

OWNER'S MANUAL

36" GRIDDLE WITH HOOD & CABINET

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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 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.
- NEVER operate this appliance within 25 ft (7.5 m) of any flammable liquid.

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.

- 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.

CUSTOMER SUPPORT

CONTACT US

Visit us online at BlackstoneProducts.com/support for assistance concerning appliance use, replacement parts, or your warranty.

CUSTOMER SUPPORT HOURS:

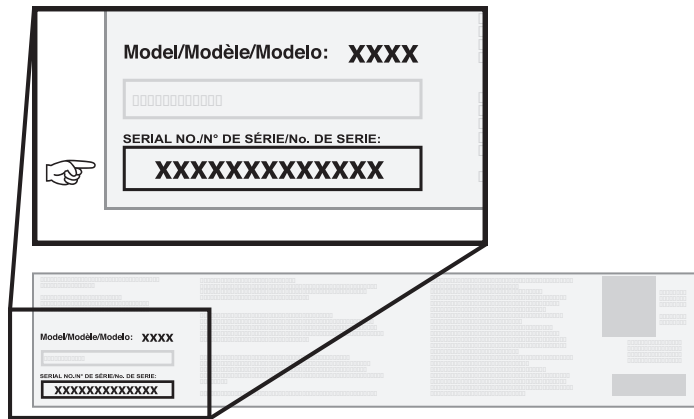
 Monday - Friday
7:00 am - 5:00 pm (Mountain Time Zone)

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.

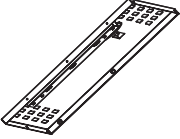
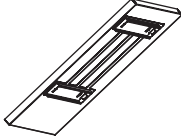
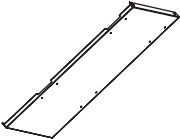
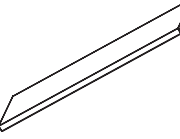
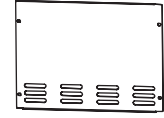
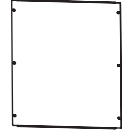

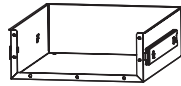

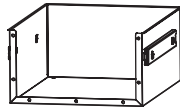
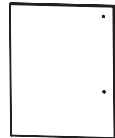
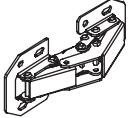


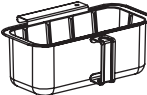

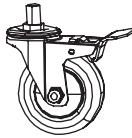
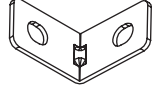


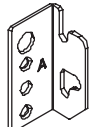

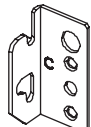

This product is for RESIDENTIAL USE ONLY, and is not for commercial, contract or other non-residential purposes. North Atlantic Imports, LLC disclaims all other representations and warranties of any kind, express or implied.

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

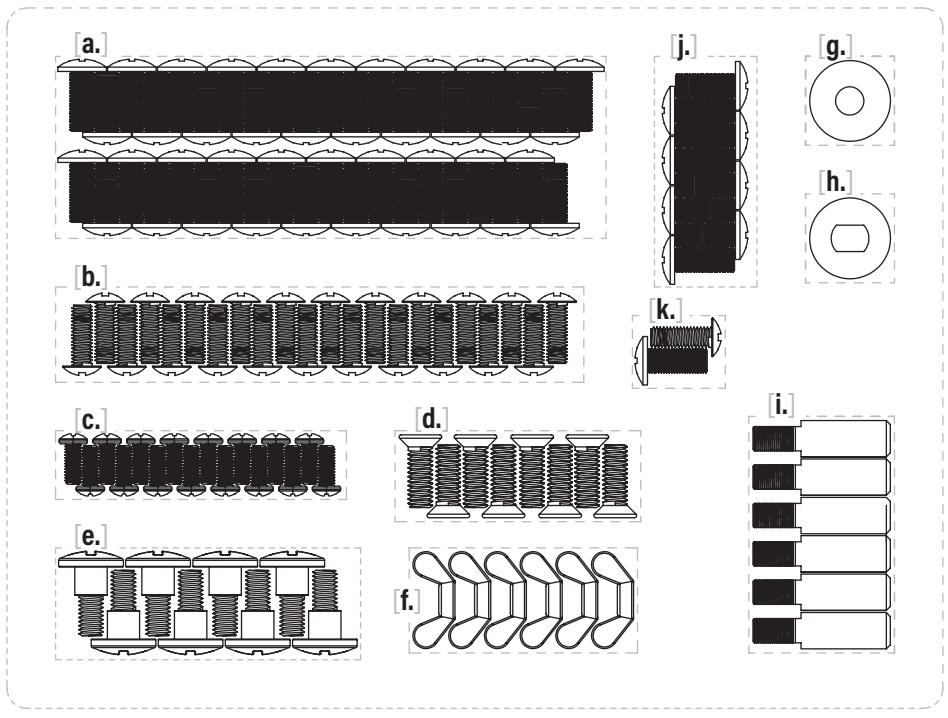
North Atlantic Imports, LLC reserves the right to change or modify this warranty at any time.



<p>6 Left cart panel (1 piece)</p> 	<p>7 Center cart panel (1 piece)</p> 	<p>8 Right cart panel (1 piece)</p> 	<p>9 Upper cart panel (1 piece)</p> 	<p>10 Left rear cart panel (1 piece)</p> 	<p>11 Right rear cart panel (1 piece)</p> 
<p>12 Upper drawer front panel (1 piece)</p> 	<p>13 Upper drawer (1 piece)</p> 	<p>14 Lower drawer front panel (1 piece)</p> 	<p>15 Lower drawer (1 piece)</p> 	<p>16 Cart door (1 piece)</p> 	<p>17 Door hinges (2 pieces)</p> 
<p>18 Hood handle (1 piece)</p> 	<p>19 Door handles (3 pieces)</p> 	<p>20 Grease cup (1 piece)</p> 	<p>21 Control knobs (4 pieces)</p> 	<p>22 Caster wheels (4 pieces)</p> 	<p>23 L-brackets (2 pieces)</p> 
<p>24 Left side shelf (1 piece)</p> 	<p>25 Right side shelf (1 piece)</p> 	<p>26 Side shelf bracket (A) (1 piece)</p> 	<p>27 Side shelf bracket (B) (1 piece)</p> 	<p>28 Side shelf bracket (C) (1 piece)</p> 	<p>29 Side shelf bracket (D) (1 piece)</p> 

30 Hardware pack (1 piece)

- a. M6x12 bolts (41 pieces)
- b. M5x15 bolts (22 pieces)
- c. M4x10 bolts (16 pieces)
- d. M6x15 countersunk screws (8 pieces)
- e. M6 step bolts (8 pieces)
- f. M6 wing nuts (6 pieces)
- g. Washers (6 pieces)
- h. Slotted washers (6 pieces)
- i. Side shelf pegs (6 pieces)
- j. M6x15 bolts (8 pieces)
- k. Spares



ASSEMBLY INSTRUCTIONS

Find a large, clean area to assemble your appliance.

