

OWNER'S MANUAL

36" GRIDDLE WITH HOOD, DRAWERS & CABINET

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Latest version of the manual:
BlackstoneProducts.com/support

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.

⚠ CAUTION

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

⚠ WARNING

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

NOTICE

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



IMPORTANT SAFETY INFORMATION

GAS APPLIANCE SAFETY

⚠ 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.

⚠ 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.

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.

⚠ 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.

⚠ DANGER



CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which is poisonous and has no odor. Using it in an enclosed space can kill you.

NEVER use this appliance in an enclosed space such as a camper, tent, car or home.

⚠ 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.

⚠ WARNING

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

- 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.



SETTING UP YOUR OUTDOOR SPACE

THIS APPLIANCE MUST ONLY BE USED OUTDOORS ON A LEVEL SURFACE.

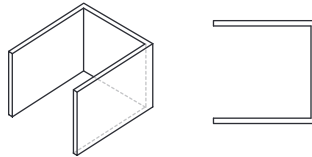
- DO NOT use this appliance inside buildings, garages, or any other enclosed area.
- DO NOT install this appliance in or on a boat.
- DO NOT install this appliance in or on a recreational vehicle.

SHELTERED OUTDOOR AREAS:

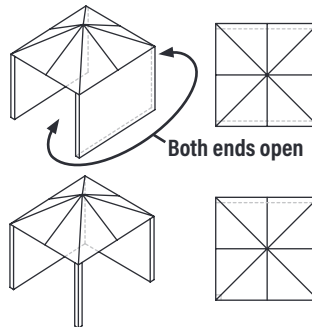
All openings must be permanently open; sliding doors, garage doors, windows or screened openings are not considered as permanent openings.

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

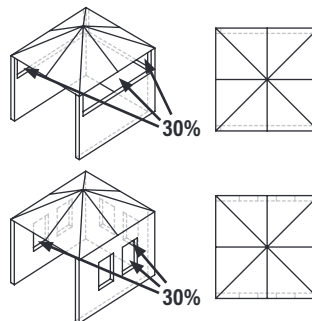
- a. With walls on three sides, but with no overhead cover.



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



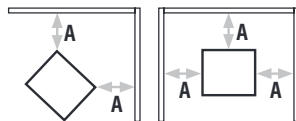
- c. Within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open.



The minimum ambient operating temperature is 0°F (-18°C).

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.

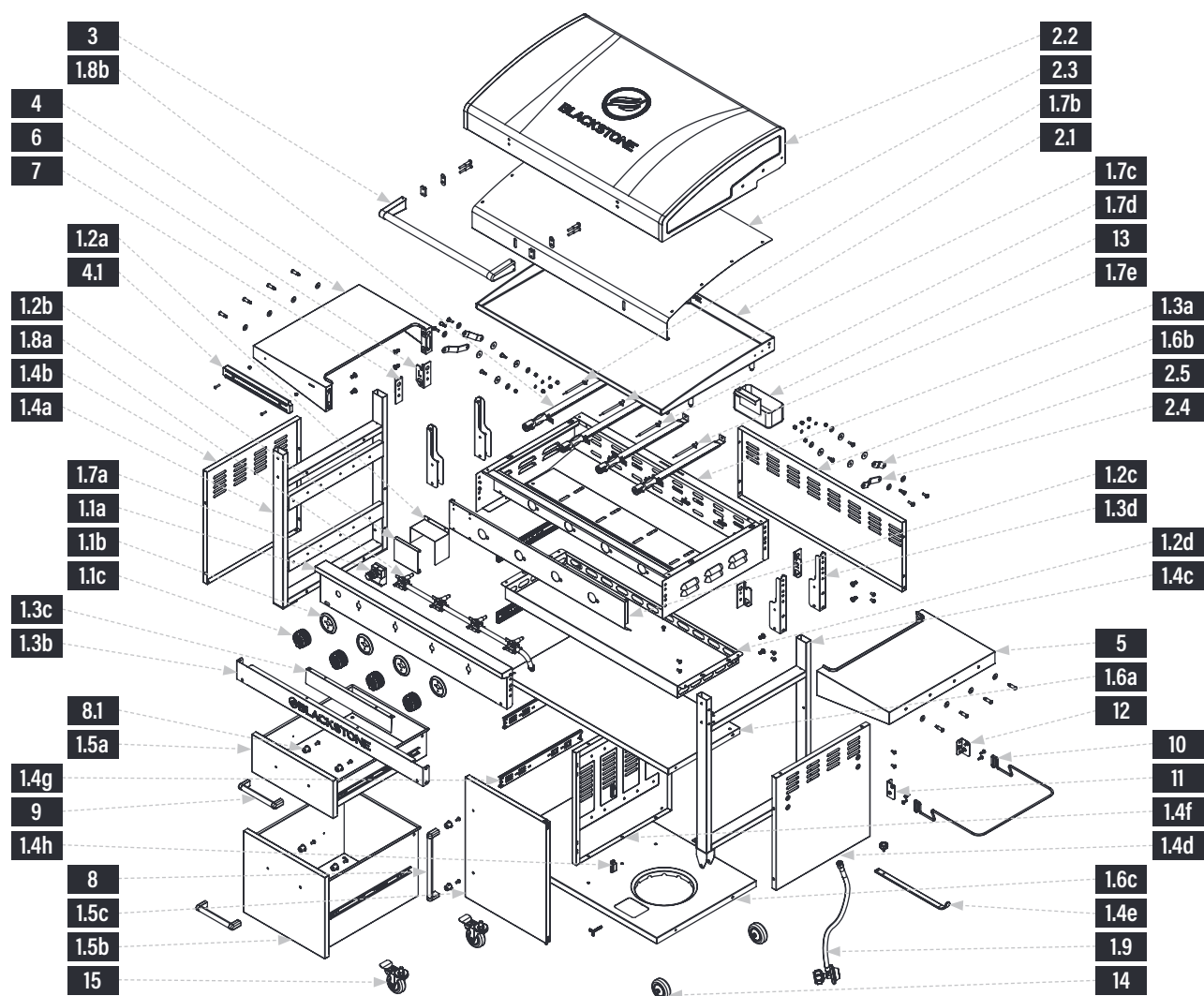
A = 36 in (1 m)

- DO NOT use this appliance under overhead combustible construction.



