



OWNER'S MANUAL

Model 1963

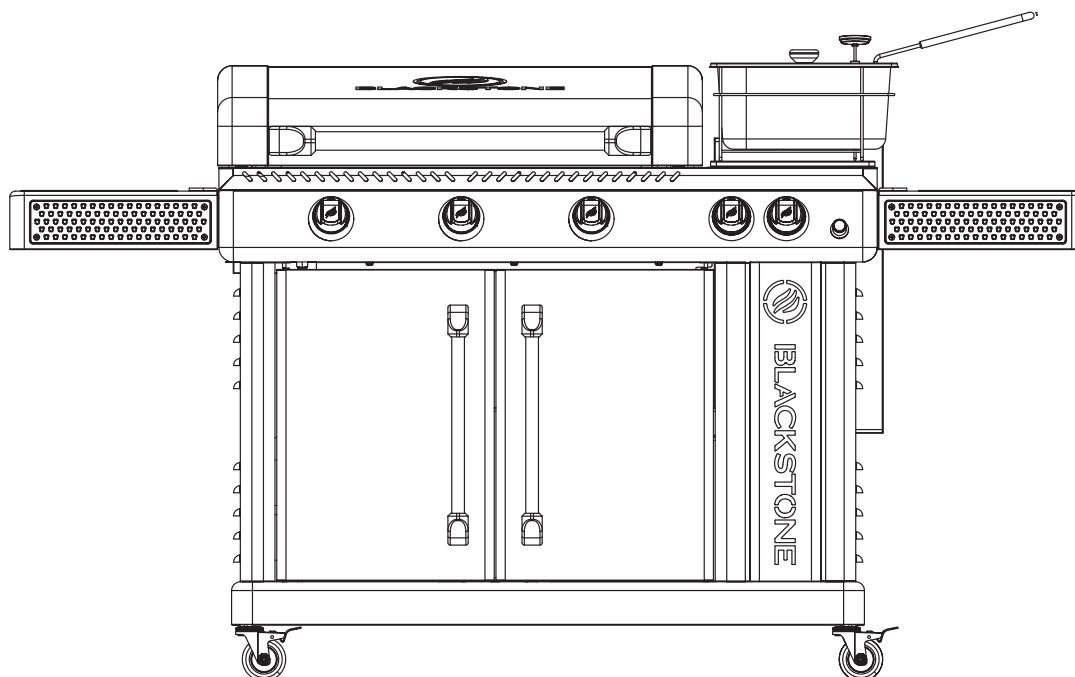
28" GRIDDLE

RANGETOP DEEP FRYER COMBO



Intertek
5015923

CONFORMS TO ANSI STD. Z 21.89-2017
CERTIFIED TO CSA STD. 1.18-2017
OUTDOOR COOKING SPECIALTY GAS APPLIANCES.



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. Open lid.
4. 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 to 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.
 - **DO NOT** fill cooking vessel beyond maximum fill line.
 - **NEVER** allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn burner or gas supply OFF.
 - Heated liquids remain at scalding temperatures long after the cooking process. **NEVER** touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
- 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](https://blackstoneproducts.com/blogs/recipes)



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



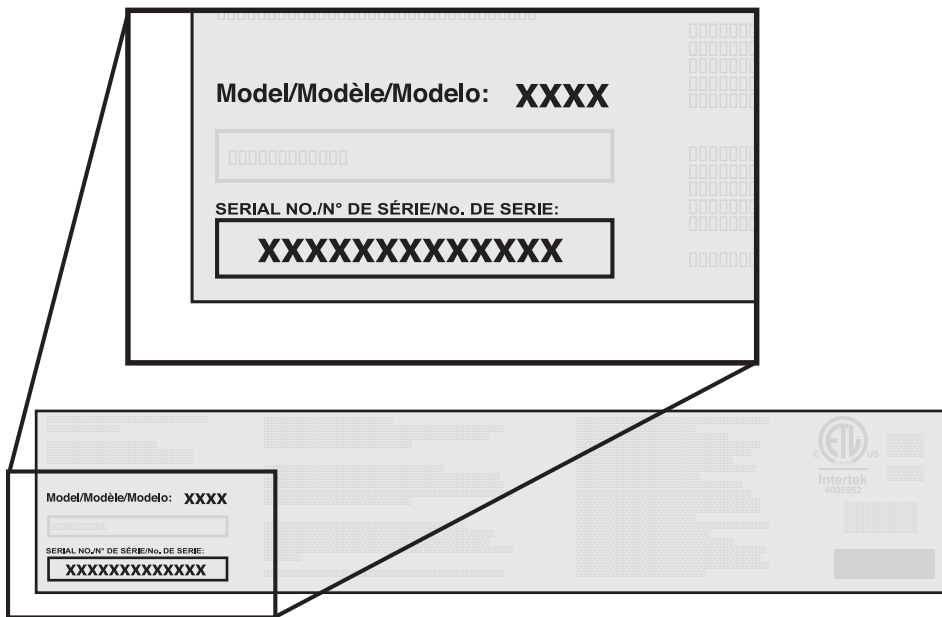
REGISTER YOUR PRODUCT

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**



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)

Model Number _____

Serial Number _____

Date Purchased _____

ENGLISH

**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.



⚠ DANGER

This appliance is not for frying turkeys.

⚠ WARNING

Griddle hood and range top hard cover must be open before cooking.

⚠ WARNING

If unit has two side burners: When cooking with deep fryer, only the front burner can be used. Do not use both range top burners while using the deep fryer.

ENGLISH

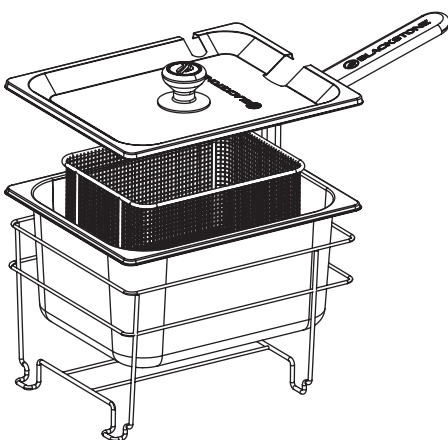
Section 03

DEEP FRYER SAFETY

- In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off appliance burners and gas supply. Do not attempt to move appliance or cooking vessel.
- During use, the appliance fryer/boiler must be on a level, stable, noncombustible surface in an area clear of combustible material.
- Do not place empty fryer vessel on appliance while in operation. Use caution when placing anything in fryer vessel while the appliance is in operation.
- Do not move appliance when in use. Allow fryer vessel to cool to 115°F (45°C) or below before moving or storing.
- If temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn burner or gas supply OFF and wait for temperature to decrease to less than 350°F (175°C) before relighting burner. If there is a lid (cover), do not remove.
- Avoid bumping into or impact with appliance to prevent spillage or splashing of hot cooking liquid.
- Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into cooking liquid in order to prevent splashing or overflow.
- When removing food from appliance, care should be taken to avoid burns from hot cooking liquids.

THERMOMETER USE

- Check thermometer before each use by inserting it into a pot of boiling water and ensure that it registers approximately 212°F ± 20°F (100°C ± 10°C). If it does not function properly, call customer service **435-252-3030 ext 1** for a replacement before using appliance.
- Use provided thermometer when cooking with oil or grease.
- See the Assembly Guide chapter for proper installation and use of the thermometer.
- In case of lost or damaged thermometer, a replacement thermometer must be one specified by appliance manufacturer.



Never overfill fryer vessel with oil, grease or water.

- Introduction of water or ice from any source into oil/grease may cause overflow and severe burns from hot oil and water splatter.
- When frying with oil/grease, all food products **MUST** be completely thawed and dried before being immersed in fryer.

DEEP FRYER CAPACITY

Maximum: 4.5 Quarts (4.3 L)

Minimum: 2.6 Quarts (2.5 L)

Do not fill fryer vessel past the maximum fill line.



RECIPES FOR THE DEEP FRYER

BETTY'S RICOTTA DONUTS

Recipe by Desiree 'BlackstoneBetty' Dukes

STEP 01 Using the **Blackstone Fryer** accessory, heat the vegetable oil to 365 degrees.

