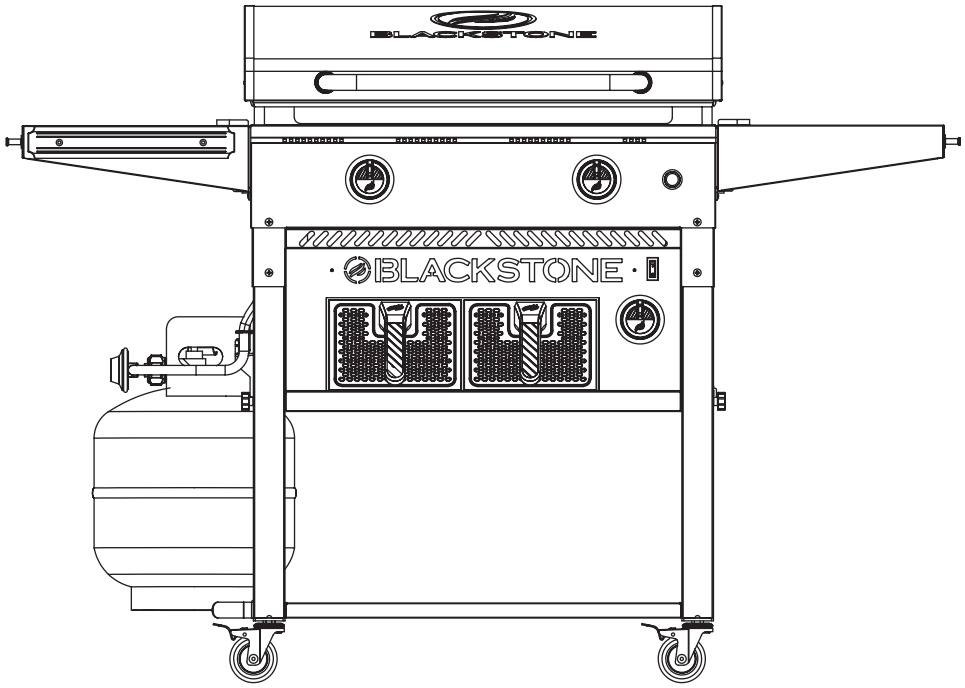
BLACKSTONE®

MODEL: 1785 v21

ENGLISH



OWNER'S MANUAL

28" GRIDDLE
AIRFRYER COMBO

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Intertek
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CONFORMS TO ANSI STD. Z 21.58-2018
CERTIFIED TO CSA STD. 1.6-2018
OUTDOOR COOKING GAS APPLIANCES.

CONFORMS TO UL STD. 1026
CERTIFIED TO CSA STD. C22.2 NO.64

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.

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

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.**

⚠ 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.**

⚠ WARNING

This appliance shall be used outdoors only.

- CARBON-MONOXIDE HAZARD – USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH.
- ONLY USE IN WELL- VENTILATED AREAS.
- DO NOT use this appliance inside buildings, garages, caravans, tents, marine craft, cars, mobile homes or similar locations.

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.

- 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.

THIS APPLIANCE IS NOT FOR FRYING TURKEYS.

GAS APPLIANCE SAFETY

DO NOT OPERATE THIS APPLIANCE UNATTENDED.

- 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.

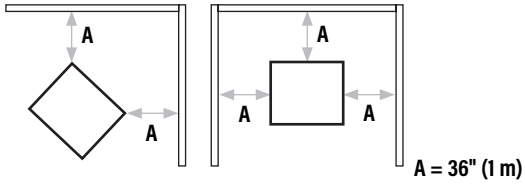
- In the event of an oil or grease fire DO NOT attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.

DO NOT USE FOR PURPOSES OTHER THAN INTENDED:

- DO NOT modify this appliance.
- DO NOT use for commercial cooking.
- DO NOT use this appliance as a heater.
- DO NOT install this appliance in or on a boat.
- DO NOT attempt to attach this appliance to the self-contained LPG system of a camper trailer, recreational vehicle or motor home.

MAINTAIN PROPER CLEARANCES FROM COMBUSTIBLE MATERIAL:

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



IMPORTANT SAFEGUARDS

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

01. DO NOT touch hot surfaces. Use handles or knobs.

02. To protect against electrical shock DO NOT immerse cord, plugs, or appliance in water or other liquid.

03. Close supervision is necessary when any appliance is used by or near children.

04. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

05. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

06. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

07. DO NOT let cord hang over edge of table or counter, or touch hot surfaces.

08. DO NOT place on or near a hot gas or electric burner, or in a heated oven.

09. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

10. To disconnect, turn any control to "off," then remove plug from wall outlet.

11. DO NOT use appliance for other than intended use.

12. Fuel, such as charcoal briquettes, is not to be used with appliance.

13. Use only on properly grounded outlet.

14. ⚠ **CAUTION:** Risk of Electric Shock. Keep extension cord connection dry and off the ground.

FOR EXTENSION CORDS:

a. A short power-supply cord is provided to reduce the risk resulting from 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:

01. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

02. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

03. The cord set or extension cord should be a grounding-type 3-wire cord.

d. Outdoor extension cords should be used with outdoor use appliances and are surface marked with the suffix letter "W" and with a tag stating "Suitable for use with outdoor appliances."

e. The connection to an Extension cord should be kept dry and off the ground.

f. Store appliance indoors when not in use - out of the reach of children.

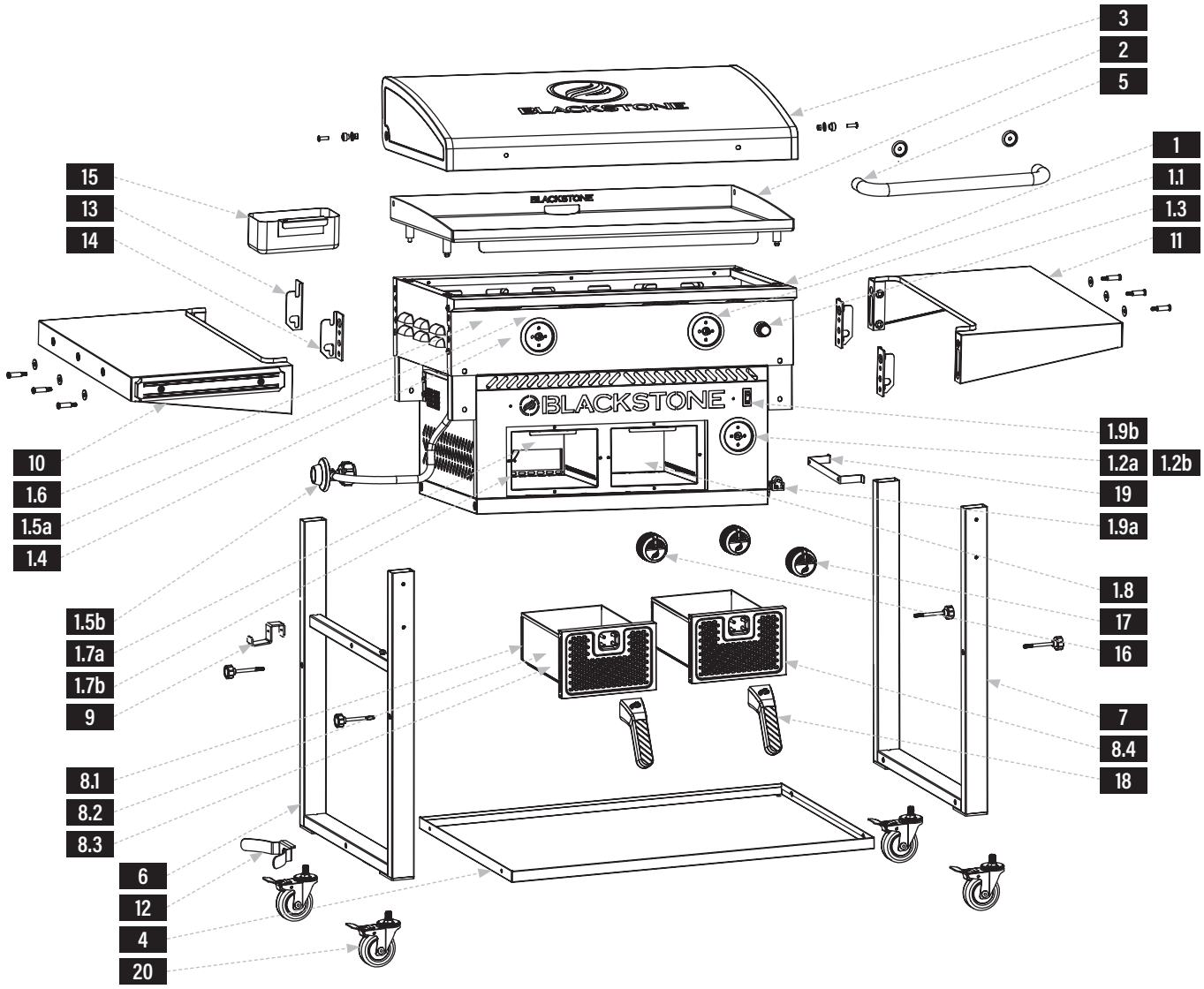
g. DO NOT clean this product with a water spray or the like.

