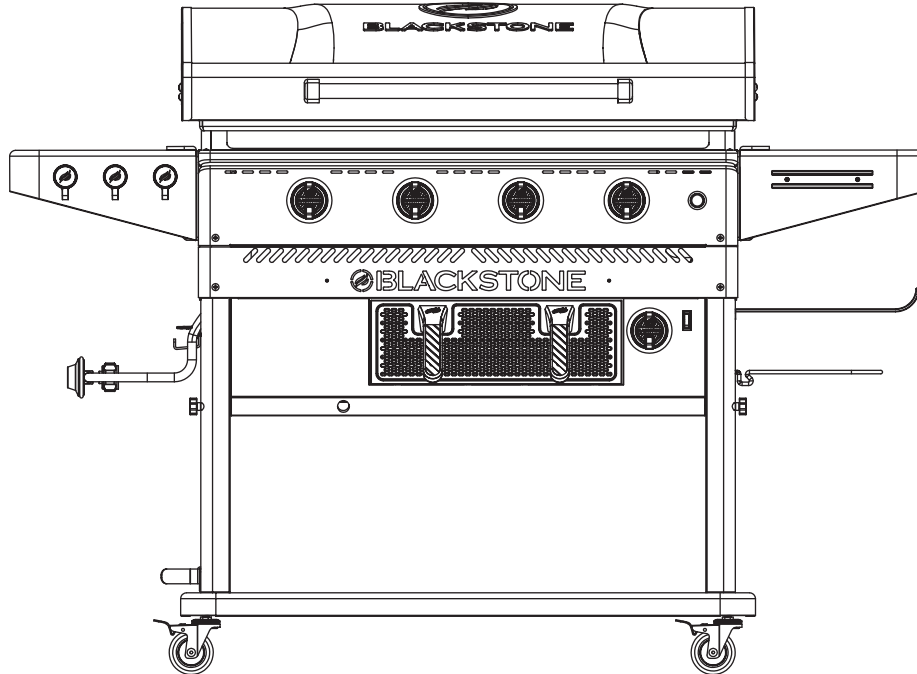


MODEL:

v03

ENGLISH



OWNER'S MANUAL

36" GRIDDLE AIRFRYER COMBO

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For the latest version of this manual, scan this code or visit BlackstoneProducts.com/support

IMPORTANT:

This instruction manual contains important information necessary for the proper assembly and 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	WARNING
Indicates a hazardous situation that, if not avoided, will result in death or serious injury.	Indicates a hazardous situation that, if not avoided, could result in death or serious injury.
CAUTION	NOTICE
Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.	Indicates information considered important, but not hazardous related (e.g. messages related to property damage).

IMPORTANT SAFETY INFORMATION

ENGLISH

DANGER

- If you smell gas:
- Shut off gas to the appliance.
 - Extinguish any open flame.
 - Open hood.
 - 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.

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:

- DO NOT use for commercial cooking.
- DO NOT use this appliance as a heater.

INSTALLATION MUST CONFORM WITH LOCAL CODES

In the absence of local codes, installation must conform with:

a. ANSI Z223.1/NFPA 54, CSA B149.1, or CSA B149.2; or

b. ANSI A119.2/NFPA 1192 and CSA Z240 RV Series, as applicable.

WARNING

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

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.



IMPORTANT SAFEGUARDS

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, power-supply cord or appliance 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 center or facility for examination, repair, or adjustment.
- . The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- . DO NOT let cord hang over edge of table or counter, or rest on surfaces.
- . DO NOT place on or near a hot gas or electric burner, or a heated oven.
- . Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- . To disconnect, turn any control to "off", then remove plug from wall outlet.
- . DO NOT use appliance for other than intended use.
- . Fuel, such as charcoal briquettes, is not to be used with appliance.
- . Use only on properly grounded outlet.
- . **CAUTION** Risk of Electric Shock. Keep extension cord connection dry and off the ground.
- . 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.
- . For outdoor use only, DO NOT expose to rain.
- . Be sure that handles are assembled and fastened properly.

FOR EXTENSION CORDS:

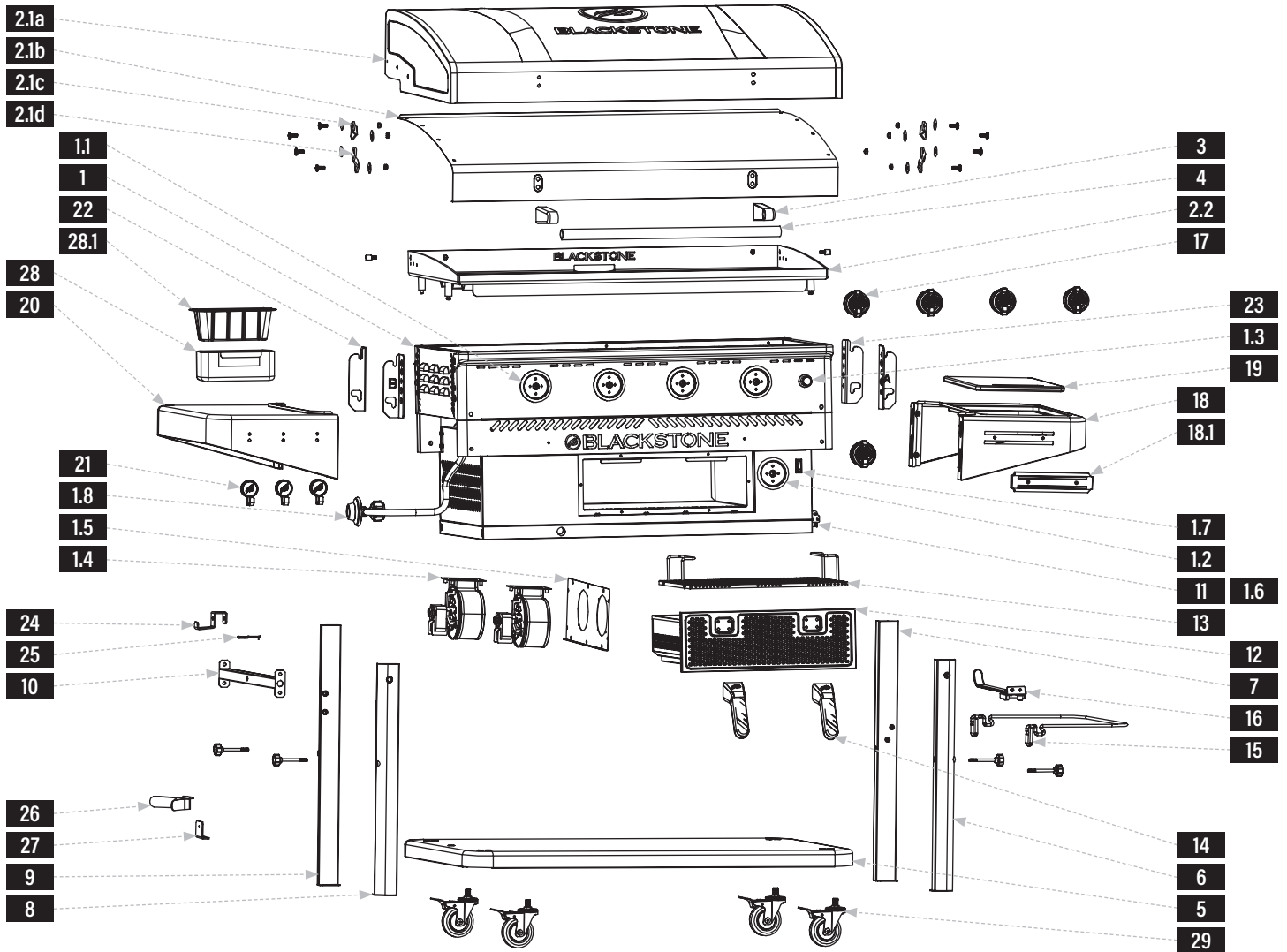
- a. A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- b. Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c. If a longer power-supply cord or extension cord is used:
 - . The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - . The cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
 - . The cord set or extension cord should be a grounding-type 3-wire cord.
- d. Outdoor extension cords should be used with outdoor use only and are surface marked with the suffix letter "W" and a tag stating "Suitable for use with outdoor appliances."
- e. The connection to an extension cord should be kept dry and grounded.
- f. Store appliance indoors when not in use - out of the reach of children.
- g. DO NOT clean this product with a water spray or the like.