STEP 02 In a large bowl mix together ricotta, egg, rum and lemon zest.

STEP 03 In a separate bowl mix together flour, sugar and baking powder.

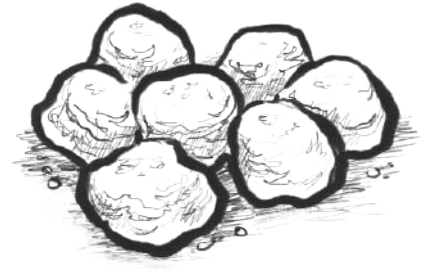
STEP 04 Slowly add the dry ingredients, 1/4 cup at a time, into the wet ingredients and mix to combine. Dough should be thick and sticky.

STEP 05 Using a wooden chopstick or toothpick carefully dip it into the oil, if bubbles appear around the wooden stick oil should be ready for frying (or use a thermometer oil should be perfect between 350-375 degrees)

STEP 06 Use tongs to slowly drop a ball of dough into the oil. Allow to fry until deep golden brown in color, about 3-5 minutes. If donuts do not flip on their own gently flip donuts for even cooking.

STEP 07 Remove from oil and let drain on paper towels.

STEP 08 Serve with a dusting of powdered sugar.



🍴 Serves 4 | ⌚ 20 min.

Ingredients

- 1 cup whole milk ricotta cheese
- 1 large egg
- 1 tbs white rum
- Zest of 1/2 - 1 whole lemon
- 1 cup all purpose flour
- 2 tbs white sugar
- 2 tsp baking powder
- Canola or Vegetable oil for frying
- Powdered Sugar

VIDEO RECIPES:

Find more inspiration and recipes at



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



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

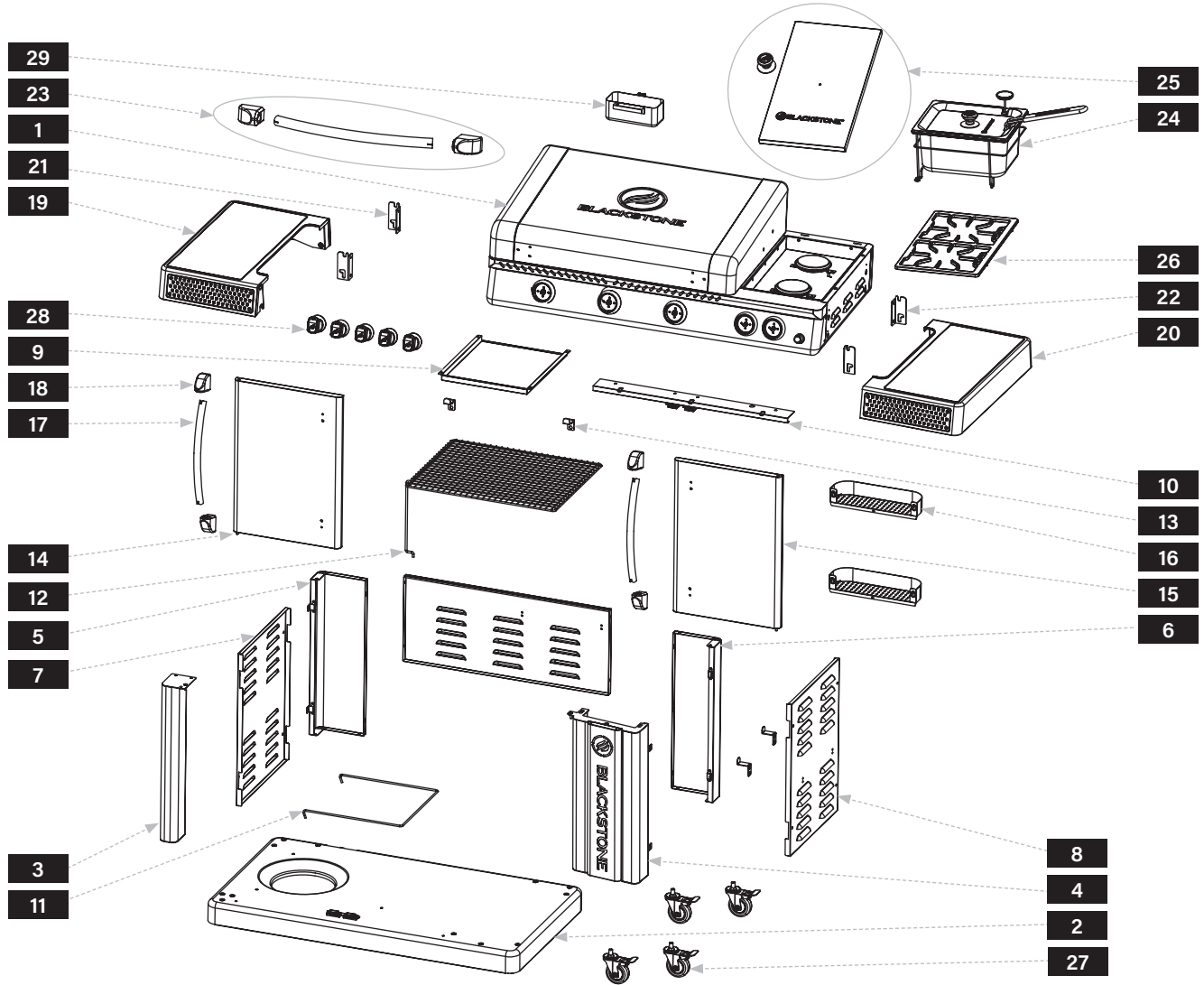


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ASSEMBLY GUIDE

EXPLODED VIEW



ENGLISH

PARTS	QTY
1.1a Griddle top	1
1.1b Hood	1
1.1c Hood hinge lever 1	2
1.1d Hood hinge lever 2	2
1.2a Control knob bezels	3
1.2b Side burner control knob bezels	2
1.3a Electric ignitor	1

PARTS	QTY
1.3b Electric ignitor wire (5 pieces per 1 set) with electrode	1
1.4a Tubular burners	3
1.4b Front side burner	1
1.4c Back side burner	1
1.5 Gas rail & Valves	1
1.6 Regulator hose	1
1.7a Left baffle panel	1

PARTS	QTY
1.7b Right baffle panel	1
24.1 Fryer cage	1
24.2 Fryer bin	1
24.3 Fryer basket	1
24.4 Fryer basket handle	1
24.5 Fryer bin lid	1
24.6 Thermometer	1



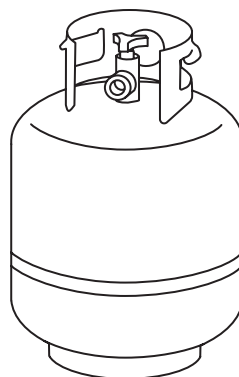
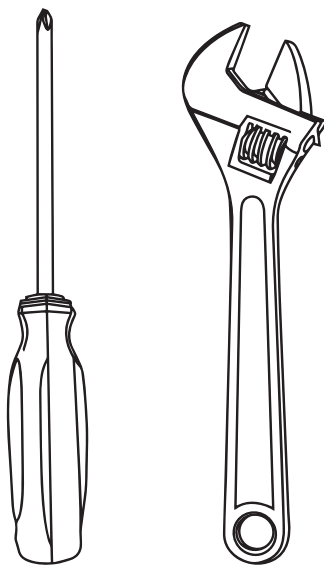
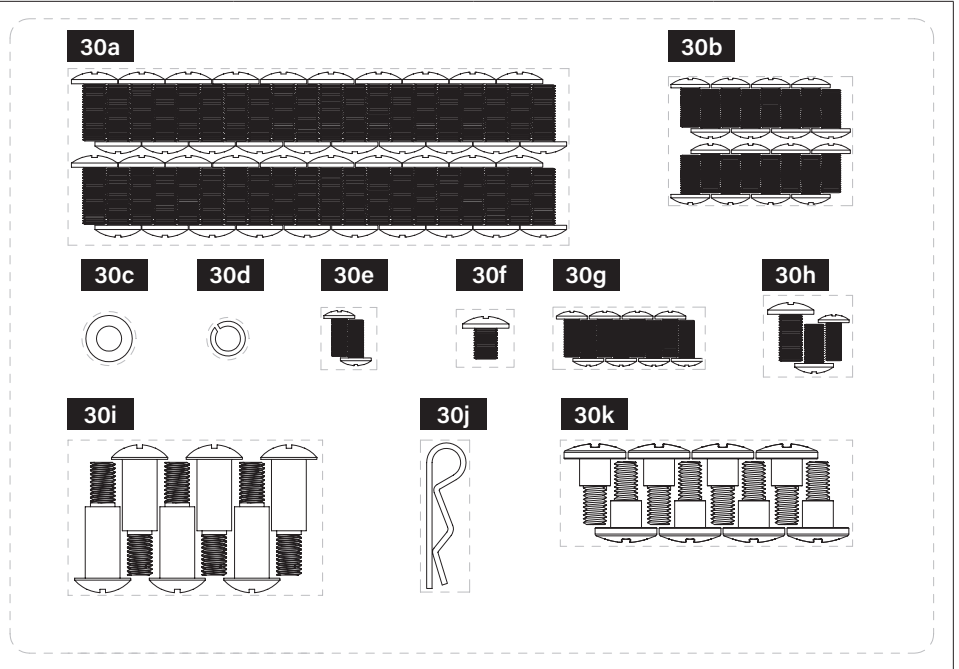
ILLUSTRATED PARTS LIST