SAVE THESE INSTRUCTIONS

ASSEMBLY GUIDE

ENGLISH

EXPLODED VIEW



PARTS LIST

	PARTS	QTY
1.1	Control knob bezels	2
1.2a	Electric air fryer control knob bezel	1
1.2b	Electric air fryer controller	1
1.3	Electric igniter	1

	PARTS	QTY
1.4	Electric igniter wire (2pcs per 1 set) with electrode	1
1.5a	Gas rail & Valves	1
1.5b	Regulator hose	1
1.6	H-burners for gas griddle	2

	PARTS	QTY
1.7a	Heating element for air fryer	1
1.7b	Motor assembly	1
1.8	Heating element for warming drawer	1
1.9a	Power cord	1
1.9b	Motor switch	1

	PARTS	QTY
8.1	Drawer basket	2
8.2	Drawer trivet	2
8.3	Silicone pad (4pcs per pack)	2
8.4	Drawer front panel	2

1 Griddle body (1 piece)



2 Griddle top (1 piece)



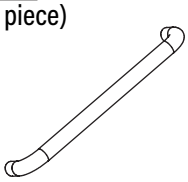
3 Hood (1 piece)



4 Bottom tray (1 piece)



5 Hood handle (1 piece)



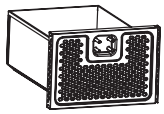
6 Left leg assembly (1 piece)



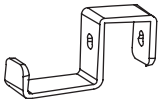
7 Right leg assembly (1 piece)



8 Drawer assembly (2 pieces)

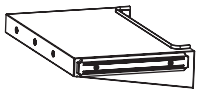


9 LPG hook (1 piece)

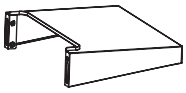


№ 1 BOX

10 Left side shelf (1 piece)

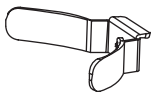


11 Right side shelf (1 piece)



№ 2 BOX
Inside № 1 Box

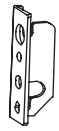
12 LPG support (1 piece)



13 Side shelf bracket (**a**) (2 pieces)

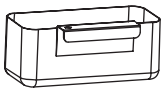


14 Side shelf bracket (**b**) (2 pieces)



№ 3 BOX
Inside № 1 Box

15 Grease cup (1 piece)



16 Griddle control knobs (2 pieces)



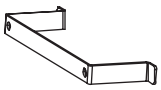
17 Air fryer control knob (1 piece)



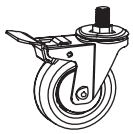
18 Drawer handles (2 pieces)



19 Power cord bracket (1 piece)

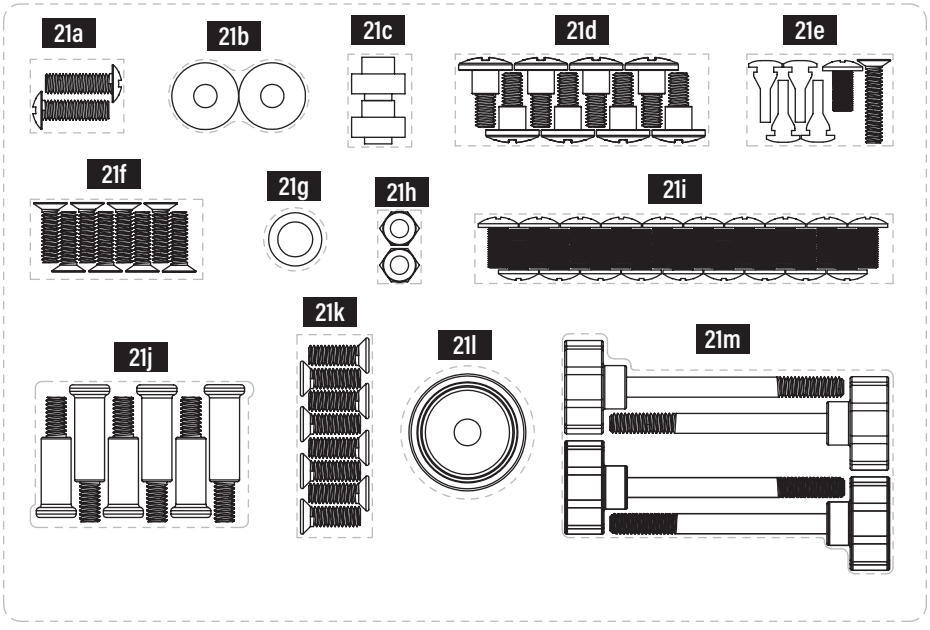


20 Lockable caster wheels (4 pieces)



21 Hardware pack (1 piece)

a. M6x20 screws (2 pieces)
b. Side shelf washers (6 pieces)
c. Hood spacers (2 pieces)
d. M6 step bolts (8 pieces)
e. Spares
f. Silver countersunk M5x15 screws (8 pieces)
g. Hood washers (2 pieces)
h. M6 lock nuts (2 pieces)
i. M6x12 screws (19 pieces)
j. Side shelf pegs (6 pieces)
k. Black countersunk M6x15 screws (8 pieces)
l. Hood handle bezels (2pcs)
m. M6 thumb screws (4 pieces)



ENGLISH

ASSEMBLY INSTRUCTIONS

Find a large, clean area to assemble your appliance.

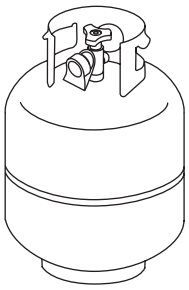
Remove all packing material before assembling.

⚠ CAUTION

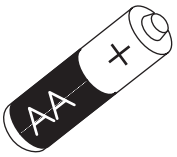
Sharp edges. Wear gloves while assembling.

⚠ CAUTION

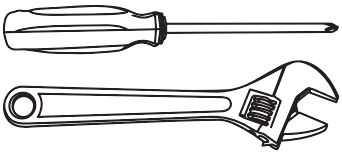
Heavy pieces. Two people should assemble this appliance.



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.



