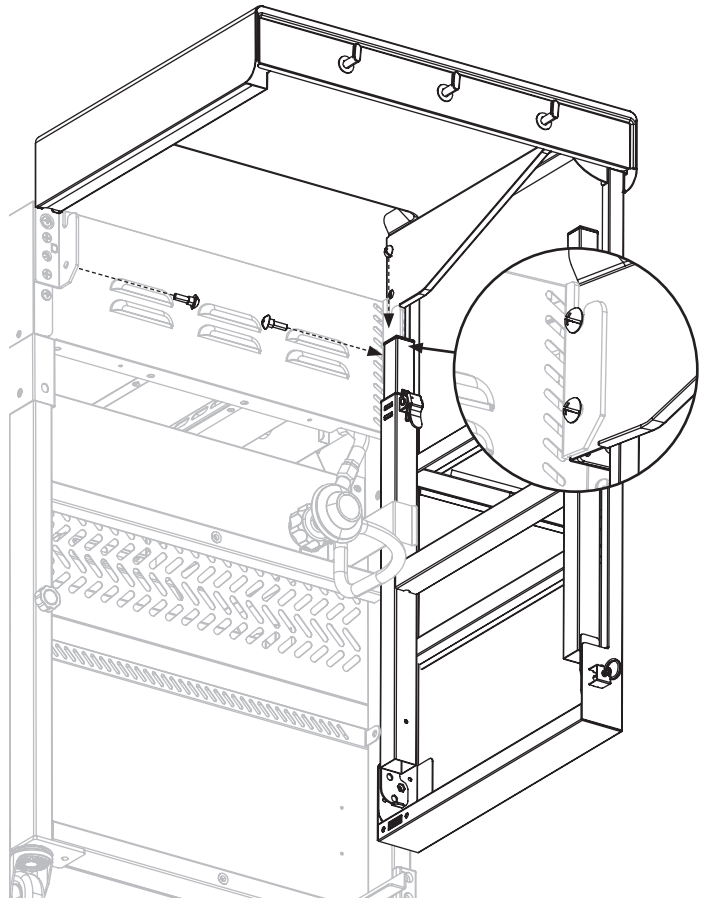
**STEP 15** Screw two (2) M6 step bolts [f.] into the top holes of the left side shelf.



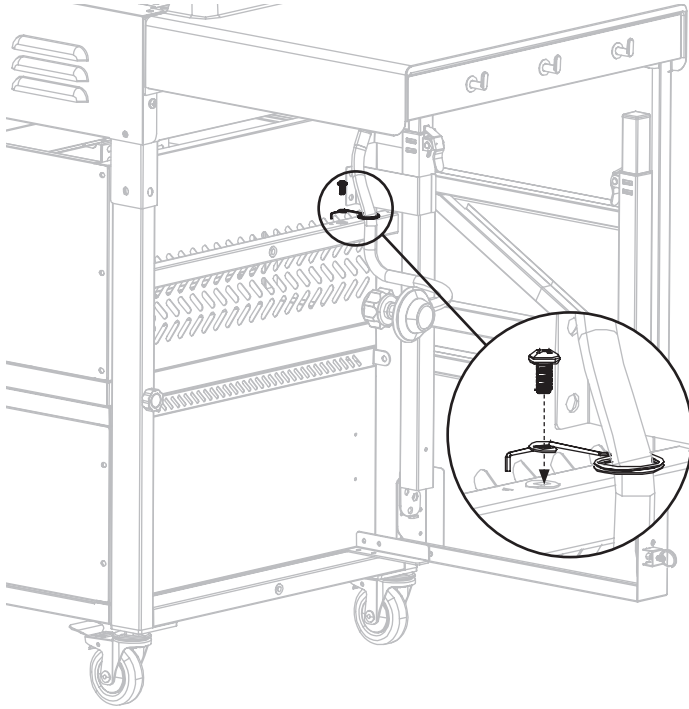
**STEP 16** Hook the right side shelf's upper step bolts on the side shelf brackets. Use two (2) M6 step bolts [f.] to secure the side shelf to the side shelf brackets.



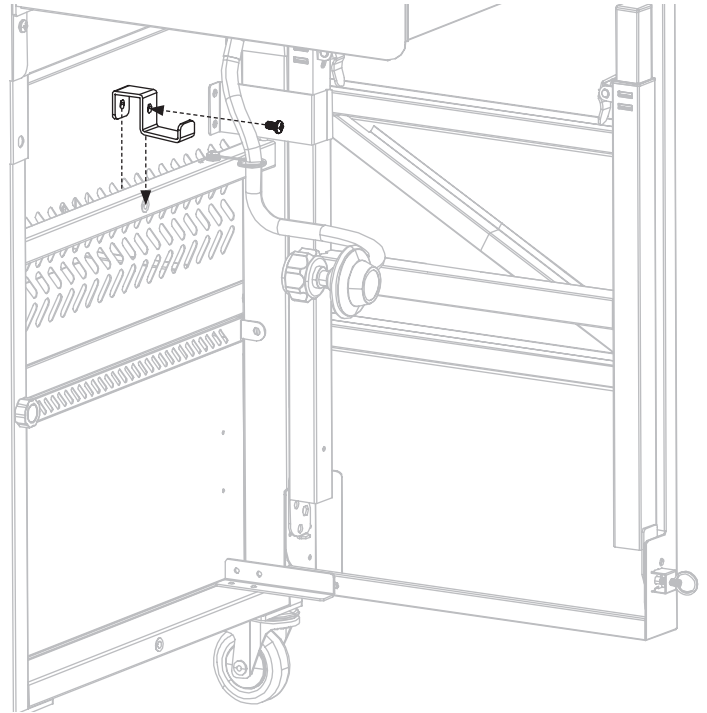
**STEP 17** Hook the left side shelf's upper step bolts on the side shelf brackets. Use two (2) M6 step bolts [f.] to secure the side shelf to the side shelf brackets.



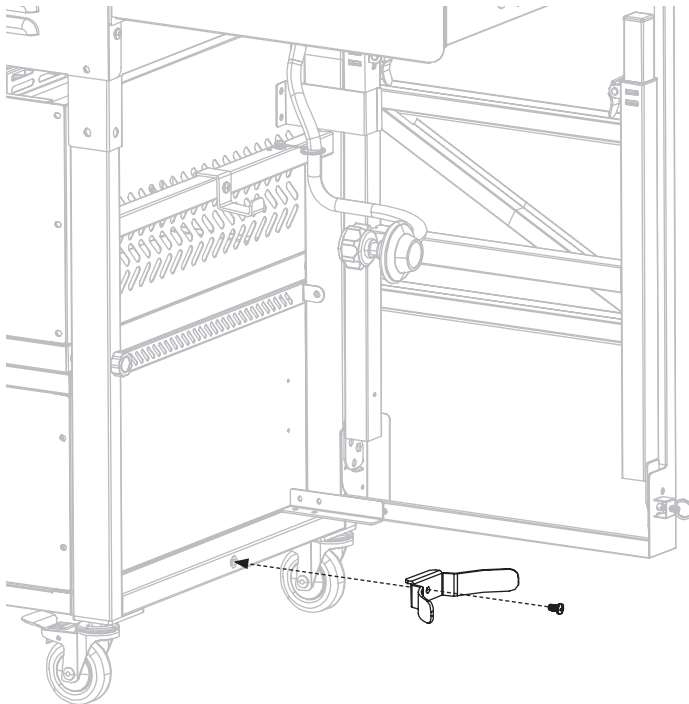
**STEP 18** Use one (1) M6x12 bolt [a.] to attach the regulator hose retaining wire to the left leg assembly.



