



OWNER'S MANUAL

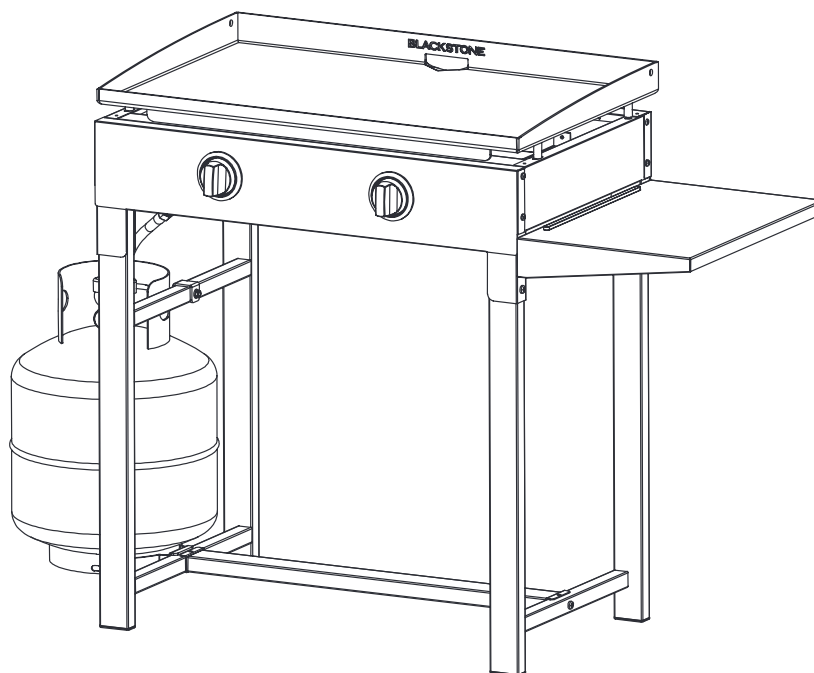
Model 1839

28" GRIDDLE

COOKING STATION



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



ENGLISH

Please reference blackstoneproducts.com/support for the latest version of this manual, and to follow along with assembly videos.



⚠ DANGER

Never operate this appliance unattended.

⚠ WARNING

INSTALLER/ASSEMBLER:

Leave these instructions with consumer.

CONSUMER:

Retain this manual for future reference.

⚠ WARNING

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read all warnings and instructions before assembling the appliance.

⚠ WARNING

Follow all warnings and instructions while using the appliance.

⚠ WARNING

This product can expose you to chemicals including Di(2-ethylhexyl)phthalate (DEHP), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

⚠ DANGER

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ DANGER

When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.

⚠ DANGER

If a fire should occur, keep away from the appliance and immediately call your fire department. **DO NOT** attempt to extinguish an oil or a grease fire with water.

⚠ DANGER

IF YOU SMELL GAS:

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

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

⚠ DANGER

- This appliance is for outdoor use only, and is not to be used in a building, garage, or any other enclosed area.
- This device is not to be used in or on recreational vehicles or boats.
- This appliance is not be used on or under any apartment or condominium balcony or deck.

⚠ DANGER

- **NEVER** operate this appliance within 10ft (3.0 m) of any structure, combustible material or other gas cylinder.
 - **NEVER** operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- Failure to follow these instructions may result in fire, explosion or burn hazard which could cause property damage, personal injury or death.



COOKING TIPS

LOW HEAT:

Cooks slowly and requires more time.

Breaks down connective tissue and fat for a tender, moist meal.

- Fatty, thick cuts of meat.
(eg: pork shoulder, brisket, chicken thighs, short ribs)
- Delicate seafood (eg: octopus, squid)

MEDIUM HEAT:

Stable heat, takes the average time you'd expect for pancakes, eggs, toast, and more.

For food more susceptible to heat. Sear without overcooking.

- Fish (whole or in pieces)
- Most seafood
- Vegetables (steam with the **Blackstone Basting Dome** for best flavor)
- Pancakes
- Eggs

HIGH HEAT:

Cooks meals fast and in little time.

Slow cooking would dry up these cuts and make them horrible to eat since they are lower on fat.

- Lean cuts of meat. (eg: chicken breast, tenderloin, skirt steak, flank)

VIDEO RECIPES:

Find more inspiration and recipes at
blackstoneproducts.com/blogs/recipes



youtube.com/c/BlackstoneGriddles



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

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SAFETY ALERT KEY

Read and follow all the notices throughout the manual.

DANGER
Indicates an imminently hazardous situation which, if not avoided, may result in death or serious injury.
WARNING
Indicates the possibility of serious bodily injury if the instructions are not followed.
CAUTION
Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.



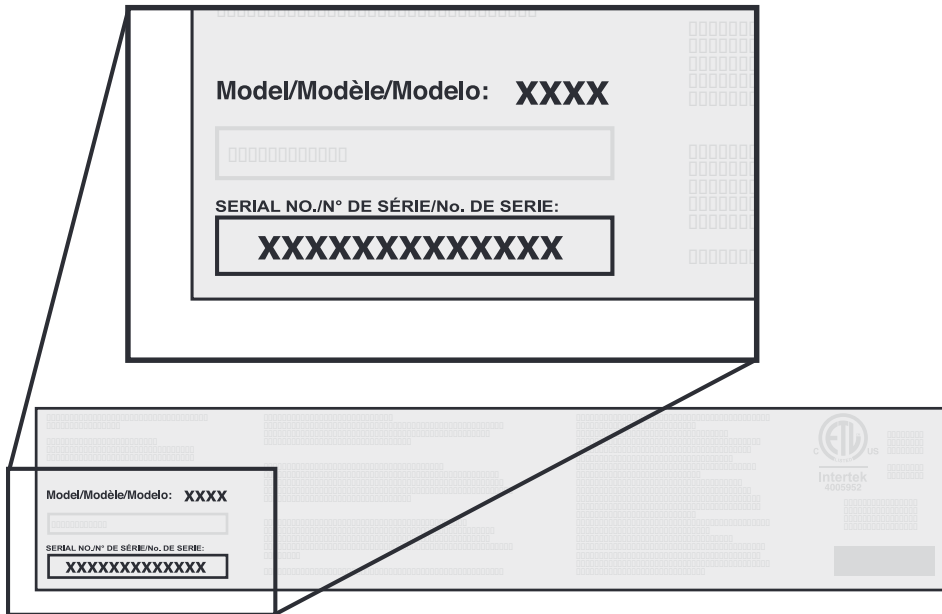
REGISTER YOUR PRODUCT

Registration allows our Customer Service Representatives to quickly provide assistance with your Blackstone product if needed.

The North Atlantic Imports LLC 1-Year Warranty covers replacement parts up to one year after the date of purchase. (Please reference the Warranty chapter for more information.) To enable this warranty, you will need to provide:

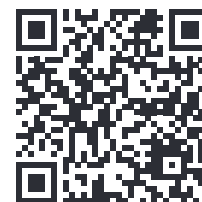
- Proof of Purchase/ Receipt/ Order Details
- Your Blackstone product's Serial Number
- Your Blackstone product's Model Number

Your Blackstone product's Serial and Model numbers can be found on your griddle's Origin Label. (The Origin Label is a large silver sticker found on the body of your appliance.)



OUR CUSTOMER SERVICE STAFF IS HERE TO HELP YOU!

Register your Blackstone product at blackstoneproducts.com/register and visit us online at blackstoneproducts.com/support



Model Number _____

Serial Number _____

Date Purchased _____

We are pleased to help you with any questions concerning appliance use, replacement parts, or your warranty.

*Customer Service Hours:
Monday - Friday
7:00 am - 5:00 pm
Mountain Standard Time*



WARNING

NEVER partially cook meat or poultry to finish cooking later. Cook food completely to destroy harmful bacteria.