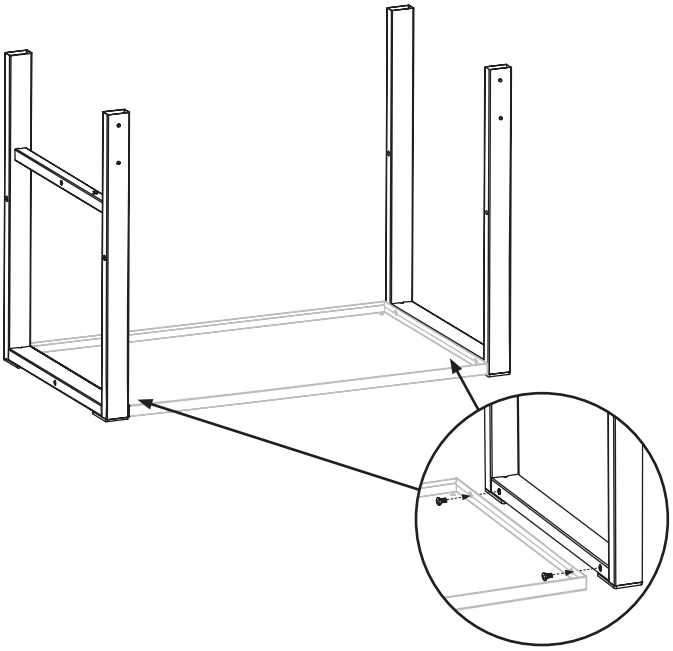
NOT INCLUDED:
AA battery



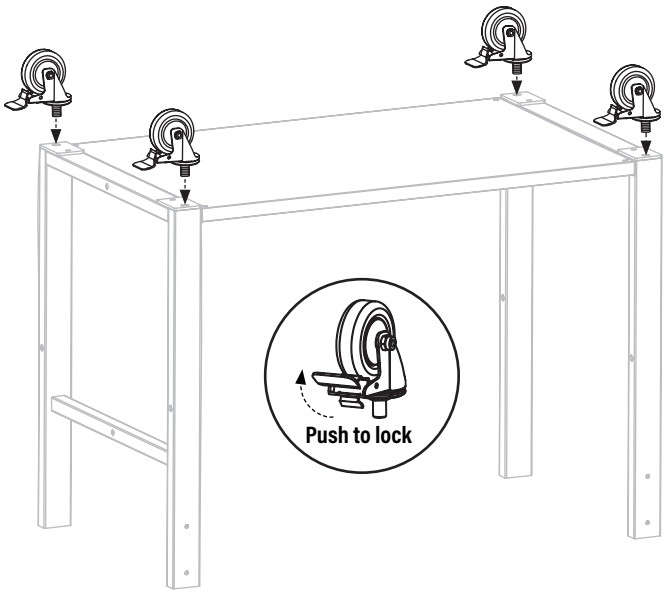
TOOLS NEEDED:
Phillips head screwdriver &
Adjustable wrench

ELECTRIC REQUIREMENTS:
120V 60Hz 12.2A

STEP 01 Use four (4) M6x12 screws to attach the left and right leg assemblies to the bottom tray.

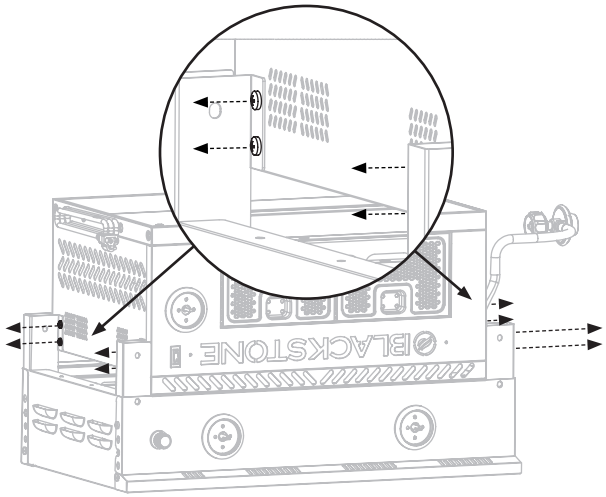


STEP 02 Turn the assembled legs and tray upside down and screw on the four (4) lockable caster wheels. (Ensure that the wheels are locked before attaching them.)



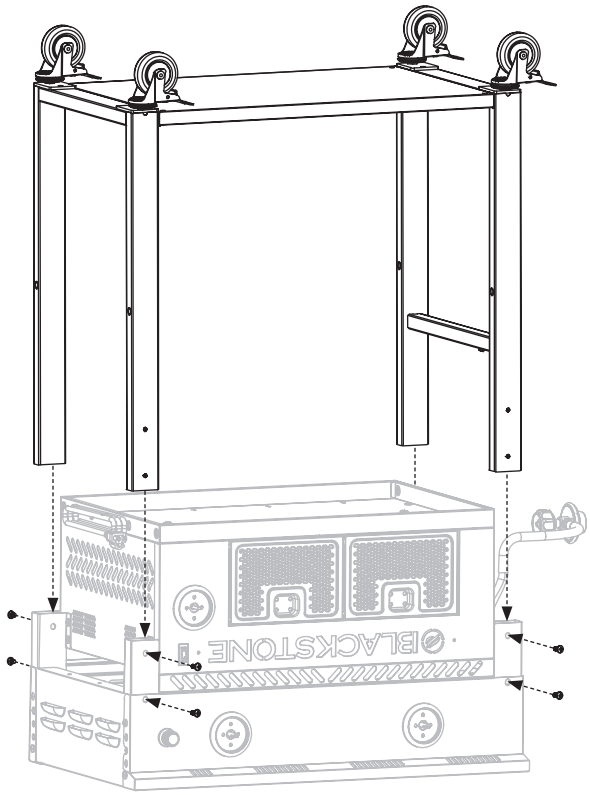
STEP 03 **With the help of another person,** place the griddle body upside down on a smooth, flat surface.

Loosen all eight (8) screws on the griddle body assembly one (1) turn.

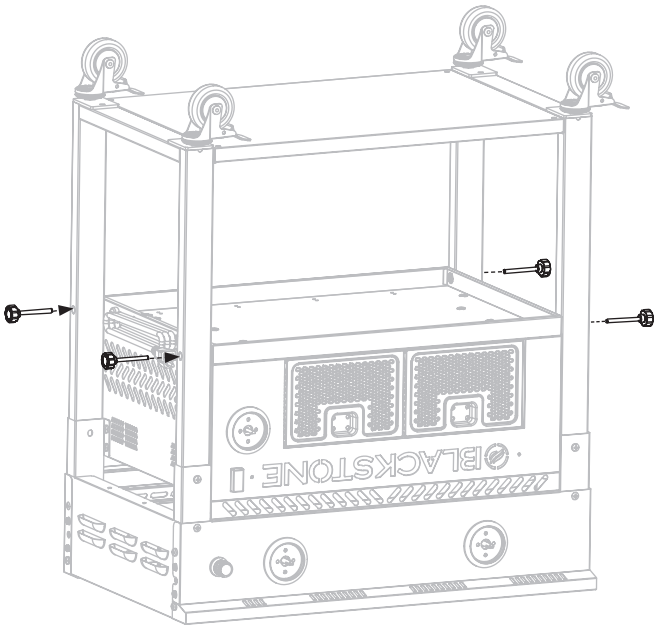


STEP 04 Slide the legs into the slots on the griddle body and use two (2) M6x12 screws on each of the four corners to secure them to the griddle body.

Tighten the eight (8) previously loosened screws on the griddle body.

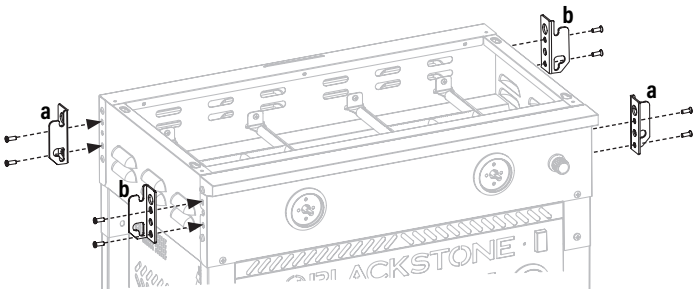


STEP 05 Use four (4) M6 thumb screws to secure the legs to the airfryer body.



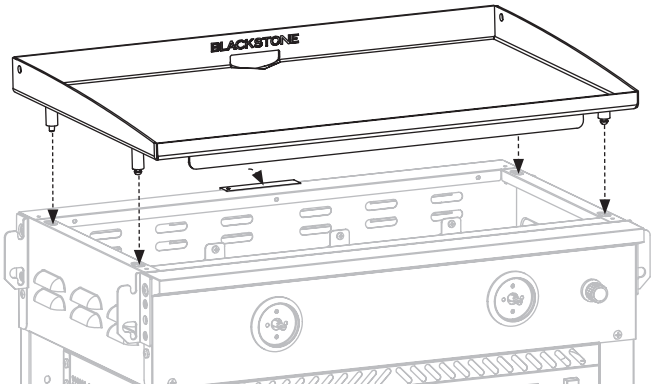
STEP 06 **With the help of another person,** place the griddle unit on its wheels.

Use eight (8) black countersunk M6x15 screws to attach the four (4) side shelf brackets to the sides of the griddle body. (One side shelf bracket (**a**) and side shelf bracket (**b**) on each side.)