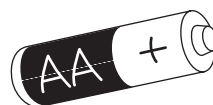
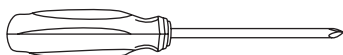
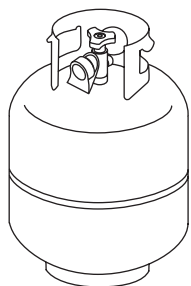
Remove all packing material before assembling.

⚠ 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

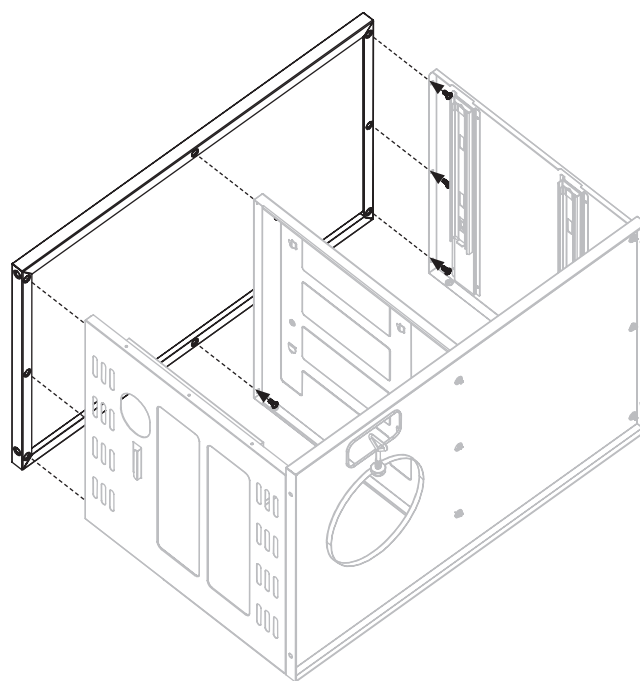
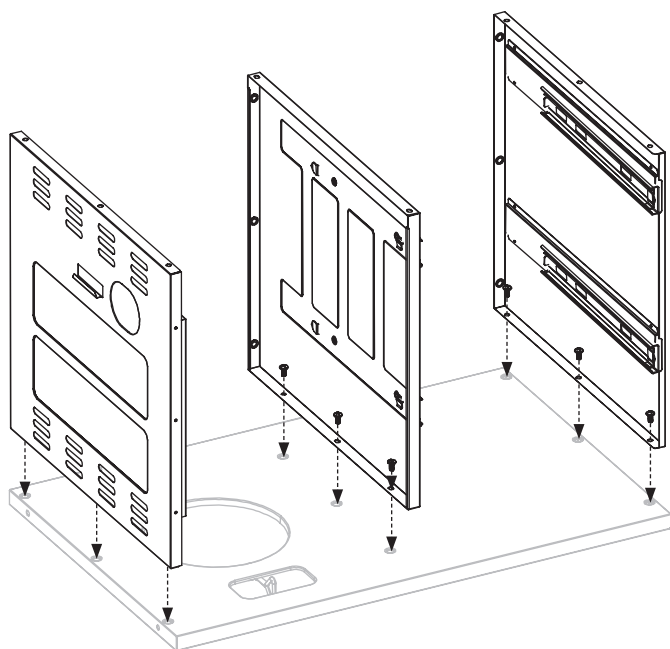
NOT INCLUDED:

AA battery

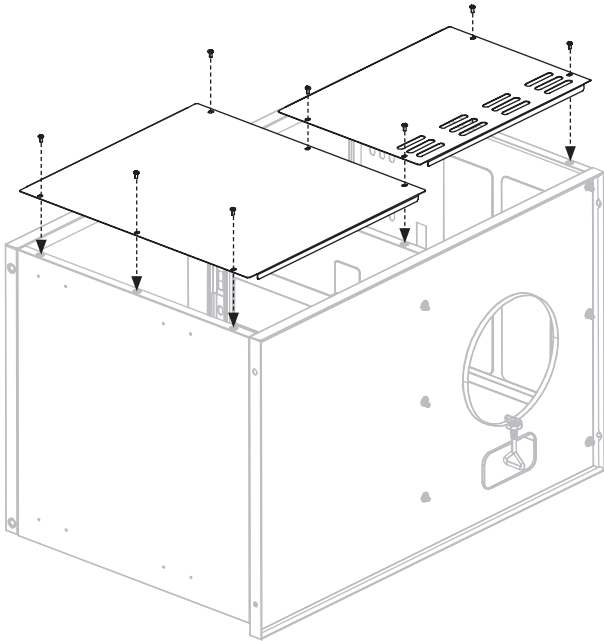
STEP 01 Use nine (9) M6x12 bolts [a.] to attach the left panel, the center panel, and the right panel to the cart base.

(Ensure that the drawer rails are facing each other.)

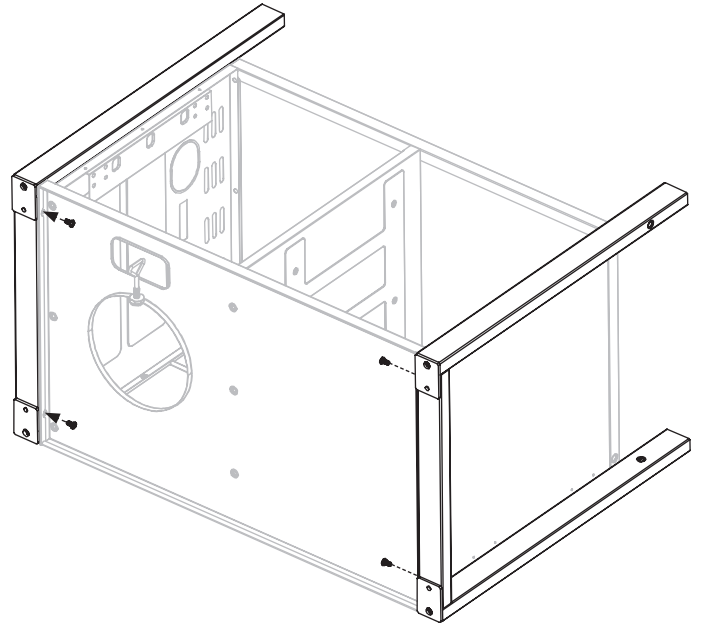
STEP 02 Set the cart on its back. Use eight (8) M6x12 bolts [a.] to attach the upper cart panel to the left, center, and right panel. (Wait until all bolts are in place to tighten.)