FOR YOUR SAFETY

Before proceeding, make certain that you understand the FOR YOUR SAFETY section of this manual. Hazardous fire or explosion may result if instructions are ignored.

Section 01 FOOD SAFETY

Food safety is an 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 clean platter and utensils when removing cooked foods from appliance.

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

CHILL: Refrigerate prepared foods and leftovers promptly.

For more information visit foodsafety.gov or Canadian Partnership for Consumer Food Safety Education online at befoodsafe.ca

HOW TO TELL IF MEAT IS COOKED THOROUGHLY

Meat and poultry cooked with this appliance 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 doneness.

When reheating takeout foods or fully cooked meats like hot dogs, cook to 165° F (74° C), or until steaming hot.

MEAT COOKING TEMPERATURES



Poultry

165° F or 74° C

Juices should run clear and flesh should not be pink.

Beef or Poultry Hamburger

160° F or 71° C

Juices should not be pink and flesh should be brown in the middle.

Beef, Veal, & Lamb Steaks/Chops

145° F or 63° C

Beef, Veal, & Lamb Roasts

145° F or 63° C

ALL cuts of Pork

160° F or 71° C

Juices should not be pink.



Section 02

GAS APPLIANCE SAFETY

INSTALLATION SAFETY

This appliance 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 and void warranty.

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

Appliance 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, NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

TURNING YOUR APPLIANCE OFF

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

If the information in the above statements is not followed exactly, serious injuries, fire, or death may occur.

SAFETY TIPS

- Do not move the appliance when in use.
- Use long-handled cooking utensils and oven mitts to protect against burns and splatters.
- Do not place any empty cooking vessels on the cooking surface while in operation.
- Use caution when placing anything in cooking vessel while the appliance is in operation. Allow cooking vessel to cool to 115° F (45° C) before moving or storing.

If grease or other hot material drips from appliance 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 before continuing.

STEP 04 Perform a leak test. (Please reference the Leak Test Instructions in the Fuel chapter.)

For problems with this appliance, please reference the Troubleshooting chapter.

DANGER

Never place any items within 3-inches of the cooking surface while in use. This area can become very hot and potentially damage any accessory objects placed too close.

WARNING

Keep children and pets away from appliance at all times.

This appliance is not intended for use by children.

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

WARNING

This appliance is not intended for and should never be used as a heater.

Do not use for purposes other than intended.

WARNING

The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.

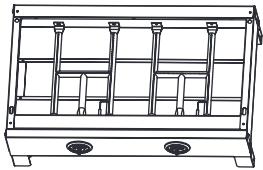
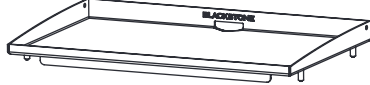
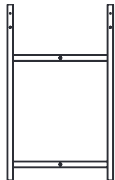


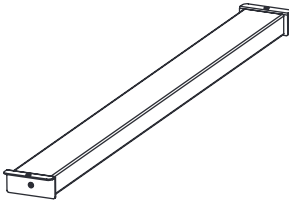
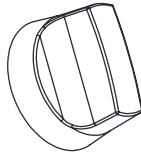
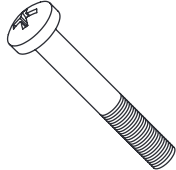
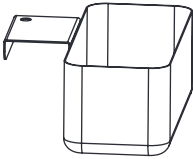
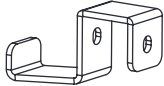

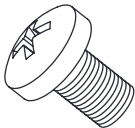

CAUTION

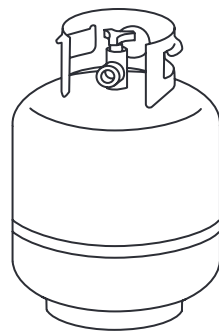
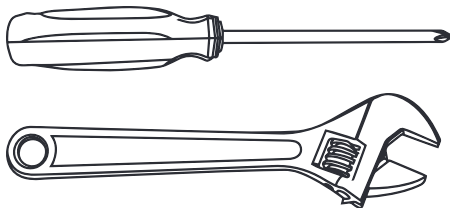
For residential and household use only. **DO NOT** use for commercial cooking.



ASSEMBLY GUIDE

ILLUSTRATED PARTS LIST

<p>1 Body (1 piece)</p> 	<p>2 Griddle top (1 piece)</p> 	<p>3 Left leg assembly (1 piece)</p> 	<p>4 Right leg assembly (1 piece)</p> 	
<p>5 Side shelf (1 piece)</p> 	<p>6 Leg brace (1 piece)</p> 	<p>7 Control knobs (2 pieces)</p> 	<p>8 M6x40 bolts (3 pieces)</p> 	
<p>9 Grease cup (1 piece)</p> 	<p>10 Propane tank hanger (1 piece)</p> 	<p>11 Propane tank support (1 piece)</p> 	<p>12 M6x12 screws (8 pieces)</p> 	<p>13 M6 flange nut (1 piece)</p> 



TOOLS NEEDED: Phillips head screwdriver & Adjustable wrench

NOT INCLUDED: 20 lb LP Gas tank

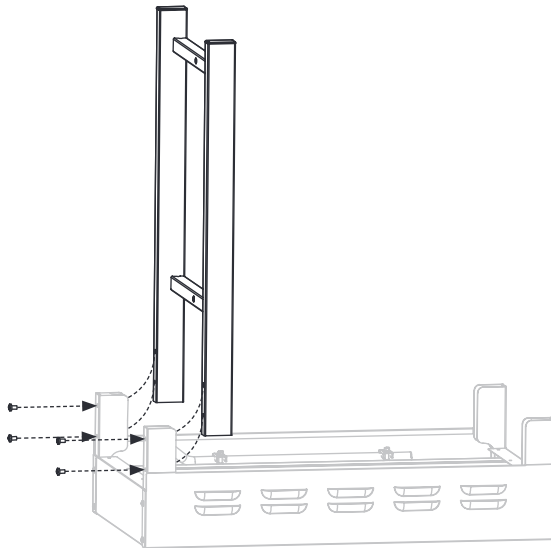


ASSEMBLY INSTRUCTIONS

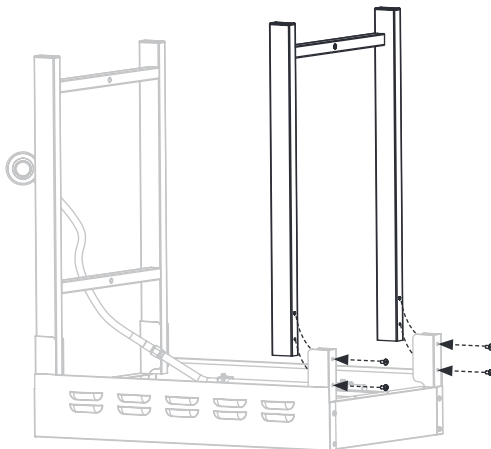
Please read all instructions thoroughly before proceeding. Make sure all the plastic packing material is removed before assembling.

Find a large, clean area to assemble your unit. Please refer to the parts list and assembly diagrams as necessary.

STEP 01 Remove the griddle body from the packaging and lay it upside down. Use four (4) M6x12 screws to attach the left leg assembly to the griddle body.



STEP 02 Use four (4) M6x12 screws to attach the right leg assembly to the griddle body.



⚠ WARNING

The manufacturer has made every effort to eliminate any sharp edges. However, you should handle all components with care to avoid accidental injury.