ASSEMBLY GUIDE

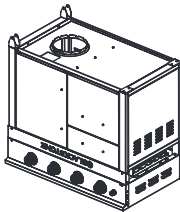

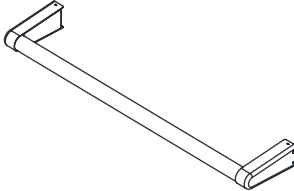
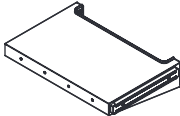
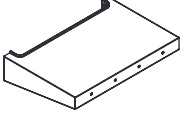


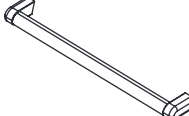
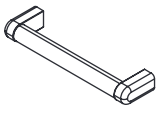
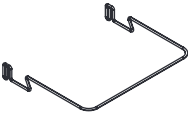


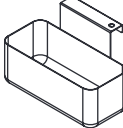

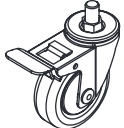
EXPLODED VIEW



PARTS LIST

PARTS	QTY	PARTS	QTY	PARTS	QTY	PARTS	QTY
1.1a Control panel	1	1.3d L corner panels	4	1.5b Lower drawer	1	1.8b Tubular burners	4
1.1b Control knob bezels	4	1.4a Left leg assembly	1	1.5c Cabinet door	1	1.9 Regulator	1
1.1c Control knobs	4	1.4b Left cabinet side panel	1	1.6a Upper cart panel	1	2.1 Griddle top	1
1.2a Ignition heat shield	1	1.4c Right leg assembly	1	1.6b Rear cabinet panel	1	2.2 Hood	1
1.2b Battery heat shield	1	1.4d Right cabinet panel	1	1.6c Cart base	1	2.3 Hood inner sheet	1
1.2c Front baffle panel	1	1.4e Paper towel holder	1	1.7a Ignition	1	2.4 Front hood hinges	2
1.2d LP tank baffle panel	1	1.4f Center cabinet panel	1	1.7b Ignition needle #1	1	2.5 Rear hood hinges	2
1.3a Main body	1	1.4g Drawer rails	4	1.7c Ignition needle #2	1	4.1 Magnet strip	1
1.3b Front logo panel	1	1.4h Door magnets	2	1.7d Ignition needle #3	1	8.1 Cabinet handle sleeves	6
1.3c Orange background panel	1	1.5a Upper drawer	1	1.7e Ignition needle #4	1		
				1.8a Gas rail	1		



1 Griddle body (1 piece)		2 Griddle top and hood (1 piece)		3 Hood handle (1 piece)	
					
4 Left side shelf (1 piece)	5 Right side shelf (1 piece)	6 Side shelf brackets (L) (2 pieces)	7 Side shelf brackets (R) (2 pieces)	8 Cabinet door handle (1 piece)	9 Cabinet drawer handles (2 pieces)
					
10 Garbage bag holder (1 piece)	11 Garbage bag holder bracket (L) (1 piece)	12 Garbage bag holder bracket (R) (1 piece)	13 Grease cup (1 piece)	14 Fixed wheels (2 pieces)	15 Caster wheels (2 pieces)
					

16 Hardware pack (1 piece)

a. M6 step bolts (8 pieces)

b. Washers (8 pieces)

c. Metal shelf pegs (8 pieces)

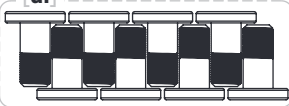
d. Oval washers (4 pieces)


e. M4 step bolts (4 pieces)

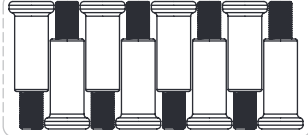
f. Mica sheets (2 pieces)

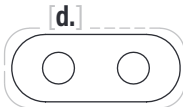
g. M6x52 step bolts (4 pieces)

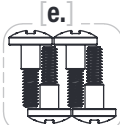
h. M6x12 bolts (18 pieces)

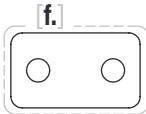


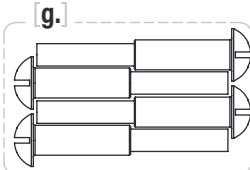


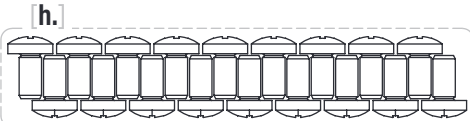














ASSEMBLY INSTRUCTIONS

Find a large, clean area to assemble your appliance.

Remove all packing material before assembling.

⚠ CAUTION

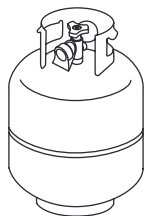
Sharp edges. Wear gloves while assembling.

You may have additional or spare hardware after assembly.

⚠ CAUTION

Heavy pieces. Two people should assemble this appliance.

