

BLACKSTONE®

OWNER'S MANUAL

36" GRIDDLE COOKING STATION

MODEL#1554





FOR OUTDOOR USE ONLY



WARNING



Please read manual carefully before assembly
Retain this manual for future reference

<p> DANGER</p> <p>If you smell gas:</p> <ol style="list-style-type: none"> 1. Shut off gas to the appliance. 2. Extinguish any open flame. 3. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department. 	<p> WARNING</p> <ol style="list-style-type: none"> 1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance. 2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
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WARNING:

Before proceeding, make certain that you understand the IMPORTANT INFORMATION section of this manual.

Hazardous fire or explosion may result if instructions are ignored.



It is the consumer's responsibility to see that the griddle is properly assembled, installed, and maintained. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn off gas supply at tank.
2. Extinguish all open flames; do not operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as detailed in this manual.



PRECAUTIONS:

1. Leak test all connections after each tank refill.
2. Never check for leaks with a match or open flame.
3. Do not store gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
5. Do not store a spare LP-gas cylinder under or near this appliance.
6. Never fill the cylinder beyond 80 percent full.
7. If the information in the above two statements is not followed exactly, a fire causing death or serious injury may occur.
8. Do not operate grill any closer than 36 inches from any combustible construction, including walls and ceilings.
9. Do not use this appliance under overhead combustible surfaces.
10. The regulator used in this unit is ZHENDAR T3. If this regulator fails, it must be replaced with the exact model and must only be replaced by a professionally licensed, authorized dealer.

 **DANGER** 

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

 **WARNING** 

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP Tank not connected for use shall not be stored in the vicinity of this or any other appliance.

Call the BLACKSTONE Griddle Information Center for Help and Parts
 Missing Parts? Assembly Questions?
 Operation Problems?
 Before returning griddle to store, call (435) 252-3030
 or email us at support@blackstoneproducts.com

Model Number _____

Serial Number _____

Date Purchased _____

To Installer/Assembler: Leave these instructions with consumer.
 To Consumer: Keep this manual for future reference.

 **CAUTION** 

Some parts may contain sharp edges, especially as noted in these instructions.
 Wear protective gloves if necessary.

 **CAUTION** 



For residential use only. Do not use for commercial cooking.

Installation Safety Precautions



- Use griddle, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- Griddle installation must conform with local codes, or in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- Griddle is not for use in or on recreational vehicles and/or boats.
- This griddle is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

 **DANGER** 



DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

 **WARNING** 

WARNING: Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

 **CAUTION** 

CAUTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

 **CALIFORNIA PROPOSITION 65 WARNING** 

WARNING: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. (California law requires this warning be given to customers in the State of California.) For more information: www.watts.com/prop65

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GRILL WARRANTY

12 months full warranty on griddle part

If this griddle fails due to a defect in material or workmanship within one year from the date of purchase, call (435) 252-3030 to arrange for replacement parts.

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

Five - years after service

For five years from the date of purchase, you can call (435) 252-3030 for help free of charge, with assembly or operation questions.

After the first year from the date of purchase, or if a valid proof of purchase cannot be provided, you can purchase replacement parts call (435) 252-3030. (Part purchase price with shipping and handling to be paid by customer.)

All warranty coverage excludes ignitor batteries and griddle part paint loss, discoloration or surface rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.

All warranty coverage is void if this grill is ever used for commercial or rental purposes

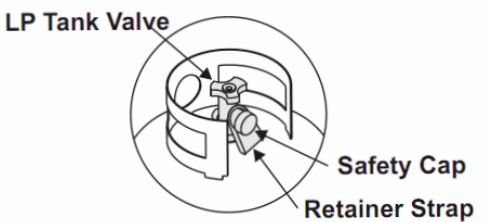
! **DANGER** !

- NEVER store a spare LP cylinder under or near the appliance or in an enclosed area.
- Never fill a cylinder beyond 80% full.
- If the information in the two points above is not followed exactly, a fire causing death or serious injury may occur.
- An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder and appliance and call your fire department.

LP Tank Removal, Transport And Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve.

Failure to use safety cap as directed may result in seri-



ous personal injury and/or property damage.

- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.
- Do not store an LP tank in an area where children play.

LP Tank

- The LP Tank used with your grill must meet the following requirements:
 - LP Tanks must be constructed and marked in accordance with specifications for LP Tanks of the U.S.

Department of Transportation (DOT) or for Canada, CAN/CSA-B339, tanks, spheres and tubes for transportation of dangerous goods. Transport Canada (TC). See LP Tank collar for marking.

- LP Tank valve must have:
 - Type 1 outlet compatible with regulator or grill.
 - Safety relief valve.
 - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only LP Tanks equipped with this type of valve.
- LP Tank must be arranged for vapor withdrawal and include collar to protect LP Tank valve. Always keep LP Tanks in upright position



during use, transit or storage.
LP Tank in upright position for vapor withdrawal

LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced.
- For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP dealer must purge new tank before filling.
- Dealer should NEVER fill LP Tank more than 80% of LP Tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP Tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP Tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.

LP Tank Exchange

- Many retailers that sell grills offer you the option of replacing your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- Leak test new and exchanged LP tanks BEFORE connecting to grill.
- 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.

LP Tank Leak Test

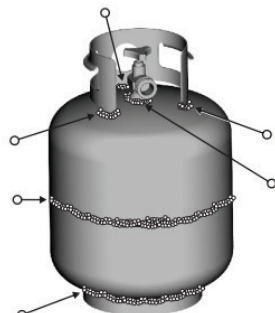
For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Griddle 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 griddle away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below. Leaks are indicated by growing bubbles.

! **WARNING** !