SAVE THESE INSTRUCTIONS

ASSEMBLY GUIDE

EXPLODEDVIEW

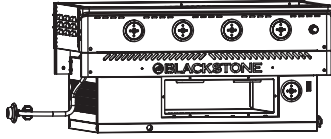

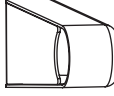
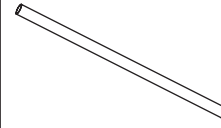

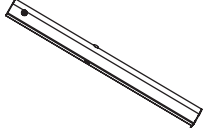
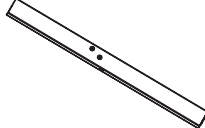
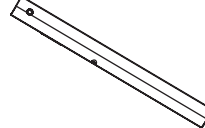
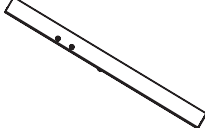
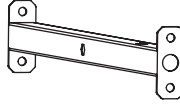
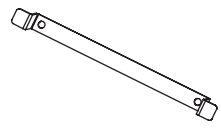



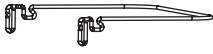
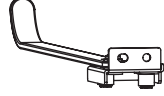

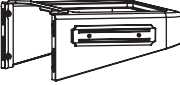
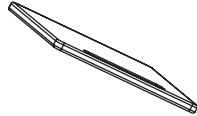
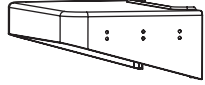

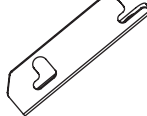
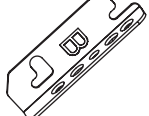
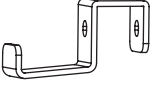

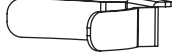

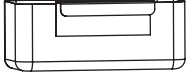
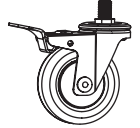
ENGLISH



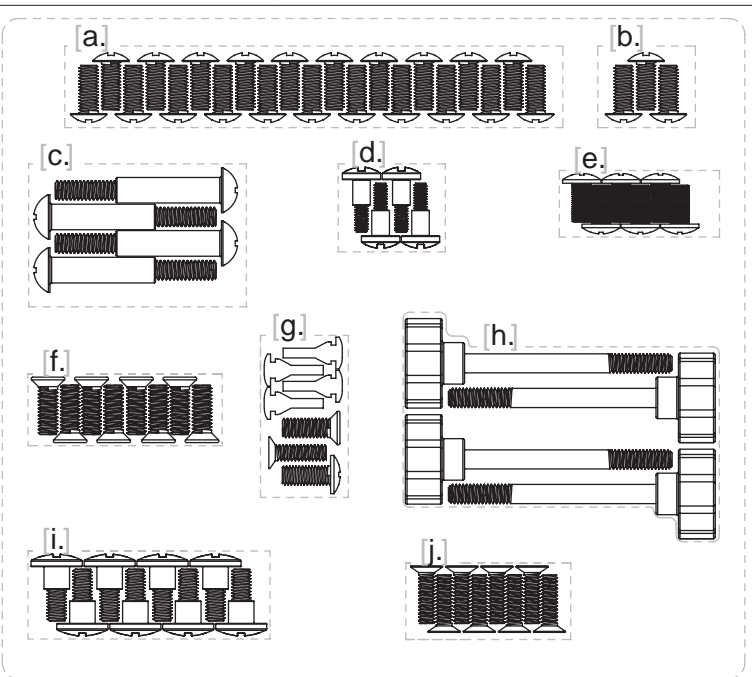
PARTS LIST

PARTS	QTY	PARTS	QTY	PARTS	QTY	PARTS	QTY
1.1	Control knob beze	1.4	Motors	1.8	Regulator hose	2.1d	Hbod hinge lever 2
1.2	Electric air fryer control knob bezel	1.5	Motor bracket	2.1a	Hbod	2.2	Giddle top
1.3	Electric igniter	1.6	Power cord	2.1b	Hbod inner liner	18.1	Magnet
		1.7	Motor switch	2.1c	Hbod hinge lever 1	28.1	Gease cup liner



1 Griddle and air fryer body (1 piece) 	2 Griddle top and hood (1 piece) 	3 Hood handle stands (2 pieces) 	4 Hood handle (1 piece) 	5 Cart base (1 piece) 	
6 Right front leg (1 piece) 	7 Right rear leg (1 piece) 	8 Left front leg (1 piece) 	9 Left rear leg (1 piece) 	10 Crossbar assembly (1 piece) 	11 Power cord bracket (1 piece) 
12 Air fryer drawer (1 piece) 	13 Air fryer drawer trivet (1 piece) 	14 Air fryer drawer handles (2 pieces) 	15 Garbage bag holder (1 piece) 	16 Paper towel holder (1 piece) 	17 Control knobs (5 pieces) 
18 Right side shelf (1 piece) 	19 Cutting board (1 piece) 	20 Left side shelf (1 piece) 	21 Side shelf holder (3 piece) 	22 Side shelf bracket A (2 pieces) 	23 Side shelf bracket B (2 pieces) 
24 LPG hook (1 piece) 	25 Regulator hose retainer (1 piece) 	26 LPG support (1 piece) 	27 LPG support bracket (1 piece) 	28 Grease cup (1 piece) 	29 Caster wheels (4 piece) 

- 30** Hardware pack (1 piece)
 a. M6x15 screws (21 pieces)
 b. M6x8 screws (3 pieces)
 c. Long M6 step bolts (4 pieces)
 d. M5 step bolts (4 pieces)
 e. M5x10 screws (6 pieces)
 f. Countersunk M6x15 screws (8 pieces)
 g. Spares
 h. M6 thumb screws (4 pieces)
 i. Short M6 step bolts (8 pieces)
 j. Silver countersunk M5x15 screws (8 pieces)



ASSEMBLY INSTRUCTIONS

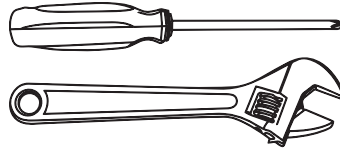
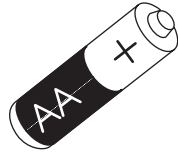
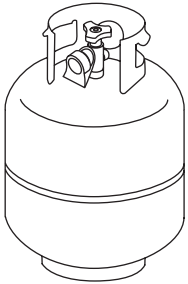
Find a large, clean area to assemble your appliance.
Remove all packing material before assembling.

CAUTION

Sharp edges. Wear gloves while assembling.

CAUTION

Heavy pieces. Two people should assemble this appliance.



NOT INCLUDED:

LPG cylinder

Size: 18 x 12 in (45 x 30 cm), 20.3 (9 kg)

LPG cylinder must include collar to protect LPG cylinder valve.

NOT INCLUDED:

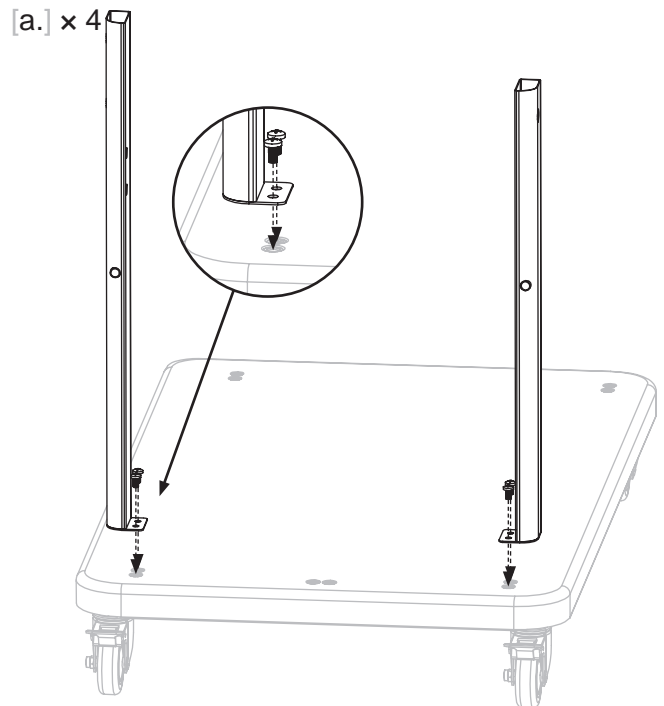
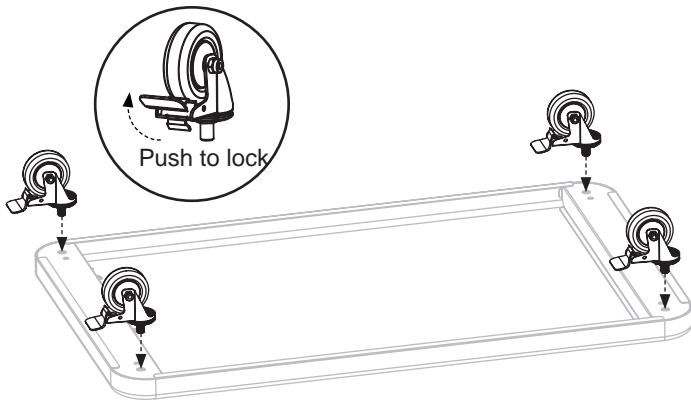
AA battery

TOOLS NEEDED:

Phillips head screwdriver & 120V 60Hz
Adjustable wrench

ELECTRIC REQUIREMENTS:

STEP 1 Turn the cart base upside down and screw on the four (4) lockable casters when attaching them.)
STEP 2 Use four (4) M6x15 screws to attach the left-front leg and left-rear leg to the bottom of the cart. (Note: the front leg is shorter than the rear leg.)