<p>1 Body (1 piece)</p> 	<p>2 Cart base (1 piece)</p> 	<p>3 Front left leg (1 piece)</p> 	<p>4 Front right leg (1 piece)</p> 	<p>5 Back legs (2 pieces)</p> 	
<p>6 Back panel (1 piece)</p> 	<p>7 Left panel (1 piece)</p> 	<p>8 Right panel (1 piece)</p> 	<p>9 Gas tank heat shield (1 piece)</p> 	<p>10 Magnet bracket (1 piece)</p> 	<p>11 Gas tank holding wire (1 piece)</p> 
<p>12 Inner shelf (1 piece)</p> 	<p>13 Inner shelf brackets (4 pieces)</p> 	<p>14 Left cart door (1 piece)</p> 	<p>15 Right cart door (1 piece)</p> 	<p>16 Condiment racks (2 pieces)</p> 	<p>17 Cart door handles (2 pieces)</p> 
<p>18 Cart door handle standoffs (4 pieces)</p> 	<p>19 Left side shelf (1 piece)</p> 	<p>20 Right side shelf (1 piece)</p> 	<p>21 Side shelf brackets A (2 pieces)</p> 	<p>22 Side shelf brackets B (2 pieces)</p> 	<p>23 Hood handle (1 piece) & Hood handle stand-offs (2 pieces)</p> 
<p>24 Fryer assembly (1 piece)</p> 	<p>25 Hard cover (1 piece) & Hard cover handle (1 piece)</p> 	<p>26 Side burner grate (1 piece)</p> 	<p>27 Caster wheels (4 pieces)</p> 	<p>28 Control knobs (5 pieces)</p> 	<p>29 Grease cup (1 piece)</p> 



30 Hardware pack (1 piece)

- a. M6x15 screws (40 pieces)
- b. M5x10 screws (16 pieces)
- c. M5 washer (1 piece)
- d. M5 spring washer (1 piece)
- e. M4x10 screws (2 pieces)
- f. M5x8 screw (1 piece)
- g. M4x10 screws (8 pieces)
- h. Spares
- i. Large M6 step bolts (6 pieces)
- j. Cotter pins (2 pieces)
- k. Small M6 step bolts (8 pieces)



TOOLS NEEDED: Phillips head screwdriver & Adjustable wrench

NOT INCLUDED: 20 lb LP Gas tank & AA Battery

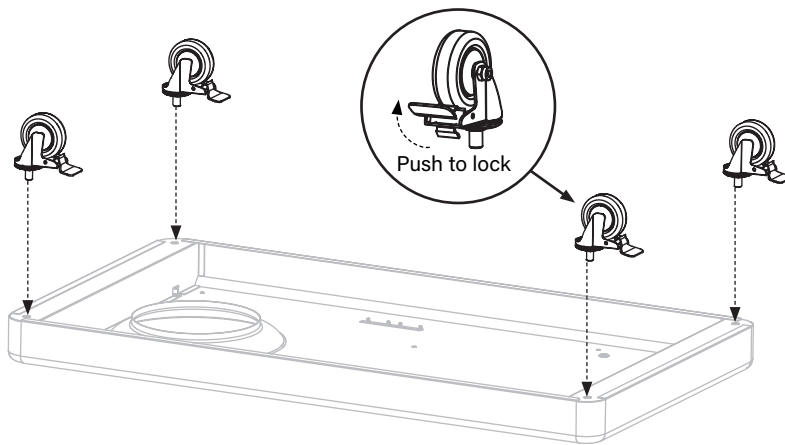


ASSEMBLY INSTRUCTIONS

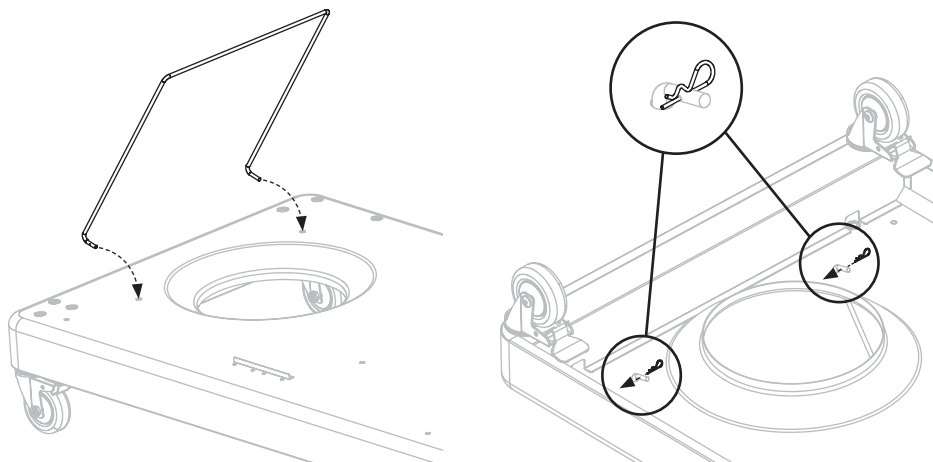
Please read all instructions thoroughly before proceeding. Make sure all the plastic packing material is removed before assembling.

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

STEP 01 Place the cart base upside down and use a wrench to screw on the four (4) lockable caster wheels. (Ensure that the wheels are locked before attaching them.)



STEP 02 Insert the gas tank holding wire into the cart base and use two (2) cotter pins (j) to secure from underneath the cart base.



⚠ 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

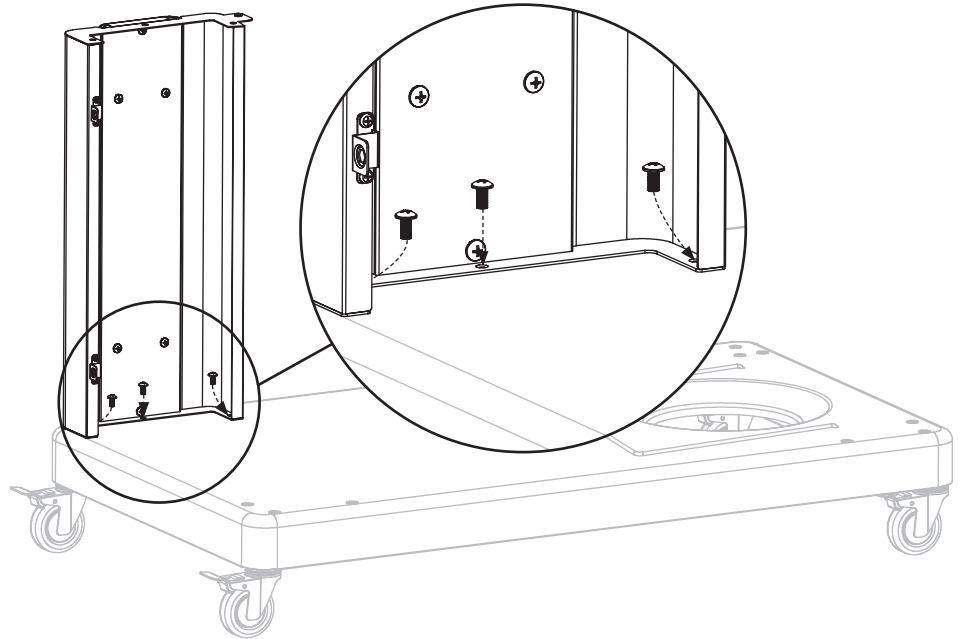
The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.