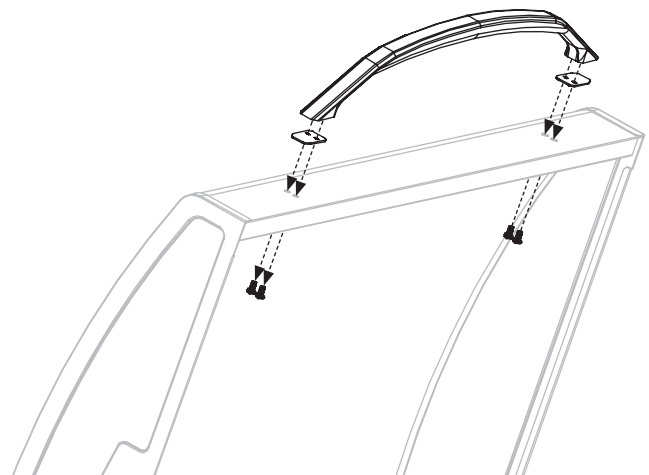
**STEP 19** Use one (1) M6x12 bolt [a.] to attach the LPG hook to the left leg assembly.



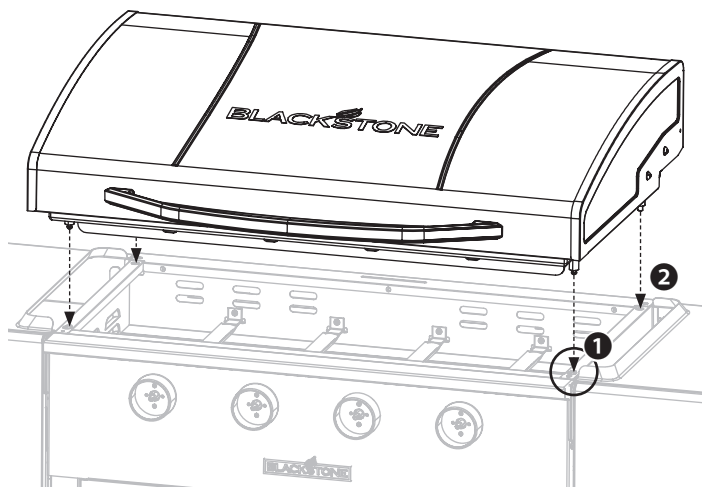
**STEP 20** Use one (1) M6x12 bolt [a.] to attach the LPG support to the left leg assembly.



**STEP 21** Use four (4) M6x12 bolts [a.] to attach the two (2) mica sheets and the hood handle to the front of the hood.

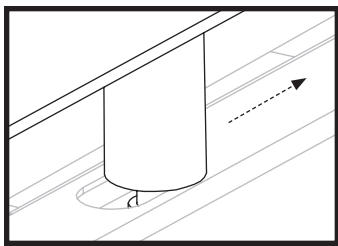


**STEP 22** With the help of another person, place the griddle top and hood on the main body by aligning the 4 pins to the holes of the body.

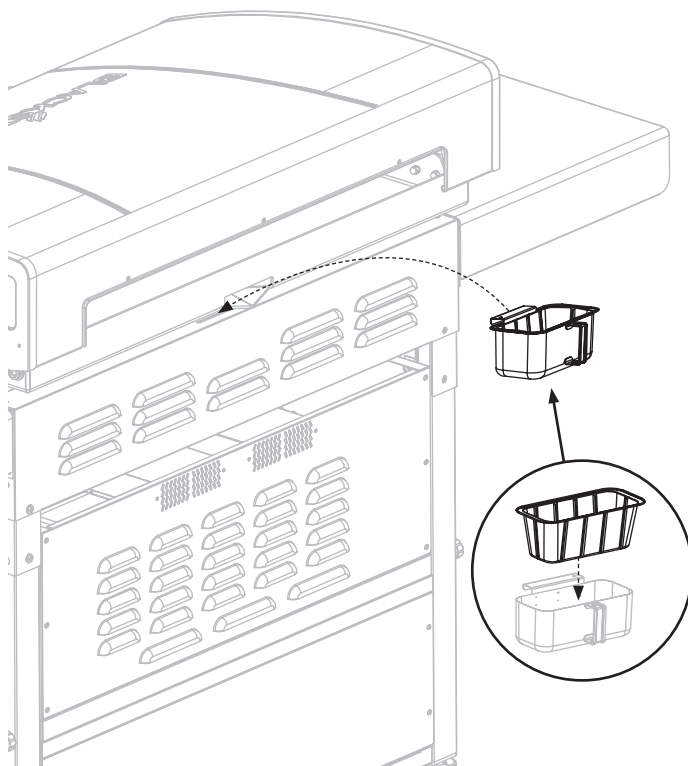


❶ Place the two front pins into the front locking holes and push the griddle top back.

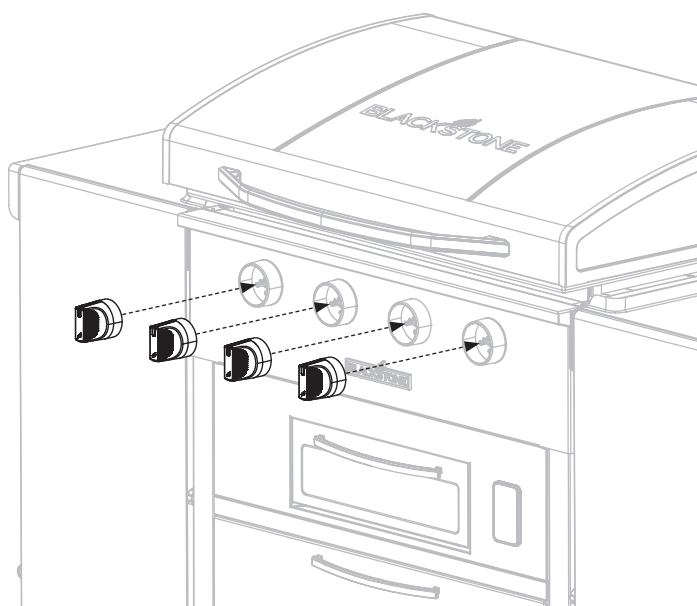
❷ Then, set the two rear pins into the rear holes.