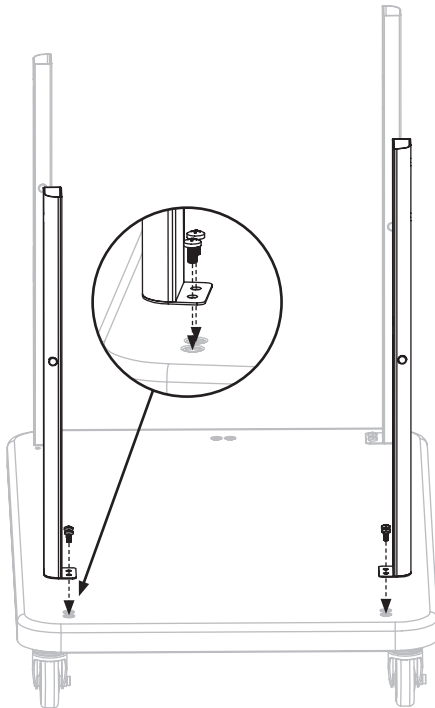




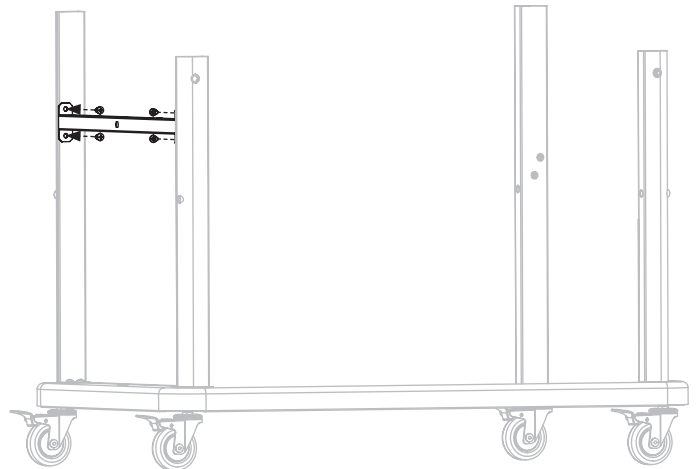
STEP Use four (4) M6x15 screws attach the right-front leg and right-rear leg to the bottom of the front leg. **Note:** The front leg is shorter than the rear leg.

STEP Use four (4) M5x10 screws attach the crossbar assembly to the left-front and left-rear legs. **Note:** The hose retainer hole is next to the front leg.

[a.] x 4



[e.] x 4



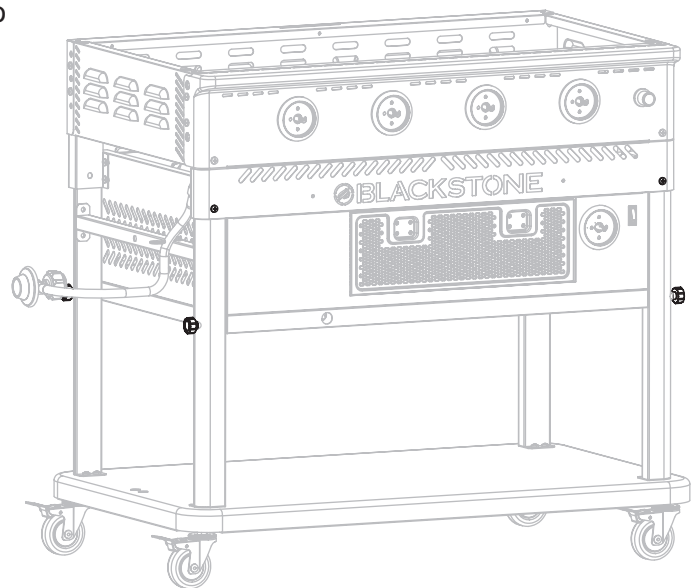
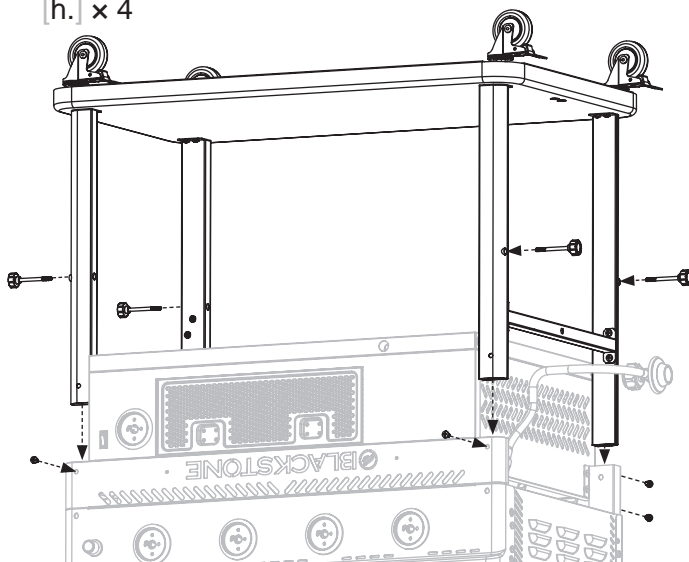
STEP With the help of another person, turn the griddle and air fryer body upside down.

STEP With the help of another person, turn the griddle on its feet and tighten the screws.

With the help of another person, slide the cart legs into the slots of the griddle body. Use six (6) M6x15 screws attach the legs to the griddle body. Use four (4) thumb screws attach the legs to the air fryer body. **DO NOT** fully tighten screws at this time.

[a.] x 6

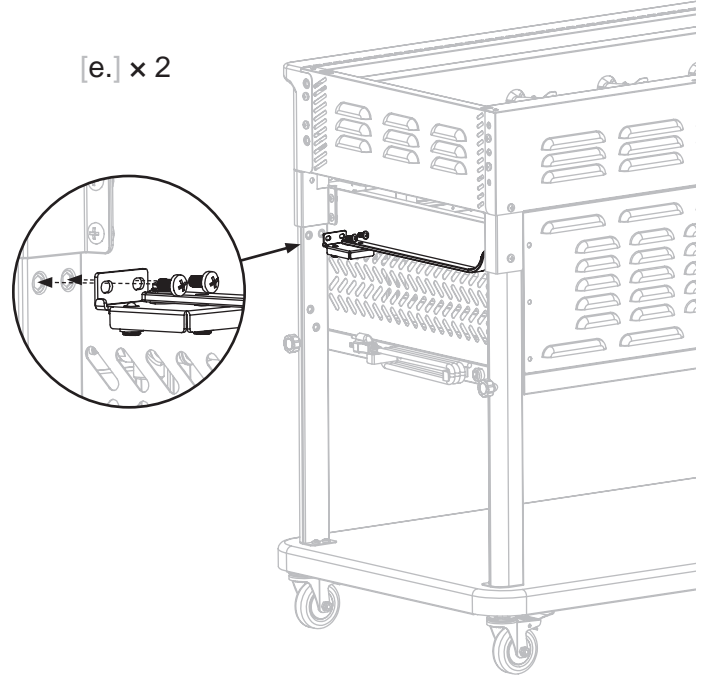
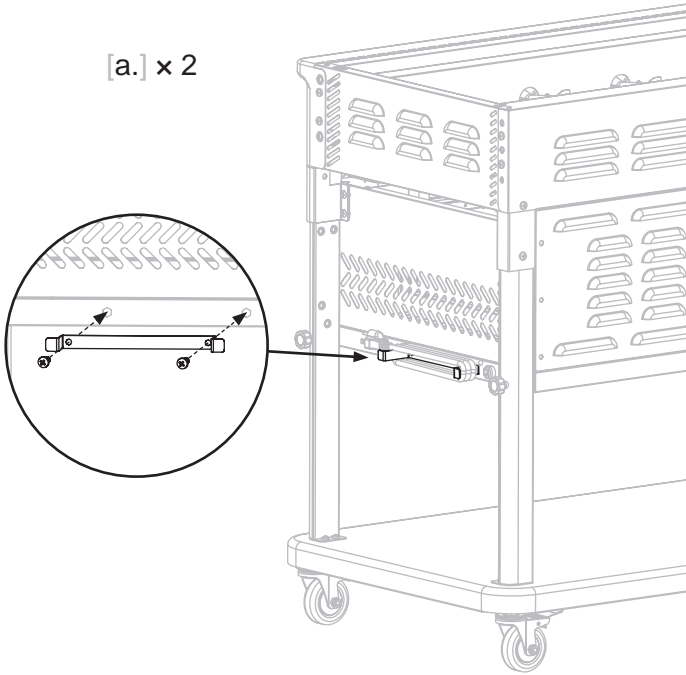
[h.] x 4