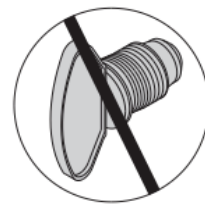
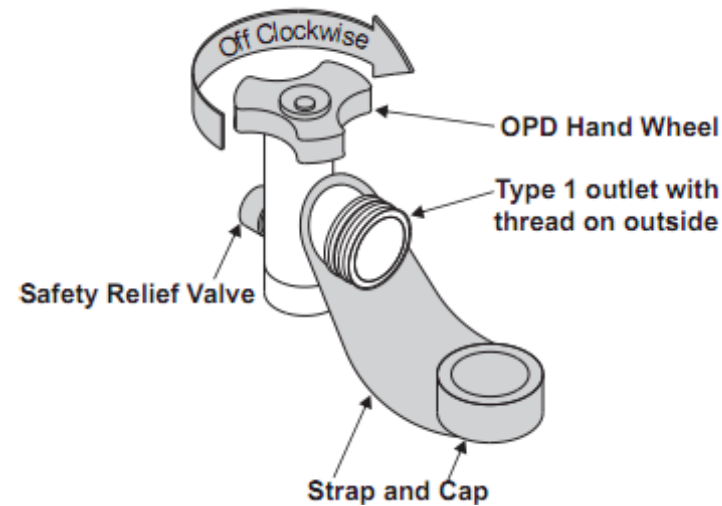
If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!

Do not use household cleaning agents. Damage to gas valve/hose/regulator components can result.



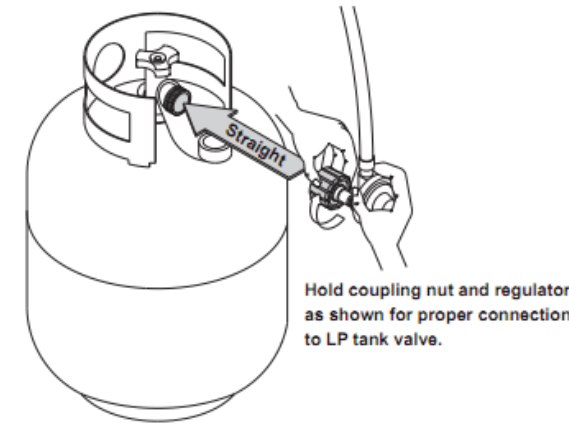
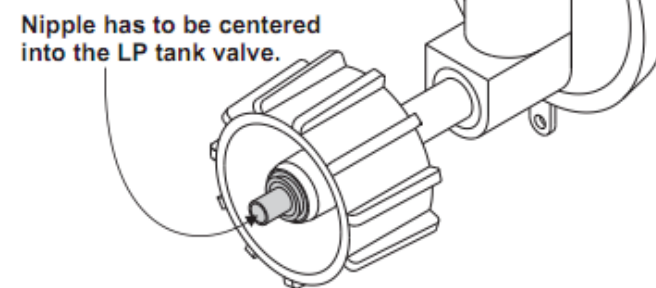
Connecting Regulator To The LP Tank

1. LP tank must be properly secured onto griddle. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP tank OFF by turning OPD hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.



Do not insert a POL transport plug (plastic part with external threads) into the Type 1 tank valve outlet. It will defeat the Safety Relief Valve feature.

5. Hold regulator and insert nipple into LP tank valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP tank valve so as not to cross thread the connection.



6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.

NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, do not use this regulator!

Call (435) 755-3400 for identical replacement parts.

! **DANGER** !

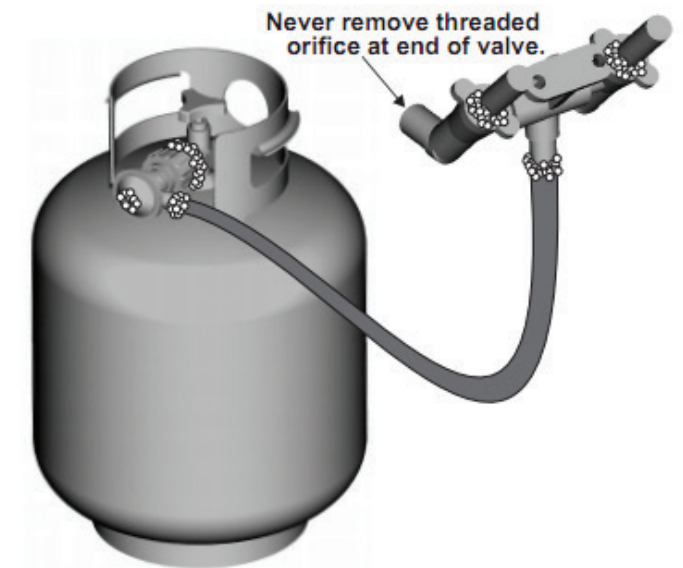
- Do not insert any tool or foreign objects into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- If a leak is detected at any time, STOP and call the fire department.
- If you cannot stop a gas leak, immediately close LP tank valve and call LP gas supplier or your fire department!

! **WARNING** !

- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
- Do not use grill until leak-tested.

Leak Testing Valves, Hose and Regulator

1. Turn all griddle control knobs to OFF.
2. Be sure regulator is tightly connected to LP tank.
3. Completely open LP tank valve by turning OPD hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding by calling for replacement parts at (435) 252-3030.
4. Brush soapy solution onto areas where bubbles are shown in picture below:



5. If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped do not try to repair. Call for replacement parts at (435) 252-3030.
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.

Safety Tips

1. Before opening LP cylinder valve, check the coupling nut for tightness.
2. When griddle is not in use, turn off all control knobs and LP cylinder valve.
3. Never move griddle while in operation or still hot.
4. Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
5. Maximum on side shelf is 10 lbs.
6. The grease tray must be inserted into griddle and emptied after each use. Do not remove grease tray until grill has completely cooled.
7. Clean griddle often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling.
8. If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
9. Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
10. The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
11. If you have a griddle problem see the "Troubleshooting Section".
12. If the regulator frosts, turn off griddle and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!