⚠ CAUTION

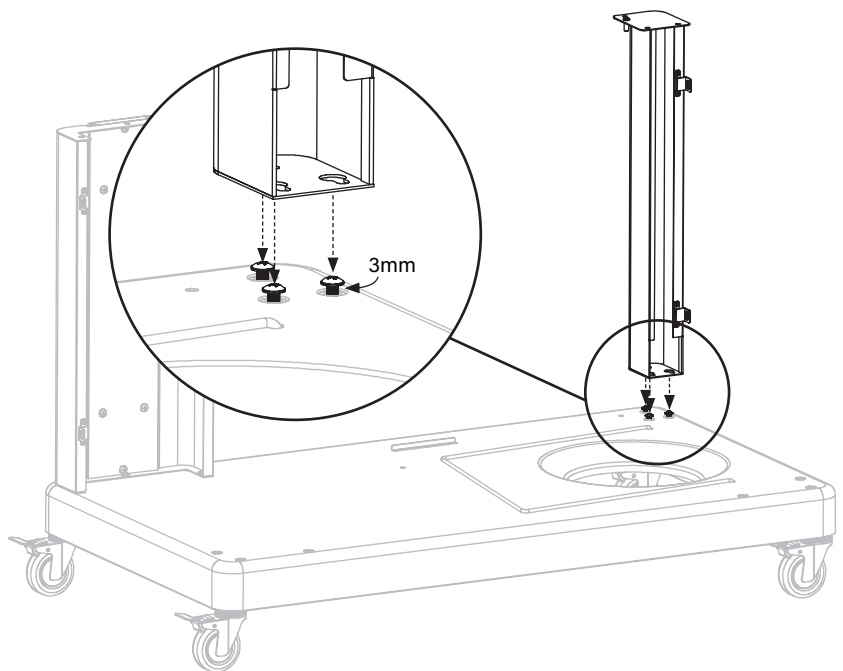
Two people are recommended for the assembly of this product.



STEP 03 Use three (3) M6x15 screws (a) to attach the right-front leg to the cart base.

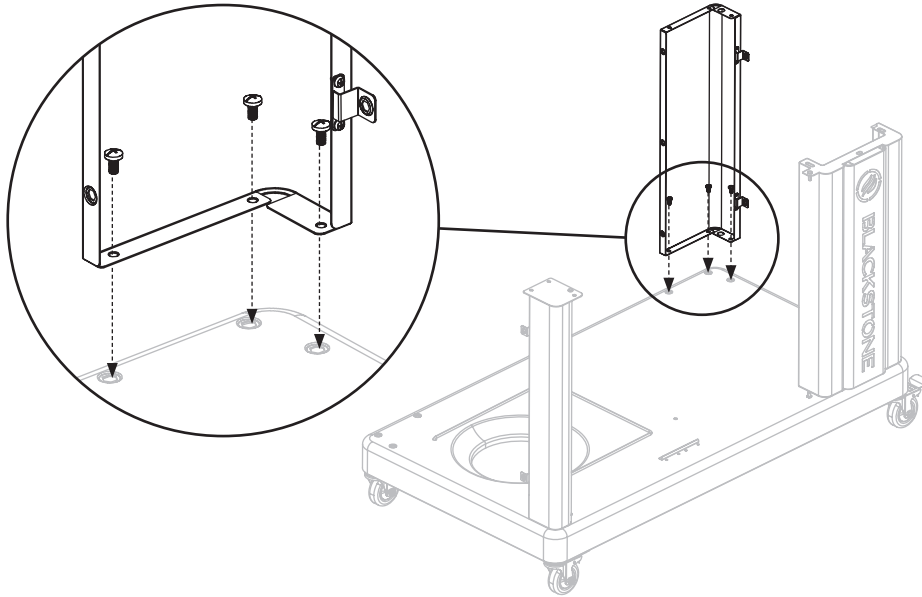


STEP 04 Use three (3) M6x15 screws (a) to attach the left-front leg to the cart base.

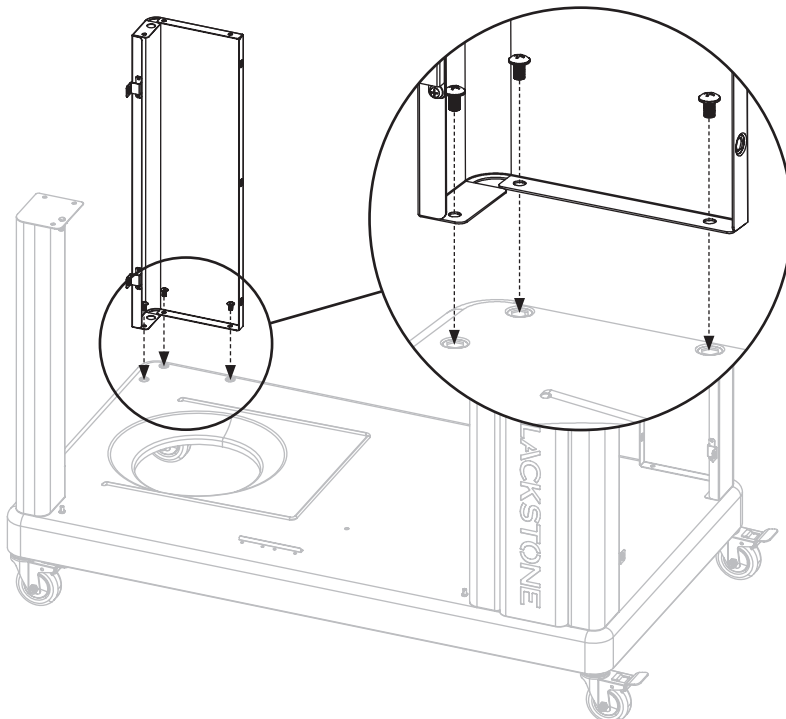




STEP 05 Use three (3) M6x15 screws (**a**) to attach one (1) back leg to the cart base.

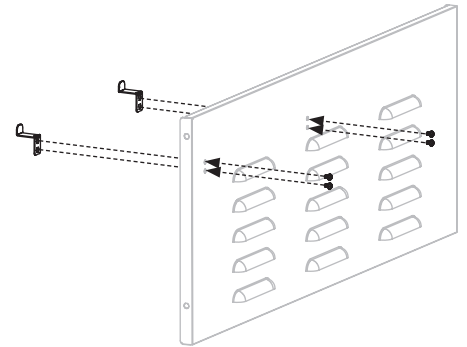


STEP 06 Use three (3) M6x15 screws (**a**) to attach one (1) back leg to the cart base.