ENGLISH

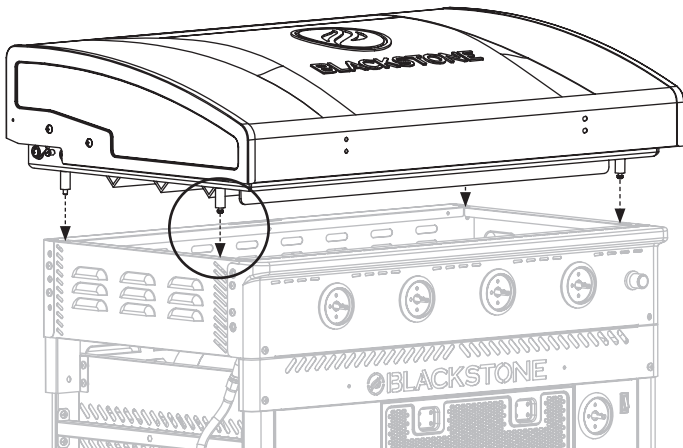
STEP Use two (2) M6x15 screws to attach the power cord bracket to the right side of the air fryer body

STEP Use two (2) M5x10 screws to attach the paper towel holder to the right front leg

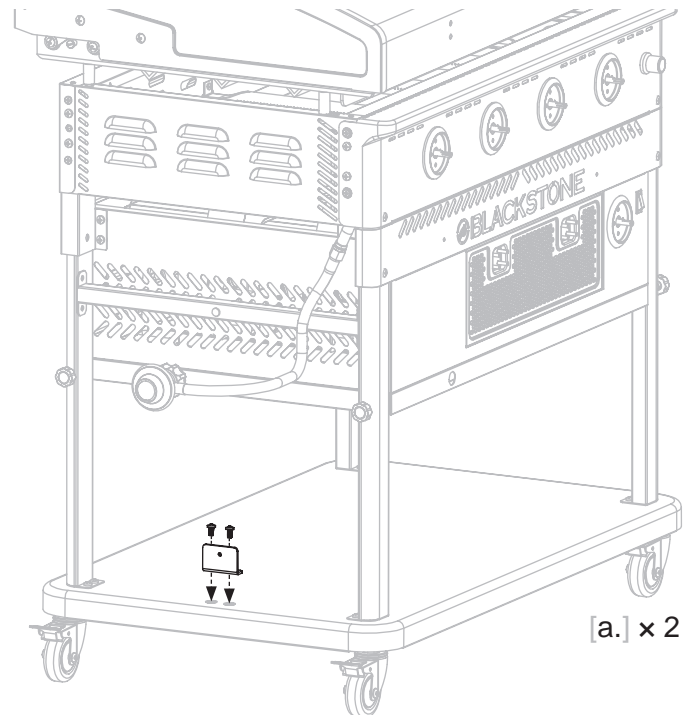
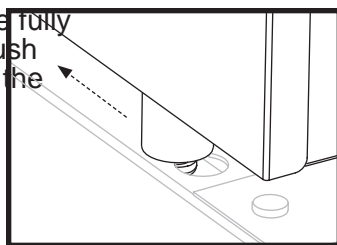


STEP With the help of another person, place the griddle top and hood on the griddle body by aligning the four (4) pins to the body

STEP Use two (2) M6x15 screws to attach the PC support brackets to the cart base

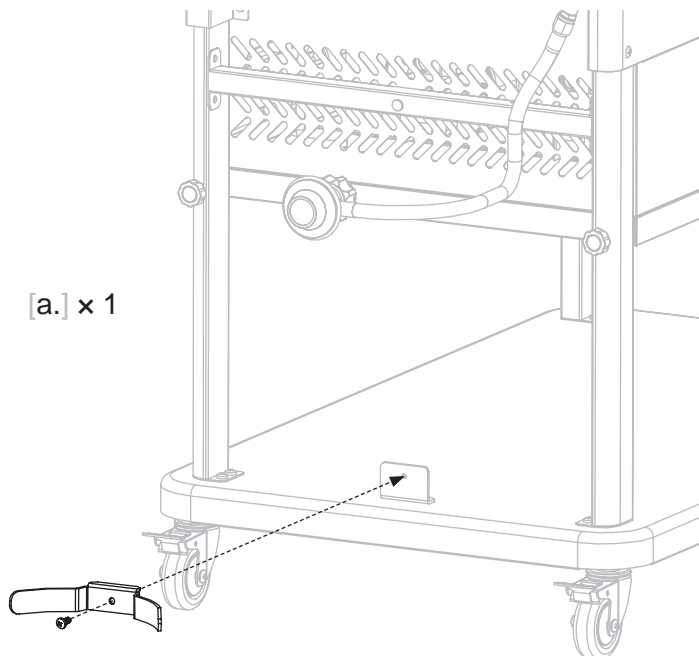


Make sure the front pins are fully seated in the holes, then push the griddle top back to lock the griddle in place.



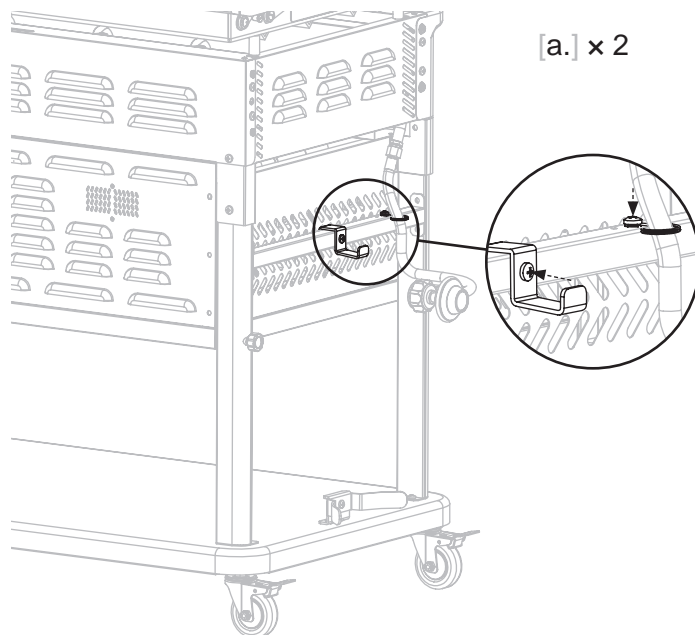


STEP Use one (1) M6x15 screw to attach the LPG support to the LPG support bracket

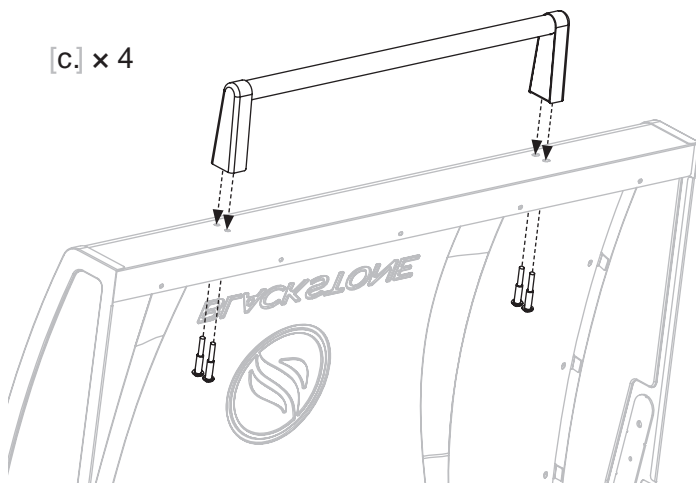


STEP Use one (1) M6x15 screw to attach the LPG hook to the crossbar assembly

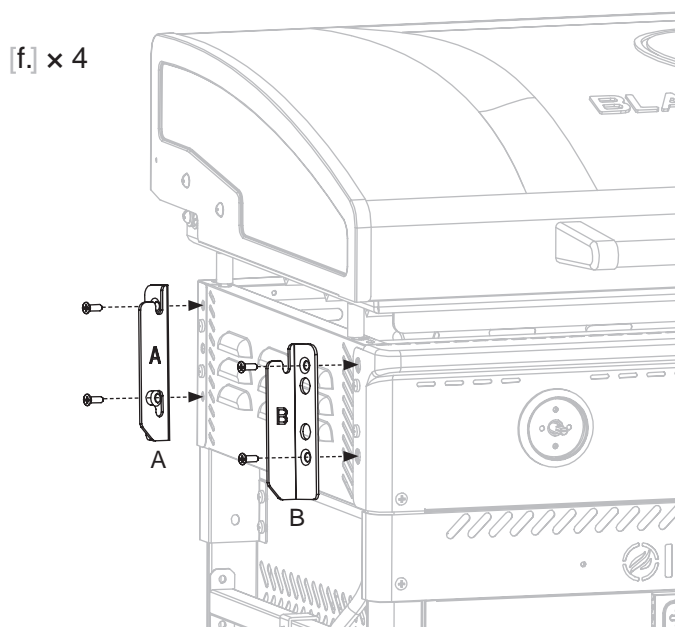
Use one (1) M6x15 screw to assemble the regulator hose retain



STEP Slide the hood handle into the two (2) hood handle slots. Use four (4) long M6 screws to attach the handle to the front of the hood.