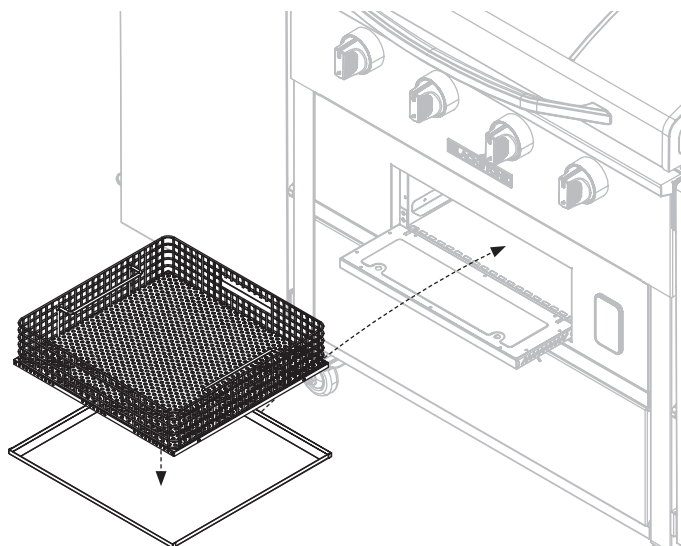
**STEP 23** Hang the grease cup with grease cup liner in the slot at the back of the griddle body.



**STEP 24** Install the four (4) control knobs by pushing them into place in the OFF position.

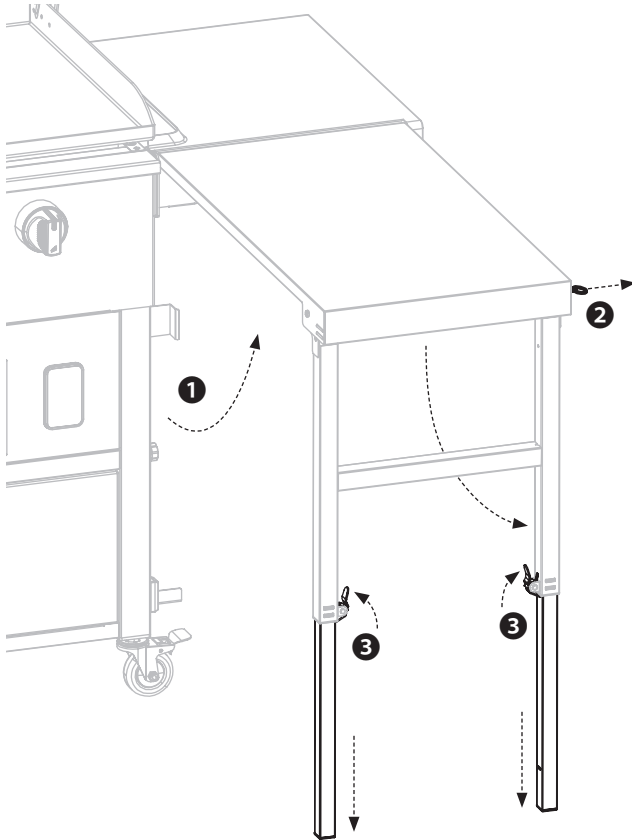


**STEP 25** Place the air fryer basket on the crumb tray. Place the tray in the oven.

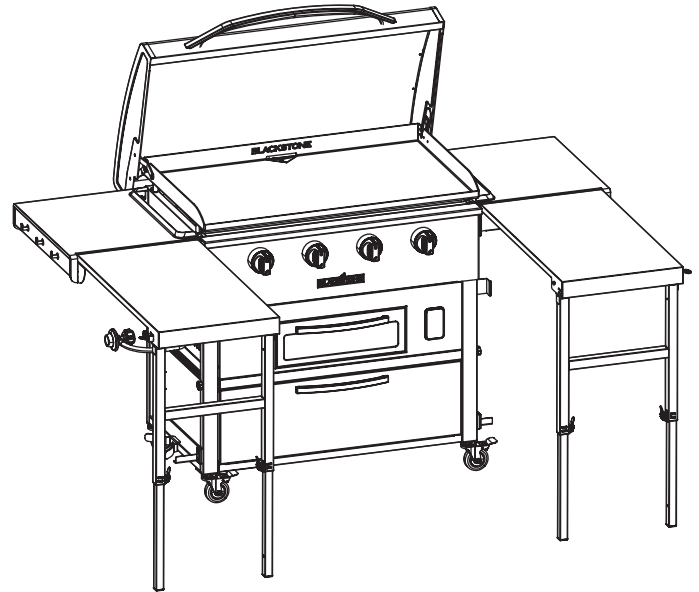


**STEP 26** To unfold the side table:

- ❶ Raise the side table.
- ❷ Pull the pull ring to release the upper leg assembly.
- ❸ Press the spring latch on each leg to release the lower legs. Adjust each leg to the desired height. Re-insert the latch pins. Repeat with the other table.



**STEP 27** Proceed to **USING YOUR BLACKSTONE.**



**CAUTION**

Hot appliance. The cover/lid/hood (as applicable) **MUST** be open/removed when the appliance is in use.

**NOTICE**

- Maximum weight on the side shelf is 10 lbs (4.5 kg).
- The side shelf may get hot while appliance is in use.

**NOTICE**

DO NOT sit or stand on the table.

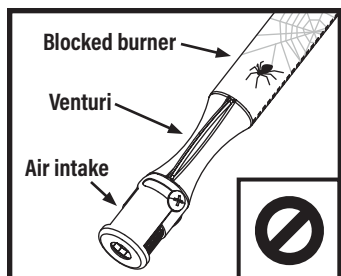
# USING YOUR BLACKSTONE

## BEFORE COOKING

### CHECK BURNERS

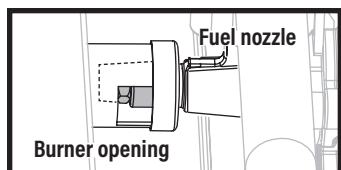
Prior to connection and use, ensure that there is no debris caught in, or damage to, the head of the gas cylinder, regulator, hose, burner and burner ports.

Spiders and insects can nest within and clog the burner/venturi tube at the orifice.



**⚠ WARNING**

A clogged burner can lead to a fire beneath the appliance. Burner should be removed and cleaned whenever blockages are found.



**⚠** Ensure that the gas rail fuel nozzle orifice is correctly engaged within the burner opening.

**THE MINIMUM AMBIENT OPERATING TEMPERATURE IS 0°F (-18°C).**

**⚠ DANGER**

Flammable items can combust if placed near the appliance. Keep the appliance area clear and free from combustible materials, aerosol containers, gasoline and other flammable vapors and liquids.

**⚠ CAUTION**

If the appliance is fitted with a paper towel holder, the arm must be in the open position while the appliance is in use.

### IF GREASE OR OTHER HOT MATERIAL DRIPS ONTO VALVE, HOSE OR REGULATOR:

**STEP 01** Turn off gas supply immediately.

**STEP 02** Determine the cause and correct it.

**STEP 03** Clean and inspect valve, hose and regulator.

**STEP 04** Perform a leak test. (Please reference the Leak Test Instructions)

## SETTING UP YOUR OUTDOOR SPACE

### THIS APPLIANCE MUST ONLY BE USED OUTDOORS.

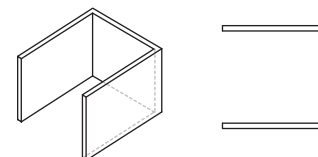
- DO NOT use this appliance inside buildings, garages, or any other enclosed area.
- DO NOT install this appliance in or on a boat.
- DO NOT install this appliance in or on a recreational vehicle.