!

CAUTION

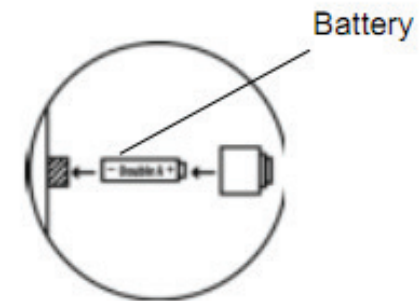
!

- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.
- Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.

Ignitor Lighting the Griddle

Do not lean over grill while lighting.

1. In order for the igniter switch to work, please make sure the battery is properly installed.

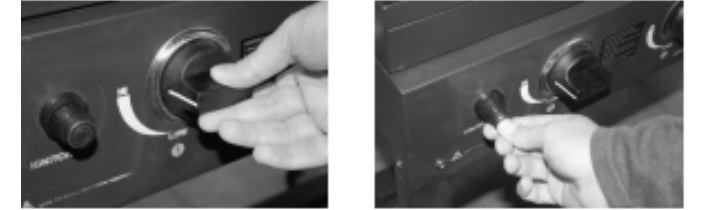


2. Turn OFF gas burner control valves.



3. Turn ON gas at LP cylinder.

4. To ignite, push and turn the IGNITION BURNER knob to MAX.
5. Push and hold ELECTRONIC IGNITION button until the IGNITION BURNER lights.



6. If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure.
7. To ignite remaining burners, turn each burner knob in sequence to the position, starting with the burner closest to the IGNITION BURNER.



8. Once each burner has ignited, turn knobs to desired setting. If ignitor does not work, follow match lighting instructions.

Lighting instructions are continued on the next page.

WARNING

Turn controls and gas source or tank OFF when not in use.

CAUTION

If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Match-Lighting

Do not lean over griddle while lighting.

1. Place match into match holder (hanging from side panel of griddle). Light match; then light burner by placing match on right or left side of griddle.
2. Push in and turn far right or far left burner knob to the HI position, depending on match light hole selected. Be sure burner lights and stays lit.
3. Light adjacent burners in sequence by pushing knobs in and turning to the HI position.

Burner Flame Check

- Light burners, rotate knobs from to low. You should see a smaller flame in low position than seen on. Perform burner flame check on side burner, also. Always check flame prior to each use. If only low flame is seen refer to “Sudden drop or low flame” in the Troubleshooting.

Turning Grill Off

- Turn all knobs to the OFF position. Turn LP cylinder OFF by turning hand-wheel clockwise to a full stop.

Ignitor Check

- Turn gas off at LP cylinder. Press and hold electronic ignitor button. “Click” should be heard and spark seen each time between each collector box or burner and electrode. See “Troubleshooting” if no click or spark.

Valve Check

- Important: Make sure gas is off at LP cylinder before checking valves. Knobs lock in OFF position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using griddle. Turn knobs to low position then turn back to OFF position. Valves should turn smoothly.

Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using griddle. Use only identical replacement part valve/hose/regulator as specified in the Parts List of this Use and Care Guide.

General Griddle Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a griddle cleaner with scrub brush on insides of griddle lid and bottom. Rinse and allow to completely air dry. Do not apply a caustic griddle/oven cleaner to painted surfaces.
- Plastic parts: Wash with warm soapy water and wipe dry. Do not use Citrisol, abrasive cleaners, degreasers or a concentrated griddle cleaner on plastic parts. Damage to and failure of parts can result.
- Painted surfaces: Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- Stainless steel surfaces: To maintain your griddle’s high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use.
- Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- Cooking surfaces: If a bristle brush is used to clean any of the griddle cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling.

Storing Your Griddle

- Clean cooking grates.
- Store in dry location.
- When an LP cylinder is connected to griddle, store outdoors in a well-ventilated space and out of reach of children.
- Cover griddle if stored outdoors. Choose from a variety of griddle covers offered by manufacturers.
- Store grill indoors ONLY if LP cylinder is turned off and disconnected, removed from griddle and stored outdoors.
- When removing griddle from storage, follow “Cleaning the Burner Assembly” instructions before starting griddle.

Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting griddle.

1. Turn gas OFF at control knobs and LP cylinder.
2. Remove cooking grates and flame tamers.
3. Remove carryover tubes and burners.
4. Detach electrode from burner.
NOTE: Removal/Detachment method will depend on the burner configuration.
5. Carefully lift each burner up and away from valve openings. We suggest three ways to clean the burner tubes. Use the one easiest for you. (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times. (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times. (C) Wear eye protection: Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.
6. Wire brush entire outer surface of burner to remove food residue and dirt.
7. Clean any blocked ports with a stiff wire such as an open paper clip.
8. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
VERY IMPORTANT: Burner tubes must reengage valve openings.
9. Attach electrode to burner.
10. Carefully replace burners.
11. Attach burners to brackets on firebox.

12. Reposition carryover tubes and attach to burners. Replace flame tamers and cooking grates.

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

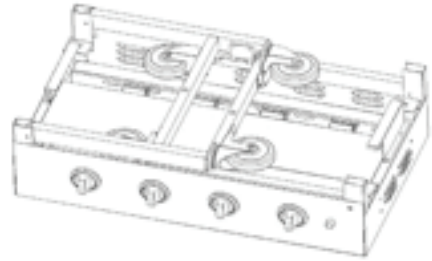
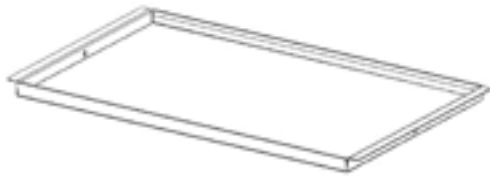
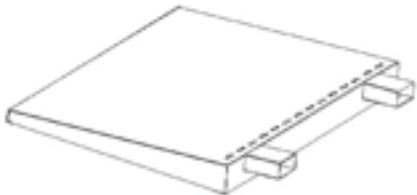
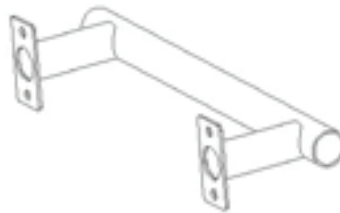





Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly. For more information Visit the Canadian partnership for Consumer Food Safety Education-www.befood safe.ca.