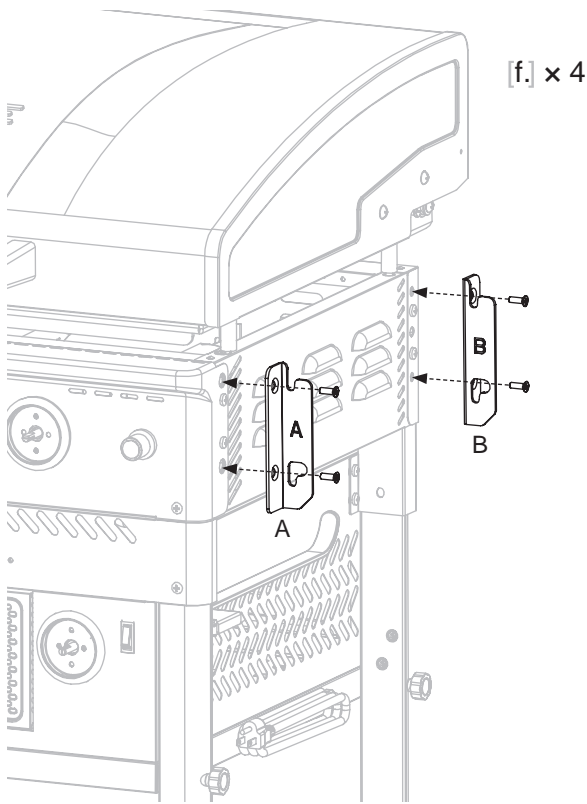


STEP Use four (4) countersunk M6x15 screws to attach one (1) side shelf bracket and one side shelf bracket to the left side of the griddle body

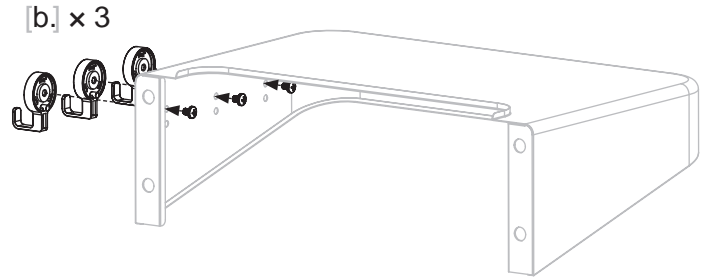


ENGLISH

STEP Use four (4) countersunk M6x15 screws (one (1) side shelf bracket and one side shelf bracket) on the right side of the griddle body

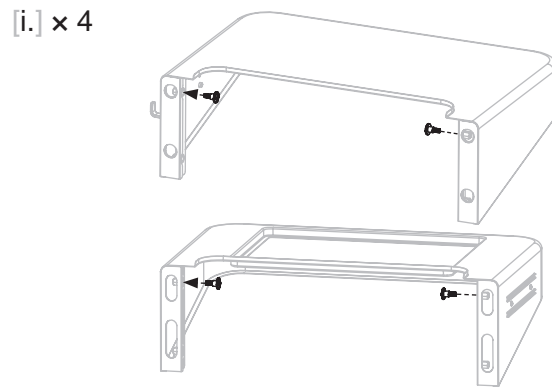


STEP Use three (3) M6x8 screws to attach the three (3) side shelf hooks to the left side shelf.



STEP Thread two (2) short M6 bolts the top holes of the left side shelf.

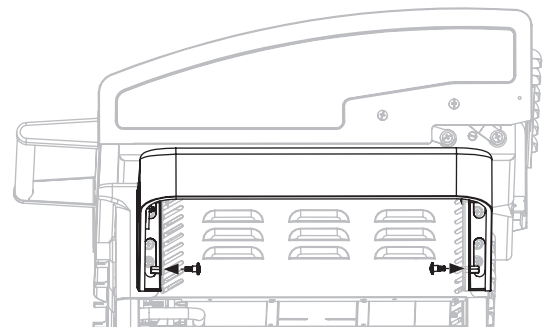
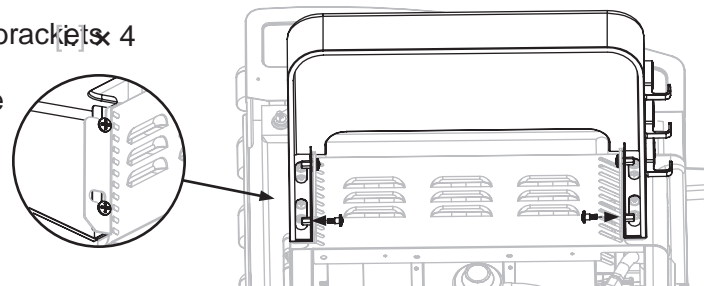
Thread two (2) short M6 bolts the top holes of the right side shelf.



STEP Hook the left side shelf's step bolts onto the shelf brackets (4) on the left side of the griddle

Use two (2) short M6 step bolts secure the shelf to the side shelf brackets

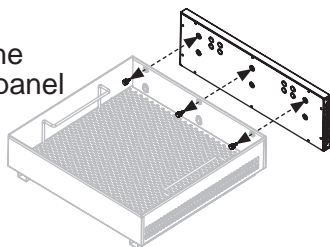
Repeat this step with the right side shelf.



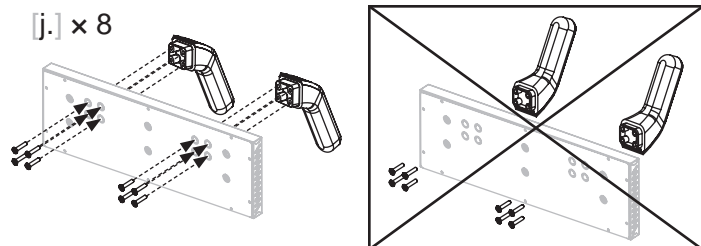


STEP Attach the drawer handle:

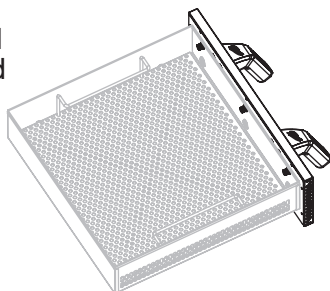
^ Remove the three small thumb screws from inside the drawer to remove the front panel of the drawer



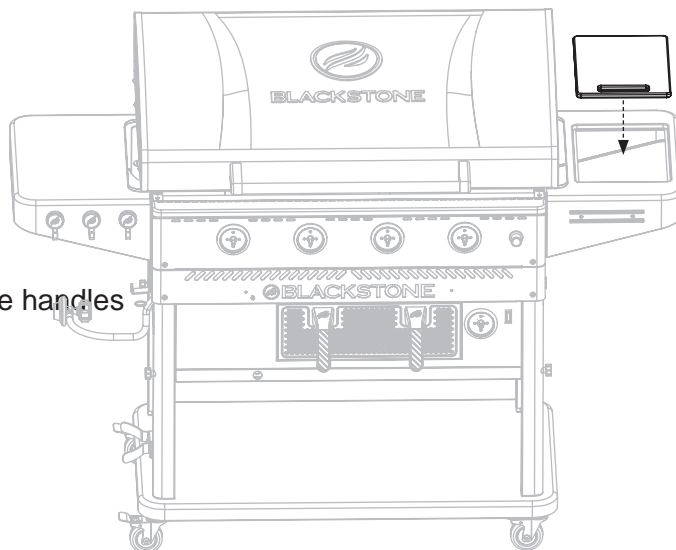
Use eight (8) silver countersunk M5x1.5 screws to attach two (2) drawer handles to the front panel. Be sure to install the handles correctly, with the handles facing down.



^ Re-attach the front panel with the previously removed thumb screws



STEP Place the cutting board into the right side shelf.