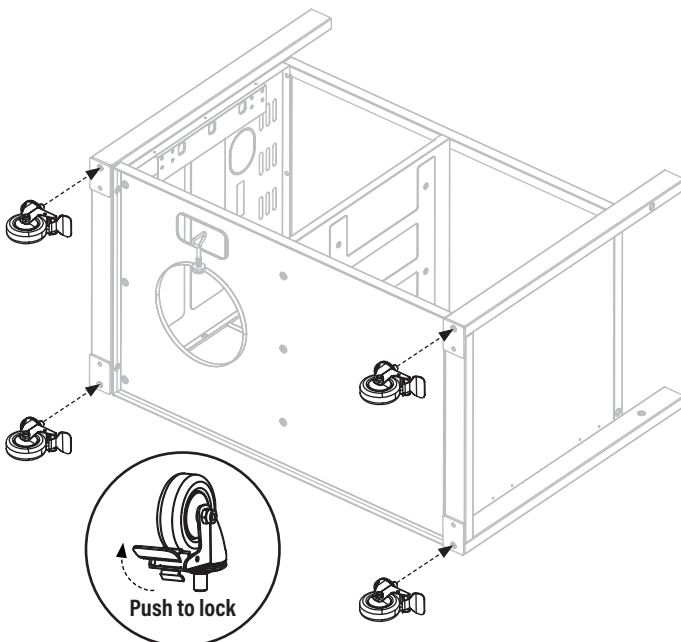
STEP 03 Set the cart on its front. Use eight (8) M5x15 bolts [b.] to attach the left rear cart panel, and the right rear cart panel to the back of the cart.



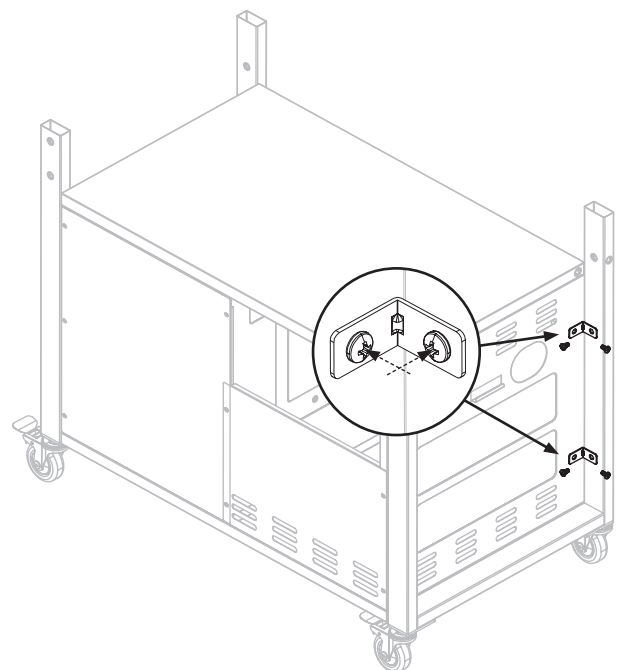
STEP 04 Set the cart on its back. Use four (4) M6x15 bolts [j.] to attach the left and right leg assemblies to either side of the cart base.



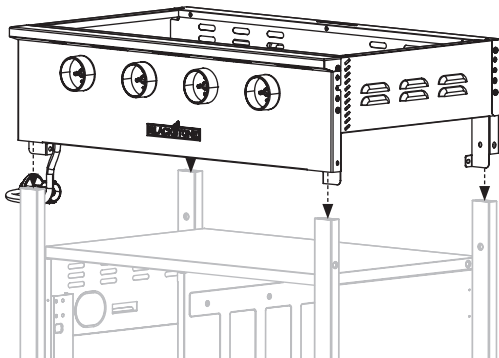
STEP 05 Screw the four (4) lockable caster wheels to the bottoms of the leg assemblies.
(Ensure that the caster wheels are locked before attaching them.)



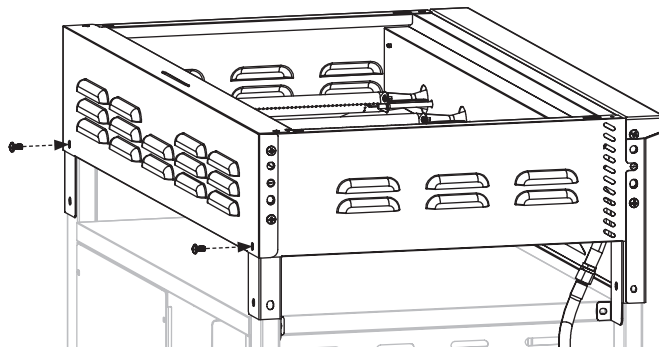
STEP 06 With the help of another person, set the cart on its feet. Use four (4) M6x12 bolts [a.] to attach two (2) L-brackets to the left front leg and left panel.



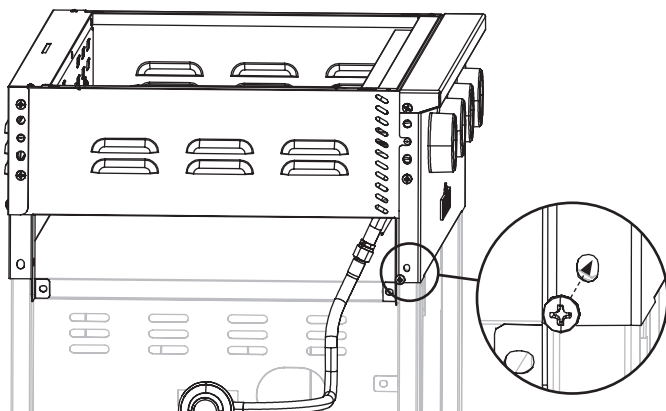
STEP 07 With the help of another person, align the cart legs with the body and slide them into place.



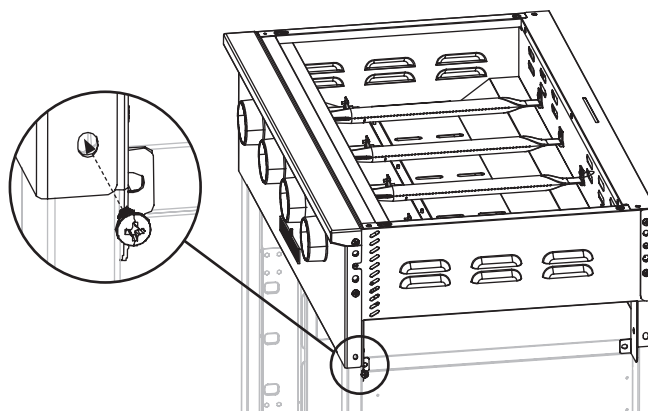
STEP 08 Use two (2) M6x15 bolts [j.] to attach the rear panel of griddle body to the rear left and right legs.



STEP 09 Use one (1) M6x15 bolt [j.] to attach the control panel to the left front leg.