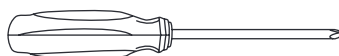
Assembly time: ~30 min



NOT INCLUDED:
20 lb (9 kg) LPG cylinder



NOT INCLUDED:
AA battery



TOOL NEEDED:
#3 Phillips head screwdriver

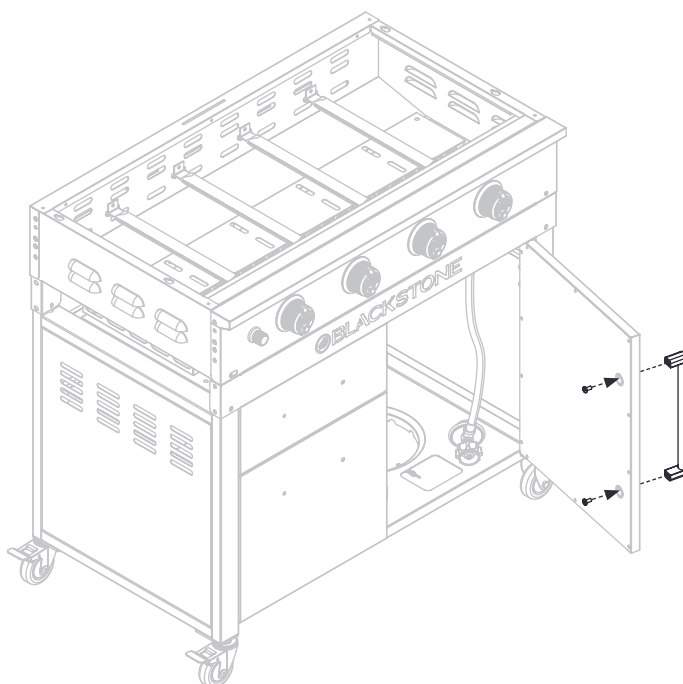
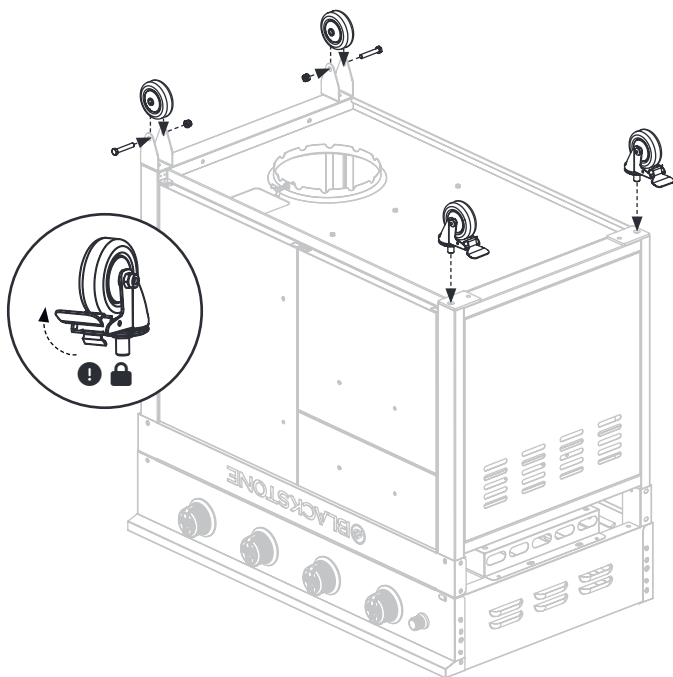
STEP 01 With the help of another person, remove the griddle body from the packaging and lay it upside down on a smooth flat surface.

Unscrew the bolt and nut from the wheels and attach them to the right side of the cart base.

Lock the caster wheels and tighten them into the left side of the cart base.

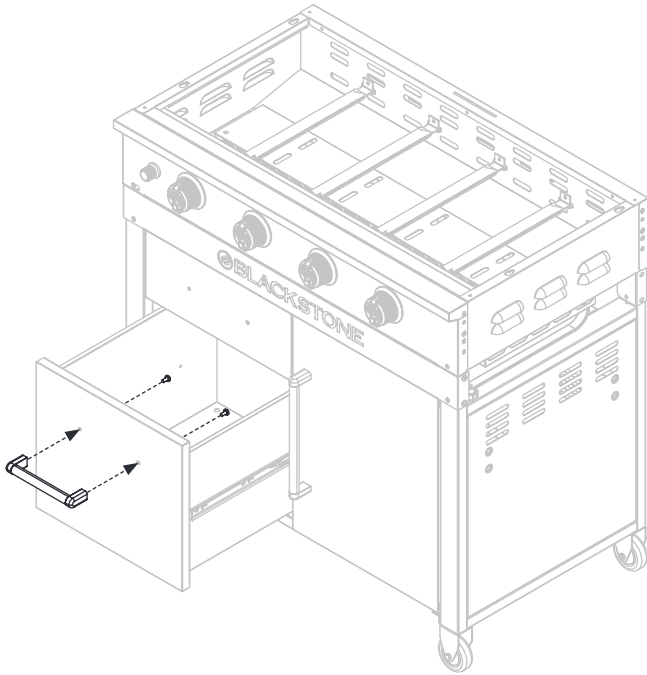
STEP 02 With the help of another person, pick up the griddle body and set it on its wheels.

Use two (2) M6x12 bolts [h.] to attach the cabinet door handle to the cabinet door.