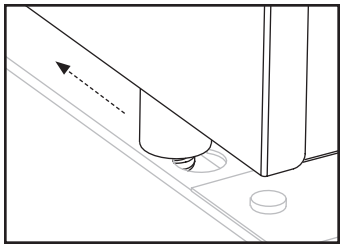


STEP 07 Hang the grease cup in the slot on the back of the griddle body.

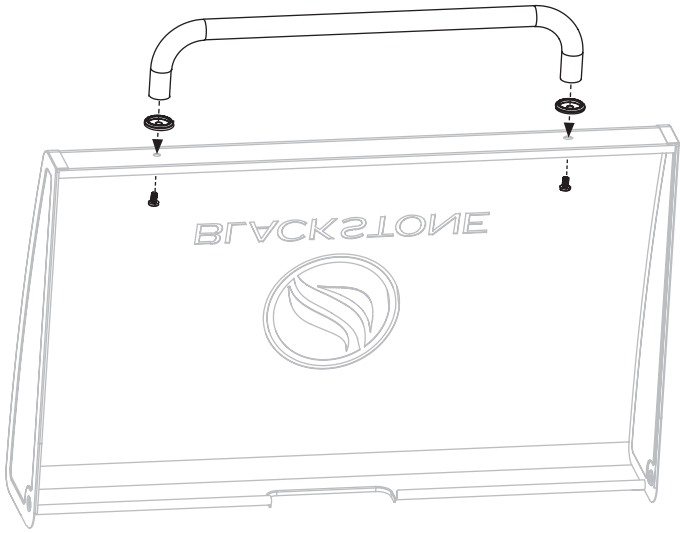
With the help of another person, place the griddle top on the griddle body by aligning the four (4) pins to the holes of the body.



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

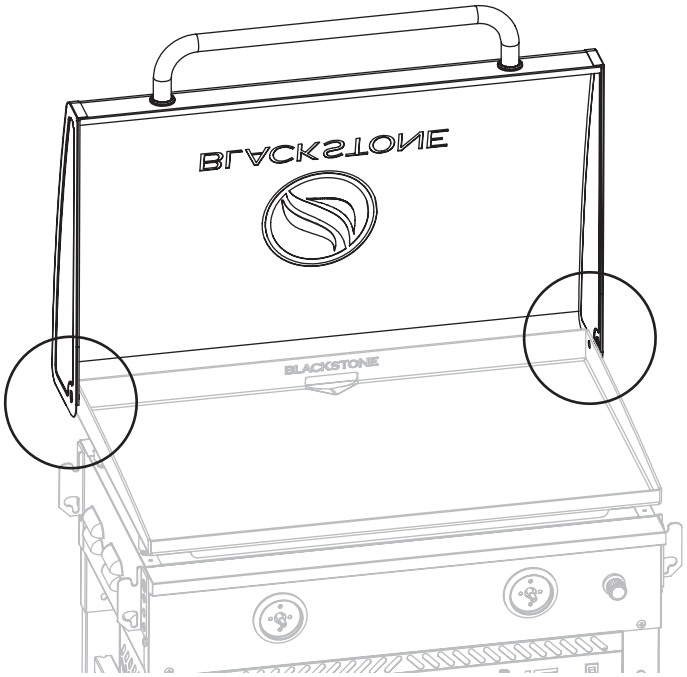


STEP 08 Use two (2) M6x12 screws and two (2) hood handle bezels to attach the hood handle to the griddle hood.

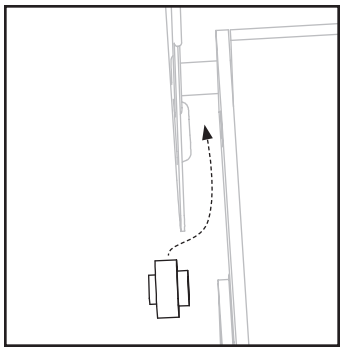


STEP 09 Attach the hood to the griddle top:

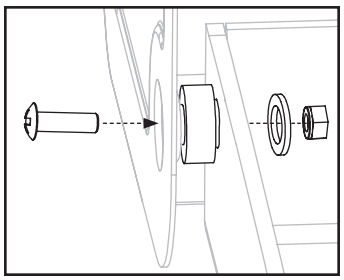
❶ Align the hood with the holes on the griddle top.



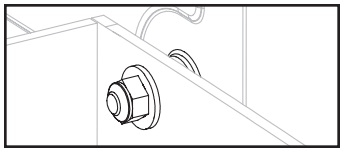
❷ Place one (1) hood spacer between the hood and the griddle top, the small end into the hood and the large end into the griddle top.



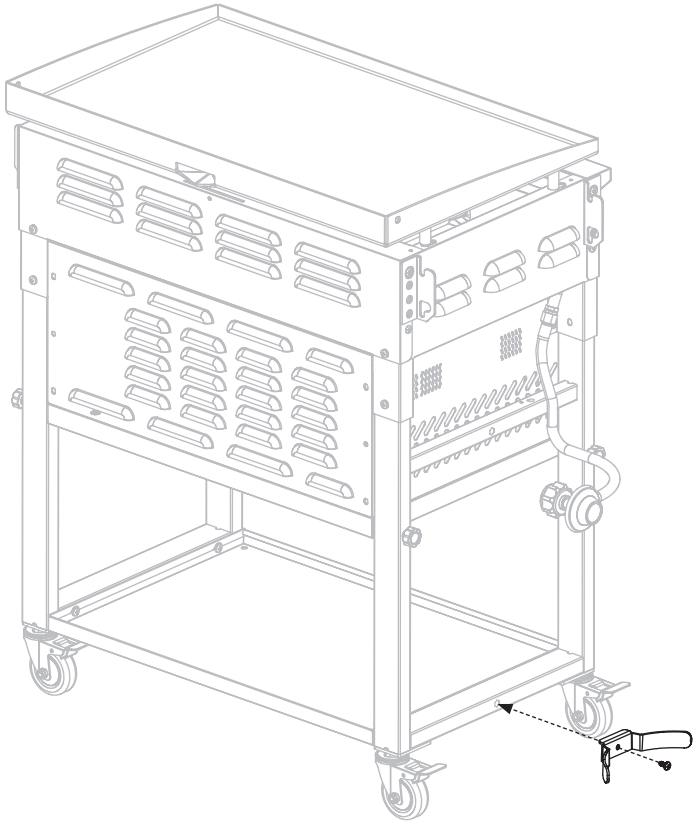
❸ Thread one (1) M6x20 screw into the hood, hood spacer, griddle top, one (1) hood washer, and one (1) M6 lock nut.



Repeat on other side.

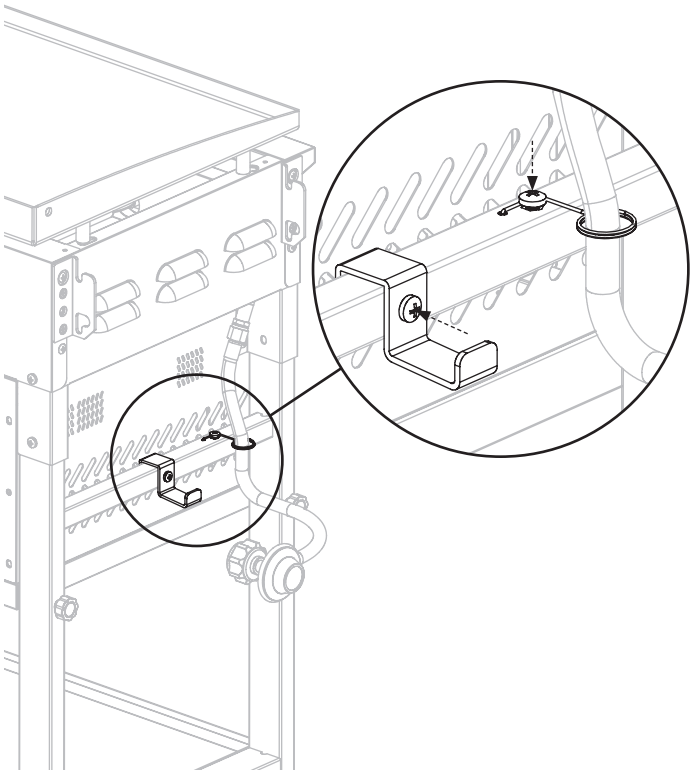


STEP 10 Use one (1) M6x12 screw to attach the LPG support to the bottom of the left leg assembly.