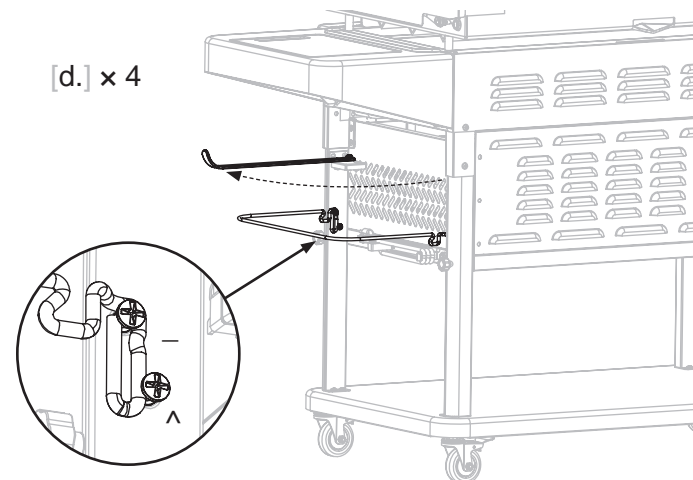
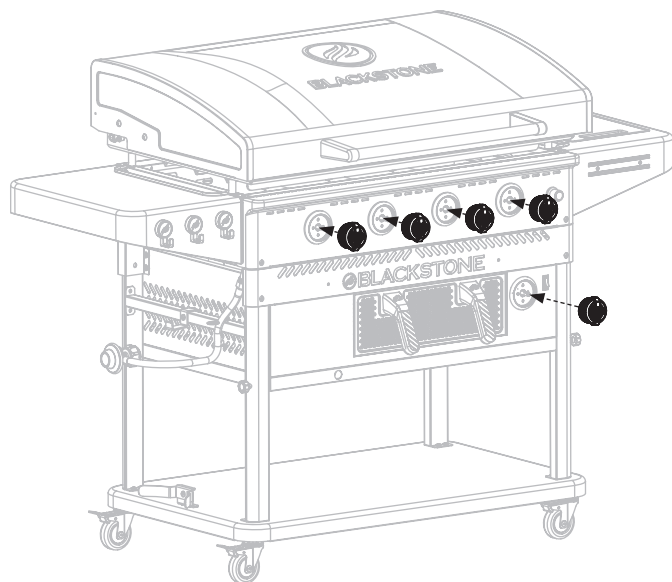


STEP Install the five (5) control knobs by pushing them into the grill in the OFF position.

STEP Place two (2) M5 step bolts into the lower holes of the right legs

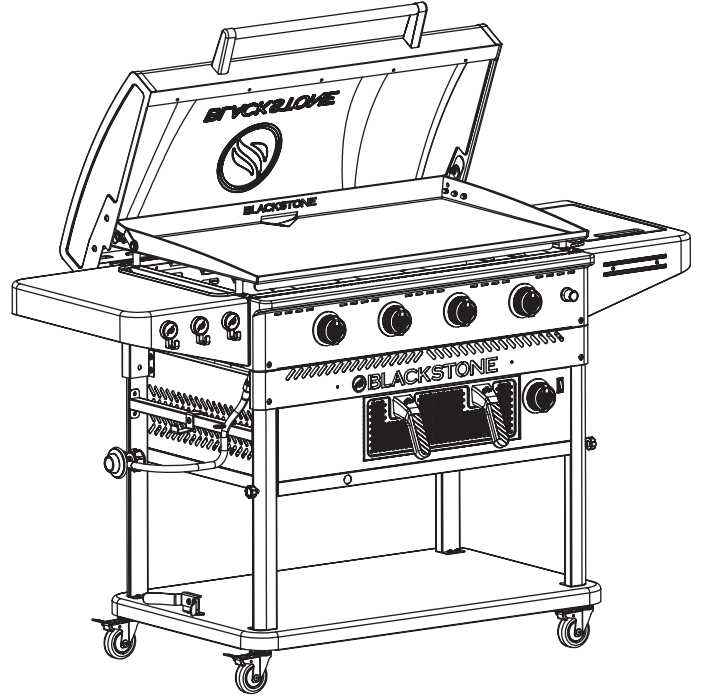
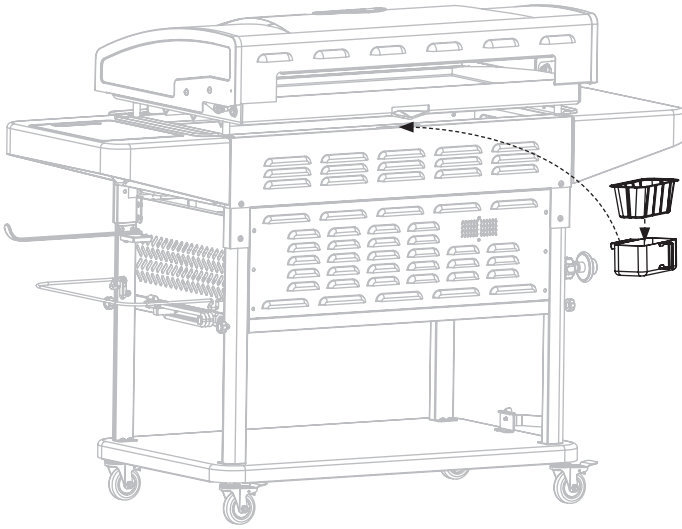
Use two (2) M5 step bolts to attach the garbage bag holder to the right legs

Turn out the paper towel holder



ENGLISH

STEP 5 Hang the grease cup with liner in the slot at the back of the griddle body. **STEP 6** Proceed to USING YOUR BLACKSTONE



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 leave the hood closed for more than 10 minutes while cooking.

USING YOUR BLACKSTONE

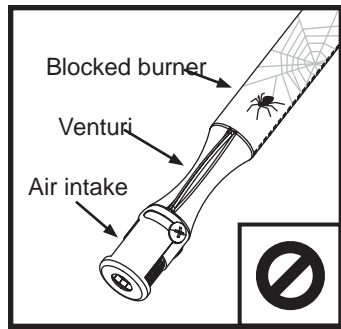
BEFORE COOKING

CHECK BURNERS

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports.

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

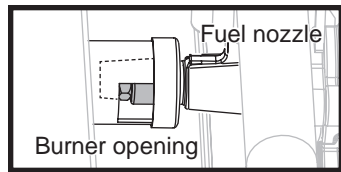
Please reference the Troubleshooting chapter for burner cleaning instructions.



WARNING

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

Burner should be removed and cleaned annually or whenever heavy build-up or insects/arachnid nests are found.



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

DANGER

Flammable items can spontaneously combust if placed near the appliance.

DO NOT place flammable items such as aerosol containers, oily or greasy towels near the cooking surface.

Keep the outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

THE MINIMUM AMBIENT OPERATING TEMPERATURE IS 50°F (10°C)

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 1 Wash the griddle cooking surface with hot, soapy water.

STEP 2 Rinse and dry completely.

SETTING UP YOUR OUTDOOR SPACE

THIS APPLIANCE MUST ONLY BE USED OUTDOORS.

• DO NOT use this appliance inside buildings, garages, or any enclosed area.

• DO NOT install this appliance in or on a boat.

• DO NOT install this appliance in or on a recreational vehicle.

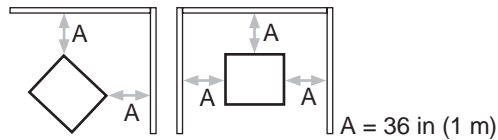
MAINTAIN PROPER CLEARANCES FROM COMBUSTIBLE MATERIALS

• DO NOT use this appliance on or under any apartment or common minium balcony or deck.

• DO NOT obstruct the flow of combustion and ventilation air.

• DO NOT use this appliance under overhead combustible construction.

• DO NOT operate this appliance any closer than 36 in (1 m) sides and back of the appliance.

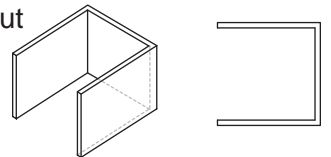


SHELTERED OUTDOOR AREAS:

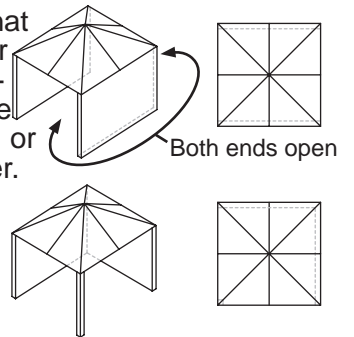
All openings must be permanently open; sliding doors, garage windows or screened openings are not considered as permanent openings.

An appliance is considered to be outdoors if installed with shelter more inclusive than:

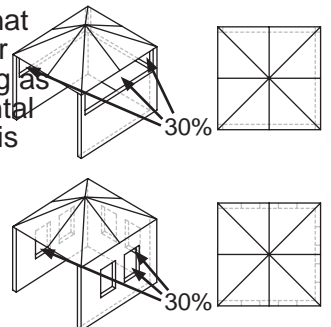
a. With walls on three sides, but with no overhead cover.