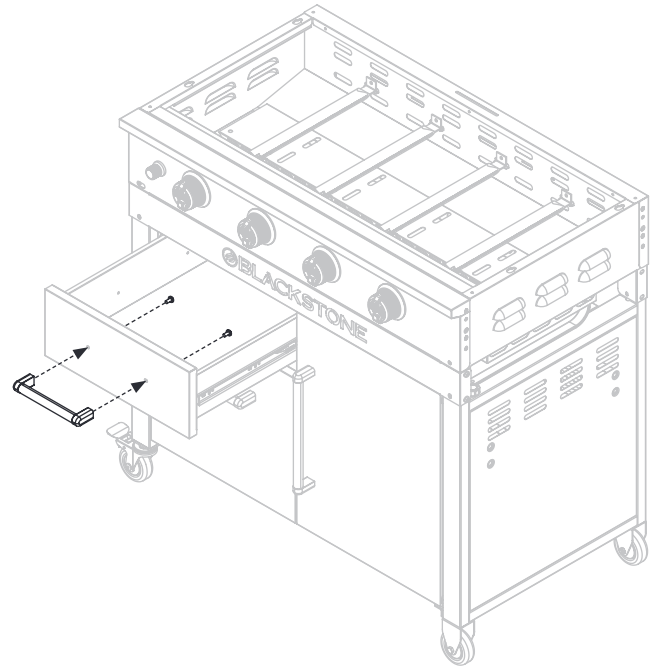




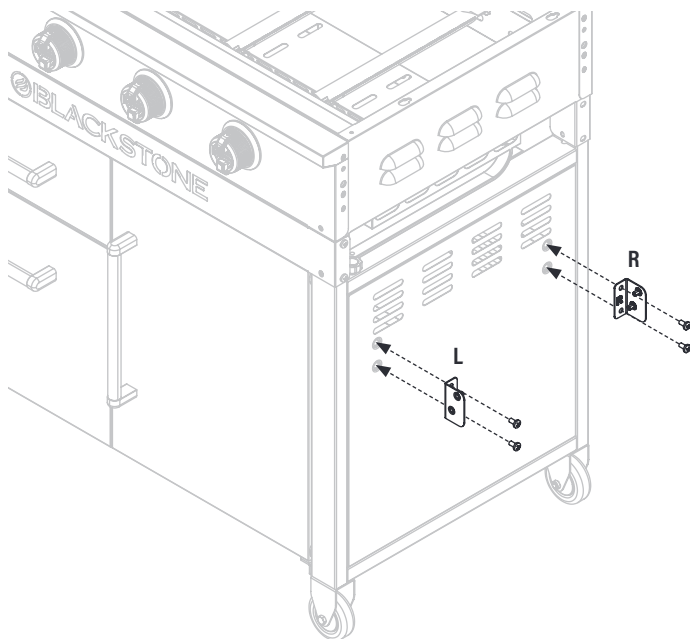
STEP 03 Use two (2) M6x12 bolts [h.] to attach one (1) cabinet drawer handle to the lower drawer.



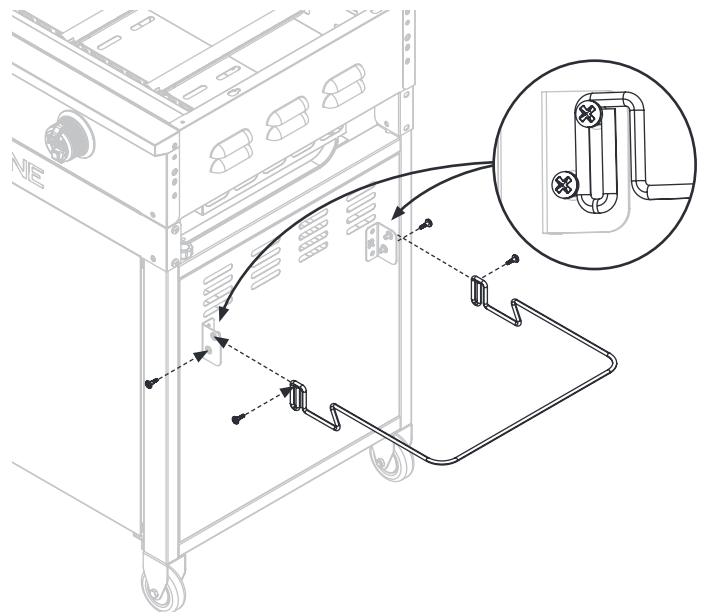
STEP 04 Use two (2) M6x12 bolts [h.] to attach one (1) cabinet drawer handle to the upper drawer.



STEP 05 Use four (4) M6x12 bolts [h.] to attach the garbage bag holder bracket (L) and right garbage bag holder bracket (R) to the right side of the griddle body.



STEP 06 Thread two (2) M4 step bolts [e.] into the bottom holes of the garbage bag holder brackets. Use two (2) M4 step bolts [e.] to attach the garbage bag holder to the garbage bag holder brackets.

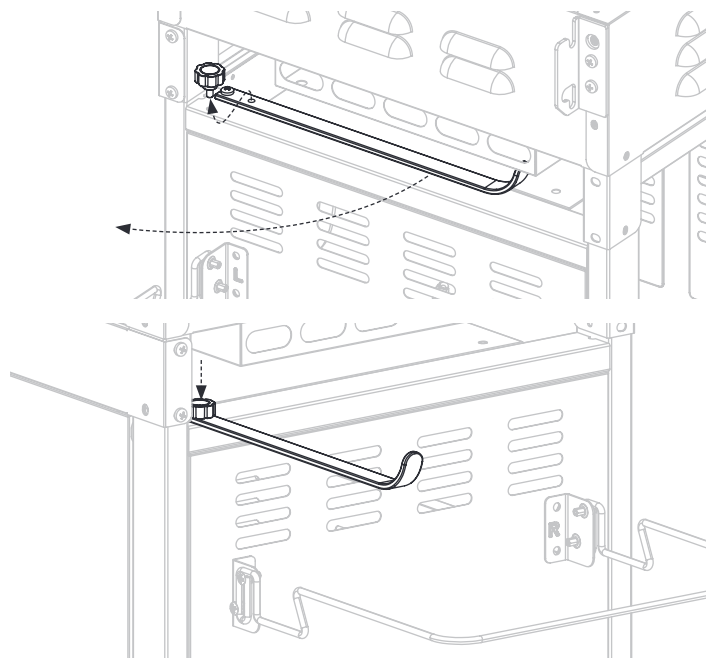




STEP 07 Loosen and remove the small thumb screw holding the paper towel holder in place.

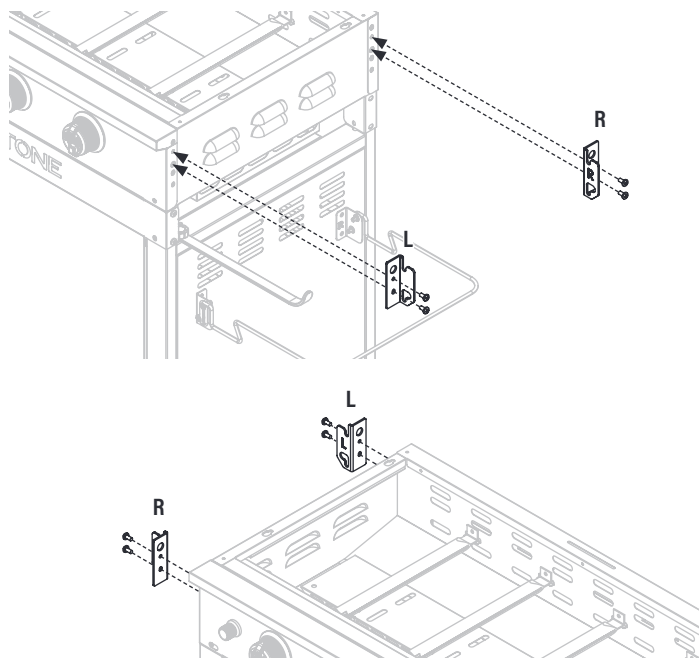
Rotate the paper towel holder to its outward facing position.