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

⚠ WARNING

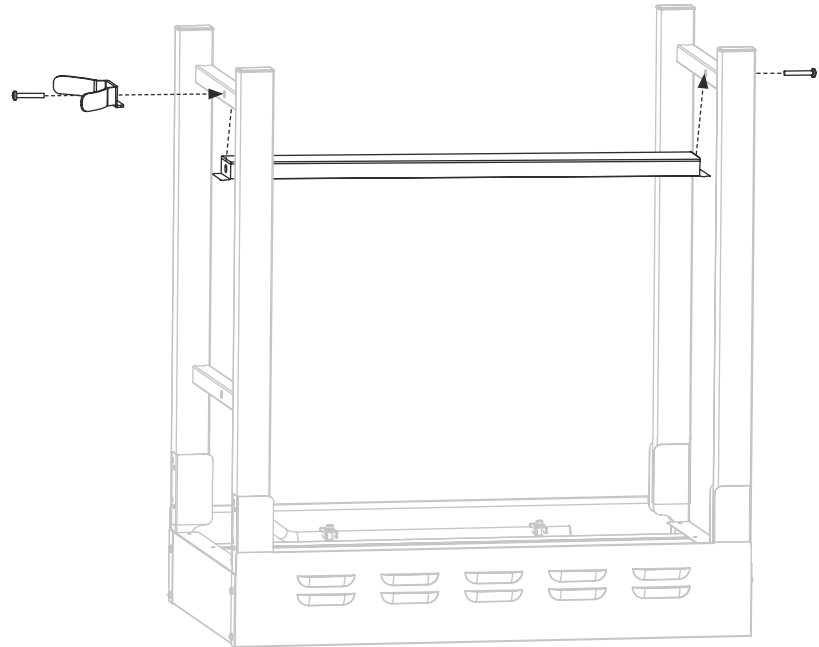
The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.

⚠ CAUTION

Two people are recommended for the assembly of this product.

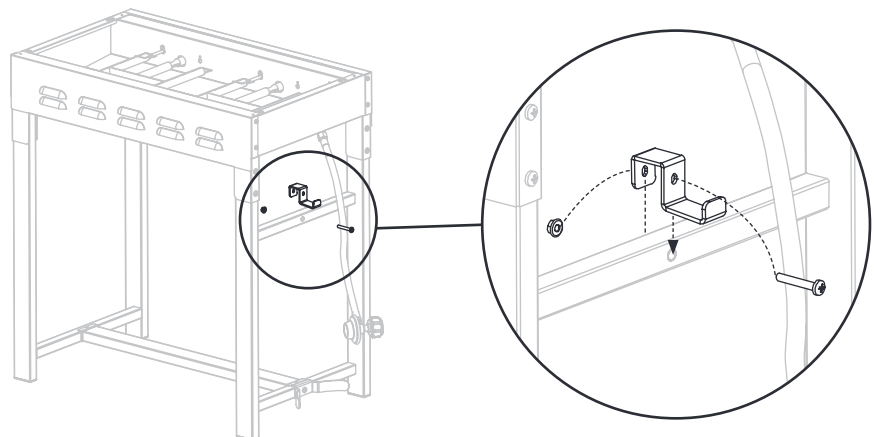


STEP 03 Use one (1) M6x40 bolt to attach the leg brace to the right leg assembly. Use one (1) M6x40 bolt to secure the leg brace and attach the lower propane tank support to the left leg assembly.



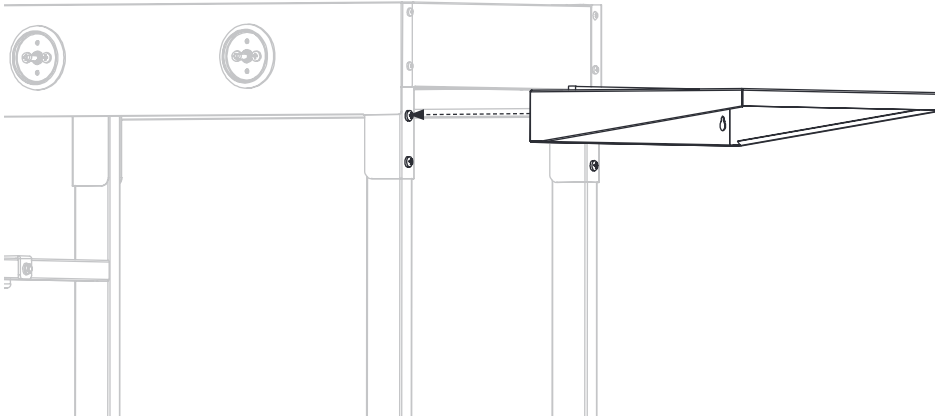
STEP 04 **With the help of another person,** pick up the griddle body and set it on its feet.

Use one (1) M6x40 bolt and one (1) M6 flange nut to attach the upper propane tank hanger to the left leg assembly.



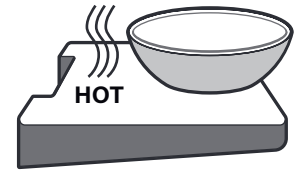


STEP 05 Insert the side shelf keyholes over the upper two (2) M6x12 screws and slide the side shelf into place. Tighten all eight (8) leg assembly screws.

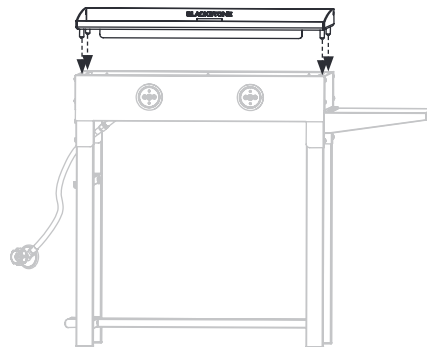


⚠ CAUTION

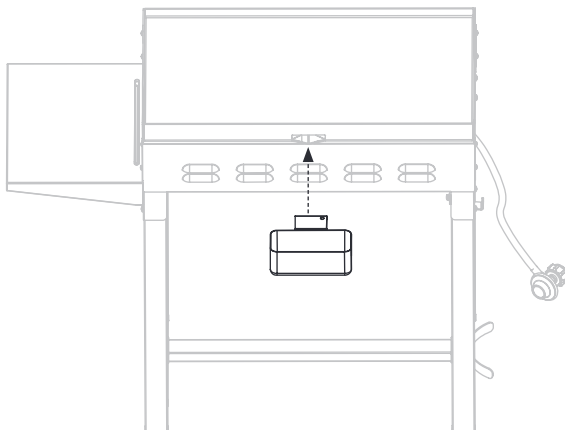
- Maximum weight on the side shelf is 10 lbs.
- The side shelf is a high heat area.



STEP 06 With the help of another person, place the griddle top onto the griddle body by aligning the four pins to the holes on top of the body. Ensure all four pins are seated in the holes.

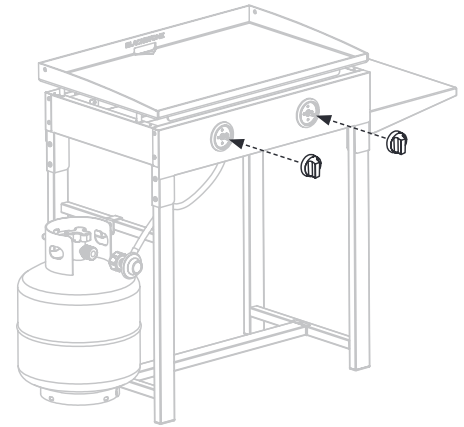


STEP 07 Hang the grease cup on the back of the griddle body.

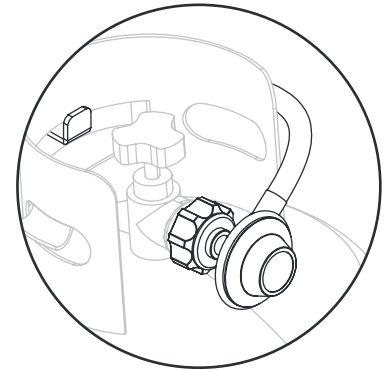




STEP 08 Install the two (2) control knobs by pushing them into place in the OFF position.