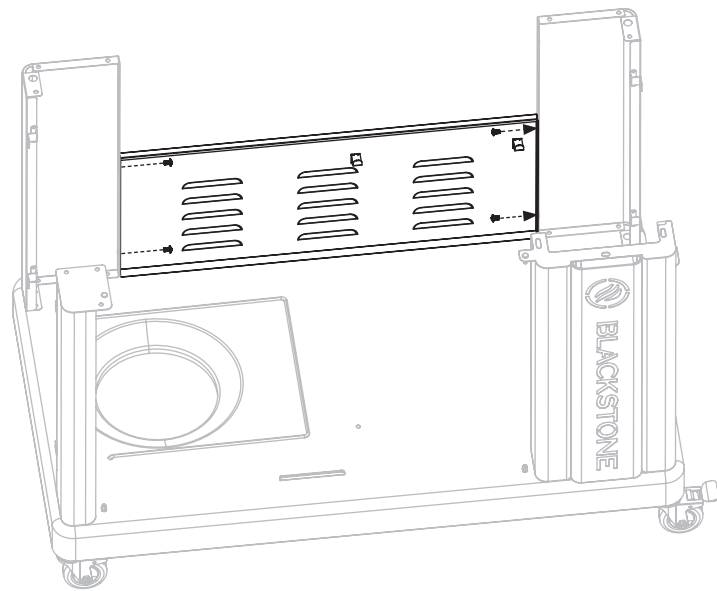




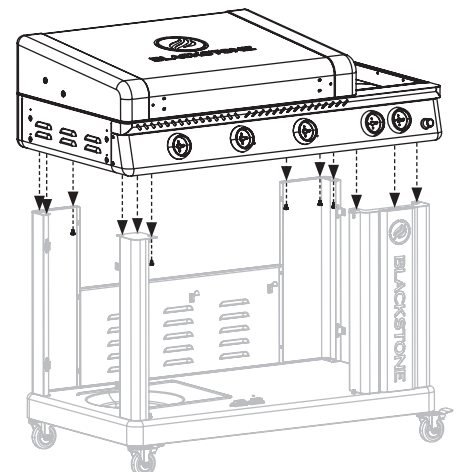
STEP 07 Use four (4) M4x10 screws (**g**) to attach two (2) inner shelf brackets to the back panel of the cart.



STEP 08 Use four (4) M5x10 screws (**b**) to attach the back panel to the left-rear leg and right-rear leg.

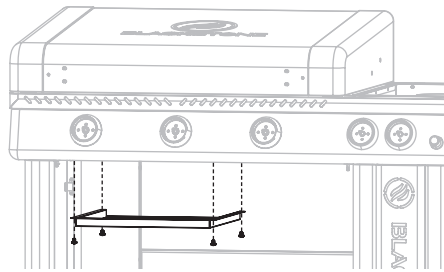


STEP 09 With the help of another person, place the griddle body on the cart and use twelve (12) M6x15 screws (**a**) to secure from underneath the leg plates.

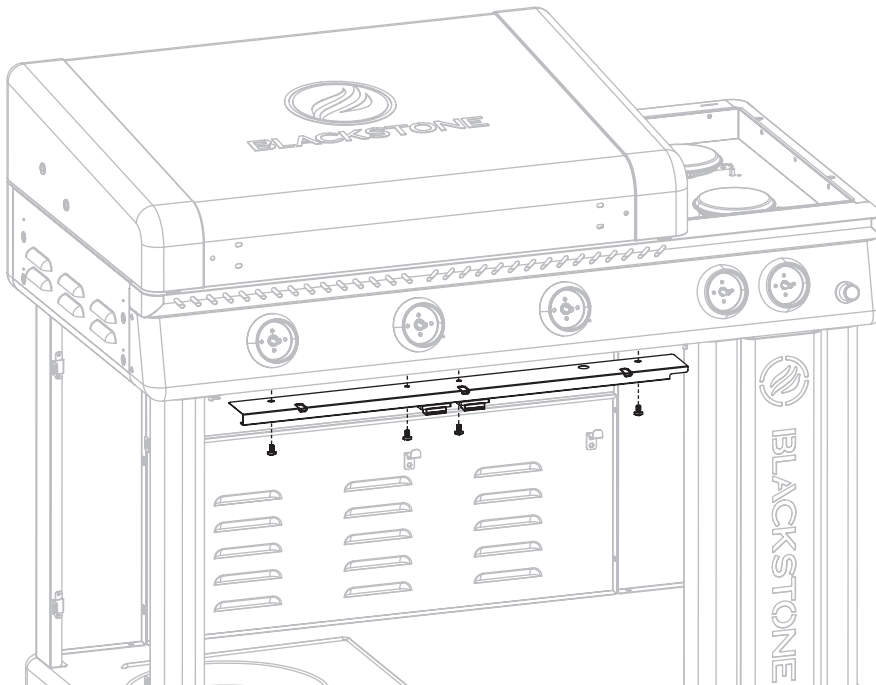




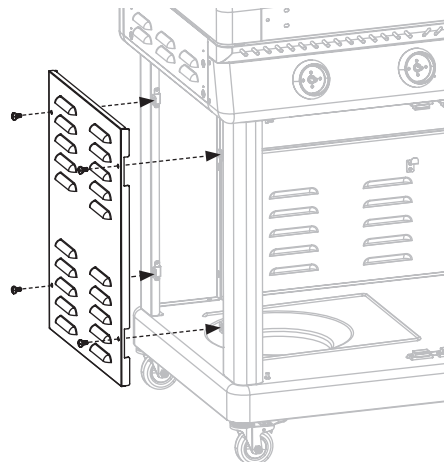
STEP 10 Use four (4) M5x10 screws (**b**) to attach the gas tank heat shield to the bottom panel of the griddle body.



STEP 11 Use four (4) M6x15 screws (**a**) to attach the magnet bracket to the lower-front side of the griddle body.

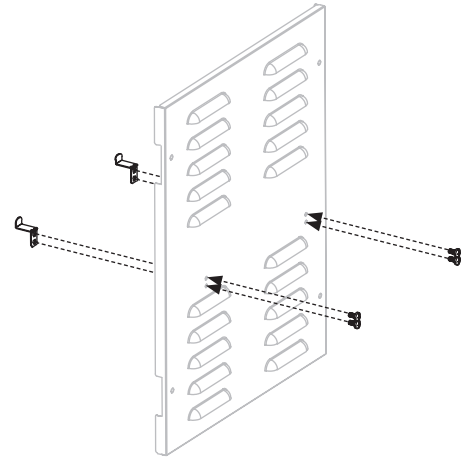


STEP 12 Use four (4) M5x10 screws (**b**) to attach the left panel to the left-rear leg and the left-front leg.

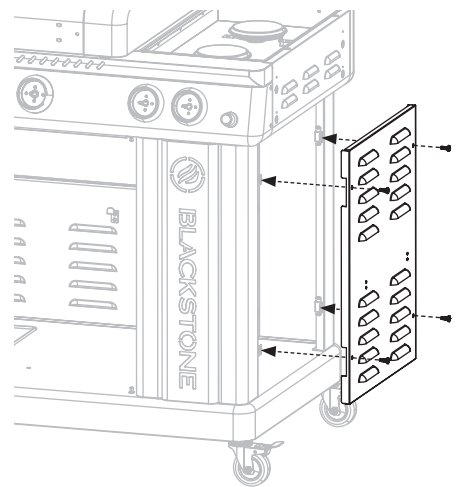




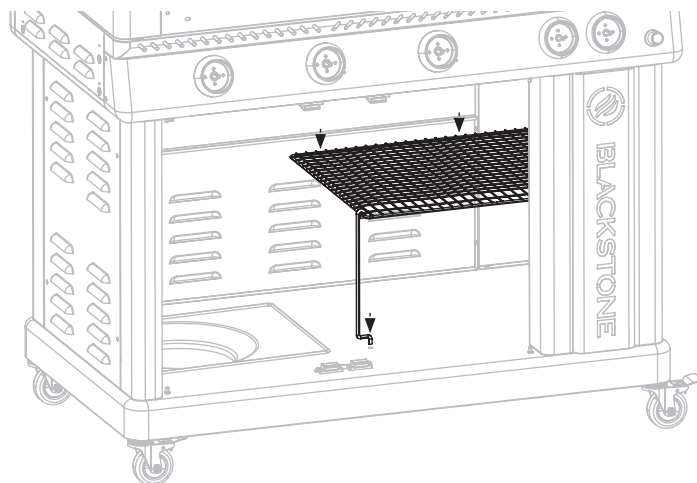
STEP 13 Use four (4) M4x10 (g) screws to attach two (2) inner shelf brackets to the right cart panel.



STEP 14 Use four (4) M5x10 screws (b) to attach the right panel to the right-rear leg and right-front leg.

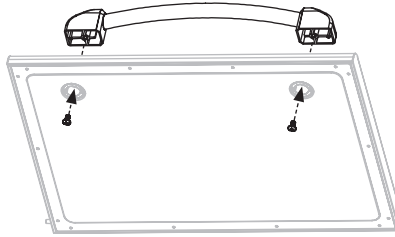


STEP 15 Install the inner shelf by inserting the leg in the cart base hole, and resting the shelf on the inner shelf brackets.