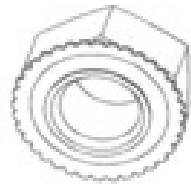
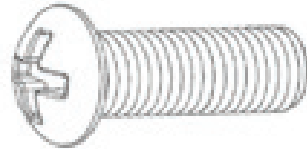
How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a griddle often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of being done.
- Whole poultry should reach 165° F/74°C. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F/71°C , and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F/63°C . All cuts of pork should reach 160° F/71°C.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F/64°C , or until steaming hot dogs, grill to 165° F/74°C, or until steaming hot.

ILLUSTRATED PARTS LIST

<p>1.Body 1 pc (with Knob valve)</p> 	<p>2.Bottom tray 1 pc</p> 
<p>3.Side shelf 2 pcs</p> 	<p>4. Side Handle1PC</p> 
<p>5.Griddle top 1 pc</p> 	<p>6. Upper Hanger1PC</p> 
<p>7. KNOB - small 4 pcs</p> 	<p>8. KNOB - big 2 pcs</p> 
<p>9. Lower Fastener 1PC</p> 	

ILLUSTRATED HARDWARE LIST

<p>1. M6 NUT4pcs</p> 
<p>2. M6x12 Screw4pcs</p> 

WARNING: The manufacturer has made every effort to eliminate any sharp edges. However, you should handle all components with care to avoid accidental injury. Tools required: The only tool needed is a Phillips Screwdriver needed for minimal assembly on the cover and main body handles.

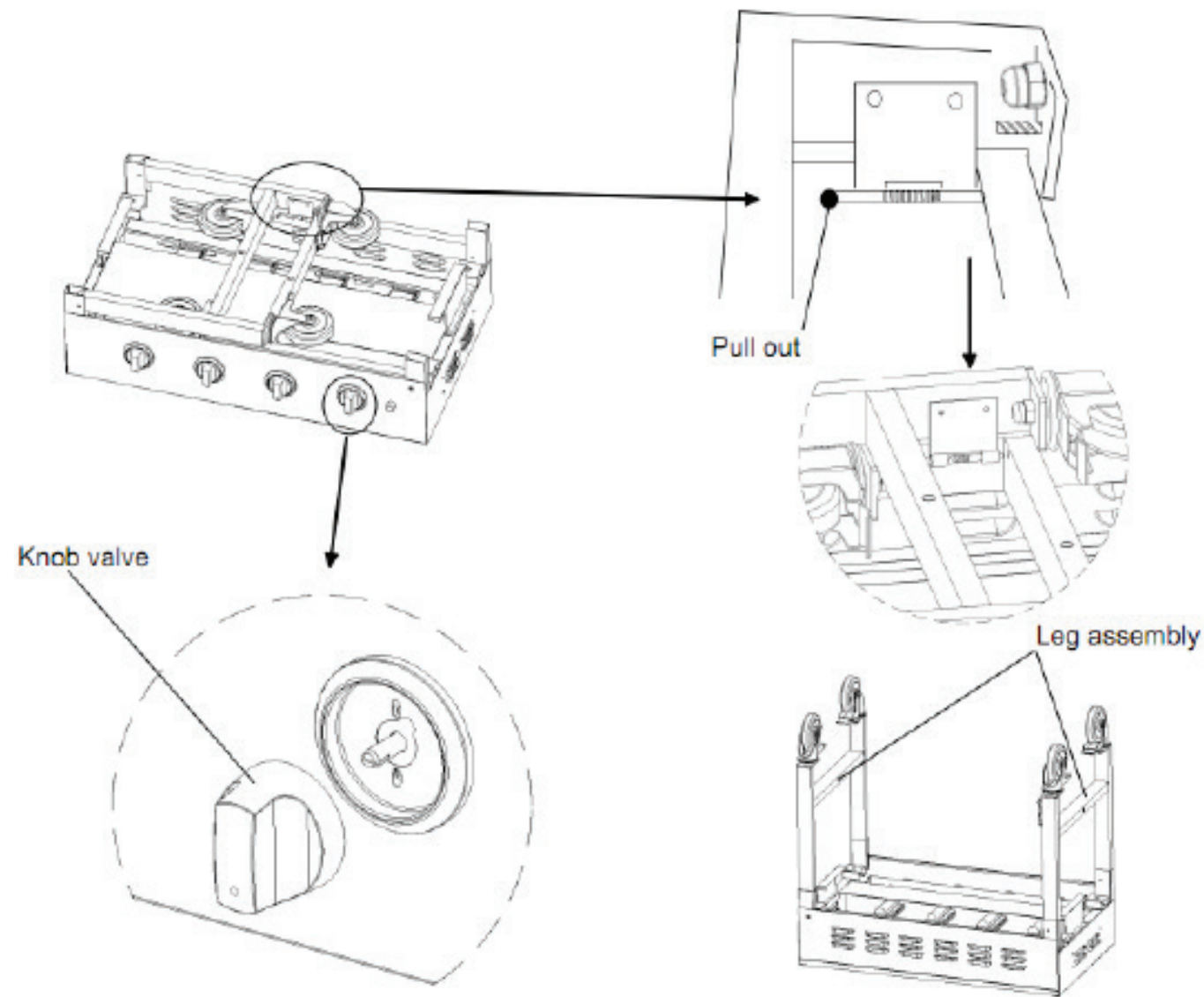
ASSEMBLY:

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your grill. Please refer to the parts list and assembly diagram as necessary. Grill assembly involves large components; therefore, it is advised to have two people set up the unit.