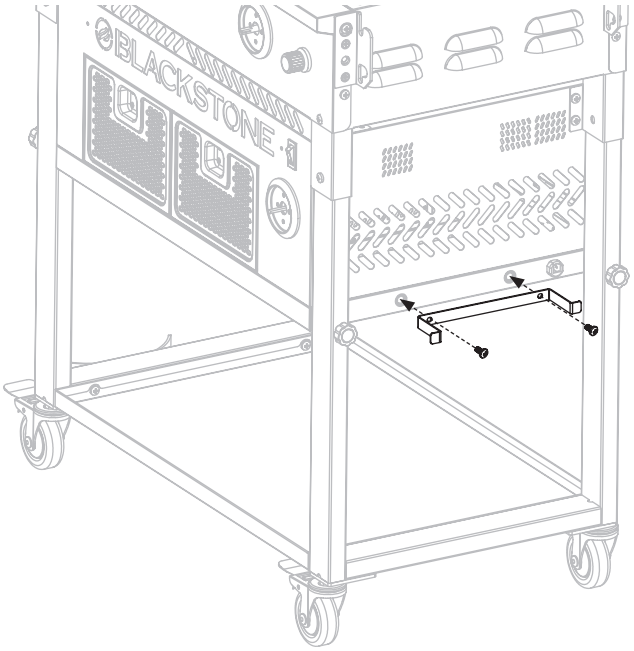


STEP 11 Use one (1) M6x12 screw to assemble the hose retainer.

Use one (1) M6x12 screw to attach the LPG hook to the left leg assembly.

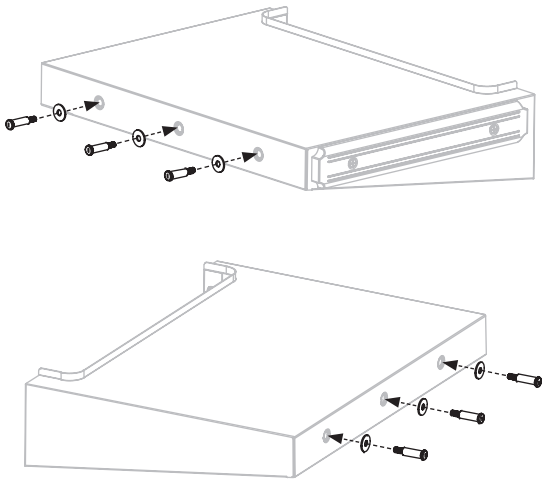


STEP 12 Use two (2) M6x12 screws to attach the power cord bracket to the right leg assembly.

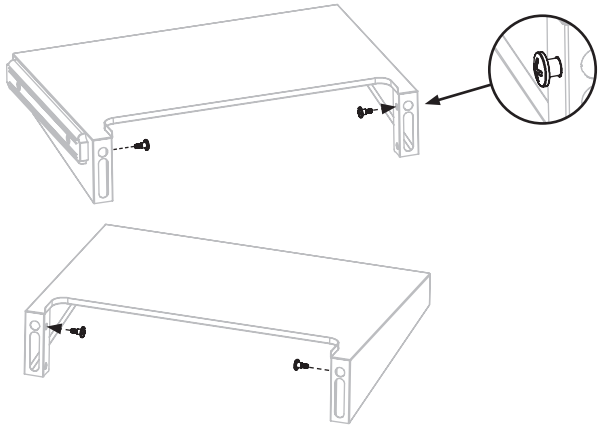


STEP 13 Attach three (3) side shelf pegs and (3) side shelf washers to the left side shelf.

Attach three (3) side shelf pegs and (3) side shelf washers to the right side shelf.



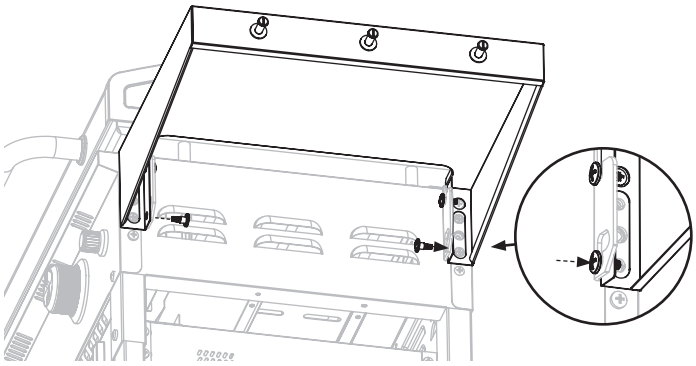
STEP 14 Thread two (2) M6 step bolts into the top holes on the left side shelf and two (2) M6 step bolts into the top holes on the right shelf.



STEP 15 Hook the right side shelf's M6 step bolts onto the shelf brackets on the right side of the griddle.

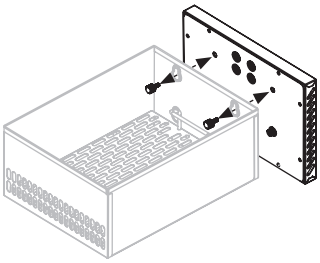
Use two (2) M6 step bolts to secure the shelf to the side shelf brackets.

Repeat this step with the left side shelf.

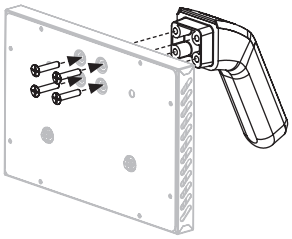


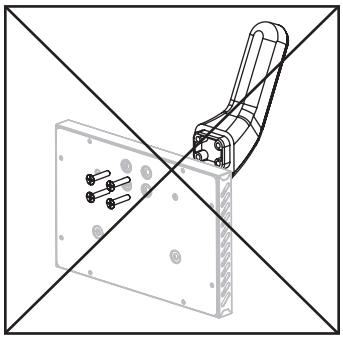
STEP 16 Attach the drawer handle:

❶ Remove the two small thumb screws from inside the drawer to remove the front panel of the drawer.



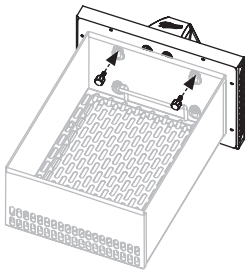
❷ Use four (4) silver countersunk M5x15 screws to attach the drawer handle to the front panel. Be sure to install handle correctly, with the handle facing down.





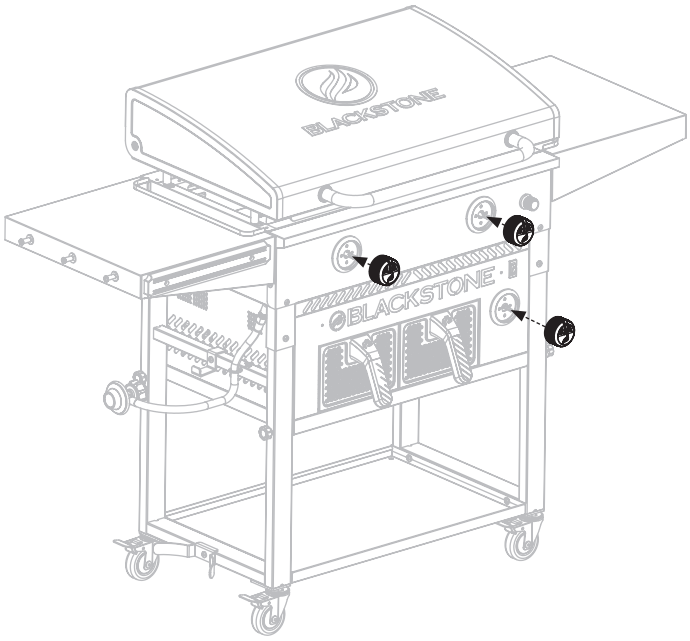
❸ Re-attach the front panel with the previously removed thumb screws.

Repeat this step with the other drawer.



STEP 17 Install the three (3) control knobs by pushing them into place in the OFF position.

Proceed to **USING YOUR BLACKSTONE**.