### SHELTERED OUTDOOR AREAS:

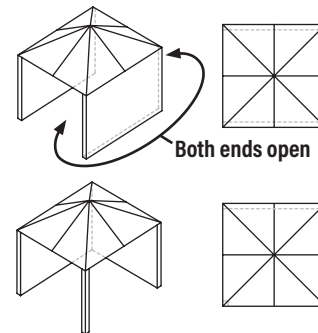
All openings must be permanently open; sliding doors, garage doors, windows or screened openings are not considered as permanent openings.

An appliance is considered to be outdoors if installed with shelter no more inclusive than:

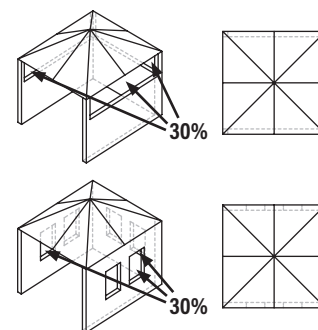
a. With walls on three sides, but with no overhead cover.



b. Within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other.

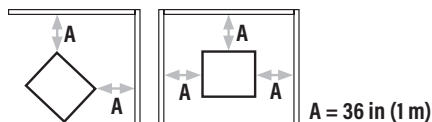


c. Within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open.



### MAINTAIN PROPER CLEARANCES FROM COMBUSTIBLE MATERIAL.

- DO NOT use this appliance on or under any apartment or condominium balcony or deck.
- DO NOT obstruct the flow of combustion and ventilation air.
- DO NOT operate this appliance any closer than 36 in (1 m) from the sides and back of the appliance to combustible construction.



- DO NOT use this appliance under overhead combustible construction.

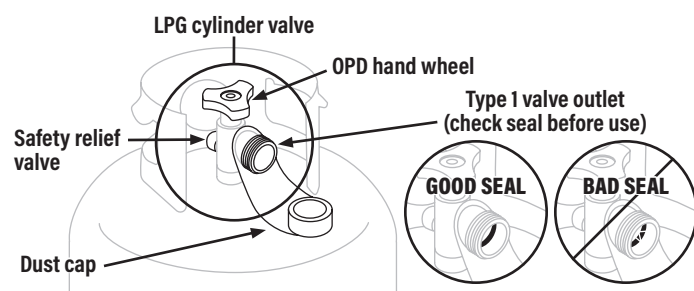
## LPG CYLINDER REQUIREMENTS

### FOR 20 LB (9 KG CYLINDERS)

- The LPG supply cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.
- Only LPG cylinders marked "propane" shall be used.
- The LPG cylinder supply system must be arranged for vapor withdrawal.
  - Always keep new LPG cylinders in upright position during use, transit or storage.
  - Always keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.

### THE LPG CYLINDER VALVE MUST HAVE:

- Type 1 valve outlet (thread on the outside).
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel.
- Dust cap.



The seal on the type 1 valve outlet could, over time, show marked and visible damage or deterioration that might cause a leak even with the connection tightened.

- A visual inspection for the seal must be carried out every time a LPG cylinder is replace or refilled.
- Any LPG cylinder showing signs of damage or deterioration as those illustrated including visible cracks and pitting, must be returned unused to the seller.

## STORING LPG CYLINDERS

### ⚠ WARNING

- DO NOT store a spare LPG cylinder under, near, or in this appliance.
- DO NOT fill an LPG cylinder beyond 80% full.

If the information above is not followed exactly, a fire causing death or serious injury may occur.

- The LPG cylinder must be turned OFF when the appliance is not in use.
- LPG cylinders must be stored outdoors and out of the reach of children.
- DO NOT store an LPG cylinder inside a building, garage, or any other enclosed area.

## FILLING & EXCHANGE

- Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. LPG dealer must purge new cylinder before filling.
- Volume of propane in cylinder will vary by temperature.

### ⚠ WARNING

A frosty regulator indicates gas overfill. Immediately close LPG cylinder valve and call local LPG dealer for assistance.

- DO NOT release liquid petroleum gas (LPG) into the atmosphere.
- To remove gas from LPG cylinder, contact a certified LPG dealer or local fire department for assistance.
- Exchange cylinder only for an OPD safety feature-equipped cylinder.

Your retailer can help you match a replacement LPG cylinder to your appliance.

## LEAK TEST INSTRUCTIONS

- Leak test new and exchanged LPG cylinders BEFORE connecting to griddle.
- DO NOT smoke during leak test.
- DO NOT use an open flame to check for gas leaks.
- Appliance must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances.
- During leak test, keep appliance away from open flames or sparks.

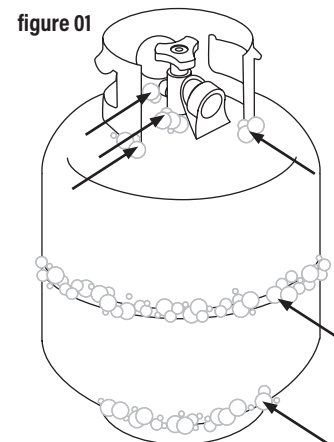
### LEAK TEST: LPG CYLINDER

**STEP 01** Use a clean paintbrush to brush a 10% mild soap and water solution onto joint areas of the LPG cylinder. (Indicated by arrows in figure 01.)

- Leaks are indicated by growing bubbles.

### ⚠ WARNING

If growing bubbles appear during leak test, DO NOT use or move the LPG cylinder. Immediately contact an LPG supplier or fire department.



## FITTINGS & HOSES

- Annual checking and tightening of metal fittings is recommended.
- Keep the fuel supply hose away from any heated surfaces.
- Before each use, check to see if hoses are cut or worn.
- Replace damaged hose before using appliance. (Use only Blackstone approved valve, hose, or regulator. Failure to comply will void the warranty.)

## REGULATOR SAFETY

- Use this appliance, as purchased, only with gas and regulator/valve assembly supplied. DO NOT use quick connect fittings or other add-ons.
- DO NOT cross thread (force at an improper angle) the connection between your LPG cylinder and regulator.
- If you can not connect the regulator, DO NOT use the regulator.

Regulator must be replaced with a Blackstone approved model by a professionally licensed, authorized dealer.