NOTICE: Make sure all the plastic protection is removed before assembling

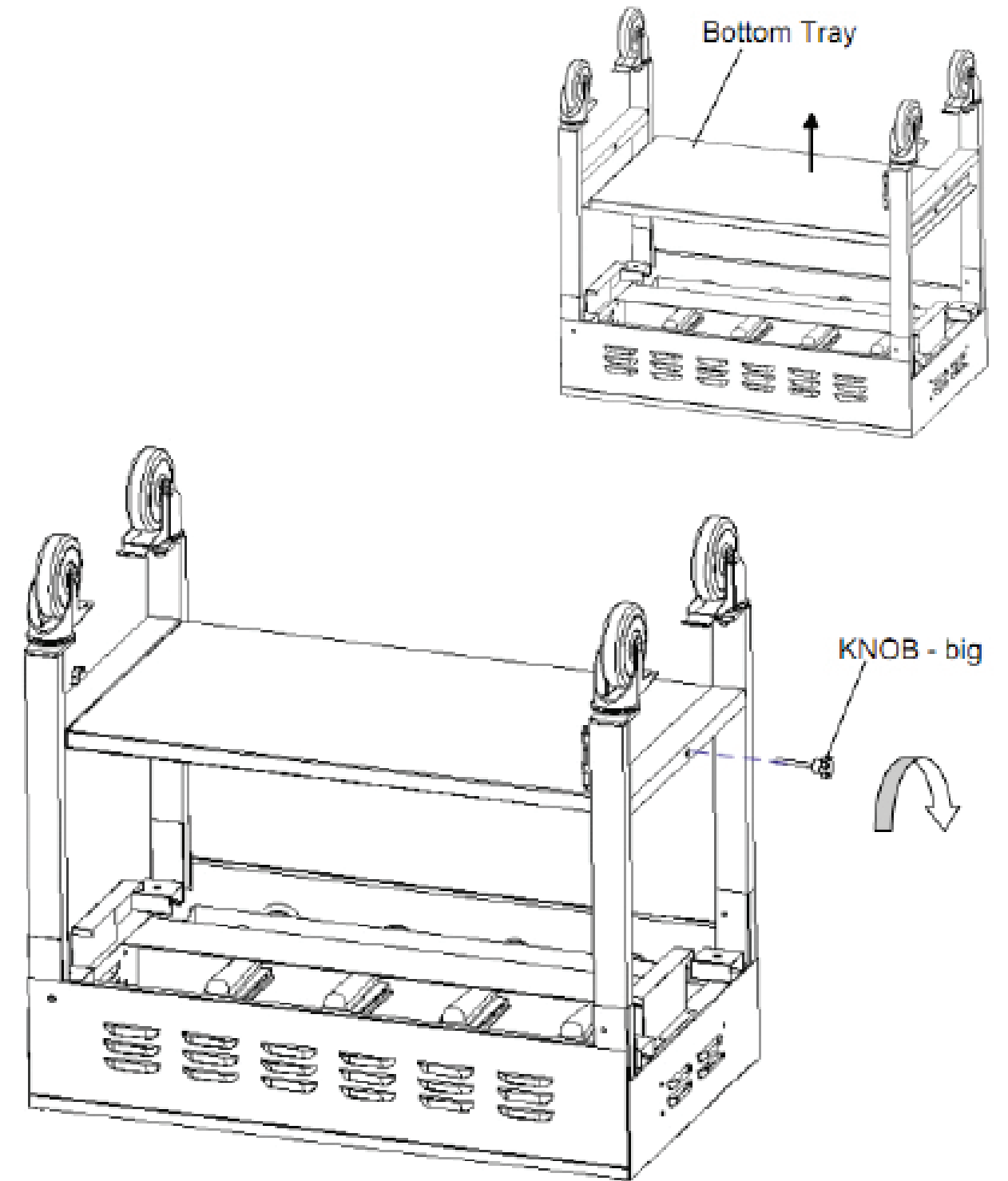
Step 1:

Open the Leg assembly. See Below

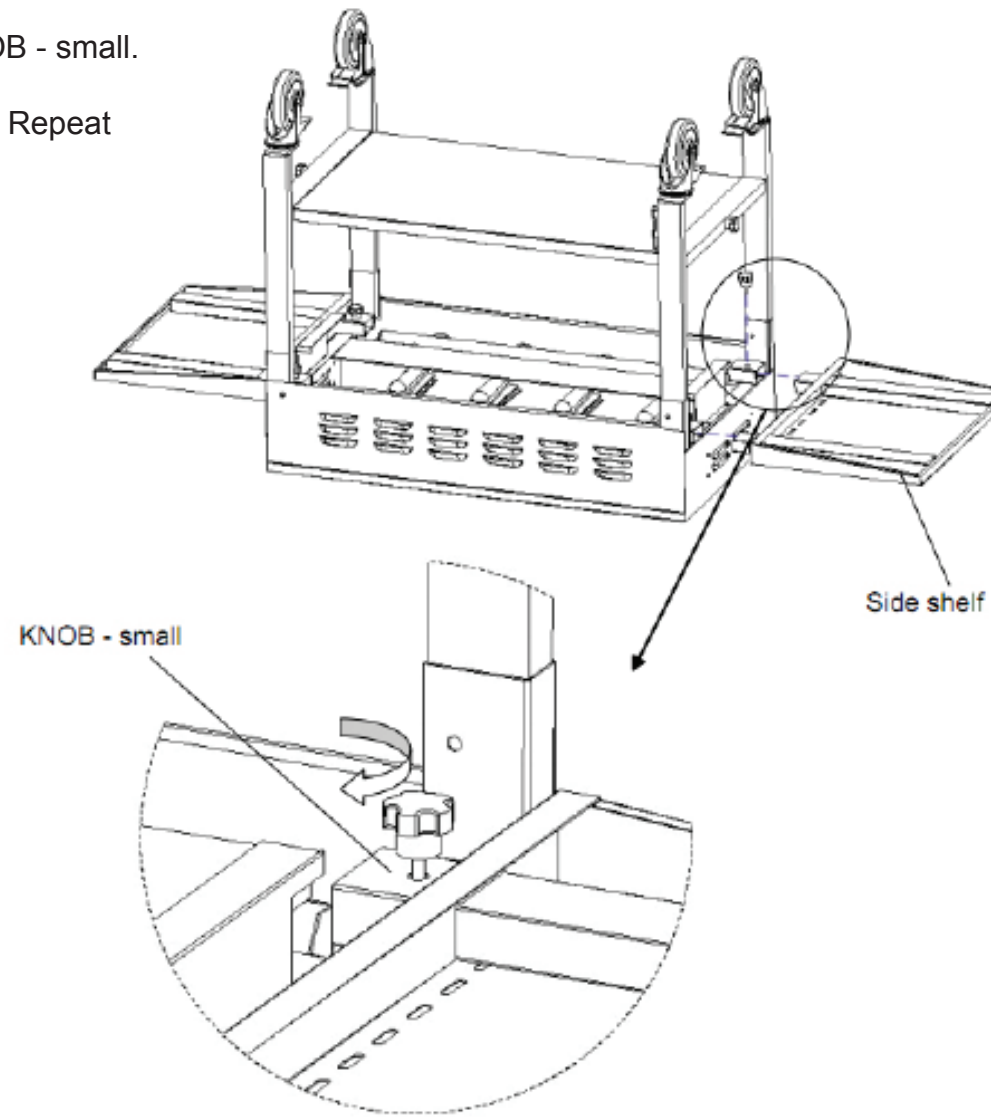


Step 2 :

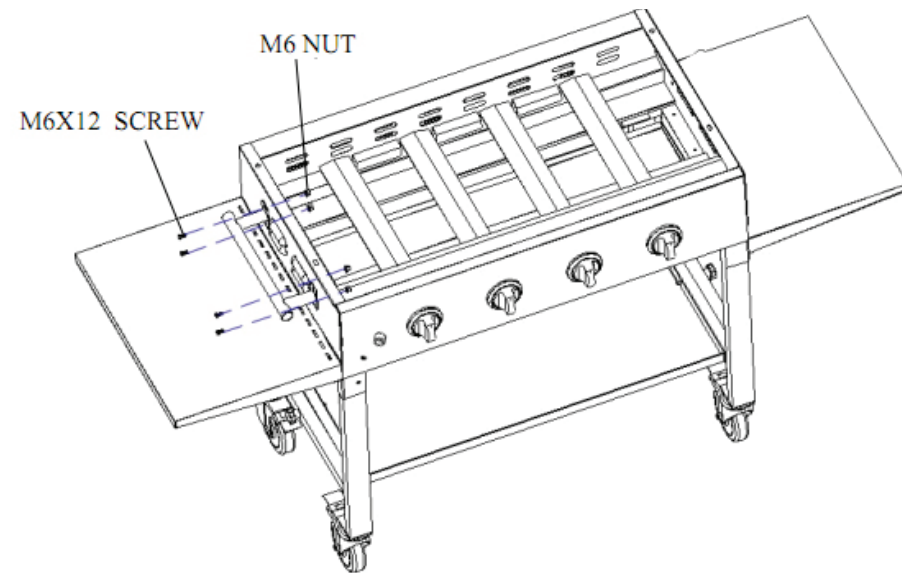
Install the Bottom tray using KNOB- big .See Below
Then tighten the KNOB - big . Repeat step for other end .



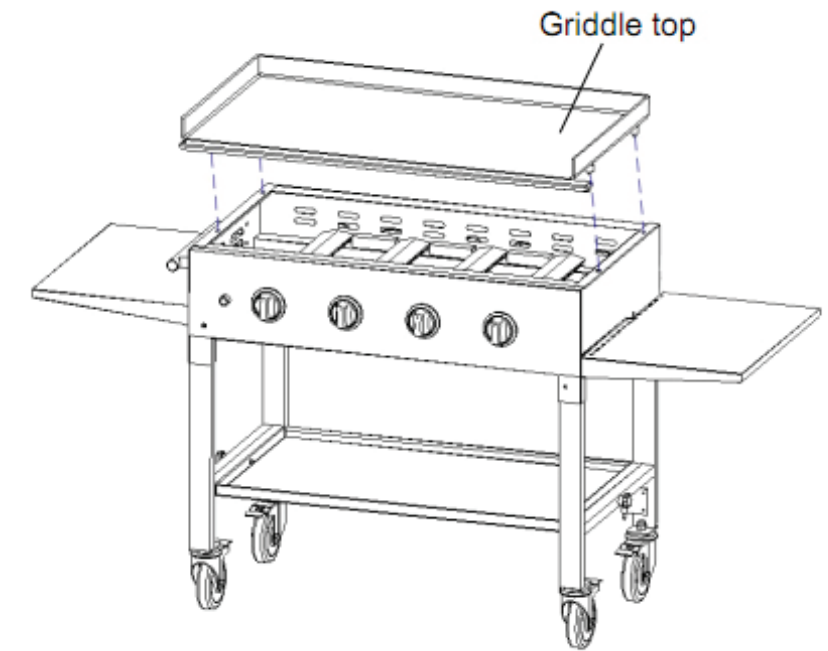
Step 3 :
 Install the Side shelf using KNOB - small.
 See Below
 Then tighten the KNOB - small. Repeat
 step for other end.