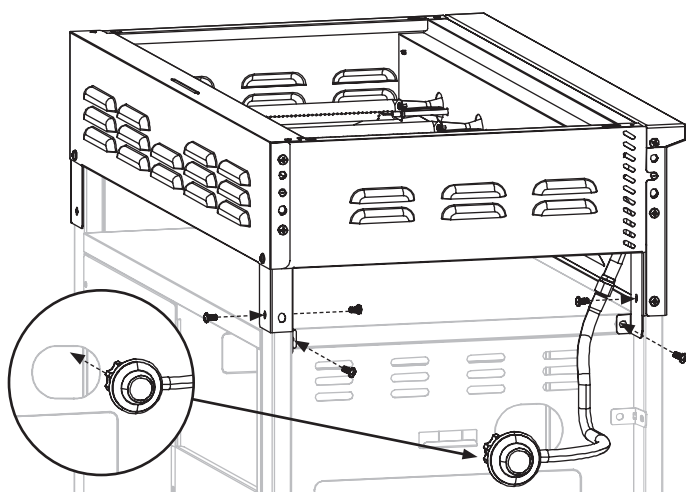


STEP 10 Use one (1) M6x15 bolt [j.] to attach the control panel to the right front leg.

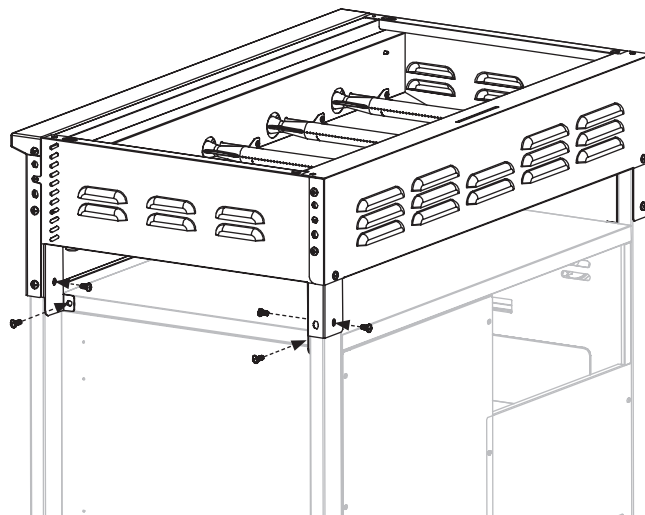


STEP 11 Use five (5) M6x12 bolts [a.] to secure the left legs to the left side of the griddle body.

Run the regulator through the hole in the left side panel.

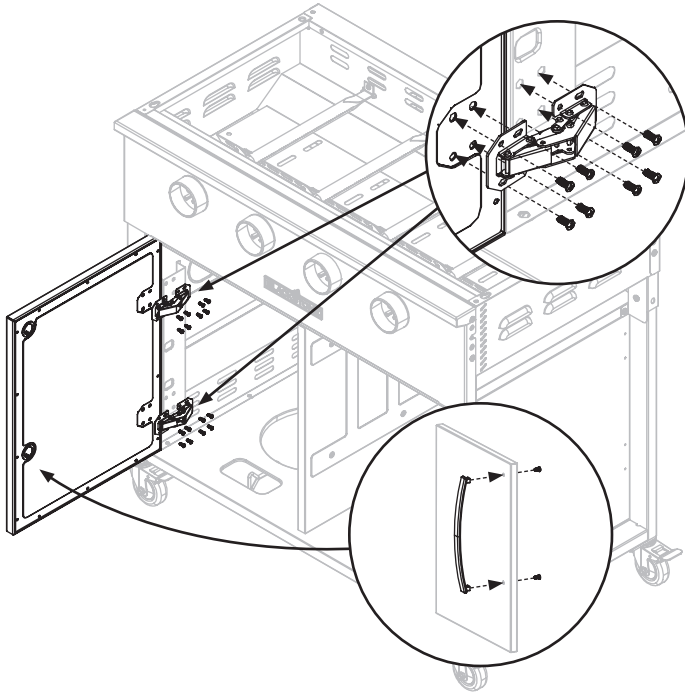


STEP 12 Use five (5) M6x12 bolts [a.] to secure the right legs to the right side of the griddle body.



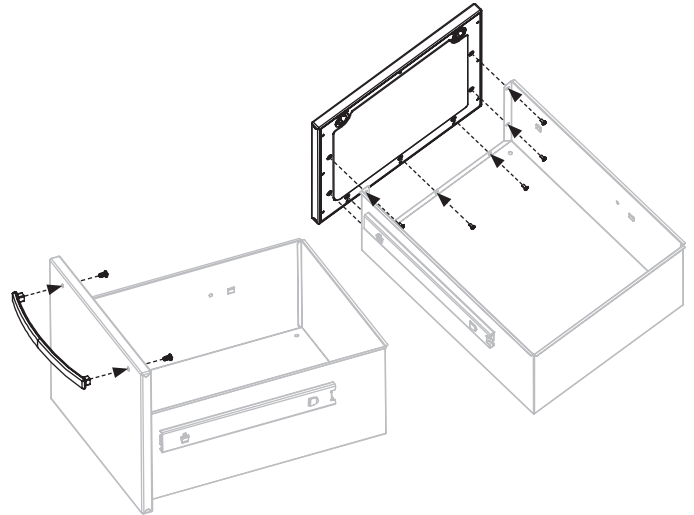
STEP 13 Use two (2) M6x12 bolts [a.] to attach one (1) door handle to the cart door.

Use sixteen (16) M4x10 bolts [c.] to attach the two (2) door hinges to the door and the left cart panel. (The smaller side aligns with the recessed door area.) (DO NOT tighten until all bolts are in place.)



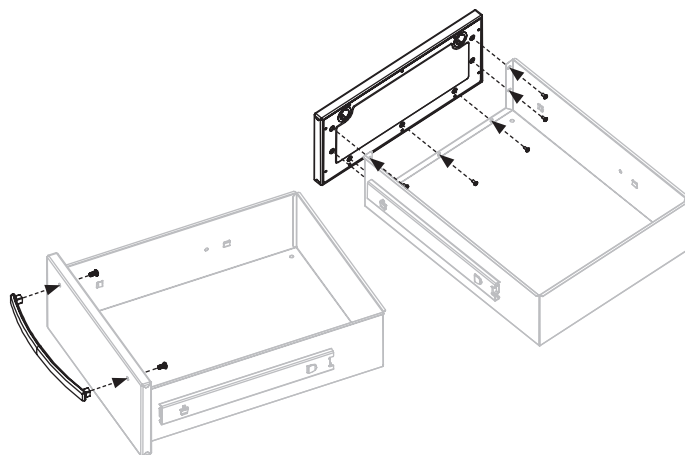
STEP 14 Use seven (7) M5x15 bolts [b.] to attach the lower drawer front panel to the front of the lower drawer.

Use two (2) M6x12 bolts [a.] to attach one (1) door handle to the lower drawer front panel.