STEP 09 Connect the 20 lb propane tank (not included) and hook it on the upper propane hanger so that it nestles against the lower propane support. (Please reference the Connection & Removal section of the Fuel chapter.)

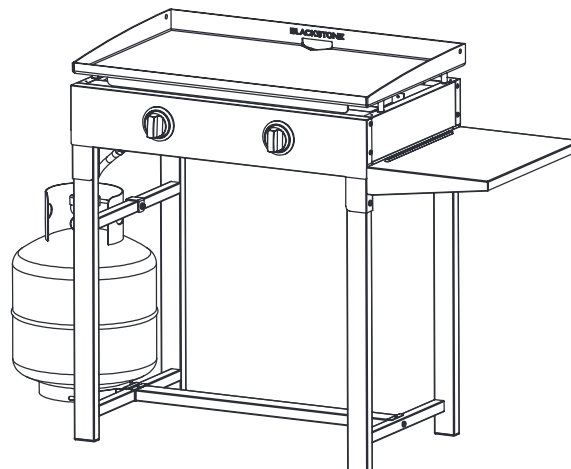


STEP 10 Proceed to the Griddle Seasoning Instructions section of the Care & Maintenance chapter.

Enjoy cooking outdoors on your Blackstone Griddle!

NEED HELP?

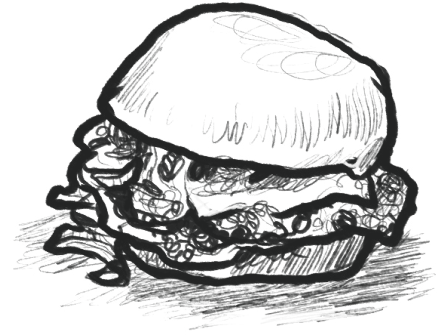
Register your Blackstone product at blackstoneproducts.com/register and visit us online at blackstoneproducts.com/support for missing parts, assembly and operation questions.





RECIPES FOR LUNCH & DINNER

OKLAHOMA FRIED ONION BURGER



STEP 01 Pre-heat your Blackstone to high heat.

STEP 02 Make four 2 oz loosely packed meatballs with the ground beef and place on the hot griddle. Add a pinch of salt over each and using your **Blackstone Burger Press**, smash them very thin.

STEP 03 Add 2-3 ounces of thinly sliced onion over each patty.

STEP 04 Cook for 60-90 seconds and flip so that the onion's are under the patty. Add 1 slice of American cheese to each patty and then place the top bun over the cheese and then the bottom bun on top of the top bun. Cook for another 60 seconds.

STEP 05 To plate, remove the bottom bun from the top, using your spatula, lift the burger with top bun and add to the bottom bun.

STEP 06 Serve hot with a few dill pickle chips.

🍴 Serves 4 | ⌚ 7 min.

Ingredients

- 1/2 lb of 80/20 ground beef
- 1 Vidalia (or sweet) onion (sliced paper thin)
- 4 slices American cheese
- 1/4 cup of dill pickle chips
- Salt

VIDEO RECIPES:

Find more inspiration and recipes at blackstoneproducts.com/blogs/recipes



youtube.com/c/BlackstoneGriddles



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**WARNING**

Turn off LP supply at cylinder when appliance is not in use.

FUEL | 20 LB. PROPANE TANK

Section 01

20 LB. LIQUID PROPANE CYLINDER

LP (LIQUEFIED PETROLEUM GAS)

LP gas is nontoxic, odorless and colorless when produced. For safety and easy detection, LP gas has been given an odor similar to rotten cabbage.

LP gas is highly flammable and may ignite unexpectedly when mixed with air.

20 LB. LIQUID PROPANE CYLINDER REQUIREMENTS

- Check to be sure that cylinders have a D.O.T. Certification and that they have been date tested by a LP gas supplier within five years of use.
- All LP tank supply systems must include a collar to protect the cylinder valve.
- Use only a 18 x 12 inch, 20lb LP cylinder.
- The cylinder must be constructed and marked in accordance with the Specifications for LP - Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres, and Tubes or Transportation of Dangerous Goods; and Commission, as applicable.

CANADIAN LIQUID PROPANE CYLINDER REQUIREMENTS

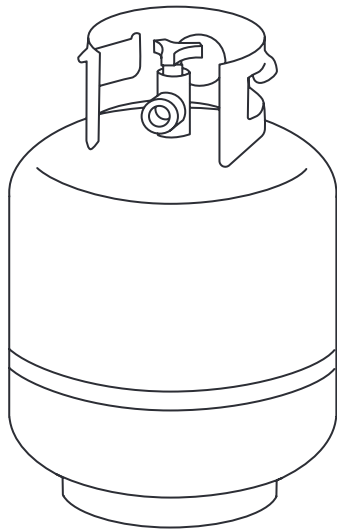
- The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders, T.C.

20 LB. LP TANK

The 20 lb. LP Tank used with your griddle 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 of appliance.
- 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.



OPD Hand Wheel

- LP Tank must be arranged for vapor withdrawal and include collar to protect LP Tank valve.

Always keep new and exchanged LP Tanks in upright position during use, transit or storage.

LP TANK FILLING

Use only licensed and experienced dealers. LP dealer must purge new tank before filling.

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.

To remove gas from LP Tank, contact a certified LP dealer or local fire department for assistance.

LP TANK EXCHANGE

Leak test new and exchanged LP tanks BEFORE connecting to appliance. Please reference the Leak Test Instructions section.

Many retailers offer the option of replacing empty LP tanks through an exchange service.

Use only those reputable exchange companies that inspect, precision fill, test and certify their tanks.

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

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.

⚠ DANGER

- **NEVER** store a spare LP cylinder/bottle under or near the appliance or in an enclosed area.
- **NEVER** fill a LP cylinder/ bottle beyond 80% full.
- **DO NOT** store an LP tank/ bottle in an area where children play.
- **LP cylinder should only be stored outside and in a cool, dry place.**
- **NEVER** leave an LP tank/ bottle inside a vehicle which may become overheated by the sun.

If the information 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 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 fire department.

PLEASE NOTE: Your retailer can help you match a replacement tank to your griddle.



⚠ DANGER

Do not insert any tool or foreign objects into the valve outlet or safety relief valve. The valve may be damaged resulting in 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 unable to stop a gas leak, immediately close LP tank valve and immediately contact an LP gas supplier or fire department.

⚠ WARNING

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.



ENGLISH

Section 02

CONNECTION & REMOVAL

REGULATOR SAFETY

If regulator fails in unit, it must be replaced with a Blackstone approved model and must only be replaced by a professionally licensed, authorized dealer. Failure to comply will void the warranty.

FITTINGS & HOSES

- Annual checking and tightening of metal fittings is recommended.
- Cylinder supply system must be arranged for vapor withdrawal.

Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using appliance. Use only Blackstone approved replacement parts for valve, hose, or regulator.

20 LB. LP TANK REMOVAL FOR TRANSPORT OR STORAGE

STEP 01 Turn OFF all control knobs. Turn LP cylinder OFF by turning hand-wheel clockwise to a full stop.

STEP 02 Turn coupling nut counterclockwise by hand only. Do not use tools to disconnect.

STEP 03 Lift LP tank up and off of support bracket.

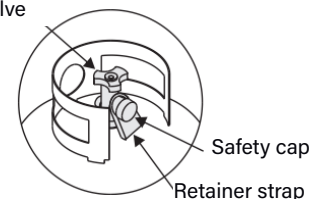
STEP 04 Install safety cap onto LP tank valve.

Always use cap and strap supplied with valve.

Failure to use safety cap as directed may result in serious personal injury and/or property damage.