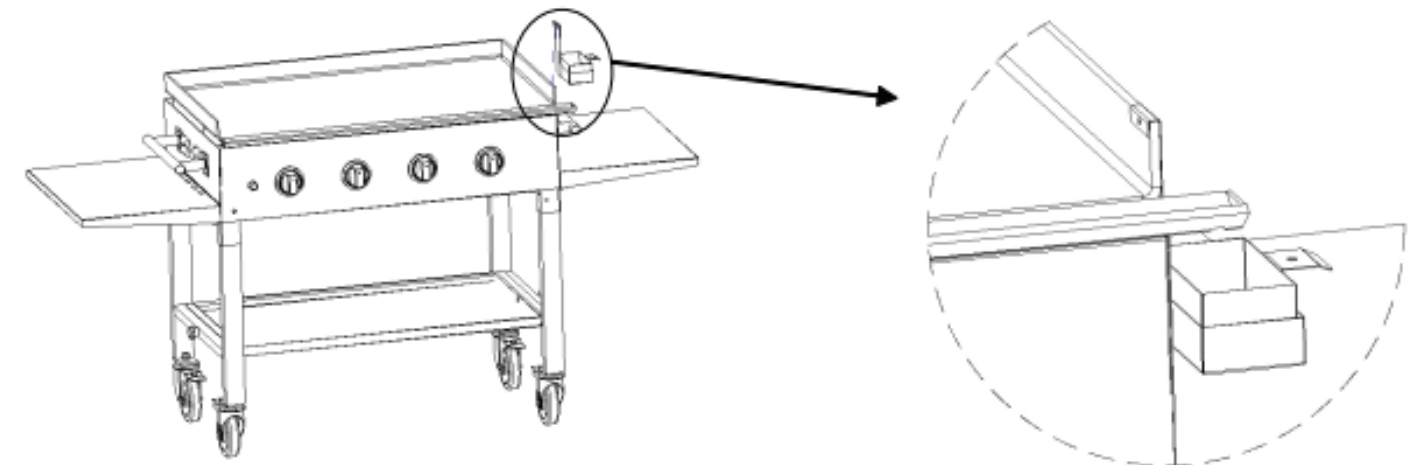
Step 4 :
 Install the Side handle using M6x12
 Screw with M6 Nut.
 Then tighten the Screw . Repeat step
 for other end .



Step 5 :
 Install the Griddle top. See Below.



Step 6 :
 Install the Oil cup.Hang the oil cup on Griddle top.
 See Below.



CARE AND MAINTENANCE

Regularly clean your grill between uses and especially after extended periods of storage.

Ensure that the grill and its components are sufficiently cool before cleaning.

- Never handle hot parts with unprotected hands.
- In order to extend and maintain the life and condition of your grill, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

Burner maintenance:

In most circumstances, burning off the residue after cooking will keep the burner clean. The burner should be removed and cleaned annually or whenever heavy build-up is found in order to ensure that there is no blockage (debris, insects) in either the burner portholes or vent tubes. Use pipe cleaner to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces. When refitting the burner, be careful to check that the vent tubes of the burner fit over the valve outlets.

Fittings and Storage:

Annual checking and tightening of metal fittings is recommended. Store the grill in a cool dry place. Cover the burners with aluminum foil in order to prevent insects or other debris from collecting in the burner holes. If the grill is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, out of reach of children, and in a dry, well-ventilated area away from any sources of heat or ignition.

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not light using the ignition system.	<ol style="list-style-type: none"> 1. Check battery. 2. LP gas cylinder is empty. 3. Faulty regulator. 4. Obstructions in the burner. 5. Obstructions in gas jets or gas hose. 6. Electrode wire is loose or disconnected on electrode or ignition unit. 7. Electrode or wire is damaged/faulty pushbutton igniter. 	<ol style="list-style-type: none"> 1. Replace with a good battery. 2. Replace with full cylinder. 3. Have the regulator checked or replaced. 4. Clean burner. 5. Clean jets and gas hose. 6. Reconnect wire. 7. Change electrode and wire change igniter.
Burner will not light with a match.	<ol style="list-style-type: none"> 1. LG gas cylinder is empty. 2. Faulty Regulator. 3. Obstructions in burner. 4. Obstructions in gas jets or gas hose. 	<ol style="list-style-type: none"> 1. Replace with full cylinder. 2. Have the regulator checked or replaced. 3. Clean Burner. 4. Clean jets and gas hose.
Fire in burner tube has a low flame or flashback (a hissing or roaring noise may be heard)	<ol style="list-style-type: none"> 1. LP gas cylinder is empty. 2. Obstructions in burner. 3. Obstructions in gas jets or gas hose. 4. Windy conditions. 	<ol style="list-style-type: none"> 1. Use larger cylinder. 2. Clean burner. 3. Clean jets and gas hose. 4. Use grill in a more sheltered position.

North Atlantic

90-Day Warranty

North Atlantic the manufacturer, will warranty for 90 days from purchase all parts, workmanship, and finishes (against rust).

It will be the manufacturer's option as to whether to repair or replace any of the above items.

All warranties are limited to the original purchaser only. This warranty does not cover any liability on the part of North Atlantic., its agents or employees, for any indirect or consequential damages for breach of warranty.

The purchaser must follow the manufacturer's usage instructions.

Under no circumstances is the manufacturer responsible for damages from the failure to operate the grill properly.

It is the responsibility of the purchaser to establish the warranty period by verifying the original purchase date with original sales receipt.