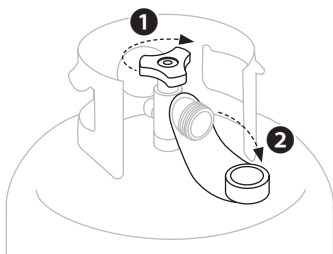
## CONNECT THE LPG CYLINDER

### ONLY USE A 20 LB (9 KG) CYLINDER

**STEP 01** Turn the control knobs to OFF.

**1** Ensure that the LPG cylinder is OFF by turning the OPD hand wheel clockwise to a full stop.

**2** Remove the safety cap from the Type 1 valve outlet.



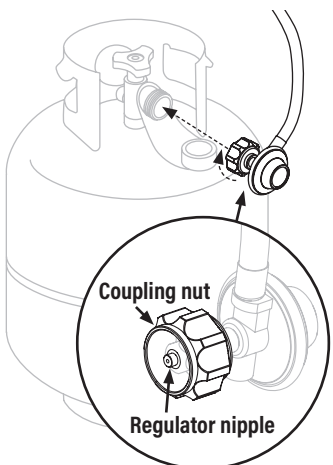
**STEP 02** Hold the regulator in a straight line with the Type 1 valve outlet so as not to cross thread the connection.

Center and insert the regulator nipple into the Type 1 valve outlet.

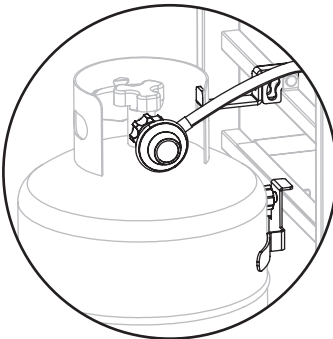
Hand-tighten the coupling nut in a clockwise direction.

(DO NOT use tools to connect.)

If connection cannot be completed, disconnect regulator and repeat this step.



**STEP 03** Secure the LPG cylinder to the appliance by hanging it on the LPG hook so that it nestles against the LPG support.



The safety relief valve must face away from the user while the appliance is in use.

## LEAK TEST: VALVES, HOSE & REGULATOR

**STEP 01** Turn the control knobs to OFF.

**STEP 02** Connect the regulator to the LPG cylinder.

**STEP 03** Completely open the LPG tank by turning the OPD hand wheel counterclockwise.

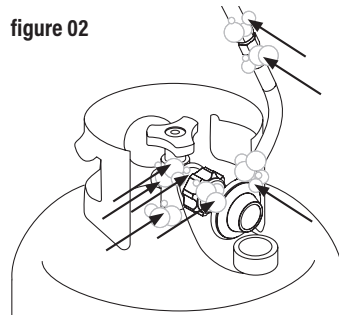
- If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection.
- Immediately close the LPG cylinder by turning the OPD hand wheel clockwise and re-tighten connections. If leaks cannot be stopped DO NOT TRY TO REPAIR.

**STEP 04** Use a clean paintbrush to brush a 10% mild soap and water solution onto joint areas of valves and regulator.

(Indicated by arrows in figure 02.)

- Leaks are indicated by growing bubbles.
- Immediately close the LPG cylinder by turning the OPD hand wheel clockwise and re-tighten connections.

figure 02



### ⚠ WARNING

If leaks cannot be stopped, DO NOT try to repair.

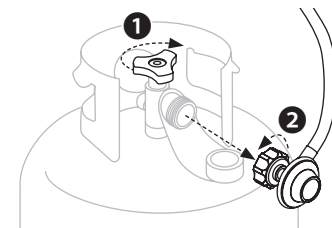
Regulator must be replaced with a Blackstone approved model by a professionally licensed, authorized dealer.

## DISCONNECTING THE LPG CYLINDER

**STEP 01** Ensure that the control knobs are turned to OFF.

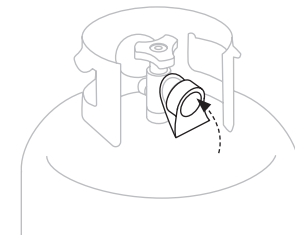
**1** Ensure that the LPG cylinder is OFF by turning the OPD hand wheel clockwise to a full stop.

**2** Turn the coupling nut counter-clockwise by hand to remove the regulator. (DO NOT use tools to disconnect.)



**STEP 02** Place dust cap on LPG cylinder valve outlet whenever cylinder is not in use.

Only install the type of dust cap on cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



# IGNITION INSTRUCTIONS

## 1. CHECK VALVES

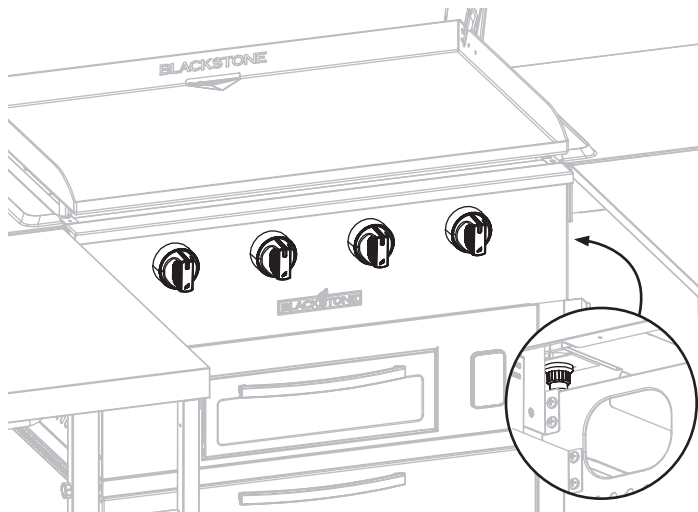
**STEP 01** Turn knob to OFF position.

**STEP 02** Push in knob and release. Knob should spring back. If knobs **DO NOT** spring back, replace valve assembly before using appliance.

**STEP 03** Rotate knob to LOW then turn back to OFF. Knob should turn smoothly.

### ⚠ WARNING

If burner does not ignite with open gas supply valve, gas will continue to flow out of burner and could accidentally/inadvertently ignite with risk of injury. Ensure gas is off at the supply shut off valve before checking appliance valves.

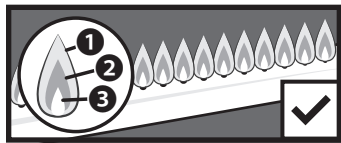


## 3. ALWAYS CHECK BURNER FLAME BEFORE USE.

**STEP 01** Light burners and rotate knobs from HIGH to LOW.

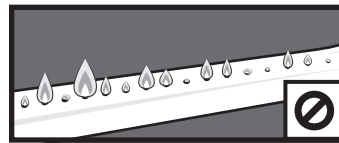
**STEP 02** Look below the cooking surface to view burners. When knob is at HIGH, flames should be larger than when knob is at LOW.

### HEALTHY FLAME PATTERN



- 1 Flickers of yellow color.
- 2 Dark blue color.
- 3 Vibrant blue.

### YELLOW OR IRREGULAR



If there is a sudden drop or low flame issue, please reference the Troubleshooting chapter.

## 2. BATTERY POWERED ELECTRIC IGNITION

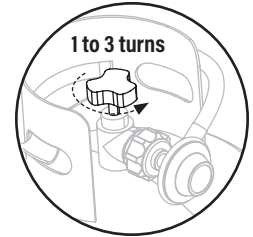
⚠ Before starting ensure all knobs are turned to OFF. 1

**STEP 01** Insert one (1) AA battery (not included) under the battery cap.

Screw the cap into place over the positive terminal.