A disconnected LP tank in storage or during transportation must have a safety cap installed (as shown).

LP Tank valve





CONNECTING THE REGULATOR TO THE 20 LB. LP TANK

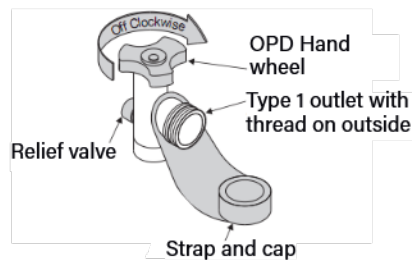
Leak test new and exchanged LP tanks BEFORE connecting to griddle. Please reference the Leak Test Instructions section.

STEP 01 LP tank must be properly secured to griddle. (Please reference the Assembly Guide chapter.)

STEP 02 Turn all control knobs to the OFF position.

STEP 03 Turn LP tank OFF by turning OPD hand wheel clockwise to a full stop.

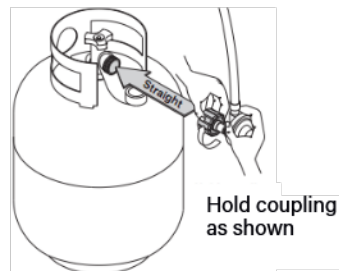
STEP 04 Remove protective cap from LP tank valve.



STEP 05 Hold regulator and insert nipple into LP tank valve.



STEP 06 Hand-tighten the coupling nut, holding regulator in a straight line with LP tank valve so as not to cross thread the connection.



STEP 07 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.

STEP 08 An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.

⚠ WARNING

Keep the fuel supply hose away from any heated surface(s).

⚠ WARNING

Never attempt to attach this griddle to the self-contained LP gas system of a camper trailer, recreational vehicle or motor home.

Do not use the LP Tank until it has been leak-tested.

NOTE: If connection cannot be completed, disconnect regulator and repeat steps 5 and 6.

If still unable to complete connection, do not use this regulator!

NEED HELP?

Register your Blackstone product at blackstoneproducts.com/register and visit us online at blackstoneproducts.com/support for missing parts, assembly and operation questions.



**WARNING**

If "growing" bubbles appear during leak test, do not use or move the LP bottle. Immediately contact an LP gas supplier or fire department.

CAUTION

DO NOT USE HOUSEHOLD CLEANING AGENTS. Damage to gas valve, hose, and regulator components may result.

ENGLISH

Section 03

LEAK TEST INSTRUCTIONS**LEAK TEST 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.
- Appliance must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances.
- During leak test, keep appliance away from open flames or sparks.

LEAK TEST: VALVES, HOSE & REGULATOR

STEP 01 Turn all griddle control knobs OFF.

STEP 02 Be sure regulator is tightly connected to LP tank.

STEP 03 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.

Please visit **blackstoneproducts.com/support** for customer support and replacement parts.

STEP 04 Brush soapy solution onto areas where bubbles are shown in figure 02.

If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and re-tighten connections. If leaks cannot be stopped **DO NOT TRY TO REPAIR.**

Please visit **blackstoneproducts.com/support** for customer support and replacement parts.

STEP 05 Always close LP bottle valve after performing leak test by turning hand wheel clockwise.

FIGURE 01

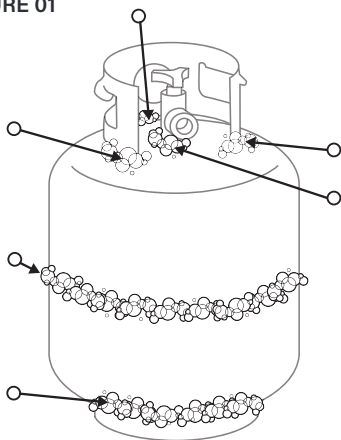
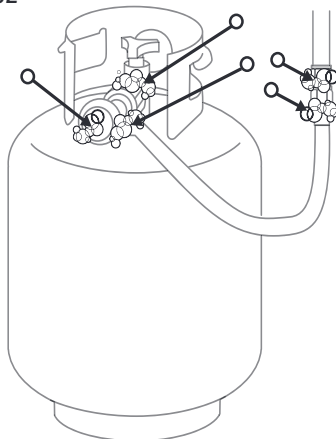


FIGURE 02





RECIPES FOR LUNCH & DINNER

TACOS BORRACHOS

STEP 01 Season the sirloin steaks with salt and black pepper, making sure that you rub the salt and pepper well into the steaks

STEP 02 Slice the steak into small pieces

STEP 03 In a plastic bag, place the steak pieces, onions, garlic, and cilantro. Mix all ingredients together.

STEP 04 Once all ingredients are mixed, add little by little the content of the bottle of beer (cold or room temperature) into the plastic bag.

STEP 05 Take the air out of the plastic bag and let the meat marinade in the refrigerator between 2 and 4 hours

STEP 06 When the meat is ready, drain the beer and place the meat on a plate

STEP 07 Pre-heat the Blackstone griddle at medium heat for five minutes. Then, add vegetable oil to the surface and let it get to temperature for thirty seconds. Add your previously marinated steak to the Blackstone griddle.

STEP 08 Cook the steak for about three minutes or until the steak is thoroughly cooked, and place in a bowl.

STEP 09 Spread all remaining steak juices in the griddle, and place the tortillas on top until the tortillas are cooked (the tortillas change color slightly and they become malleable), turning the tortillas from time to time.

STEP 10 To make the tacos, place one tortilla on top of the other (two tortillas together). With a spoon place the steak on top of the tortillas and garnish with white finely chopped onion and cilantro. You can also add your favorite salsa as well.



🍴 Serves 4 | **🕒** 2 - 4 hours

Ingredients

- 12 oz of blond beer
- 2 lb of sirloin steak
- 1 bunch cilantro (finely chopped)
- 1/4 white onion (finely chopped)
- 1/4 tablespoon of black pepper
- 4 garlic cloves (chopped in big chunks)
- 1/4 cup of vegetable oil
- 24 tortillas (small, 4.5" tortillas)
- Salt (to taste)

VIDEO RECIPES:

Find more inspiration and recipes at blackstoneproducts.com/blogs/recipes



youtube.com/c/BlackstoneGriddles



@blackstoneproducts

**⚠ WARNING**

When not in use, turn unit controls and gas source OFF.

⚠ WARNING

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

⚠ WARNING

This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.

⚠ CAUTION

NEVER handle hot parts with unprotected hands.

⚠ CAUTION

DO NOT use Citrisol, abrasive cleaners, de-greasers or a concentrated cleaner on plastic parts. **Damage to and failure of parts may result.**

CARE & MAINTENANCE

Regularly clean your appliance between uses, especially after extended periods of storage. In order to extend the life and condition of unit, follow best practices detailed in this manual.

Section 01

GENERAL CARE

VALVE CHECK

Ensure gas is off at the supply shut off valve before checking appliance valves. Knobs must be locked in OFF position.

STEP 01 To check valves, push in knobs and release. Knobs should spring back.

If knobs do not spring back, replace valve assembly before using appliance.

STEP 02 Rotate knobs to LOW position then turn back to OFF position. Knobs should turn smoothly.

GENERAL CLEANING

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

- Clean your appliance often, preferably after each use.
- Be sure to keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
- 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.
- If a bristle brush is used to clean any of the cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to cooking.



AFTER EACH USE

PLASTIC PARTS: Wash with warm soapy water and wipe dry.

PAINTED SURFACES: Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with soft nonabrasive cloth.

STAINLESS STEEL SURFACES: To maintain appliance frame's high quality appearance, wash with mild detergent and warm soapy water. Wipe dry with a soft cloth after each use.