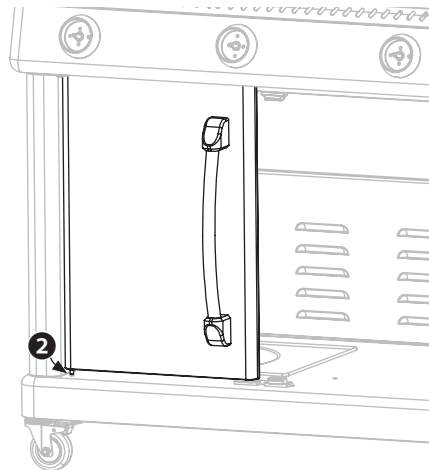
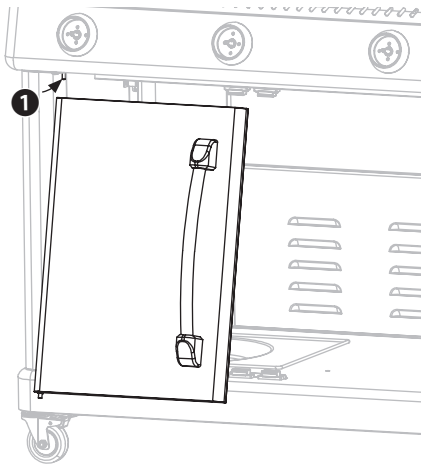




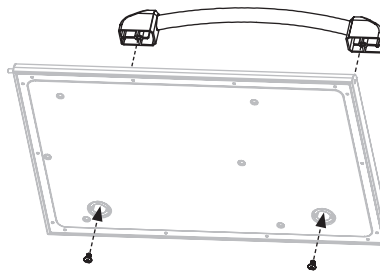
STEP 16 Use two (2) M6x15 screws (a) to attach one (1) cart door handle to the left cart door.



STEP 17 Attach the left cart door to the cart by first ❶ inserting the door into the upper door hinge pin, then ❷ inserting the lower door hinge pin into the cart base.

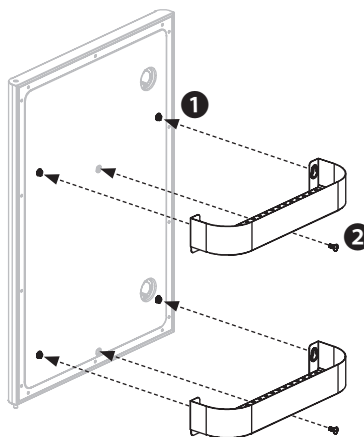


STEP 18 Use two (2) M6x15 screws (a) to attach one (1) cart door handle to the right cart door.



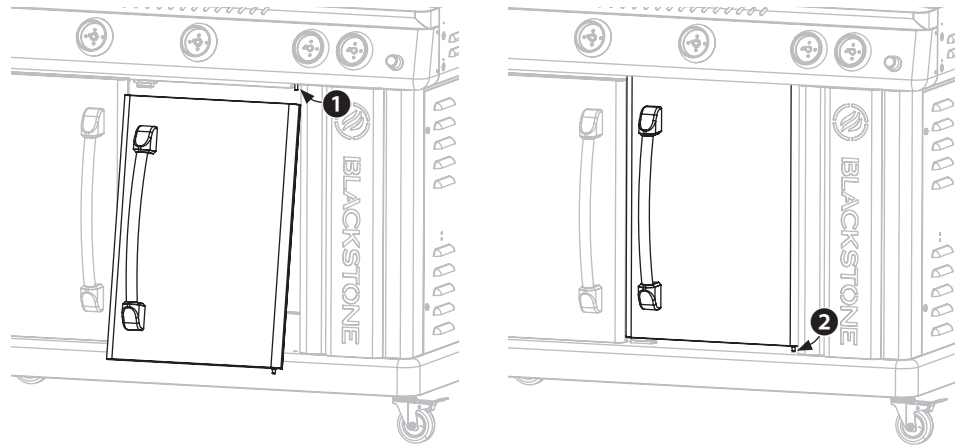
STEP 19 ❶ Hang the two (2) condiment racks on the preinstalled screws on the right cart door.

❷ Secure the racks with two (2) M4x10 screws (e).

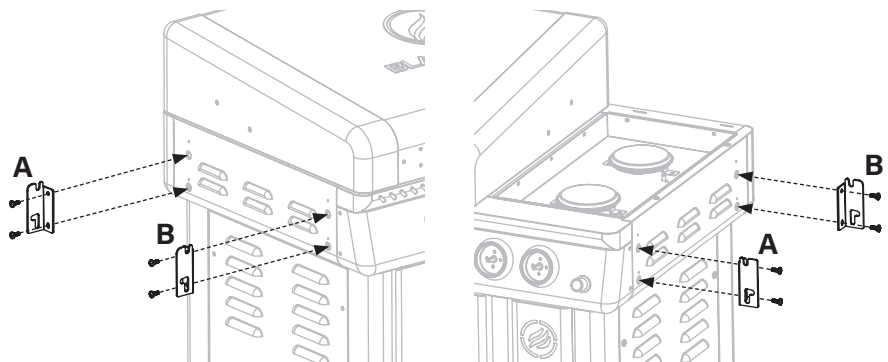




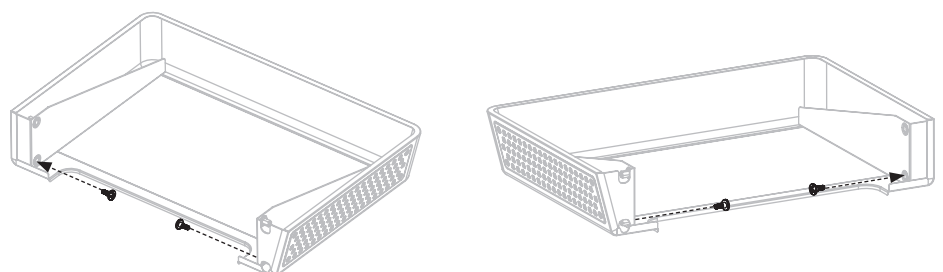
STEP 20 Attach the right cart door to the cart by first **1** inserting the upper door hinge pin, then **2** inserting the lower door hinge pin.



STEP 21 Use eight (8) M6x15 screws (**a**) to attach the four (4) side shelf brackets to the sides of the griddle body. Use one shelf bracket **A** and one shelf bracket **B** per side.



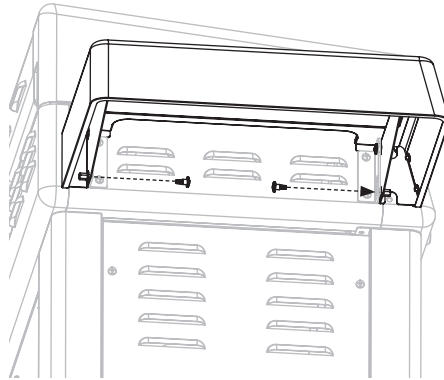
STEP 22 Thread two (2) small M6 step bolts (**k**) into the top holes on the left side shelf and two (2) small M6 step bolts (**k**) into the top holes on the right shelf.



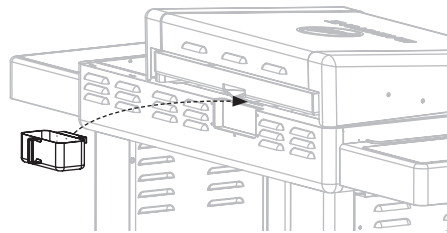


STEP 23 Slide the left shelf onto the shelf brackets. (The threaded M6 step bolts will hook and hold the shelf.) Thread two (2) small M6 step bolts (**k**) into the bottom hole of the brackets to secure the shelf to the griddle body.