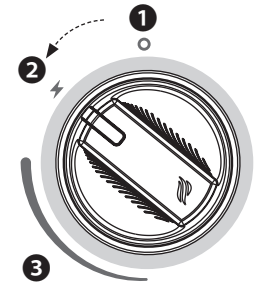


**STEP 02** Turn gas ON by turning the gas cylinder handwheel counterclockwise 1 to 3 turns.



### STEP 03

- 1 Push the control knob in to start gas flowing.
- 2 Turn the control knob counter-clockwise to activate the starter.
- 3 Check flame and adjust the temperature to desired level.



### IF IGNITION DOES NOT OCCUR IN 5 SECONDS:

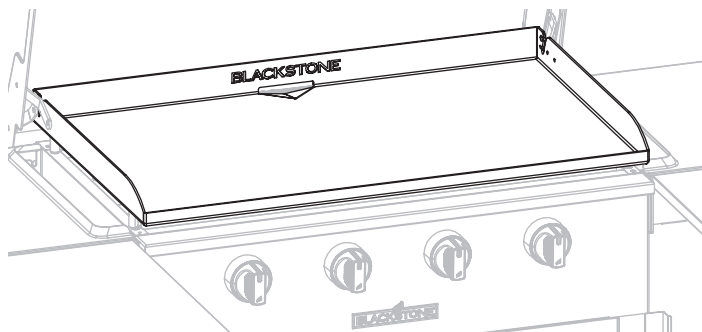
**STEP 01** Turn the burner control knob OFF.

**STEP 02** Wait 5 minutes.

**STEP 03** Repeat the lighting procedure.

If burner does not ignite, please reference the Troubleshooting chapter.

## GRIDDLE SEASONING INSTRUCTIONS



### WASHING YOUR GRIDDLE TOP BEFORE FIRST USE

#### NOTICE

Soap will ruin a seasoned griddle. This is the only time you should use soap on the griddle cooking surface.

**STEP 01** Wash the griddle cooking surface with hot, soapy water.

**STEP 02** Rinse and dry completely.

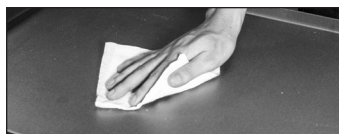
### SEASONING YOUR GRIDDLE



#### VIDEO TUTORIAL

How to Season a New Blackstone Griddle  
[youtube.com/watch?v=VspmDVnj2pl&t=3s](https://www.youtube.com/watch?v=VspmDVnj2pl&t=3s)

**STEP 01** Wipe any debris off griddle top.



**STEP 02** Set your griddle to high heat until your griddle top changes color. (~10 min)

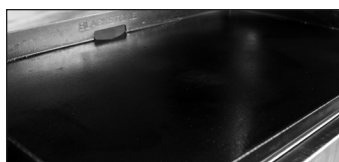


**STEP 03** Use tongs to hold a paper towel or cotton cloth and spread 2-3 tablespoons of your seasoning oil across the entire griddle top.

When seasoning your griddle top, remember to use a thin and even layer of oil—the thinner the layer of oil, the easier it will be to burn it off.



**STEP 04** The griddle top is ready for another layer of oil when it stops smoking. Repeat **STEP 03** 3-4 times, or until the griddle surface is black.



#### NOTICE

DO NOT store any items within 3 in (8 cm) of the griddle top while in use.

#### WHAT OIL IS BEST TO USE?

- Blackstone Seasoning and Cast Iron Conditioner.
- Any plant-based cooking oil.
- Rendered animal fat with no additives.



#### CAUTION

Properly dispose of the rags/towels used to spread oil on your griddle top to prevent fires that might occur due to spontaneous combustion.

Under the right conditions, residual oil on rags or towels can oxidize long after being removed from a heat source. The oxidation process itself produces heat which, if not dissipated, can build up and may cause the rags/towels and surrounding material to ignite.

### SEASONING TROUBLESHOOTING

#### THERE IS A BROWNISH RESIDUE ON THE GRIDDLE SURFACE:

##### POSSIBLE CAUSES

- Too much oil was used.
- You turned off the heat too soon.

##### SOLUTION

**STEP 01** Turn your griddle on high and let it heat for 10-15 minutes.

**STEP 02** Scrape off as much of the thickened and partially cooked oil as you can.

**STEP 03** Re-season with a very thin layer of oil.

#### THE EDGES OF THE GRIDDLE SURFACE ARE NOT BLACK:

After using your griddle for multiple cooks, the seasoning will even out and improve.

### PREVENTING RUST

Use your griddle frequently. Every time you cook, you are adding to the seasoning, which makes rust less likely.

#### NOTICE

If you live in a humid or coastal climate, your griddle may require more frequent seasonings between uses.

If rust appears on the griddle surface, rub it off with steel wool, low grit sandpaper or the **Blackstone Pumice Stone** and re-season the surface.



#### VIDEO TUTORIAL

Recovering your Blackstone Griddle Top  
[youtube.com/watch?v=thPE2lgnSil](https://www.youtube.com/watch?v=thPE2lgnSil)

## USING YOUR AIR FRYER

### ELECTRIC AIR FRYER IGNITION

**STEP 01** Plug power cord into wall outlet.

**STEP 02** Enter standby mode:

Press the **1 POWER** button.

Press the **2 START** button.

The default oven temperature setting temperature is 350°F.

Press the **START** button to start or pause the controller.

**STEP 03** Set the temperature:

Press the **3 TEMP** button to set the temperature.

Adjust the set temperature by pressing the

**5 UP/DOWN** button.

When temperature is chosen, wait 3 seconds for automatic confirmation.

Oven will turn ON.

**STEP 04** Set the timer:

Press the **4 TIMER** button.

Use the **TIMER** button to switch between (Hours : Minutes)

Adjust the time by pressing the

**5 UP/DOWN** button.

When time is chosen, wait 3 seconds for automatic confirmation.

Buzzer will ring for 3 seconds when timer reaches 00:00.

Oven will turn OFF.

#### SHUTDOWN:

Press and hold the **1 POWER** button for three seconds to shut down.

Oven will turn OFF.

#### ERRORS:

Oven will turn OFF when:

**Er1** = Something is wrong with the temp probe  
(Usually the probe is not inserted)

**E03** = Low temperature alarm  
(The temperature never reaches the set value after an abnormally long time)

**Er2** = High temperature alarm  
(Oven temperature exceeds the safe temperature threshold)



### AIR FRYER SAFETY

- Remove items below the air fryer before operating.
- Blow out drawers before cooking to keep passageways clean.
- Wrap the power cord around the power cord bracket when the air fryer is not in use.

### WHILE IN USE

- DO NOT restrict the flow of the combustion air or the hot exhaust gasses.
- DO NOT place fryer drawers on griddle surface.
- DO NOT place fryer drawers on or near a hot gas or electric burner, or in a heated oven.

### FOOD

- DO NOT cook food in the fryer without the drawer in place.
- DO NOT add liquids (water or sauces) to hot food in the drawer as it may flash to steam and cause burns.