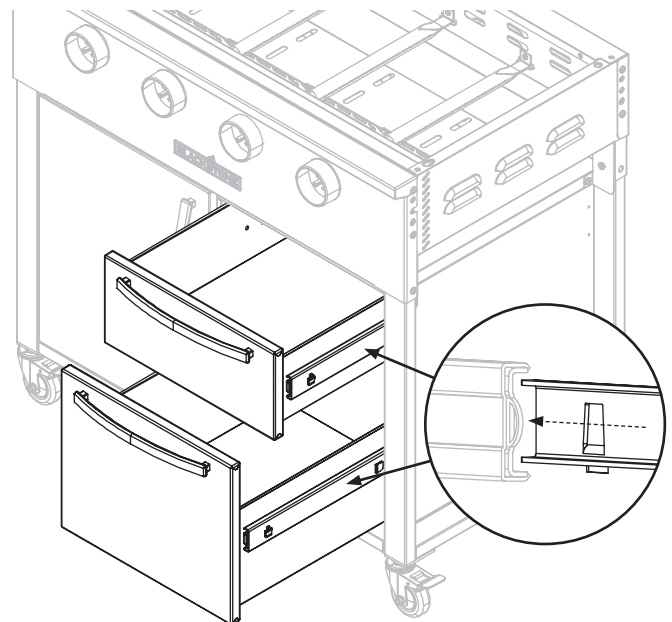


STEP 15 Use seven (7) M5x15 bolts [b.] to attach the upper drawer front panel to the front of the upper drawer.

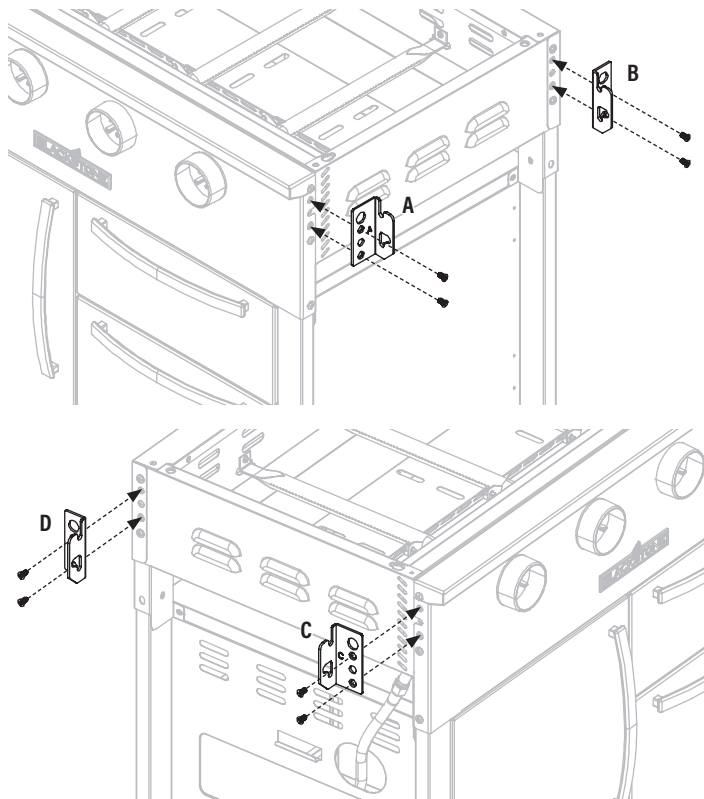
Use two (2) M6x12 bolts [a.] to attach one (1) door handle to the upper drawer front panel.



STEP 16 Pull out the four (4) drawer sliding tracks from the left and right drawer panels. Insert the upper and lower drawer sliding tracks into the cart tracks.

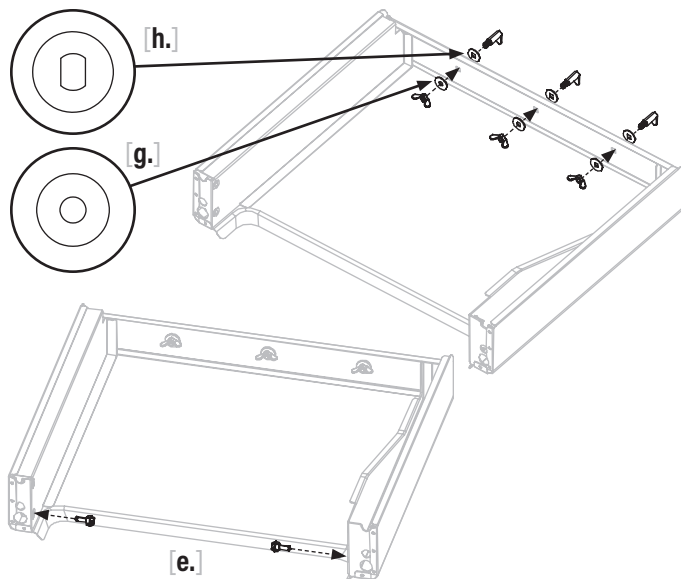


STEP 17 Use eight (8) M6x15 countersunk screws [d.] to attach side shelf brackets (A) and (B) to the right side of the griddle body, and side shelf brackets (C) and (D) to the left side of the griddle body.



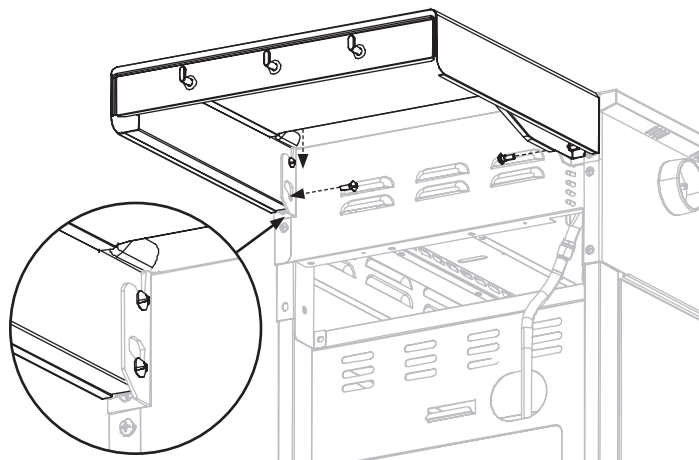
STEP 18 Use three (3) wing nuts [f.] to attach three (3) washers [g.], three slotted washers [h.], and three (3) side shelf pegs [i.] to the left side shelf. Repeat with the right side shelf.

Screw two (2) M6 step bolts [e.] into the top holes of the left side shelf. Repeat with the right side shelf.