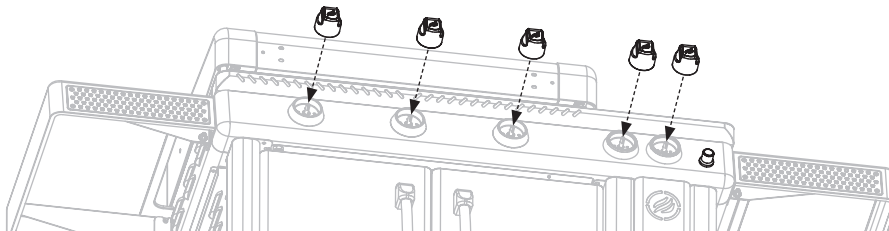
Repeat this step with the right side shelf.



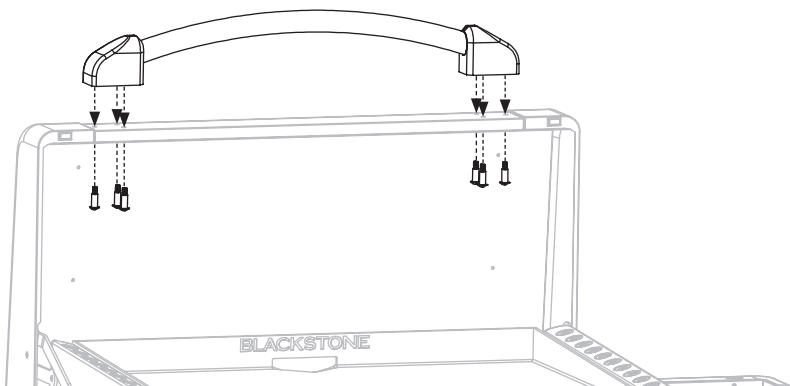
STEP 24 Hang the rear grease cup in the slot on the back of the griddle body.



STEP 25 Install the five (5) control knobs by pushing them into place in the OFF position. Insert one (1) AA battery (not included) under the ignition button.



STEP 26 Attach the lid handle with two (2) hood handle standoffs to the griddle hood with six (6) large M6 step bolts (**i**).

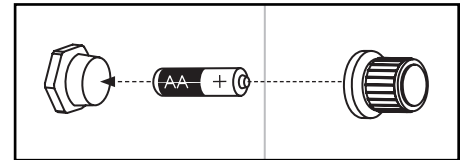
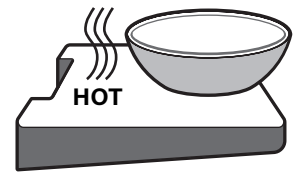


WARNING

Do not leave the hood closed for more than 10 minutes while cooking.

CAUTION

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



Insert one (1) AA battery (not included) into the battery socket with the positive terminal facing out, then screw on the ignitor button until tight. Be careful to not over tighten.

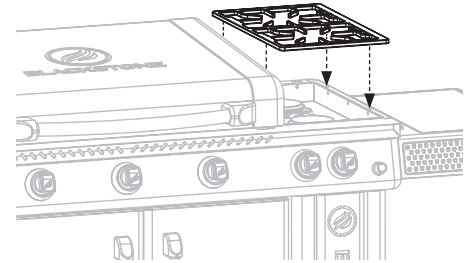


CAUTION

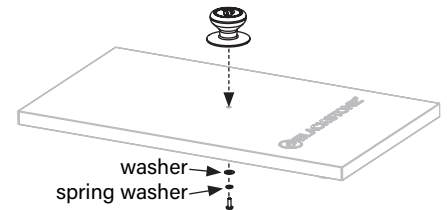
Place the included hard-cover on the burner when not in use or if it begins to rain. Never leave oil exposed in the rain. This can lead to severe burns.

ENGLISH

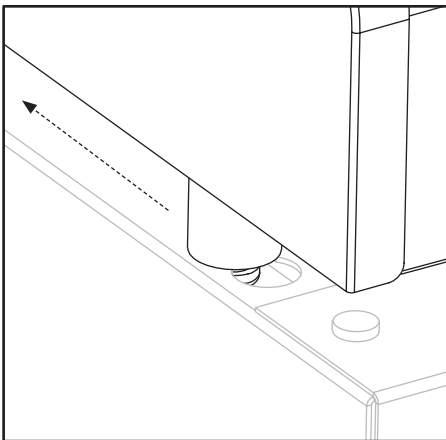
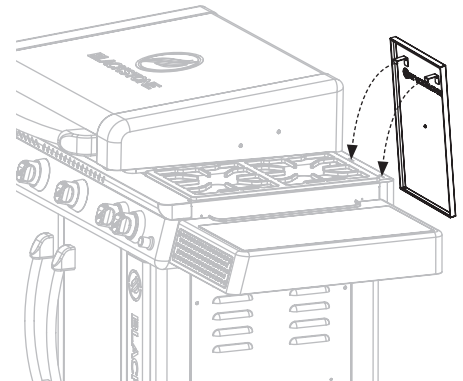
STEP 27 Place the side burner grate on the right side of the unit.



STEP 28 Use one (1) M5 washer (c), one (1) M5 spring washer (d) and one (1) M5x8 screw (f) to attach the side burner cover handle to the side burner cover.

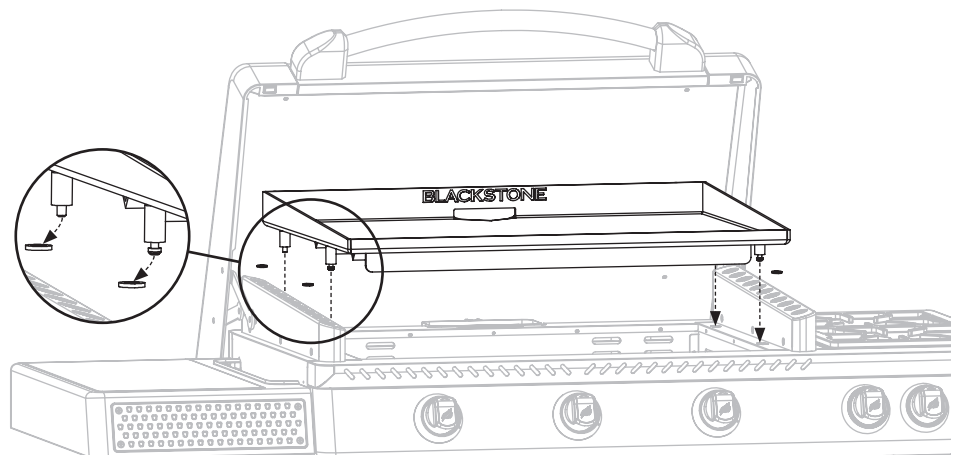


STEP 29 Hang the side burner hard cover on the right-back of the unit.



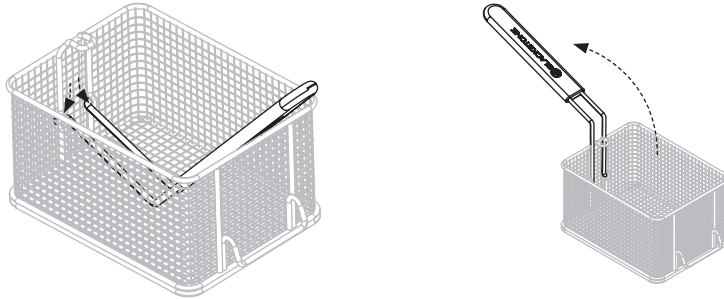
Ensure that the front pins are fully seated in the holes, then push the griddle top and hood back to lock the griddle in place.

STEP 30 With the help of another person, lift the griddle top with hood assembly, remove the protective washers from the griddle legs and place the griddle top on the main 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.





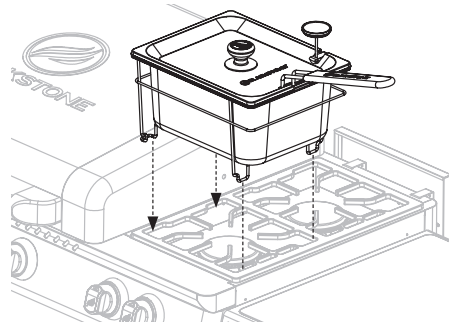
STEP 31 Pinch and release the basket handle arms to insert them in the basket handle bracket. Then, raise the handle.