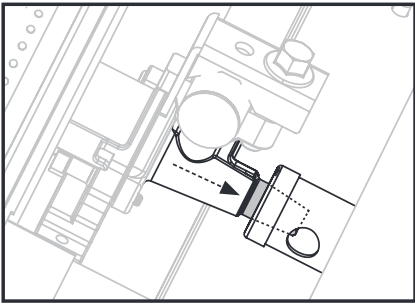
STORAGE

- In order to extend and maintain the life and condition of your appliance, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.
- Cover the burners with aluminum foil in order to prevent insects or other debris from collecting in the burner holes.
- When gas supply is connected to appliance, store appliance outdoors in a well-ventilated space and out of reach of children.
- Store appliance indoors ONLY if gas supply is turned off, disconnected, removed from appliance and stored outdoors.
- When removing appliance from storage, clean burner assembly before starting appliance. (Please reference the Cleaning the Burner Assembly section.)



WARNING

Ensure that the fuel nozzle is housed within the burner opening.



Section 02

CLEANING THE BURNER ASSEMBLY

Unit burners vary, however these instructions apply to all units. Clean burner assembly and check burner for damage. If any large cracks or holes are found, replace burner.

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 Run a narrow bottle brush through each burner tube several times. (DO NOT use wire brushes)

Additional Methods Include:

- a Run a stiff wire bent into a small hook through each burner tube several times.
- b Use an air hose to force air into burner tube and out burner ports. Check that air blows through each hole. (Wear eye protection)



VIDEO TUTORIAL

How to Clean Your Burner Tube | Blackstone Griddle



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

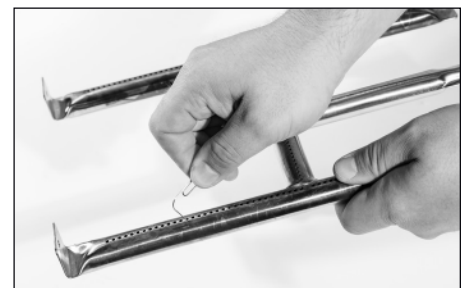


STEP 04 Brush entire outer surface of burner to remove grime.



STEP 05 Clean any blocked ports with stiff wire such as an open paper clip. Then, carefully replace burners and reattach.

VERY IMPORTANT: Burner tubes must be reengaged with the valve openings.





BURNER MAINTENANCE

In most circumstances, burning residue off after cooking will keep burner clean.

- Ensure that the flow of combustion and ventilation air is not obstructed.
- Burner should be removed and cleaned annually or whenever heavy build-up or insects/insect nests are found in order to ensure that there is no blockage in the burner portholes or venturi tubes.
- Use pipe cleaner to clear obstructions. A wire brush may be used to remove corrosion from the burner surfaces.

MATCH LIGHTING INSTRUCTIONS

Before beginning, check for gas leaks. (Please reference the Leak Test Instructions in the Fuel chapter.)

STEP 01 Ensure control knob is in 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.

BURNER FLAME CHECK

Always check burner flame before use.

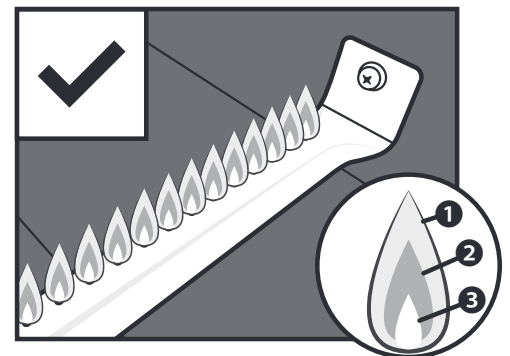
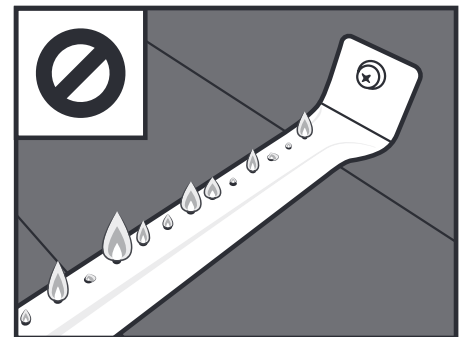
STEP 01 Light burners and rotate knobs from high to low. When knob is at high, flames should be larger than when knob is at low.

STEP 02 Perform burner flame check by looking below cooking top on the side of unit to view burners below.

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

⚠ WARNING

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



Healthy flames might have a few flickers of yellow color **1**, then a dark blue color **2**, followed by a vibrant blue by the burner tube **3**.



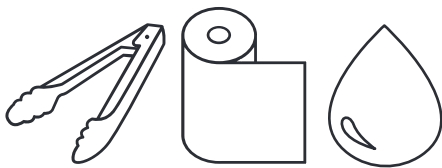
ENGLISH

VIDEO TUTORIAL

How to Season a New Blackstone Griddle | Blackstone Griddle



[youtube.com/watch?v=VspmDVnj2pl&t=3s](https://www.youtube.com/watch?v=VspmDVnj2pl&t=3s)



TOOLS NEEDED: Cooking tongs, Paper towels, and Cooking oil

PLEASE NOTE: Small variations in manufacturing and raw materials can cause some griddles to be slightly warped. A slight warp will disappear when the griddle is heated in preparation for cooking.

Section 03

GRIDDLE SEASONING INSTRUCTIONS

For best results, we recommended seasoning the griddle before cooking on griddle top.

STEP 01 Make sure griddle top is wiped clean of debris. (For first time cleaning, please reference the Cleaning Your Griddle Top section.)

Blackstone griddle tops are pre-treated with soy oil as a protective coating. This coating may leave a discoloration on the griddle top. This is normal and will not affect the seasoning process.



STEP 02 Set your griddle to high heat until your griddle top changes color. Use tongs to hold a paper towel or cotton cloth and spread 2-3 tablespoons of your seasoning oil across the griddle surface.

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 03 You will know it is done when it stops smoking. You will want to repeat this 3-4 times for your initial seasoning.

The heat of the griddle will break down the oil and bond it to the metal, creating a new polymer that acts as a stick resistant and protective layer over the griddle.





WHY DO I NEED TO SEASON MY GRIDDLE?

Seasoning leaves a hard protective layer bonded to the steel surface.

- Natural stick resistance.
- Prevents rust and corrosion.



⚠ CAUTION

Customers in humid or coastal climates may require more frequent seasonings and the use of heavier cooking oils to avoid rusting and corrosion.

GRIDDLE SEASONING TROUBLESHOOTING

SYMPTOMS

01. After seasoning, there is a brownish residue on the griddle surface.

POSSIBLE CAUSES	SOLUTION
01. Too much oil was used.	First, turn your griddle on high and let it heat for 10-15 minutes.
02. You turned off the heat too soon.	Next, scrape off as much of the thickened and partially cooked oil as you can. Then, re-season with a very thin layer of oil.

SYMPTOMS

01. After seasoning, the griddle surface is not black.
02. Food is sticking to the griddle surface.

POSSIBLE CAUSES	SOLUTION
01. The corners and edges do not have the same access to the direct heat of the burners, making it harder for the seasoning to darken like the rest of the griddle top.	Apply a thin layer of oil between cooks to maintain seasoned cooking surface. (Please reference the Cleaning your Griddle Top section.) After using your griddle for multiple cooks, the seasoning will even out and improve.

For additional troubleshooting, please reference the Troubleshooting and F.A.Q. chapters.

WHAT OIL IS BEST TO USE?

The **Blackstone Seasoning and Cast Iron Conditioner** is the best and easiest way to get consistent results. This unique blend of oils combines the best of many different cooking oils.



Can I use any food grade oil?

Yes, but different oils can vary in the process from the burn time, smoke point, and durability once finished.

If you prefer to use an animal fat for seasoning, do not use bacon. Pure lard will work as it does not have the same additives as bacon.