Use the small thumb screw to secure the paper towel holder.



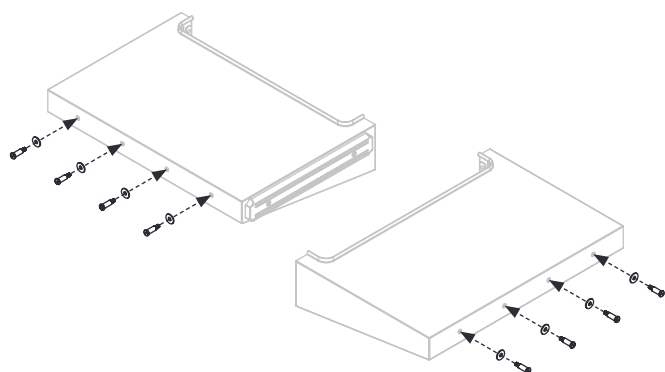
STEP 08 Use four (4) M6x12 bolts [h.] to attach one (1) side shelf bracket (L) and one (1) side shelf bracket (R) to the right side of the griddle body.

Repeat with the left side.



STEP 09 Thread four (4) shelf pegs [c.] through four (4) washers [b.] and screw them into the left side shelf.

Repeat with the right side shelf.

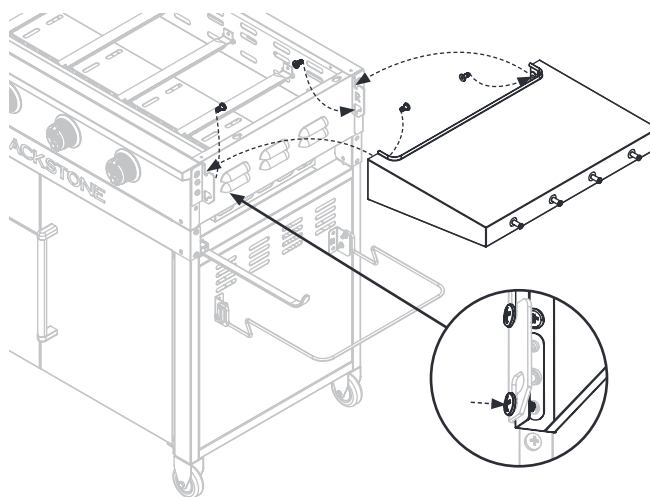


STEP 10 Thread two (2) M6 step bolts [a.] into the upper holes of the right side shelf.

Hook the right side shelf's M6 step bolts [a.] onto the side shelf brackets on the right side of the griddle.

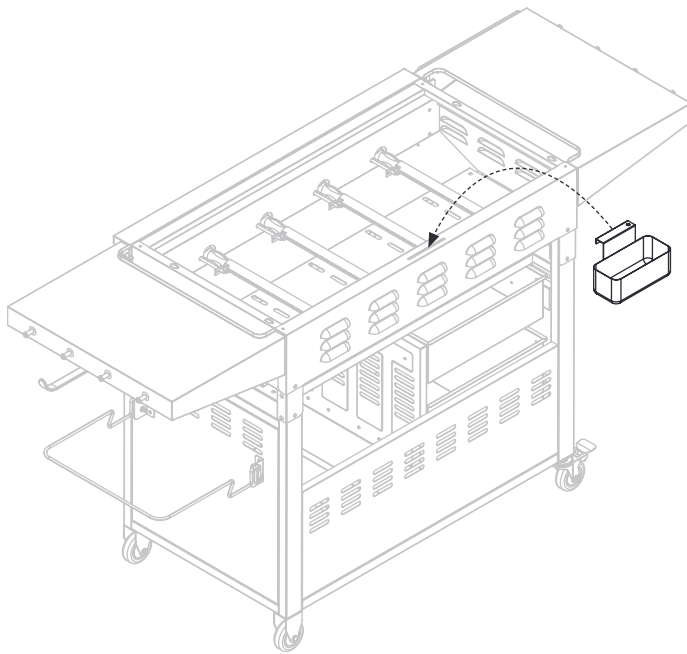
Use two (2) M6 step bolts [a.] to secure the side shelf to the brackets.

Repeat with the left side shelf.

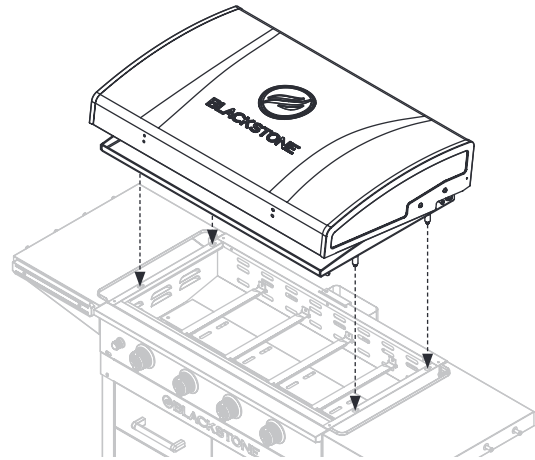




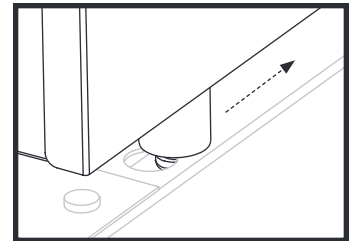
STEP 11 Hang the grease cup in the slot on the back of the griddle body.