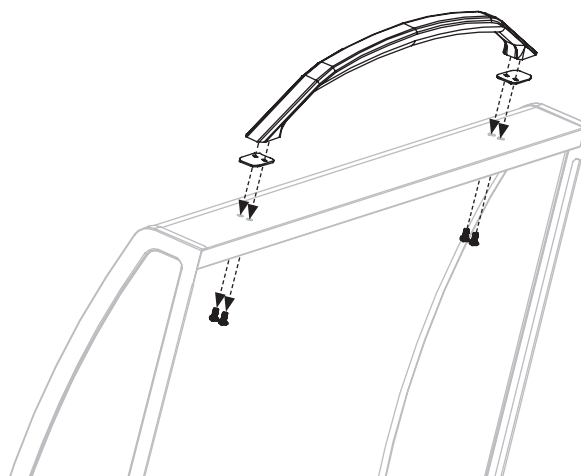


STEP 19 Hook the left side shelf's upper step bolts on side shelf brackets (C) and (D). Use two (2) M6 step bolts [e.] to secure the side shelf to the side shelf brackets.

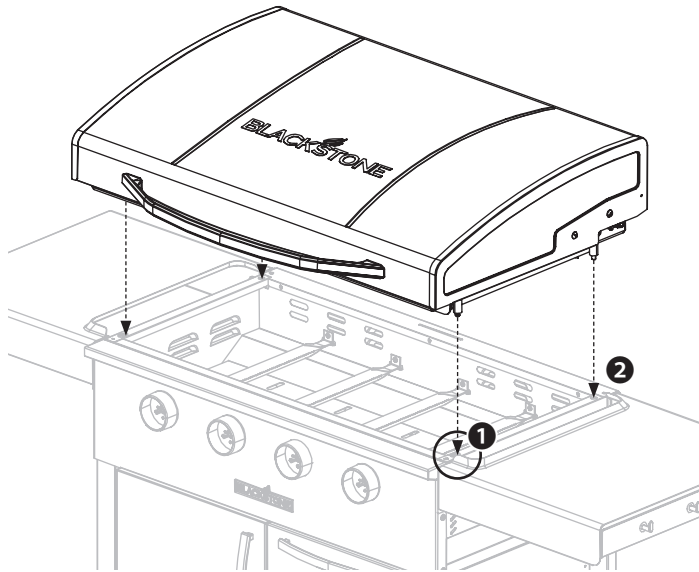
Repeat with the right side shelf on side shelf brackets (A) and (B).



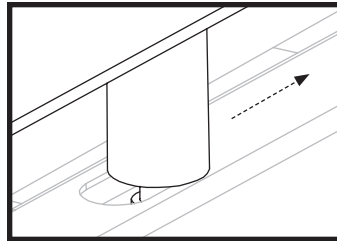
STEP 20 Use four (4) M6x12 bolts [a.] to attach the two (2) mica sheets and the hood handle to the front of the hood.



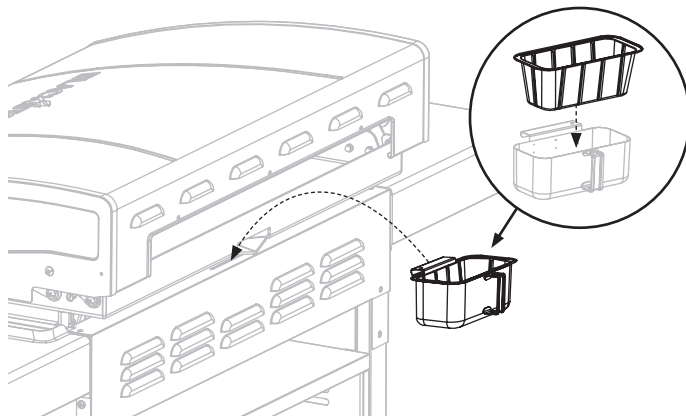
STEP 21 With the help of another person, place the griddle top and hood on the main body by aligning the 4 pins to the holes of the body.



- ① Place the two front pins into the front locking holes and push the griddle top back.
- ② Then, set the two rear pins into the rear holes.



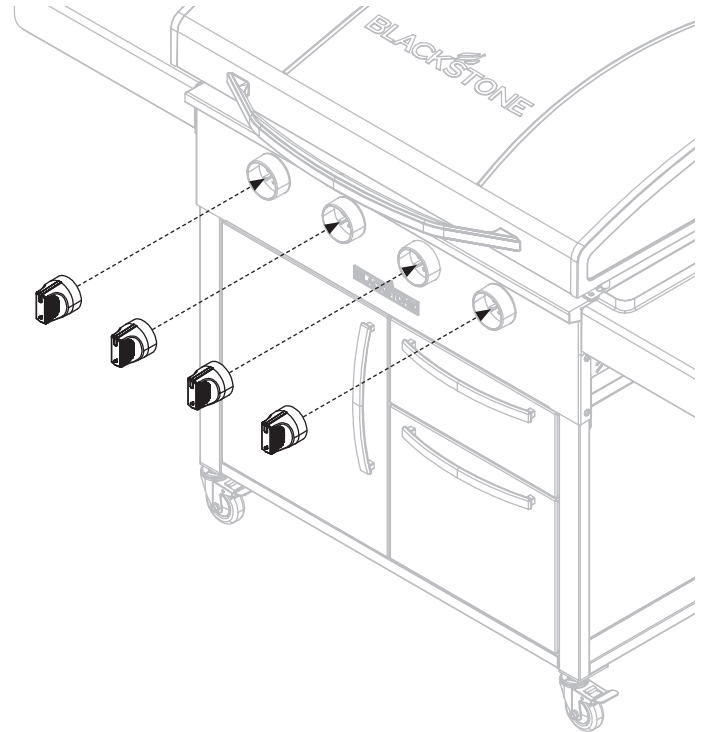
STEP 23 Hang the grease cup with grease cup liner in the slot at the back of the griddle body.



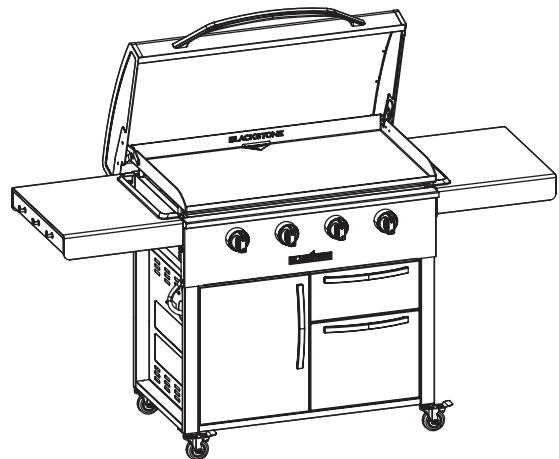
NOTICE

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

STEP 22 Install the four (4) control knobs by pushing them into place in the OFF position.



STEP 24 Proceed to **USING YOUR BLACKSTONE.**



CAUTION

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

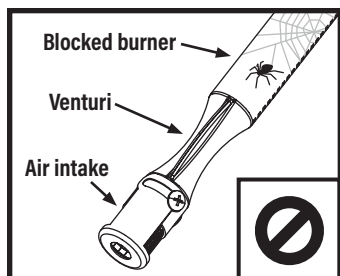
USING YOUR BLACKSTONE

BEFORE COOKING

CHECK BURNERS

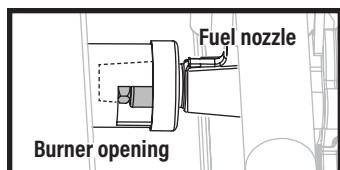
Prior to connection and use, ensure that there is no debris caught in, or damage to, the head of the gas cylinder, regulator, hose, burner and burner ports.