For more detailed explanation of the warranty, read below:

North Atlantic warrants to the owner that the product covered by this agreement is free from defects in material and workmanship under normal use and service for which it was intended if, but only if, it has been operated in accordance with North Atlantic instructions exclusively for domestic use, and not for private or public club, institutional, or commercial purposes. North Atlantic obligation under this warranty is limited to replacing or repairing, free of charge, any part or parts that may prove, to the satisfaction in North Atlantic, to be defective under normal home use and service within the following stated periods of time from the date of purchase; a) for ninety (90) days from purchase, all parts, finish, and workmanship. Should any failure to conform to this warranty become apparent during applicable warranty periods stated above, the original purchaser must notify North Atlantic of breach or warranty within the applicable warranty period. North Atlantic shall upon notice and compliance by the original purchaser with such instructions, correct such nonconformity by repair or replacement of the defective part or parts. Correction in the manner provided above shall constitute a fulfillment of all obligations of North Atlantic with respect to the quality of the product.

North Atlantic does not warrant this equipment to meet the requirement of any safety code of any state, municipality or other jurisdiction, and the original purchaser assumes all risk and liability whatsoever resulting from the use thereof, whether used in accordance with North Atlantic instructions or otherwise. This warranty does not cover and is intended to exclude any liability on the part of North Atlantic its agents, servants or employees whether under this warranty or implied by law for any indirect or consequential damages for breach on any warranty. The purchaser must establish all applicable warranty periods pursuant to this warranty by verifying the original purchase date by producing the dated sales receipt. This warranty shall not apply to this product or any other part thereof which has been subject to accident, negligence, alteration, abuse, or misuse or which as been repaired or altered without North Atlantic written consent, outside of North Atlantic factory. North Atlantic makes no warranty whatsoever in respect to accessories or parts not supplied with it. This warranty shall apply only within the boundaries of the United States of America. This warranty gives the original purchaser specific rights, and the original purchaser may also have other rights, which vary from state to state.

BLACKSTONE Griddle Care and Seasoning

You will notice when you open your new Blackstone Griddle that we have added a pre-seasoned oil to prevent rusting during shipment. Please do initial burn off of this to clean griddle before you proceed with the seasoning instructions below.

What is seasoning?

Seasoning is the preparation of steel or cast iron cookware for use. There are two reasons for this process:

1. Coat the cookware to prevent rust; and
2. To create a natural, permanent non-stick cooking surface.

Seasoning is an easy, but very important first step when using the Blackstone Griddle. Unlike synthetically coated griddles, steel and cast iron can be seasoned, re-seasoned, and its cooking surface restored. When you season your griddle, you are preventing rust and providing the cookware with a natural, permanent non-stick surface. Remember: Seasoning takes time and repeated use before a griddle or pan develops the shiny, black surface like your grandmother's cast iron cookware. A black, shiny griddle is a well-seasoned griddle.

Once the griddle is seasoned, routine washing can almost always be done with a scouring pad, but not steel wool or anything else as it will damage the seasoning. Despite many recommendations to the contrary, a little mild soap, or lye soap, won't erase the seasoning. Detergents advertising their grease cutting abilities will.

Store your steel Blackstone griddle cookware in a cool, dry place. Your griddle may rust, but never if you dry it after washing and keep it out of rain and floods. If rust does appear, scour it off with steel wool or sandpaper, and re-season. Look for Blackstone products such as griddle bag and conditioners for additional protection.

How do I season my Griddle?

1. Your griddle is stored and shipped with a shortening coating on the cooking surface and then a light plastic wrap is placed over it. Remove the plastic wrap and wash the griddle in hot, soapy water. Use soap this time only. Rinse utensil and dry completely. Discoloration on towel is normal.
2. Apply a thin, even coating of melted shortening (Crisco, Wesson, etc.; do not use butter or butter flavored shortening) to the griddle with a soft cloth or paper towel. Apply to top and bottom.
3. To clean the griddle after use, use boiling water and a plastic scrub bun or brush. Do not use soap, unless you are going to repeat the seasoning process. Do not put in dish washer.
4. Always wash immediately after use, while still hot.

5. After washing the griddle, dry thoroughly, then spray lightly with vegetable oil, (Pam, for example), wipe with a paper towel, and store.
6. To remove heavy food or grease build-up, scour with steel wool, SOS pad, etc., then re-season.
7. Follow these simple steps and your Blackstone Griddle will last a lifetime. Is seasoning a one-step process?

Is seasoning a one-step process?

Seasoning is an on-going process. The more you use your griddle, the better seasoned it gets.

There will probably be times when you forget and leave the griddle stove on and it will get too hot. You'll know this because there will be areas on the cooking surface that have a dull and dry look to it. If this happens, simply grease and reheat the griddle.

Do I season the bottom as well as the top of my griddle?

It's up to you. As our seasoning instructions state, you should season the entire griddle, top and bottom. If you use your griddle often you will see that the bottom will tend to season itself over the flame.

If you have further questions, please feel free to call our office and talk directly to customer service @ (435) 252-3030 or visit us @ www.blackstoneproducts.com

Our Customer Service staff is here to help you!

For questions regarding your Blackstone Commercial Portable Grill, or if in need of replacement parts, you may contact us at:

For USA Support Call: 435.252.3030 | For Canada Support Call: 1.866.653.3011
or
support@blackstoneproducts.com

We're pleased to help you with any questions concerning replacement parts or your warranty. Our customer service staff can be reached Monday through Friday from 8:00 am to 5:00 pm Mountain Standard Time. If all operators are busy or you call after hours, you may leave a message and your call will be returned.

Optional Blackstone Accessories

- Griddle Top



- Carry Bag



- Cover



- Grill Box



- Wind Screen



- Surround Table Accessory