### COOKING SPRAY

Cooking spray will degrade the non-stick coating. We recommend using regular cooking oil in a spray bottle.

### CLEANING YOUR AIR FRYER

- DO NOT clean with alcohol or any other flammable substance.
- DO NOT clean the air fryer unit with a water spray or the like.

# COOKING ON YOUR BLACKSTONE

**CAUTION**

This appliance will be hot during and after use. Use long-handled utensils and oven mitts/ protective gloves when handling potentially hot parts, including handles close to the appliance body, to protect against burns and splatters.

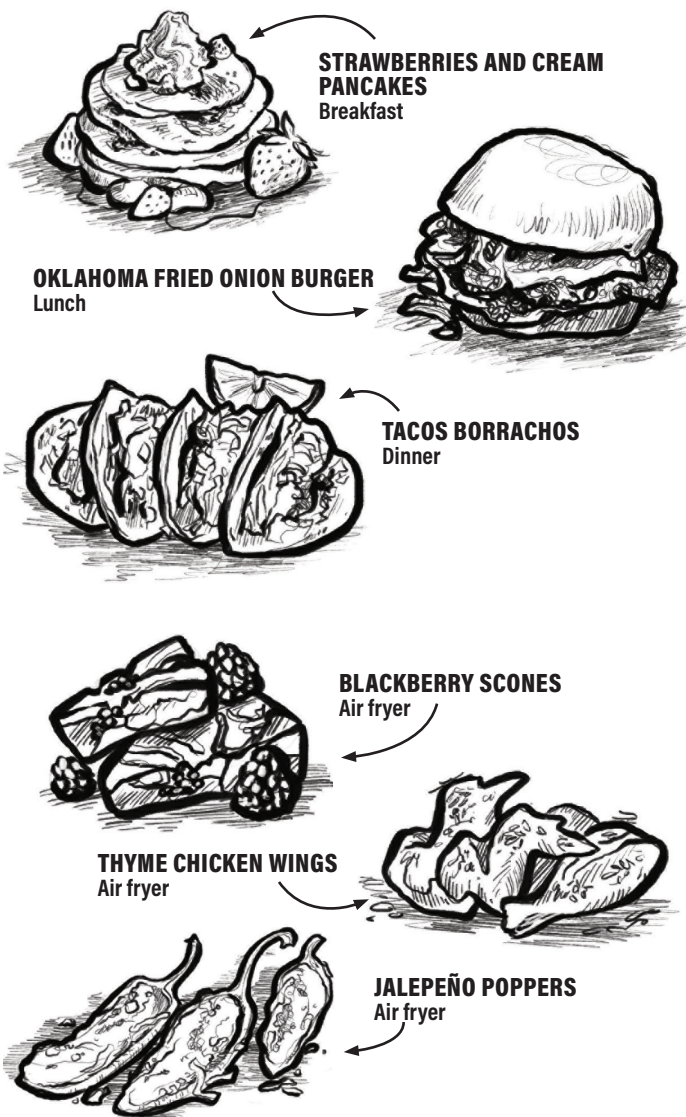
## VIDEO RECIPES

Find recipes and cooking tips at:

[BlackstoneProducts.com/recipes](https://www.blackstoneproducts.com/recipes)

[youtube.com/BlackstoneGriddles](https://www.youtube.com/BlackstoneGriddles)

[facebook.com/blackstoneproducts](https://www.facebook.com/blackstoneproducts)



## CLEANING YOUR GRIDDLE TOP

Clean griddle top after each use, while still warm.

- DO NOT use soap on the griddle top. This will destroy the griddle's seasoning.



### VIDEO TUTORIAL

How to Clean your Blackstone Griddle

[youtube.com/watch?v=-ledu9z6NPY](https://www.youtube.com/watch?v=-ledu9z6NPY)

**STEP 01** Push loose food debris into the grease cup with spatula or straight metal scraper.



**STEP 02** Wipe down griddle top with paper towel.



**STEP 03** Apply a few tablespoons of water to the griddle surface, then scrape the water and debris into the grease cup.

(For stuck-on food residue, use a bit of coarse salt.)



**STEP 04** Wipe again with a paper towel and dry completely.



**STEP 05** Apply thin coat of cooking oil to maintain seasoning and protect the griddle top.



## EMPTY YOUR GREASE CUP

The grease cup must be removed and emptied after each use.

**CAUTION**

Grease cup will be hot during and after use. DO NOT remove the grease cup until the griddle has completely cooled.

## CARE AND MAINTENANCE

### ⚠ WARNING

Grease build up can cause a fire. Clean any part of the appliance that gets hot and experiences grease build up after each use.

### ⚠ CAUTION

All cleaning and maintenance should be carried out when the appliance is cool and everything is turned OFF.

- DO NOT use abrasive pad on areas with graphics.
- If a bristle brush is used to clean any of the cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to cooking.

### APPLIANCE BODY:

Wash with warm soapy water and immediately wipe dry with a non-abrasive cloth. (DO NOT allow cleaning agents to rest on any porous surface for a prolonged amount of time.)

### NOTICE

DO NOT use Citrisol, abrasive cleaners, or a concentrated cleaner on the appliance. This may result in damage to and failure of parts.

## APPLIANCE STORAGE

### ⚠ WARNING

DO NOT move the appliance when in use. Allow the appliance to cool to 115°F (45°C) before moving or storing.

Storage of an appliance indoors is only permissible if the gas supply is disconnected and removed from the appliance.

### COVER FIT GUIDE

Always cover your appliance when stored outdoors.



To find a cover that will fit your appliance, visit [BlackstoneProducts.com/support](https://BlackstoneProducts.com/support).

## CLEANING THE BURNER ASSEMBLY

To reduce chance of “flash-back” the procedure below should be followed at least once a month when spiders are most active or when your appliance has not been used for a period of time.



### VIDEO TUTORIAL

How to Clean Your Burner Tube

▶ [youtube.com/watch?v=xKQTCrFCzf8](https://youtube.com/watch?v=xKQTCrFCzf8)

**STEP 01** Ensure that the gas is turned OFF at control knobs and gas supply. Remove the griddle top.

**STEP 02** Carefully detach and remove the burner.



**STEP 03** Clean the inside of the burner:

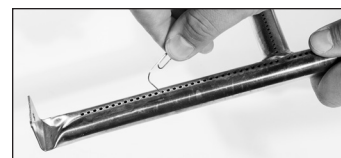
- Run a bottle brush (not a wire brush) or a stiff wire bent into a small hook through each burner tube several times.
- Use compressed air to blow through the burner tube and out the burner ports (Wear eye protection).



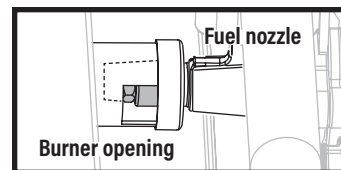
**STEP 04** Brush entire outer surface of burner to remove grime.



**STEP 05** Clean any blocked ports with stiff wire such as an open paper clip.



**STEP 06** Carefully replace burners and reattach, with attention to the location of the ignition needle.



⚠ The gas rail fuel nozzle must be reengaged within the burner opening.