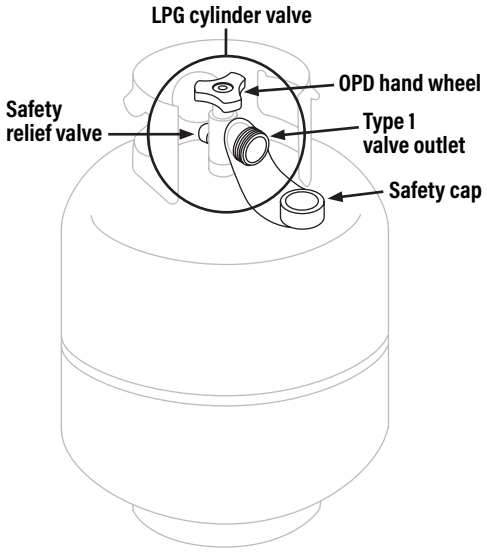
NOTICE
▪ Maximum weight on the side shelf is 10 lbs (4.5 kg). ▪ The side shelf may get hot while appliance is in use.

NOTICE
DO NOT leave the hood closed for more than 10 minutes while cooking.

USING YOUR BLACKSTONE

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.
- Safety cap (dust cap).



REGULATOR SAFETY

⚠ WARNING

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.

DO NOT cross thread the connection between your LPG cylinder and regulator.

⚠ WARNING

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.

Use this appliance, as purchased, only with gas and regulator/valve assembly supplied.

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.

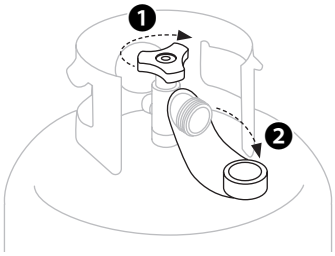
Replace damaged hose before using appliance. (Use only Blackstone approved replacement parts for valve, hose, or regulator. Failure to comply will void the warranty.)

CONNECT THE LPG 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.



⚠ The LPG cylinder supply system must be arranged for vapor withdrawal.

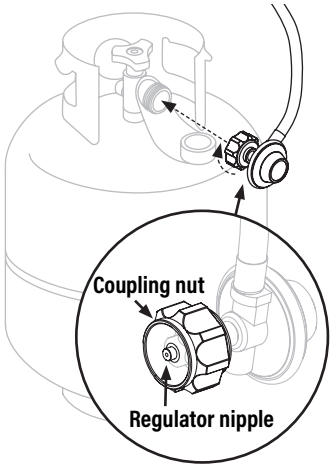
Always keep new LPG cylinders in upright position during use, transit or storage.

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

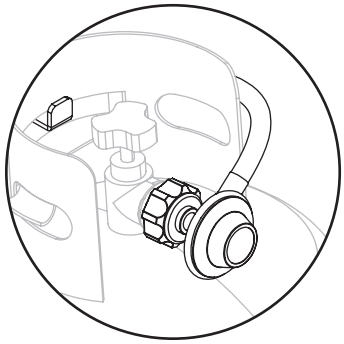
Center and insert the regulator nipple into the Type 1 valve outlet.

Hand-tighten the coupling nut in a clockwise direction. (DO NOT use tools to connect.)

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



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



LEAK TEST INSTRUCTIONS

NOTICE
DO NOT use household cleaning agents. Damage to gas valve, hose, and regulator components may result. Use a clean paintbrush and a 10/90 mild soap and water solution to perform the leak test.

LEAK TEST: LPG CYLINDER

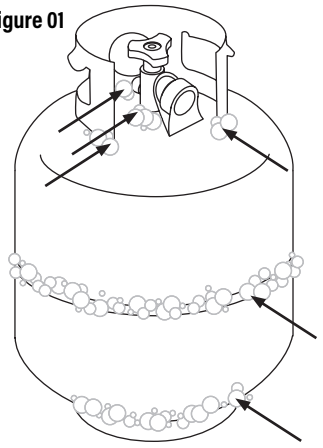
- Leak test new and exchanged LPG cylinders BEFORE connecting to griddle.
- DO NOT smoke during leak test.
- DO NOT use an open flame to check for gas leaks.
- Appliance must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances.
- During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

STEP 01 Brush soapy 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



LEAK TEST: VALVES, HOSE & REGULATOR

STEP 01 Turn the control knobs to OFF.

STEP 02 Connect the regulator to the LPG cylinder.

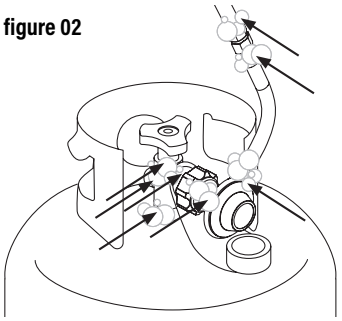
STEP 03 Completely open the LPG tank by turning the OPD hand wheel counterclockwise.

- 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 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.

figure 02



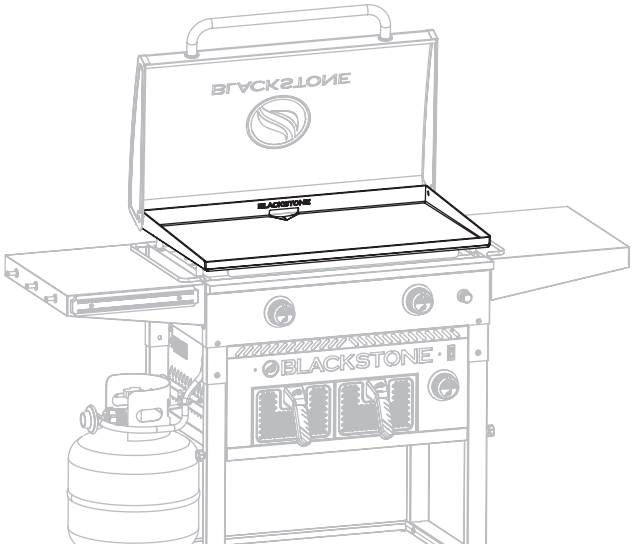
⚠ WARNING
If leaks cannot be stopped, DO NOT try to repair. Regulator must be replaced with a Blackstone approved model by a professionally licensed, authorized dealer.

FIRST TIME CLEANING

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.



IGNITION INSTRUCTIONS

1. CHECK VALVES

STEP 01 Turn knobs to OFF position.

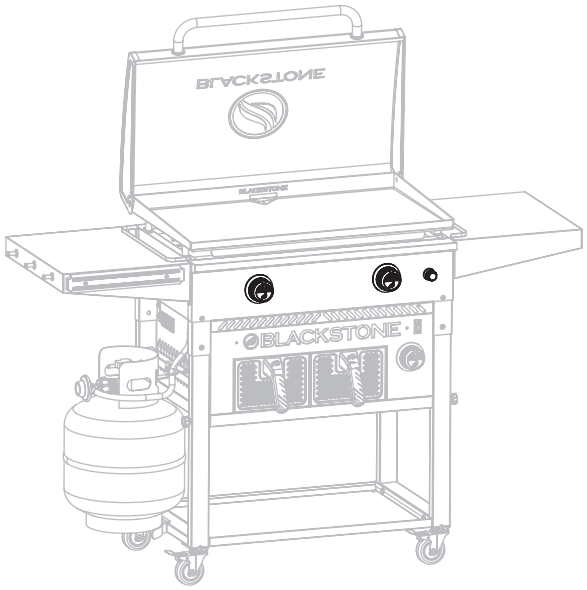
STEP 02 Push in knobs and release. Knobs should spring back.
If knobs DO NOT spring back, replace valve assembly before using appliance.

STEP 03 Rotate knobs to LOW then turn back to OFF. Knobs 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.

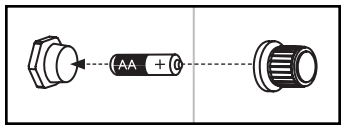


2. BATTERY POWERED IGNITION

⚠ DO NOT lean over the appliance while lighting.

STEP 01 Insert one (1) AA battery (not included) under the ignitor button.

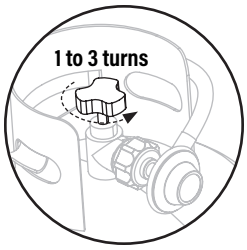
Screw the button into place over the positive terminal.