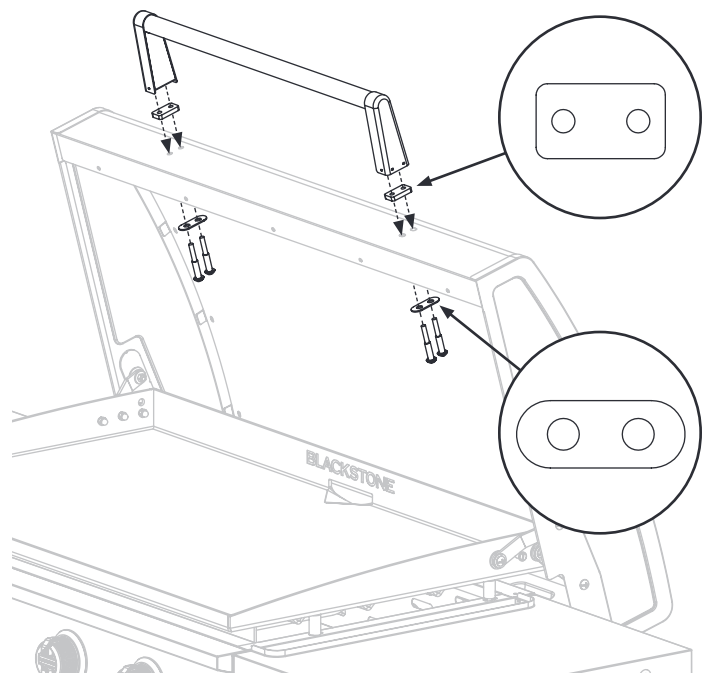
STEP 12 With the help of another person, place the griddle top and hood on to the griddle body by aligning the four pins to the holes on top of the griddle body.



Make sure the front pins are seated in the holes, then push the griddle top back.



STEP 13 Use four (4) M6x52 step bolts [g.], two (2) oval washers [d.], and two (2) mica sheets [f.] to attach the hood handle to the front of the hood.

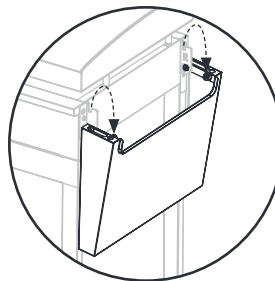


**STEP 14** Proceed to the **OPERATION INSTRUCTIONS**.**CAUTION**

Hot appliance. The cover/lid/hood **MUST** be open 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.



Lift and fold the side shelves when moving or storing, as applicable.
(Shelf design may vary.)



OPERATION INSTRUCTIONS

THE GAS SYSTEM

FITTINGS & HOSES

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. (Worn or damaged hose/ regulator must be replaced with a Blackstone approved model before using appliance.)

- Annual checking and tightening of metal fittings is recommended.
- Ensure that the hose is not obstructed, kinked, or in contact with any part of the appliance other than at its connection.

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.

If grease or other hot material drips onto valve, hose or regulator:

STEP 01 Turn off gas supply immediately.

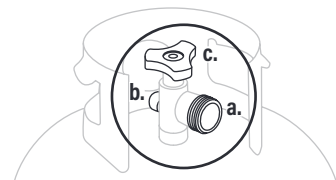
STEP 02 Determine the cause and correct it.

STEP 03 Clean and inspect valve, hose and regulator.

STEP 04 Perform a leak test.

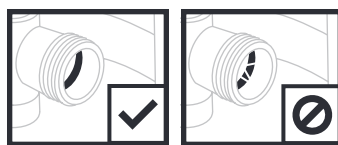
LPG CYLINDER REQUIREMENTS

- The LP gas supply cylinder to be used must be constructed and marked in accordance with the Specifications for LP gas Cylinders of the U.S. Department of Transportation (DOT) or CSA B339, as applicable.
- Only LPG cylinders marked "propane" shall be used.
- LPG cylinder must include collar to protect LPG cylinder valve.
- Only use a 20 lb (9 kg) cylinder. (18 x 12 in (45 x 30 cm))



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.



CHECK SEAL BEFORE USE

The seal on the 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 replaced 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.

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

STEP 01 Ensure that the control knobs are turned OFF.

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

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

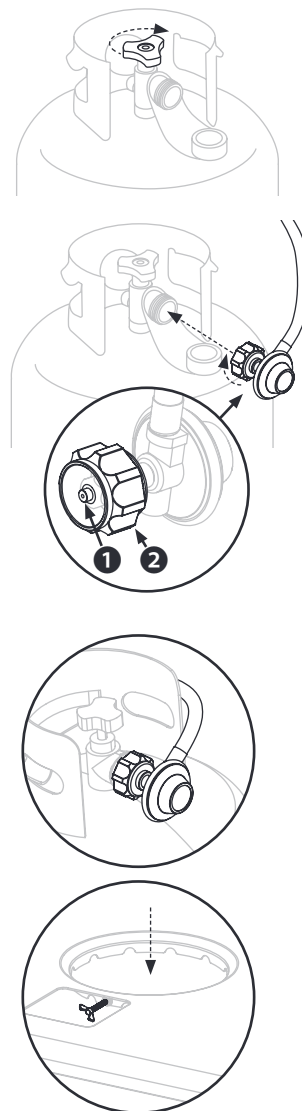
1 Center and insert the regulator nipple into the valve outlet.

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

Set the LPG cylinder on the cart base. Tighten the cart base wing screw to secure it to the appliance.



**HOW TO TURN ON THE GAS:**

Turn the hand wheel counter-clockwise 1 to 3 turns.

**LEAK TEST INSTRUCTIONS**

- Leak test new and exchanged LPG cylinders BEFORE connecting to appliance.
- 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.

STEP 01 Turn off the gas supply at the gas cylinder valve. Ensure that the control knob valves are OFF.

Connect the regulator to the LPG cylinder and turn ON the gas.

If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection.

STEP 02 Use a clean paintbrush to brush a 1% mild soap and water solution onto joint areas of valves and regulator.

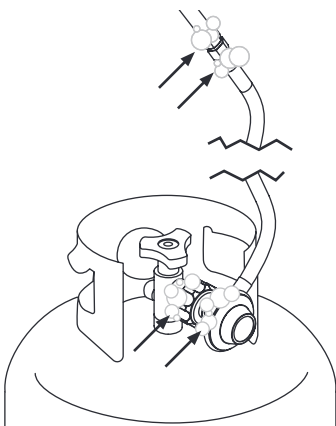
Leaks are indicated by growing bubbles.