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.

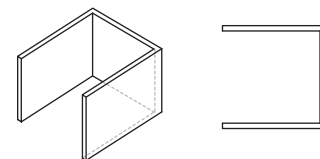
- DO NOT use this appliance inside buildings, garages, or any other enclosed area.
- DO NOT install this appliance in or on a boat.
- DO NOT install this appliance in or on a recreational vehicle.

SHELTERED OUTDOOR AREAS:

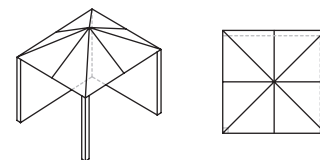
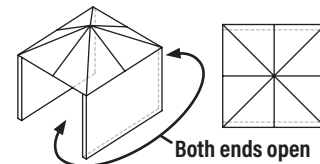
All openings must be permanently open; sliding doors, garage doors, windows or screened openings are not considered as permanent openings.

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

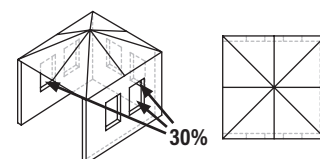
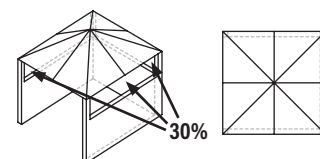
- a. With walls on three sides, but with no overhead cover.



- 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.

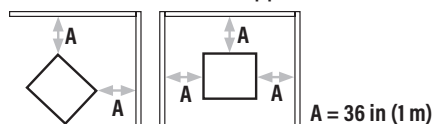


- c. Within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open.



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.

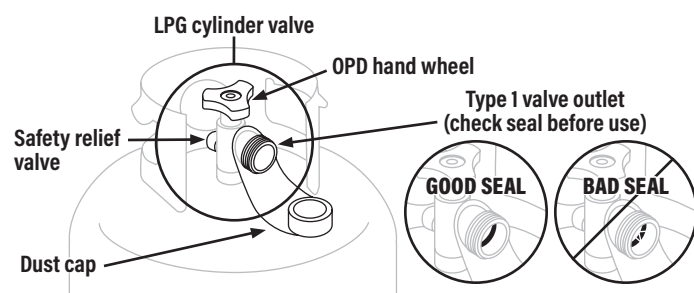
LPG CYLINDER REQUIREMENTS

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.

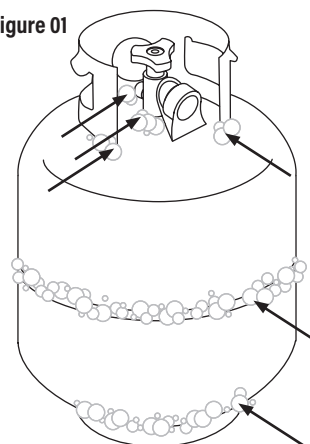
(Indicated by arrows in figure 01.)

- 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.

figure 01



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.

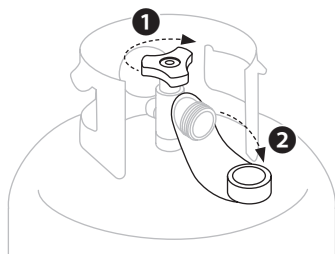
CONNECT THE LPG CYLINDER

ONLY USE A 20 LB (9 KG) CYLINDER

STEP 01 Turn the control knobs to OFF.

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

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



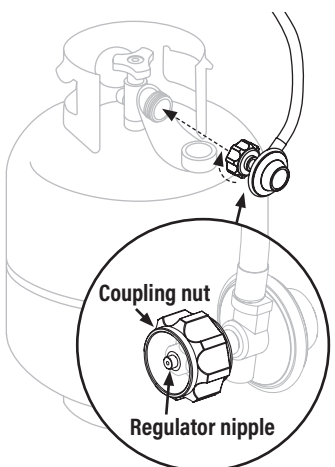
STEP 02 Hold the regulator in a straight line with the Type 1 valve outlet so as not to cross thread the connection.

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

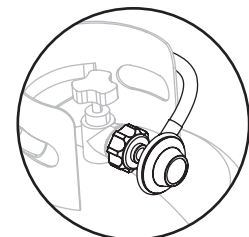
Hand-tighten the coupling nut in a clockwise direction.

(DO NOT use tools to connect.)

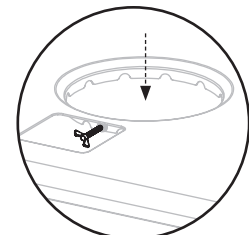
If connection cannot be completed, disconnect regulator and repeat this step.



STEP 03 Set the LPG cylinder on the cart base. Tighten the cart base wing screw to secure it to the appliance.



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.

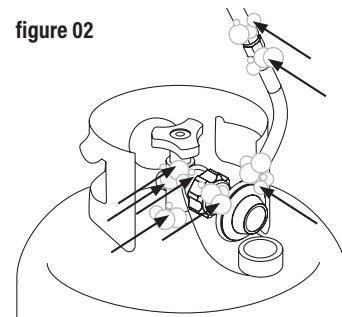
- If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection.
- Immediately close the LPG cylinder by turning the OPD hand wheel clockwise and re-tighten connections. If leaks cannot be stopped DO NOT TRY TO REPAIR.

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.

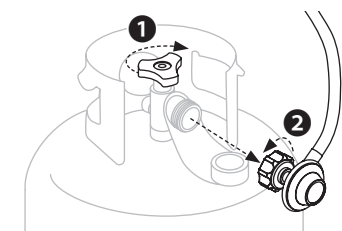
Regulator must be replaced with a Blackstone approved model by a professionally licensed, authorized dealer.

DISCONNECTING THE LPG CYLINDER

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

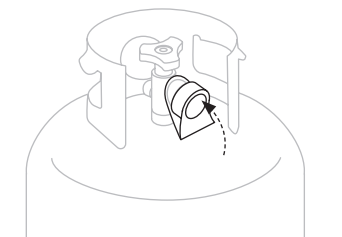
❶ Ensure that the LPG cylinder is OFF by turning the OPD hand wheel clockwise to a full stop.