**⚠ DANGER**

DO NOT place flammable items on side shelves near the griddle. Aerosol containers are particularly hazardous because **they can overheat and result in an explosion, fire, severe personal injury, or death.**

⚠ WARNING

DO NOT place oily or greasy towels near the griddle unit as they can spontaneously combust.

⚠ CAUTION

The grease tray must be removed and emptied after each use.

Do not remove grease tray until griddle has completely cooled.

Section 04

CLEANING YOUR GRIDDLE TOP**CLEANING THE GRIDDLE COOKING SURFACE**

STEP 01 To clean griddle after each use, cool griddle below 300° F. Scrape food debris with spatula or straight metal scraper.



STEP 02 Wipe down griddle surface with paper towel.



STEP 03 Divide griddle surface into approximately 6" sections (width of scraper tool). Apply a small amount of water onto first section with a bottle and then scrape the water and debris toward the grease trap. Move to the next 6" section and repeat.

DO NOT USE MORE THAN TWO TABLESPOONS OF WATER AT A TIME.

1/4 cup of table salt may be used to buff off stuck food residue.

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.





PROTECTING YOUR GRIDDLE TOP

Store griddle in a cool, dry location. Always cover griddle if stored outdoors. Choose from a variety of griddle covers offered by Blackstone.

When protecting griddle with soft cover, use the “tenting” method to prevent water from accumulating on griddle top. “Tenting” involves placing an object (a bowl, tennis ball or PVC pipe) beneath soft cover in the center of griddle in order to allow water to slide off. “Tenting” helps prevent rust.

FIRST TIME CLEANING

GRIDDLE COOKING SURFACE:

Blackstone Griddles are pre-treated with cooking oil to prevent rust and damage during shipping. For first time use, wash griddle with hot, soapy water.

THIS IS THE ONLY TIME YOU SHOULD USE SOAP ON THE GRIDDLE COOKING SURFACE.

Rinse and dry completely. Proceed with seasoning instructions. (Please reference the Griddle Seasoning Instructions section.)

⚠️ WARNING

NEVER APPLY COLD WATER ACROSS THE WHOLE SURFACE OF A HOT GRIDDLE AT ONCE.

This may cause warping.

Adding a large amount of cold or frozen food (or food with significant water content) to a hot griddle may cause griddle to warp.

⚠️ CAUTION

DO NOT USE SOAP ON THE GRIDDLE COOKING SURFACE. This will destroy the griddle's seasoning.

NEED HELP?

Register your Blackstone product at blackstoneproducts.com/register and visit us online at blackstoneproducts.com/support for missing parts, assembly and operation questions.





⚠ WARNING

Do not lean over the appliance while lighting.

⚠ WARNING

If ignition does NOT occur in 5 seconds, turn burner controls OFF, wait 5 minutes and repeat lighting procedure.

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

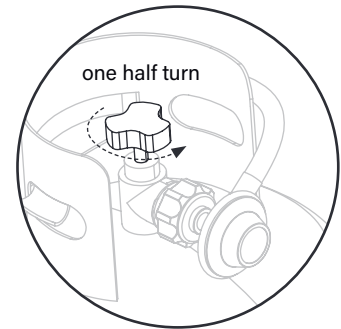
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IGNITION | PIEZO-ELECTRIC

PROPANE BURNER OPERATION

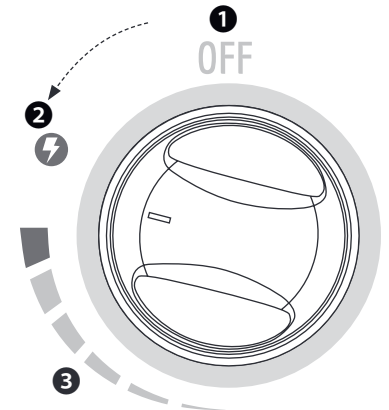
For proper ignition and operation of the appliance follow the steps below.

STEP 01 If your unit uses a 20 lb LP tank, ensure that the LP tank is properly connected to the unit. Turn gas ON at the LP cylinder by slowly turning the OPD hand-wheel halfway.



STEP 02

- 1** Push the control knob in to start gas flowing.
- 2** Turn the control knob counter-clockwise to activate the starter.
- 3** Adjust the temperature to desired level.





TROUBLESHOOTING

Section 01 PIEZO-ELECTRIC IGNITION

SYMPTOMS

01. Burner will not ignite with piezo ignition system

If ignition does not occur in 5 seconds, turn the burner controls off, wait 5 minutes and repeat the lighting procedure.

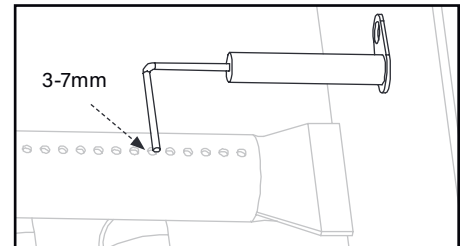
If this does not work, to determine the cause, please try to ignite your appliance with a match. (Please reference the Match Lighting Instructions in the Cleaning the Burner Assembly section of the Care & Maintenance chapter.)

If you CAN ignite your appliance with a match

POSSIBLE CAUSES	SOLUTION
01. Ignitor wire misaligned.	Ensure that the ignition needle is positioned 1/8" to 1/4" away from the burner tube, positioned above a burner hole.
02. Damage to the ignition system.	Contact customer service for replacement parts.

If you CAN NOT ignite your appliance with a match

POSSIBLE CAUSES	SOLUTION
03. Burner tubes are not receiving propane.	Please reference the Gas Flow section of the Troubleshooting Chapter.



Ensure that the ignition needle is positioned 3-7mm away from the burner tube, positioned above a burner hole.



Section 02 GAS FLOW

SYMPTOMS

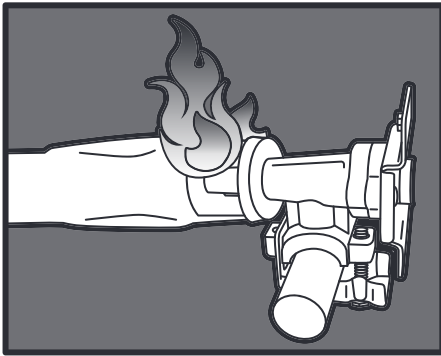
- 01. A flame is coming out of the air gate.

POSSIBLE CAUSES

- 01. Something is blocking the venturi in the burner tube. This is not allowing the propane to flow through the burner, causing the flame to back out the air gate.

SOLUTION

Clean the burner assembly to remove the obstruction. (Please reference the Cleaning the Burner Assembly section of the Care & Maintenance chapter.)



SYMPTOMS

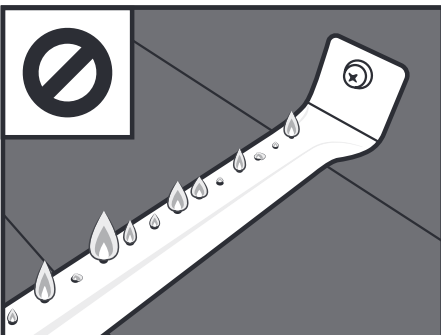
- 01. Burner flames are yellow or irregular.

POSSIBLE CAUSES

- 01. Something is blocking the air gate for the burner. This is blocking oxygen from mixing with the propane correctly to get healthy flames.

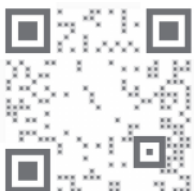
SOLUTION

Check the air gates in your burner. If you have adjustable air shutters over your air gates, make sure that they are completely open. If your burners have bug shields, clean any spider webs, soot, or debris off the bug shield. Clean any other obstructions out of air gates.