STEP 03 Immediately turn OFF the gas and re-tighten connections.

⚠ 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.

**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.
 - To remove gas from LPG cylinder, contact a certified LPG dealer or local fire department for assistance.
 - DO NOT release liquid petroleum gas (LPG) into the atmosphere.
- Your retailer can help you match a replacement LPG cylinder to your appliance.
- 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.

- Exchange cylinder only for an OPD safety feature-equipped cylinder.

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 in any other enclosed area.
- DO NOT store an LPG cylinder where temperatures can reach over 122°F (50°C).

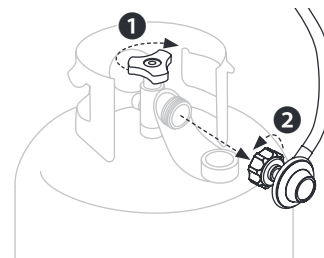
DISCONNECTING THE LPG CYLINDER

Storage of the appliance indoors is only permissible if the LPG cylinder is disconnected and removed from the appliance.

Ensure that the control knobs are turned to OFF.

1 Ensure that the LPG cylinder is OFF by turning the 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.)



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.



IGNITION INSTRUCTIONS

1. CHECK VALVES

⚠ Ensure gas is OFF before checking appliance valves.

STEP 01 Turn all knobs to the ❶ OFF position.

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

STEP 03 Rotate knob(s) to LOW then turn back to OFF. Knob(s) should turn smoothly.

STEP 04 Connect and turn ON the gas, as applicable. (Please reference the gas connection section.)

2. BATTERY POWERED IGNITION

STEP 01 Insert one (1) AA battery under the ignitor button.

Screw the button into place over the positive terminal.



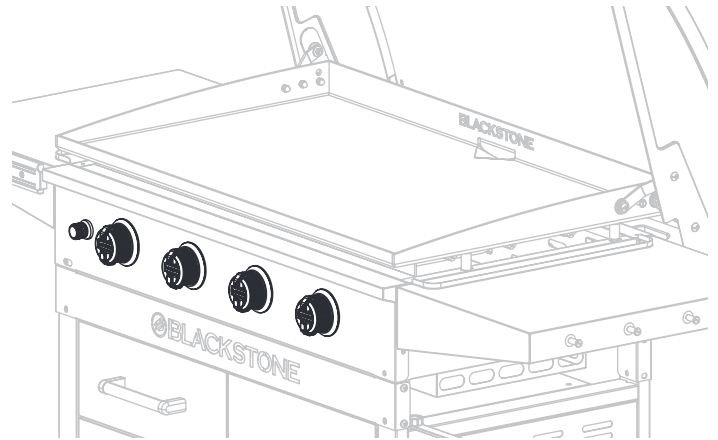
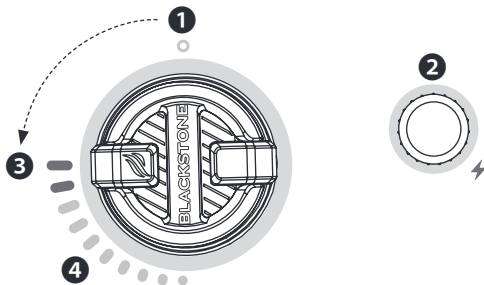
Clean the battery and appliance contacts prior to battery installation.

STEP 02

❷ Push and hold the ignitor button.

❸ Push and turn the control knob counter-clockwise to HIGH. (Release the ignitor button when the burner lights.)

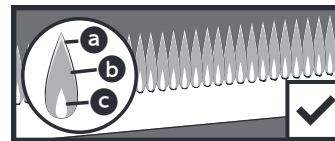
❹ Adjust the temperature to desired level.



3. ALWAYS CHECK BURNER FLAME BEFORE USE.

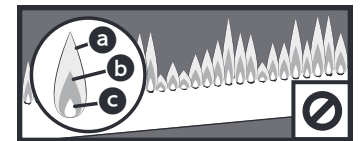
Light burners and look below the cooking surface to view burners. When knob is at HIGH, flames should be larger than when knob is at LOW.

HEALTHY FLAME PATTERN



- a Flickers of yellow.
- b Dark blue.
- c Vibrant blue.

YELLOW OR IRREGULAR



If flames are yellow or irregular, please reference the Troubleshooting chapter.

⚠ WARNING

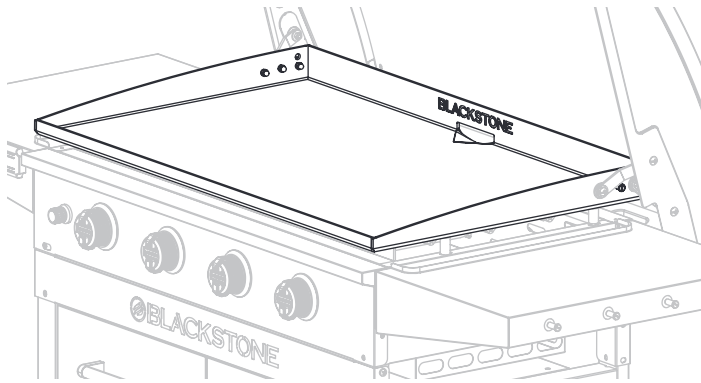
If burner does not ignite with open gas supply valve, gas will continue to flow out of burner and could accidentally/inadvertently ignite with risk of injury.

If ignition does not occur in 5 seconds:

1. Turn the burner control knob OFF.
2. Wait 5 minutes.
3. 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.

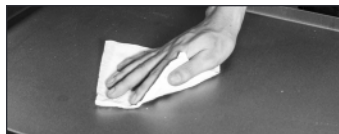
SEASONING YOUR GRIDDLE



VIDEO TUTORIAL

How to Season a New Blackstone Griddle
youtube.com/watch?v=VspmDVnj2pl&t=3s

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



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.