# TROUBLESHOOTING

## IGNITION TROUBLESHOOTING

### BURNER WILL NOT IGNITE:

If ignition does not occur in 5 seconds:

**STEP 01** Turn the burner control knob OFF.

**STEP 02** Wait 5 minutes.

**STEP 03** Repeat the lighting procedure.

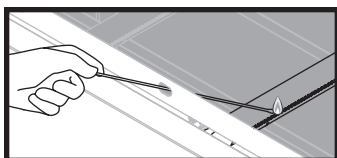
If this does not work, to determine the cause, please try to ignite your appliance with a match.

### MATCH LIGHTING INSTRUCTIONS

Before beginning, check for gas leaks. Open hood (if applicable).

**STEP 01** Turn control knob to OFF position.

**STEP 02** Light a match (or long lighter) no shorter than 11 inches long.



**STEP 03** Place the flame next to the burner.

**STEP 04** Push in and turn the control knob to start gas flowing. Ensure burner lights and stays lit.

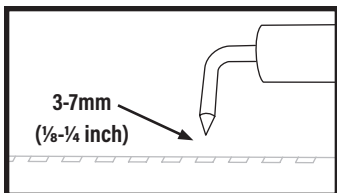
### IF YOU CAN IGNITE YOUR APPLIANCE WITH A MATCH:

#### POSSIBLE CAUSES

#### SOLUTION

Ignitor wire misaligned.

Ensure that the ignitor needle is positioned 3-7mm (1/8-1/4 inch) away from the burner, and aligned with the burner holes.

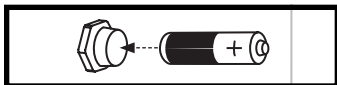


Damage to the ignition system.

Contact customer support for replacement parts.

Dead / improperly installed battery.

Replace with new battery.



### IF YOU CAN NOT IGNITE YOUR APPLIANCE WITH A MATCH:

#### POSSIBLE CAUSES

#### SOLUTION

Burner tubes are not receiving fuel.

Clean the burner assembly to remove the obstruction.

## GAS FLOW TROUBLESHOOTING

### APPLIANCE WILL NOT ACHIEVE A HIGH HEAT OR HEATS UNEVENLY:

- Burner flames are yellow or irregular.
- Burner flames start strong, then immediately drop to low even when burner is set to high position.
- Flame height drops when a second burner is lit.
- Flames DO NOT extend the full length of the burner, or only run on one side of the burner.
- Burner flames are inconsistent.

#### POSSIBLE CAUSES

#### SOLUTION

Obstructions in the burner, gas jets, or fuel rail.

Clean the burner, jets, and gas hose.

Gas cylinder is empty or low.

Refill or replace the gas cylinder.

The regulator's flow limiting device was triggered.

Reset the safety system:

**STEP 01** Turn OFF the appliance, close the gas cylinder valve, and disconnect the regulator from the gas cylinder.

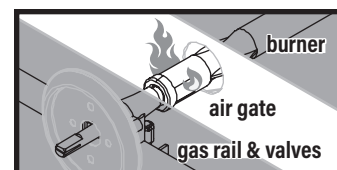
**STEP 02** Wait five minutes to allow the pressure to dissipate, then reconnect the regulator to the gas cylinder and slowly open the gas cylinder hand wheel one to three turns.

**STEP 03** Ignite your appliance.

Regulator stuck in safety position.

Contact customer support for replacement parts.

- A flame is coming out of the air gate:



#### POSSIBLE CAUSES

#### SOLUTION

Something is blocking the venturi in the burner.


Clean the burner assembly to remove the obstruction.

# CUSTOMER SUPPORT

## CONTACT US

Visit us online at [BlackstoneProducts.com/support](https://BlackstoneProducts.com/support) for assistance concerning appliance use, replacement parts, or your warranty.

### CUSTOMER SUPPORT HOURS:

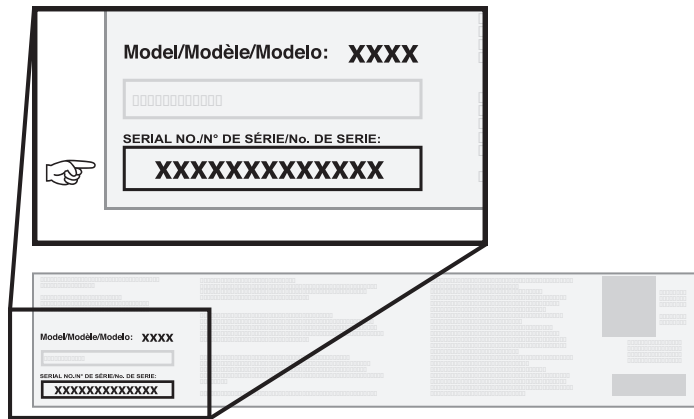
 Monday - Friday  
7:00 am - 5:00 pm (Mountain Time Zone)

## SERIAL NUMBER LOCATION

To enable your warranty, you will need to provide your appliance's Serial Number.

The Serial Number can be found on your appliance's Manufacturer Label.

(The Manufacturer Label is a large silver sticker found on the body of your appliance.)



**FREE  
E-COOKBOOK**  
WHEN YOU REGISTER



## THREE YEAR WARRANTY

North Atlantic Imports, LLC warrants this product against defects in materials and workmanship for a period of three (3) years from the original date of purchase under normal use. To the extent any such defects occur, North Atlantic Imports, LLC, in its discretion, will provide the appropriate replacement part(s) at no charge.

In no event shall North Atlantic Imports, LLC be liable for consequential, indirect or incidental damages resulting from the installation, use or failure of the product.

This warranty DOES NOT cover:

- Inspection costs or labor for replacement of any defective part(s);
- Cosmetic defects which DO NOT affect product performance or integrity;
- Normal wear and tear;
- Damage due to vandalism; acts of nature, including but not limited to wind, storms, hail, floods;
- Improper assembly, installation, or use;
- Discoloration or fading of the finish as a result of exposure to chemicals, spills, pool or salt water;
- Corrosion/ rust.

This product has been designed for safety and quality. Any modifications made to the original product could compromise its structural integrity or function and could lead to product failure or personal injury. As such, modifying this product voids all warranties.

This product is for RESIDENTIAL USE ONLY, and is not for commercial, contract or other non-residential purposes. North Atlantic Imports, LLC disclaims all other representations and warranties of any kind, express or implied.

The warranty applies to the original purchaser and is non-transferable. It does not apply to accessories or parts not supplied with the product, to purchases of display models, or to product that is sold on clearance or "as is". You may, however, have other specific legal rights based on the laws of your specific state or country of residence.

To activate your warranty, register your product at [BlackstoneProducts.com/register](https://BlackstoneProducts.com/register)

North Atlantic Imports, LLC reserves the right to change or modify this warranty at any time.



This product may be covered by one or more issued U.S. and/or international patents and may include patent applications pending. For more information, please visit: [BlackstoneProducts.com/patents](https://BlackstoneProducts.com/patents)