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.



ENGLISH

LPG CYLINDER REQUIREMENTS

ONLY USE A LB KG CYLINDER

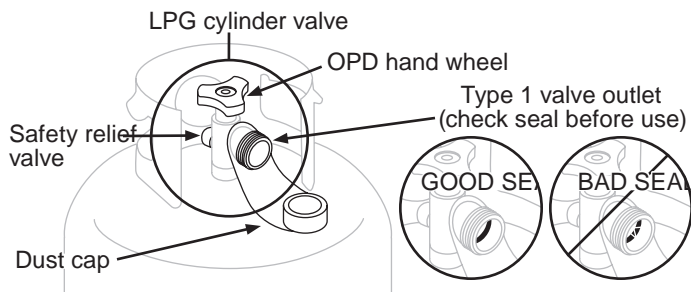
- The LPG supply cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.

- 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 visible damage or deterioration that might cause a leak even if the connection is tightened.

- A visual inspection for the seal must be carried out every time the LPG cylinder is replaced or refilled.
- Any LPG cylinder showing signs of damage or deterioration, such 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 or near 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.

- Use only those reputable exchange companies that inspect, purgify, re-weigh, re-charge, re-test and certify their cylinders. LPG dealer must purgify and certify cylinders before filling.
- Volume of propane in cylinder will vary by temperature.

Dangerous 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.

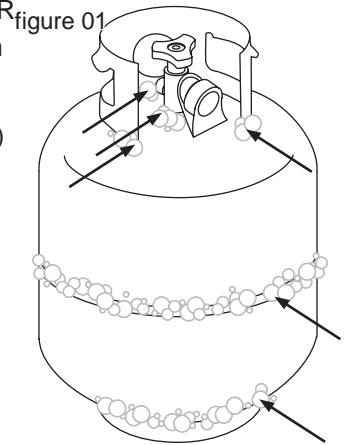
Your retailer can help you match a replacement LPG cylinder to your appliance.

LEAK TEST INSTRUCTIONS

- Leak test new and exchanged LPG cylinders BEFORE connecting to griddle.
- Use a clean paintbrush and a 10/90 mild soap and water solution to perform the leak test.
- 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

- Make an **OVERFLOW** test with brush soapy solution onto joint areas of the LPG cylinder. (Indicated by arrows in figure 01.)
- Growing bubbles 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 void the warranty.)



REGULATOR SAFETY

- Use this appliance, as purchased, only with gas and regulator/valve assembly supplied.
- DO NOT cross thread the connection between your LPG cylinder and regulator.

Cross threading can occur if you force thread a connection at an improper angle. This will damage the threads, lead to propane leaking, and potentially result in a build-up of fuel that can ignite.

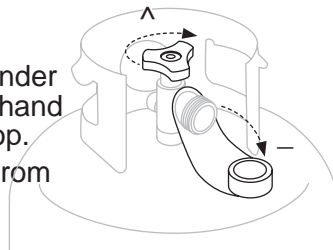
- If you can not connect the regulator, DO NOT use the regulator. Regulator must be replaced with a Blackstone approved model by a professionally licensed, authorized dealer.

CONNECT THE LPG CYLINDER

STEP Turn the control knobs to OFF.

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

_ Remove the safety cap from the Type 1 valve outlet.

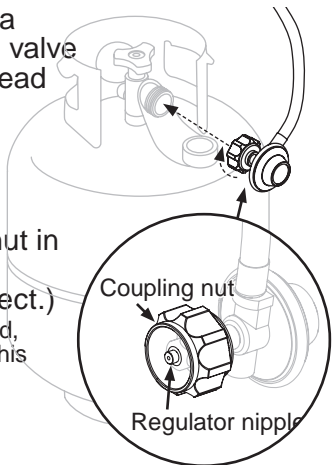


STEP Hold the regulator in a straight line with the Type 1 valve outlet so as not to cross thread the connection.

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

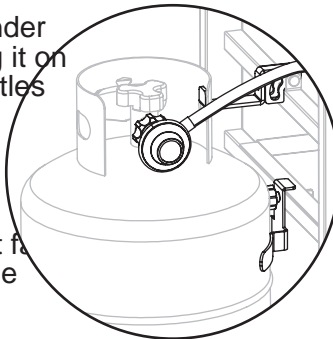
Hand-tighten the coupling nut in a clockwise direction.

(DO NOT use tools to connect.)
If connection cannot be completed, disconnect regulator and repeat this step.



STEP 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 Turn the control knobs to OFF.

STEP Connect the regulator to the LPG cylinder.

STEP 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.

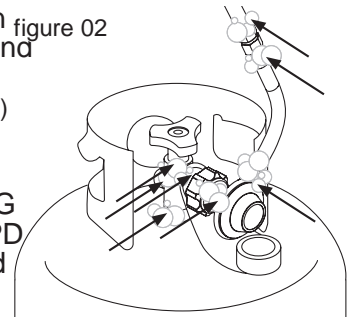
Immediately close the LPG cylinder by turning the OPD hand wheel clockwise and re-tighten connections. If leaks cannot be stopped, DO NOT TRY TO REPAIR.

STEP Brush soapy 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.



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.

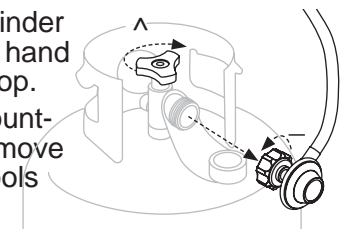
DISCONNECTING THE LPG CYLINDER

LB KG

STEP Ensure that the control knobs are turned to OFF.

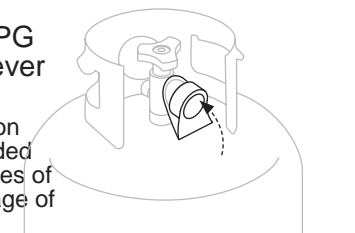
^ Ensure that the LPG cylinder is OFF by turning the OPD hand wheel clockwise to a full stop.

_ Turn the coupling nut counterclockwise by hand to remove the regulator. (DO NOT use tools to disconnect.)



STEP 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

. CHECK VALVES

STEP Turn knob to OFF position.

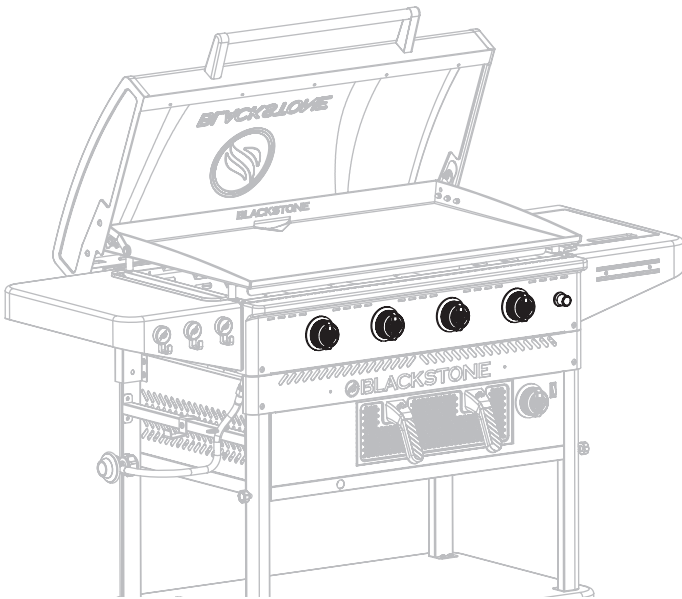
STEP Push in knob and release. Knob should spring back. If knob does not spring back, replace valve assembly before using appliance.

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

WARNING

If burner does not ignite with open LPG cylinder 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.



. CHECK BURNER FLAME

Always check burner flame before use.

STEP Light burners and rotate knobs from HIGH to LOW.

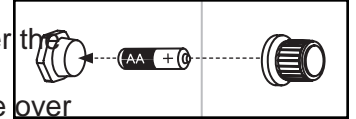
STEP Look below the cooking top to view burners. When HIGH, flames should be larger than when knob is at LOW.

. BATTERY POWERED IGNITION

DO NOT lean over the appliance while lighting.

STEP Insert one (1) AA battery (not included) under the ignitor button.

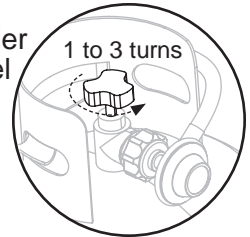
Screw the button into place over the positive terminal.