TECHNICAL SUPPORT:

Scan QR code for more videos or visit the Blackstone YouTube channel at youtube.com/blackstonegriddles





SYMPTOMS

- 01. Appliance will not achieve a high heat or heats unevenly.
- 02. Burner flames start strong, then immediately drop to low even when burner is set to high position.
- 03. Flame height drops when a second burner is lit.
- 04. Flames do not extend the full length of the burner, or only run on one side of the burner.
- 05. Burner flames are inconsistent.

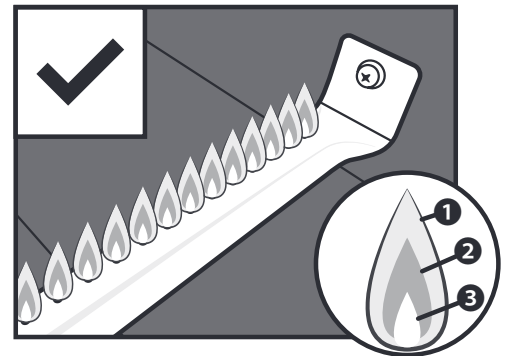
POSSIBLE CAUSES

SOLUTION

<p>01. United States regulations require that all regulators contain a flow limiting device for consumer safety. This device measures the amount of propane going through the regulator to ensure the levels are safe. If the flow rate through the regulator is too high (a symptom of a large leak), the flow limiting device will trigger, restricting the flow of propane to reduce the chance of a dangerous fire. This safety system can accidentally be tripped by opening a propane tank too quickly or opening the propane tank when a burner knob is not in the off position.</p>	<p>This safety system can be reset by moving the burner knobs to the off position, closing the propane tank, and disconnecting the regulator from the propane tank. Wait five minutes to allow the pressure to dissipate, then reconnect the regulator to the propane tank and slowly open the OPD handwheel one half turn. Ignite your appliance as described in the Care & Maintenance chapter.</p>
<p>02. LP gas cylinder is empty or low.</p>	<p>Refill or replace the propane tank.</p>
<p>03. Obstructions in the burner, gas jets, or fuel rail.</p>	<p>Clean the burner, jets, and gas hose. (Please reference the Cleaning the Burner Assembly section of the Care & Maintenance chapter.)</p>
<p>04. Regulator stuck in safety position.</p>	<p>Contact customer service for replacement parts.</p>

BURNER FLAME PATTERN

Your appliance's burners are designed to mix oxygen and propane at a rate that allows for optimal flames. Should the burner's holes, air gate, or venturi get blocked, it will affect the propane and air mixture, causing low or inconsistent flames, or flames coming from the air gate.



Healthy flames might have a few flickers of yellow color **1**, then a dark blue color **2**, followed by a vibrant blue by the burner tube **3**.



F.A.Q.

Q. What types of cooking oils can I use to season my griddle?

A. We recommend the following oils for seasoning purposes: olive oil, vegetable oil, canola oil, coconut oil, flax seed oil and sesame oil. (Please reference the Griddle Seasoning Instructions section of the Care & Maintenance chapter.)

Q. Can I use dish detergent to clean my griddle?

A. Grease cutting dish detergents will erase the seasoning on the griddle and should not be used after griddle is seasoned. For tough spots use table salt and hot water and always coat with a thin layer of oil once you are finished cleaning. (For griddle cleaning instructions, please reference the Cleaning Your Griddle Top section of the Care & Maintenance chapter.)

Q. Why does my griddle surface look dull and dry instead of shiny and black?

A. Seasoning is a continuous process. Over time and the more often you use your griddle top, the more shiny, black and non-stick it will become.

Q: Can I cut directly on the griddle top?

A: Yes, you can. Cutting on the griddle top will not harm it.

Q. What if my griddle starts to rust?

A. If rust appears on the griddle surface, rub it off with steel wool or low grit sandpaper and re-season the surface.

[youtube.com/watch?v=thPE2lgnSil](https://www.youtube.com/watch?v=thPE2lgnSil)

Take care to always completely dry your griddle before storing and keep away from rain and sprinklers. It is also important to keep your griddle covered. (For proper storage techniques, please reference the General Care section of the Care & Maintenance chapter.)

For more FAQ's visit **blackstoneproducts.com/faq**

OUR CUSTOMER SERVICE STAFF IS HERE TO HELP YOU!

Register your Blackstone product at **blackstoneproducts.com/register** and visit us online at **blackstoneproducts.com/support**



We are pleased to help you with any questions concerning appliance use, replacement parts, or your warranty.

Customer Service Hours:
Monday - Friday
7:00 am - 5:00 pm
Mountain Standard Time



NORTH ATLANTIC IMPORTS LLC 1-YEAR WARRANTY

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.

For more detailed explanation of the warranty, read below:

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.

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.



RECIPES FOR LUNCH & DINNER

REUBEN SANDWICH

 Serves 4 |  7 min.

Ingredients

- 2 tablespoons butter
- 8 slices of rye bread
- 8 slices of deli sliced corned beef
- 8 slices of Swiss cheese
- 1 cup of sauerkraut, drained
- Russian dressing (or Thousand Island, for sweeter taste)

STEP 01 Preheat griddle to medium heat.

STEP 02 Butter one side of all bread slices. Place four of the bread slices on the griddle top, butter side down. Place 1 slice of Swiss cheese, 2 slices of the corned beef, 1/4 cup of the sauerkraut and then a second slice of Swiss cheese on top.

STEP 03 On the four remaining bread slices, spread Russian dressing on the non-buttered side and place dressing side down on the Swiss cheese.

STEP 04 Griddle the sandwiches for about three minutes, then flip. Turn off heat and cook for an additional two minutes. Sandwiches are done when cheese is melted, and both sides of the sandwich are golden brown.



RECIPES FOR BREAKFAST

STRAWBERRIES AND CREAM PANCAKES

Recipe by Danielle Zechmann

STEP 01 In a mixing bowl, combine all dry ingredients.

STEP 02 In a separate bowl, mix egg yolk, milk, ricotta, butter, vanilla. Slowly, add dry ingredients and mix on low until combined.

STEP 03 Whisk egg white until stiff peaks form, and gently fold into pancake mix. Then gently fold in strawberry bits.

STEP 04 Set to the side while you prepare your filling and syrup.

Cream Cheese Filling

- 12 oz cream cheese, room temperature
- 1/4 cup sugar
- 1 cup whipping cream
- 2 tbs lemon juice

Strawberry Syrup

- 1 pint of strawberries cut into to chunks
- 1/4 cup sugar
- 2 tbs lemon Juice

STEP 05 In a stand up mixer, whisk together cream cheese, sugar, and lemon juice. Turn to low speed and add in whipped cream. Place in refrigerator until your syrup is done.

STEP 06 In a sauce pan add chopped strawberries, sugar, lemon juice and simmer until juices have slightly thickened. About 20-25 mins.

STEP 07 Preheat Griddle to medium. Melt a tablespoon of butter on griddle. Pour 1/4 cup of pancake mix onto griddle and let cook until bubbles start to form and edges are slightly browned. About 3-4 minutes. Flip and cook another 3 minutes.

STEP 08 Once all of your pancakes are cooked, grab a plate and start layering your pancakes. Begin with a pancake, then spread some of the cream cheese filling, and top with some of the strawberry chunks. Repeat steps until you have a nice stack. Top with remaining strawberry syrup and a dollop of whipped cream.



🍴 Serves 6 | ⌚ 45 min.

Pancake Ingredients

- 2/3 cup all purpose flour
- 2 tsp baking powder
- 1 tbs sugar
- a pinch of salt
- 2 tsp lemon zest
- 5 strawberries chopped into bits
- 1 egg, separated
- 1/2 cup milk
- 1/3 cup ricotta cheese
- 2 tbs melted butter
- 1tsp pure vanilla extract
- Whipped cream (for finishing)

VIDEO RECIPES:

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