STEP 02

❶ Turn the control knob to OFF.

STEP 03 Turn gas ON at the LPG cylinder by turning the OPD hand wheel counterclockwise 1 to 3 turns.

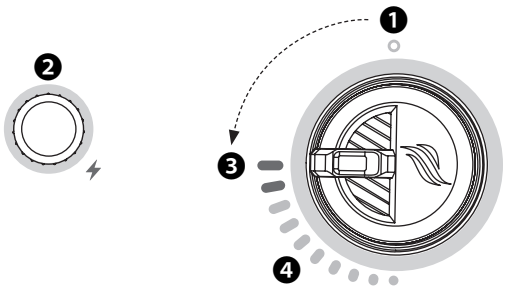


STEP 04

❷ Push and hold the ignitor button.

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

❹ Adjust the temperature to desired level.



3. CHECK BURNER FLAME

Always check burner flame before use.

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

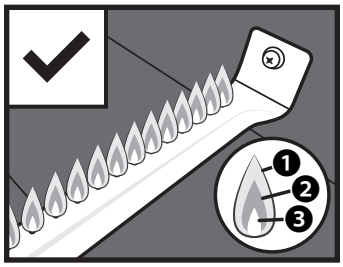
STEP 02 Look below the cooking top to view burners. When knob is at HIGH, flames should be larger than when knob is at LOW.

⚠ WARNING

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

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

HEALTHY BURNER FLAME PATTERN

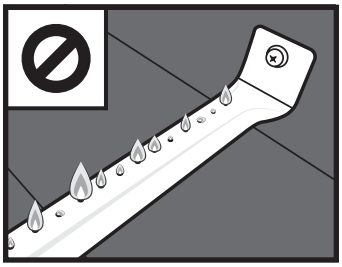


❶ Flickers of yellow color.

❷ Dark blue color.

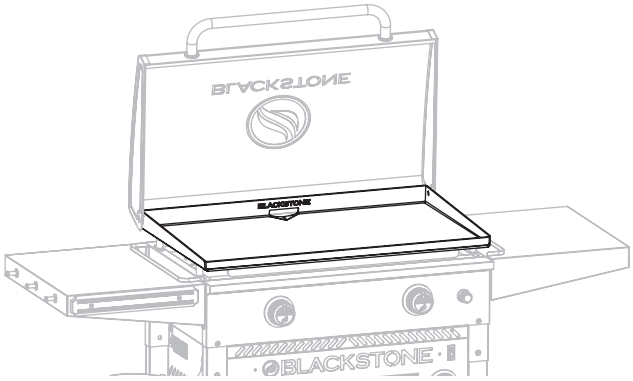
❸ Vibrant blue.

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.

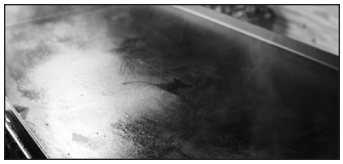


VIDEO TUTORIAL
How to Season a New Blackstone Griddle
youtube.com/watch?v=VspmDVnj2pI&t=3s

STEP 01 Wipe any debris off griddle top.



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

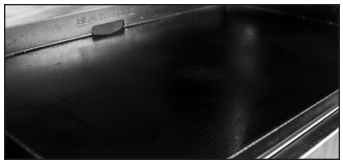


STEP 03 Use tongs to hold a paper towel or cotton cloth and spread 2-3 tablespoons of your seasoning oil across the entire griddle top.

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.



SEASONING TROUBLESHOOTING

THERE IS A BROWNISH RESIDUE ON THE GRIDDLE SURFACE:

POSSIBLE CAUSES	SOLUTION
• Too much oil was used. • You turned off the heat too soon.	**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=thPE2IgnSiI

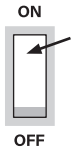
USING YOUR AIR FRYER

ELECTRIC AIR FRYER IGNITION

STEP 01 Plug power cord into wall outlet.

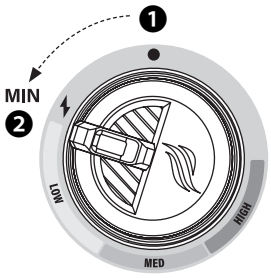
STEP 02 ❶ Turn the fryer control knob to OFF.

STEP 03 Push the rocker switch to power ON, the blower fan will start immediately.



STEP 04
❷ Turn the fryer control knob counter-clockwise to set the temperature to desired level.

LOW: 300°F (150°C) – 375°F (190°C)
MED: 375°F (190°C) – 425°F (220°C)
HIGH: 425°F (220°C) – 475°F (250°C)



Reverse the above steps to shut OFF the fryer.



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 it may flash to steam and cause burns.

COOKING ON YOUR BLACKSTONE

⚠ 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.

⚠ CAUTION

This appliance will be hot during and after use. DO NOT handle hot parts with unprotected hands. Use long-handled cooking utensils and oven mitts.

NOTICE

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

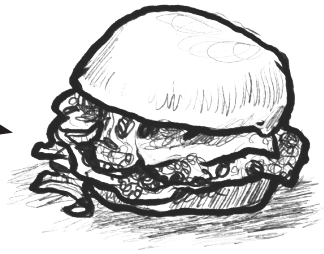
VIDEO RECIPES

Find recipes and cooking tips at:

blackstoneproducts.com/blogs/recipes
youtube.com/c/BlackstoneGriddles
@blackstoneproducts



BREAKFAST
Strawberries and Cream Pancakes



LUNCH
Oklahoma Fried Onion Burger



DINNER
Tacos Borrachos

ENGLISH

CLEANING YOUR APPLIANCE

Clean your appliance after each use, after it is cool to the touch.

- 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.

⚠ 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.

PLASTIC PARTS & PAINTED SURFACES:

Wash with warm soapy water and wipe dry with a non-abrasive cloth.

NOTICE

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

FOR EVERY SURFACE

The **Blackstone Degreaser and Cleaning Spray** is gentle enough to clean every surface of your appliance. Use it on the cooking surface, the appliance frame, or anywhere that experiences a build up of grease.



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.

⚠ When not in use, turn OFF appliance by rotating the appliance control knobs to the OFF position and closing the fuel valve.

⚠ When gas supply is connected to appliance, store appliance outdoors in a cool, dry, well-ventilated space and out of reach of children.

COVER FIT GUIDE

Always cover your appliance if stored outdoors.

Visit **blackstoneproducts.com/support** to find a cover that will fit your appliance.

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.
- 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.

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.

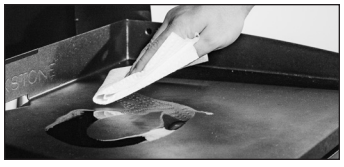
(For stuck-on food residue, use a bit of coarse salt.)



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.

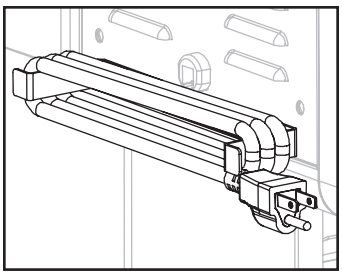


CLEANING YOUR AIR FRYER

⚠ DO NOT clean with alcohol or any other flammable substance.

DO NOT clean the air fryer unit with a water spray or the like.

Wrap the power cord around the power cord bracket when the air fryer is not in use.

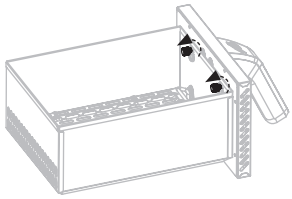


CLEANING YOUR AIR FRYER BASKET

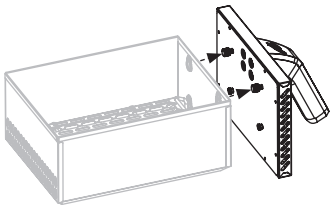
Your air fryer basket is dishwasher safe.

YOU WILL NEED TO REMOVE THE HANDLE ASSEMBLY PRIOR TO PLACING THE BASKET IN THE DISHWASHER.

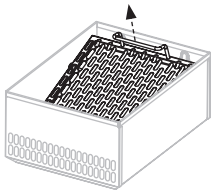
STEP 01 Loosen the top two (2) thumb screws in the air fryer drawer.