STEP

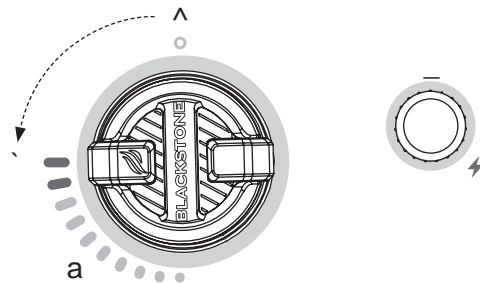
Turn the control knob to OFF.

Turn gas ON at the LPG cylinder by turning the OPD hand wheel counterclockwise 1 to 3 turns.

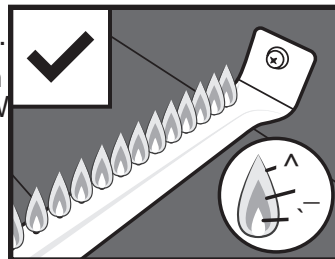


STEP

- Push and hold the ignitor button.
- Push and turn the control knob counter-clockwise to HIGH. (Release the ignitor button when the burner lights.)
- a Adjust the temperature to desired level.

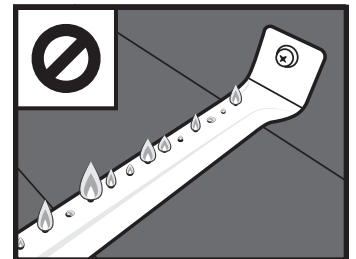


HEALTHY BURNER FLAME PATTERN



- ^ Flickers of yellow color.
- Dark blue color.
- Vibrant blue.

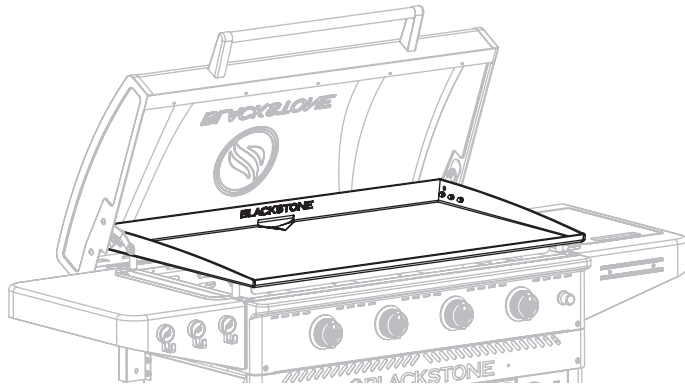
BURNER FLAMES ARE YELLOW OR IRREGULAR



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



GRIDDLE SEASONING INSTRUCTIONS



WHAT OIL IS BEST TO USE?

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



VIDEO TUTORIAL

How to Season a New Blackstone Griddle
 ▶ [youtube.com/watch?v=VspmDVnj2pl&t=35](https://www.youtube.com/watch?v=VspmDVnj2pl&t=35)

STEP Wipe any debris off the griddle top.



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



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



SEASONING TROUBLESHOOTING

THERE IS A BROWNISH RESIDUE ON THE GRIDDLE SURFACE

POSSIBLE CAUSES	SOLUTION
<ul style="list-style-type: none"> • Too much oil was used. • You turned off the heat too soon. 	<p>STEP Turn your griddle or let it heat for 10-15 minutes.</p> <p>STEP Scrape off as much of the thickened and partially cooked oil as you can.</p> <p>STEP Re-season with a very thin layer of oil.</p>

THE EDGES OF THE GRIDDLE SURFACE ARE NOT BLACK: After using your griddle for multiple cooks, the seasoning will wear 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, fine grit sandpaper or the Blackstone Pumice Stone and re-season the surface.



VIDEO TUTORIAL

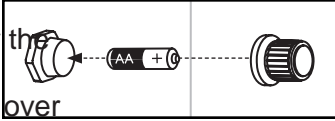
Recovering your Blackstone Griddle Top
 ▶ [youtube.com/watch?v=thPE2lgnSil](https://www.youtube.com/watch?v=thPE2lgnSil)

USING YOUR AIR FRYER

LPG AIR FRYER IGNITION

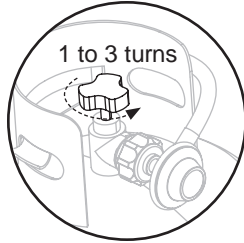
STEP Plug power cord into wall outlet.

STEP Insert one (1) AA battery (not included) under the ignitor button.



Screw the button into place over the positive terminal.

STEP Turn the fryer control knob to OFF.

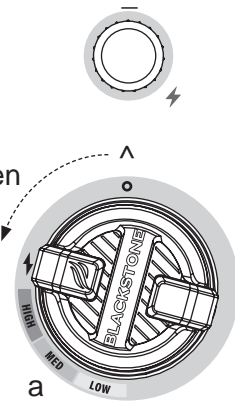


STEP Turn gas ON at the LPG cylinder by turning the OPD hand wheel counterclockwise 1 to 3 turns.

STEP Push and hold the ignitor button.

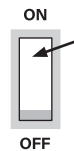
Push and turn the fryer control knob counter-clockwise to MAX. (Release the ignitor button when the burner lights.)

Adjust the temperature to desired level.



To verify that the air fryer burner has lit, look into the burner chamber from the side of the unit.

STEP Push the rocker switch to power ON, the blower fan will start immediately.

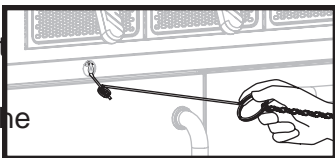


MATCH LIGHTING INSTRUCTIONS

If you can not ignite the air fryer with the control knob:

STEP Turn control knob to OFF position.

STEP Pinch a match into the match lighter stick. Light the match.



STEP Place the flame into the burner hole.

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

AIR FRYER SAFETY

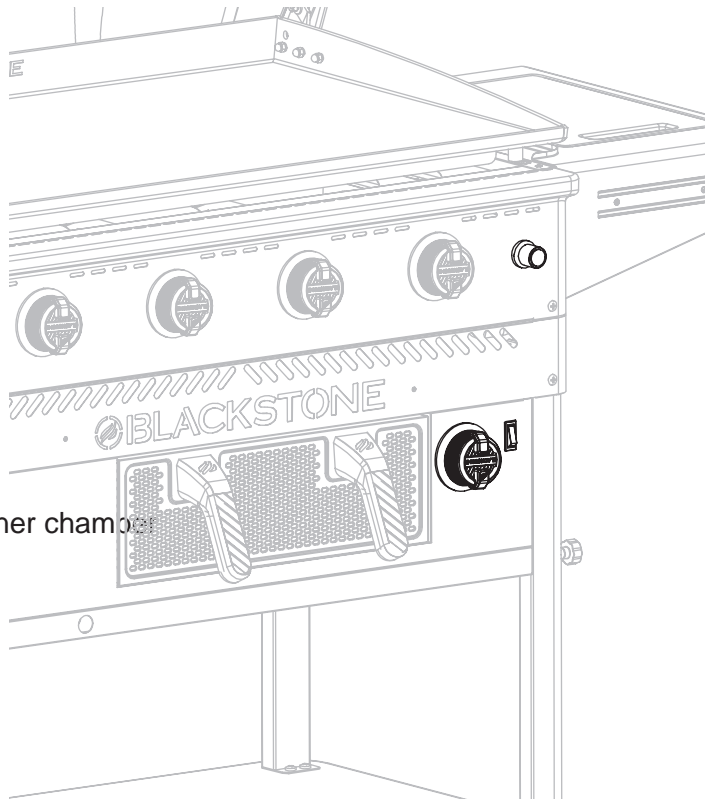
- Remove items below the air fryer before operating.
- Blow out drawers before cooking to keep passageways clean.

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 they may flash to steam and cause burns.





COOKING ON YOUR BLACKSTONE GRIDDLE TOP

CAUTION

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

NOTICE

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

Clean griddle top after each use, while still warm.

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

IF GREASE OR OTHER HOT MATERIAL DRIPS ONTO VALVE OR REGULATOR:

STEP Turn off gas supply immediately.

STEP Determine the cause and correct it.

STEP Clean and inspect valve, hose and regulator.

STEP Perform a leak test. (Please reference the Leak Test Instructions in USING YOUR BLACKSTONE.)

VIDEO TUTORIAL

How to Clean your Blackstone Griddle
[youtube.com/watch?v=-ledu9z6NPY](https://www.youtube.com/watch?v=-ledu9z6NPY)



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



STEP Wipe down griddle top with paper towel.



STEP 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, bit of coarse salt.)



STEP Wipe again with a paper towel and dry completely.



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



VIDEO RECIPES

Find recipes and cooking tips at:

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

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

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



STRAWBERRIES AND CREAM PANCAKES
Breakfast

OKLAHOMA FRIED ONION BURGER
Lunch



JALEPEÑO POPPERS
Air fryer