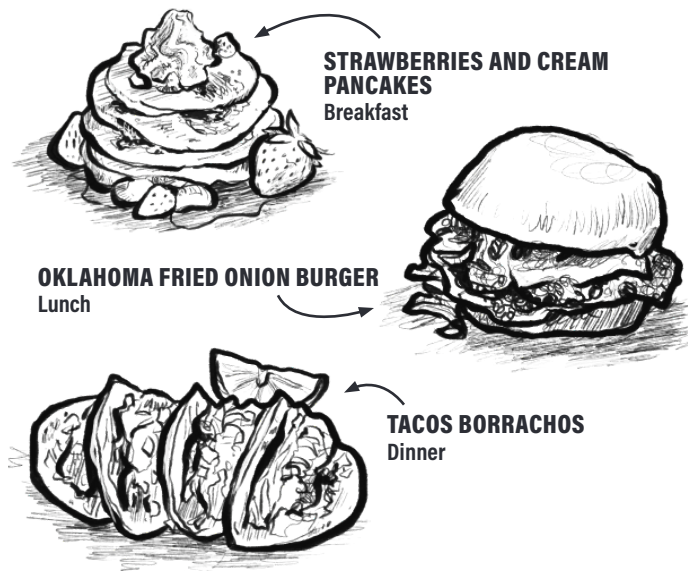
VIDEO RECIPES

Find recipes and cooking tips at:

🌐 BlackstoneProducts.com/recipes

📺 youtube.com/BlackstoneGriddles

📱 @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

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



STEP 02 Wipe down griddle top with a paper towel or a **Blackstone Scrub Pad**.



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.

Note: Making sure your griddle is on level ground will allow grease and water to drain towards the rear grease cutout.

⚠ 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.

Cover your appliance with a hard or soft cover or carry bag (as applicable) when stored outdoors. DO NOT store where water will pool.



FIND MY COVER

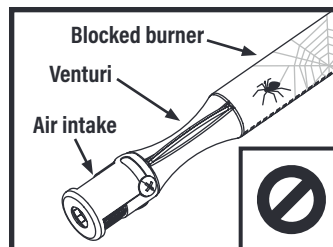
BlackstoneProducts.com

- Covers
- Carry bags

CLEANING THE BURNER ASSEMBLY

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

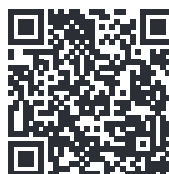
To reduce chance of a flashback fire, the procedure below should be followed at least once a month when spiders are most active or when your appliance has not been used for a period of time.



⚠ WARNING

A clogged burner can lead to a fire beneath the appliance.

Burner should be removed and cleaned whenever blockages are found.



VIDEO TUTORIAL

How to Clean Your Burner Tube

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

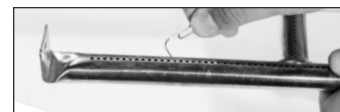
- Run a narrow bottle brush through the burner several times. (DO NOT use wire brushes)
- Use compressed air to blow out the burner. (Wear eye protection)



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

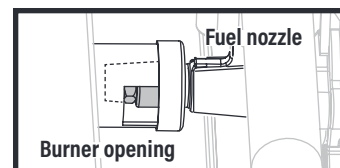


STEP 05 Clean any blocked ports with stiff wire such as an open paper clip.



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.

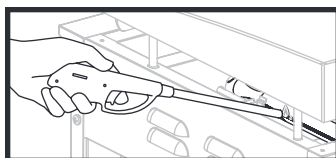
MATCH LIGHTING INSTRUCTIONS

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

STEP 01 Turn control knob to OFF position.

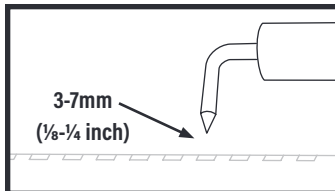
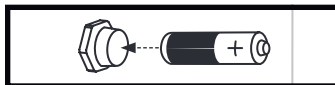
STEP 02 Light a match (or long lighter) no shorter than 11 inches long.

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 ($\frac{1}{8}$ - $\frac{1}{4}$ 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.
For recycling and disposal of batteries to protect the environment, please check the internet or your local phone directory for local recycling centers and / or follow local government regulations.	 <ul style="list-style-type: none"> • Ensure the battery is installed correctly with regard to polarity (+ and -). • Remove batteries from equipment that is not to be used for an extended period of time. • Remove used batteries promptly.

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.

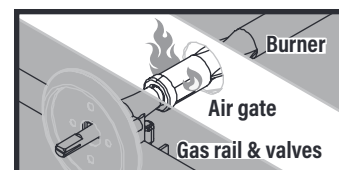
GAS FLOW TROUBLESHOOTING

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

For all questions, inquiries, or customer support, please contact us at:

BLACKSTONE PRODUCTS USA & CANADA

✦ BlackstoneProducts.com/support

• Monday – Friday | 7:00 am – 5:00 pm (MST/MDT)

• English and Spanish

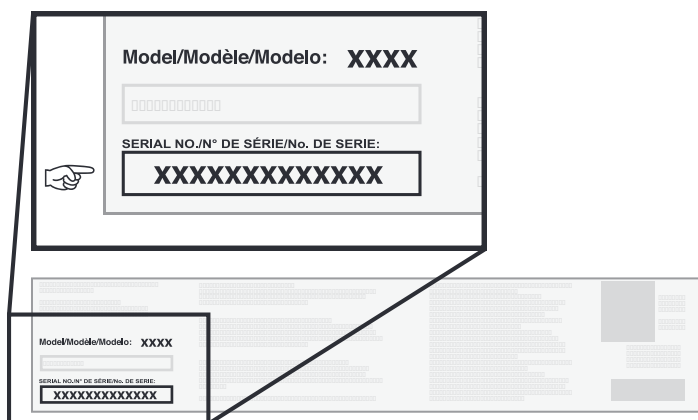
Please contact us before returning this appliance to your retailer.

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



ONE YEAR WARRANTY

North Atlantic Imports, LLC warrants this product against defects in materials and workmanship for a period of one (1) year 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

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



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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