STEP 02 Lift and remove the handle assembly. (DO NOT remove the thumb screws.)

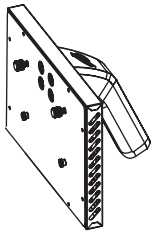


STEP 03 Remove the trivet from the air fryer basket.



STEP 04 Keep the handle assembly with your appliance.

Reassemble the drawer after the basket is clean and dry.

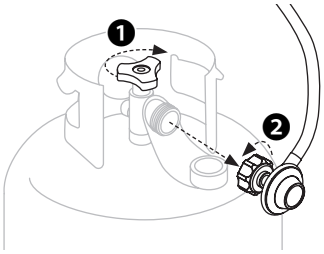


DISCONNECT THE LPG CYLINDER

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

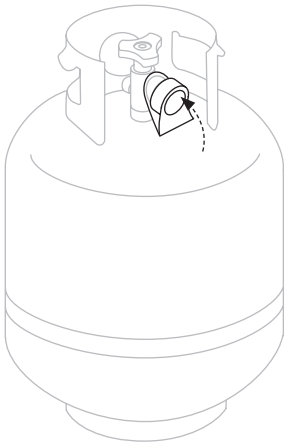
❶ Ensure that the LPG cylinder is OFF by turning the OPD hand wheel clockwise to a full stop.

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



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

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



STORING LPG CYLINDERS

⚠ 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.

⚠ 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 tank 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 tank only for an OPD safety feature-equipped tank.

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

TROUBLESHOOTING

IGNITION TROUBLESHOOTING

BURNER WILL NOT IGNITE:

If ignition does not occur in 5 seconds:

STEP 01 Turn the burner controls 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. (Please reference the Leak Test Instructions in **USING YOUR BLACKSTONE**.)

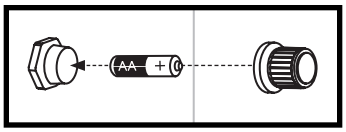
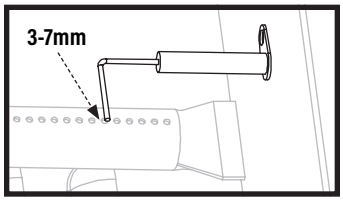
STEP 01 Turn control knob(s) to OFF position.

STEP 02 Remove cooking top.

STEP 03 Light a match (or long lighter) no shorter than 11 inches long. Place the flame on the right or left side of the burner.

STEP 04 Push in and turn the control knob to the HIGH position. Ensure burner lights and stays lit.

IF YOU CAN IGNITE YOUR APPLIANCE WITH A MATCH:

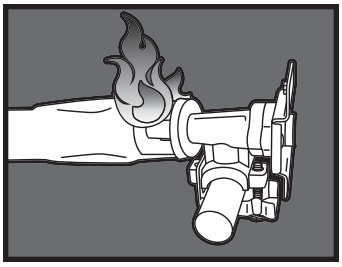
POSSIBLE CAUSES	SOLUTION
Dead / improperly installed battery.	Replace with new battery. 
Ignitor wire misaligned.	Ensure that the ignition needle is positioned 3-7mm away from the burner tube, and above a burner hole. 
Damage to the ignition system.	Contact customer service for replacement parts.

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.

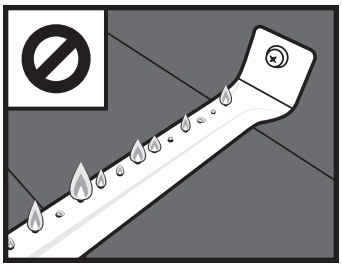
GAS FLOW TROUBLESHOOTING

A FLAME IS COMING OUT OF THE AIR GATE:



POSSIBLE CAUSES	SOLUTION
Something is blocking the venturi in the burner tube.	Clean the burner assembly to remove the obstruction.

BURNER FLAMES ARE YELLOW OR IRREGULAR:



- Appliance will not achieve a high heat or heats unevenly.
- 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
LPG cylinder is empty or low.	Refill or replace the LPG cylinder.
Obstructions in the burner, gas jets, or fuel rail.	Clean the burner, jets, and gas hose.
The regulator's flow limiting device was triggered.	Reset the safety system: **STEP 01** Turn OFF the appliance, close the LPG cylinder valve, and disconnect the regulator from the LPG cylinder. **STEP 02** Wait five minutes to allow the pressure to dissipate, then reconnect the regulator to the LPG cylinder and slowly open the OPD hand wheel one half turn. **STEP 03** Ignite your appliance.
Regulator stuck in safety position.	Contact customer service for replacement parts.

CLEANING THE BURNER ASSEMBLY

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 cooking top.

STEP 02 Carefully detach and remove the burner.



STEP 03 Clean the inside of the burner:

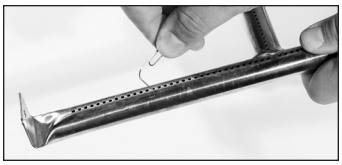
- Run a narrow bottle brush through each burner tube several times. (DO NOT use wire brushes)
- Run a stiff wire bent into a small hook through each burner tube several times.
- Use an air hose to force air into burner tube and out burner ports. Check that air blows through each hole. (Wear eye protection)



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

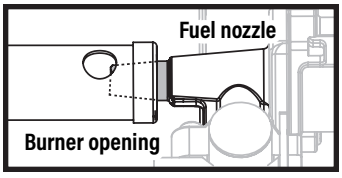


STEP 05 Clean any blocked ports with stiff wire such as an open paper clip.



STEP 06 Carefully replace burners and reattach.

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



CUSTOMER SERVICE

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

CUSTOMER SERVICE HOURS:

Monday – Friday
7:00 am – 5:00 pm (MST)

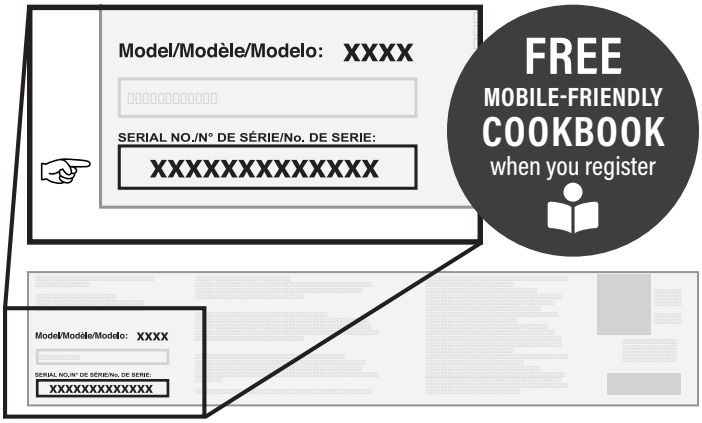
ENGLISH

ACTIVATE YOUR WARRANTY

The North Atlantic Imports LLC 1-Year Warranty covers replacement parts up to one year after the date of purchase.

TO ENABLE THIS 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.)

Register your appliance at **blackstoneproducts.com/register**

WARRANTY OVERVIEW

North Atlantic Imports, the manufacturer, will warranty for one year from purchase all parts, workmanship, and finishes. 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 Imports, 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 cooking station properly. It is the responsibility of the purchaser to establish the warranty period by verifying the original purchase date with original sales receipt.

DETAILED EXPLANATION OF THE WARRANTY

North Atlantic Imports LLC 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 Imports LLC instructions exclusively for domestic use, and not for private or public club, institutional or commercial purposes.

North Atlantic Imports LLC's obligation under this warranty is limited to replacing or repairing, free of charge, any part or parts that may prove, to the satisfaction of North Atlantic Imports LLC, to be defective under normal home use and service within the following stated periods of time from the date of purchase; for one year 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 Imports LLC of breach of warranty within the applicable warranty period.

North Atlantic Imports LLC 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 Imports LLC with respect to the quality of the product.

North Atlantic Imports LLC 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 Imports LLC 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 has been repaired or altered without North Atlantic written consent, outside of North Atlantic Imports LLC factory. The full manufacturer warranty is not valid for griddles purchased from unlicensed, third-party resellers, purchased at a discount due to missing or damaged parts, or purchased as a floor model; at the discretion of North Atlantic Imports.

North Atlantic Imports LLC 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.

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