❷ 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

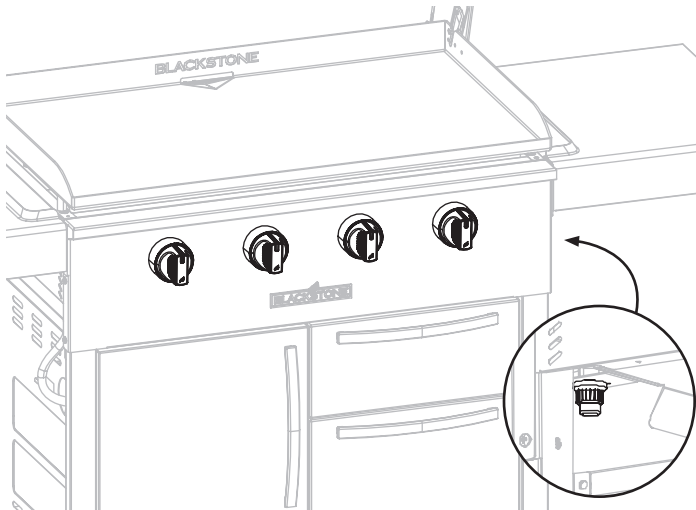
STEP 01 Turn knob to OFF position.

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.

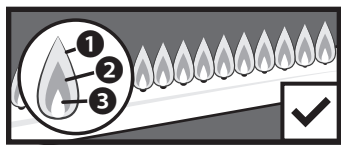


3. ALWAYS CHECK BURNER FLAME BEFORE USE.

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

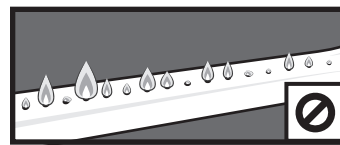
STEP 02 Look below the cooking surface to view burners. When knob is at HIGH, flames should be larger than when knob is at LOW.

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

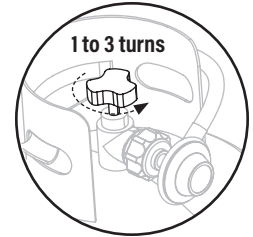
⚠ Before starting ensure all knobs are turned to OFF. 1

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.

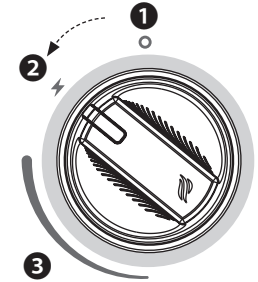


STEP 03

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:

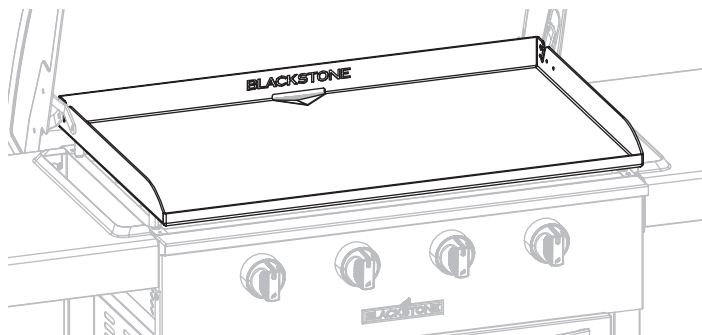
STEP 01 Turn the burner control knob OFF.

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.

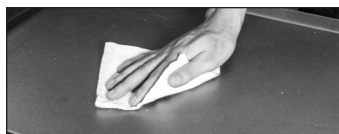
SEASONING YOUR GRIDDLE



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)

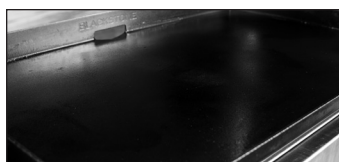


STEP 03 Use tongs to hold a paper towel or cotton cloth and spread 2-3 tablespoons of your seasoning oil across the entire griddle top.

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)

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.

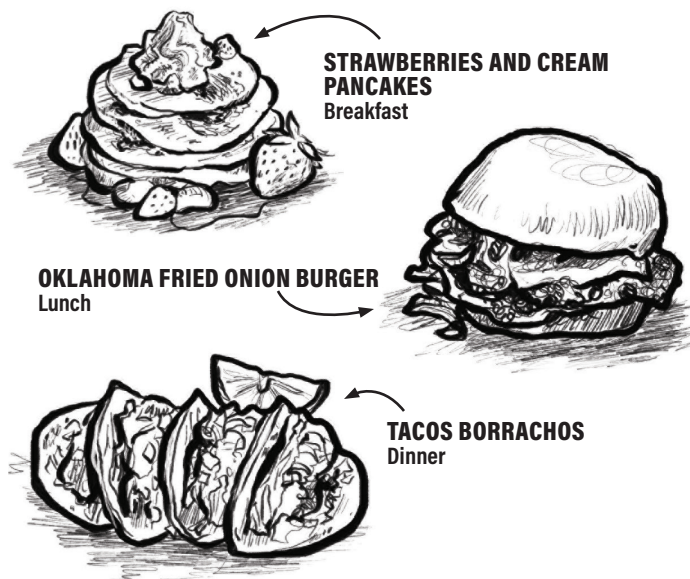
VIDEO RECIPES

Find recipes and cooking tips at:

🌐 BlackstoneProducts.com/recipes

📺 youtube.com/BlackstoneGriddles

📱 [@blackstoneproducts](https://www.instagram.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

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.

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

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:

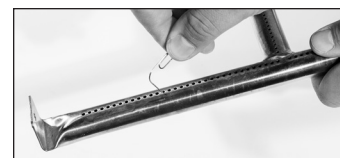
- Run a bottle brush (not a wire brush) or a stiff wire bent into a small hook through each burner tube several times.
- Use compressed air to blow through the burner tube and out the burner ports (Wear eye protection).



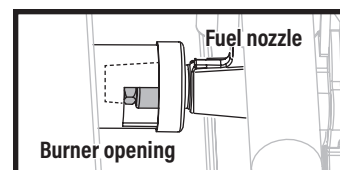
STEP 04 Brush entire outer surface of burner to remove grime.



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.

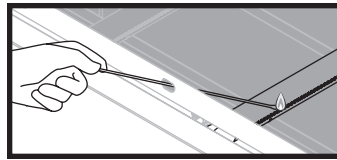
If this does not work, to determine the cause, please try to ignite your appliance with a match.

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.

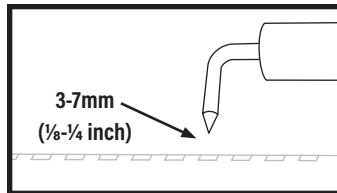


STEP 03 Place the flame next to the burner.

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

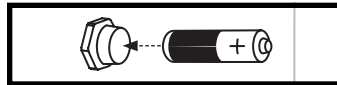
IF YOU CAN IGNITE YOUR APPLIANCE WITH A MATCH:

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.
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Dead / improperly installed battery.	Replace with new battery.
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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.

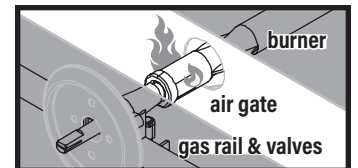
GAS FLOW TROUBLESHOOTING

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.



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