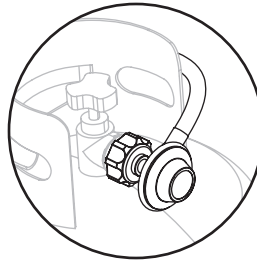
STEP 32 Place the fryer basket and fryer lid in the fryer bin.

Slide the thermometer into the slot and clip it to the side of the bin.

Place the fryer bin assembly in the fryer cage, and place on the front side of the burner grate.

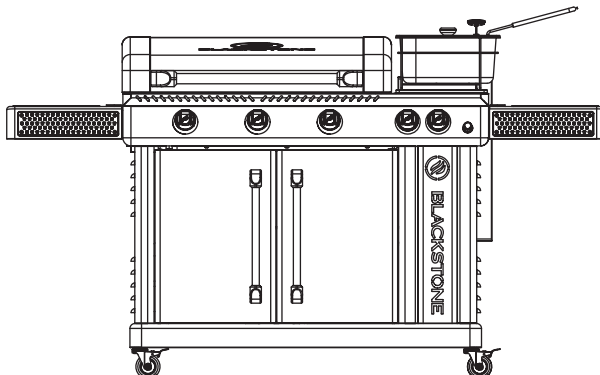


STEP 33 Connect the 20 lb propane tank (not included) and set it on the cart base. Hook the gas tank holding wire over the tank to secure. (Please reference the Connection & Removal section of the Fuel chapter.)



STEP 34 Proceed to the Griddle Seasoning Instructions section of the Care & Maintenance chapter.

Enjoy cooking outdoors on your Blackstone!



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**

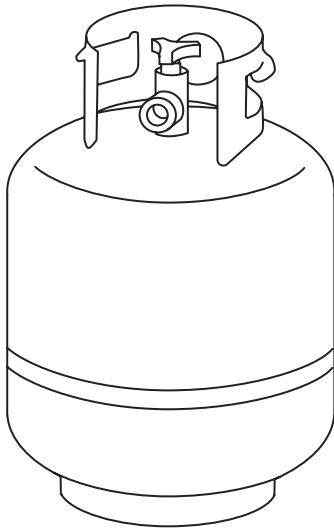
Turn off LP supply at cylinder when appliance is not in use.

⚠ WARNING

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

⚠ CAUTION

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.



FUEL | 20 LB. PROPANE TANK

Section 01

20 LB. LIQUID PROPANE CYLINDER

20 LB. LIQUID PROPANE CYLINDER REQUIREMENTS

The 20 lb. LP Tank used with your griddle must meet the following 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, 20 lb 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.

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.

CANADIAN LIQUID PROPANE CYLINDER REQUIREMENTS

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



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.

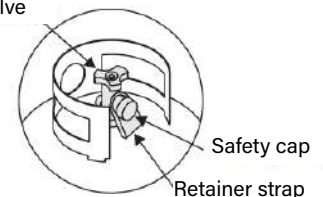
STEP 04 Install safety cap onto LP tank valve.

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

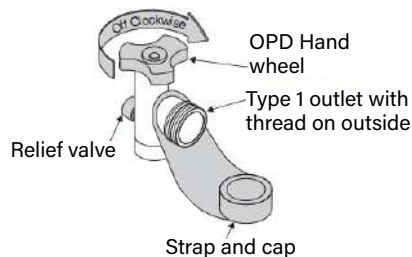
Leak test new and exchanged LP tanks BEFORE connecting to griddle. Please reference the Leak Test Instructions section.

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

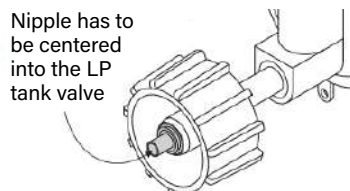
STEP 02 Turn all control knobs to the OFF position.

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

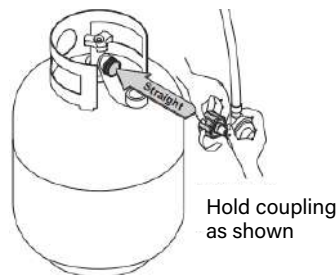
STEP 04 Remove protective cap from LP tank valve.



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.

LEAK TEST: TANK

STEP 01 Use a clean paintbrush and a 10/90 mild soap and water solution.

STEP 02 Brush soapy solution onto joint areas of tank. (Indicated by arrows in figure 01.)

Leaks are indicated by growing bubbles.

FIGURE 01

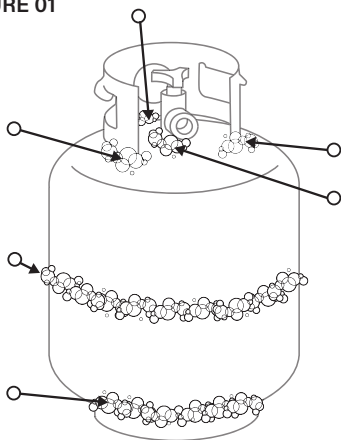
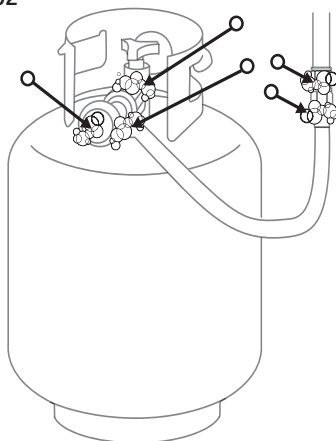


FIGURE 02





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](https://blackstoneproducts.com/blogs/recipes)



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



@blackstoneproducts



⚠ 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.

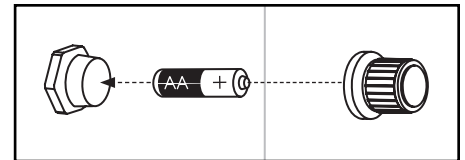
ENGLISH

IGNITION | BATTERY POWERED

PROPANE BURNER OPERATION

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

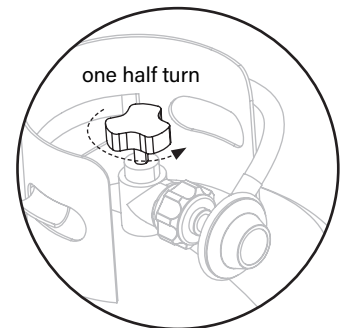
STEP 01 In order for the ignitor button to work properly, ensure that the battery is installed correctly.



STEP 02

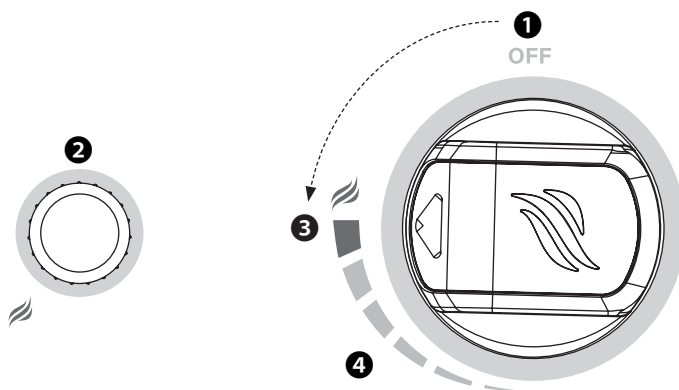
1 Ensure that the control knob is turned to OFF.

STEP 03 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 04

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





TROUBLESHOOTING

Visit BLACKSTONEPRODUCTS.COM/SUPPORT for additional troubleshooting.

Section 01

BATTERY POWERED IGNITION

SYMPTOMS

- 01. Burner will not Light with ignition system
- 02. Pressing the ignitor button does not result in a clicking sound

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

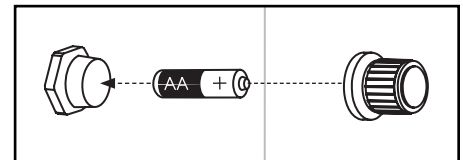
If this does not work, to determine the cause, please try to ignite your griddle with a match. (Please reference the Match Lighting Instructions in the Cleaning the Burner Assembly section of the Care & Maintenance chapter.)

If you CAN ignite your griddle with a match

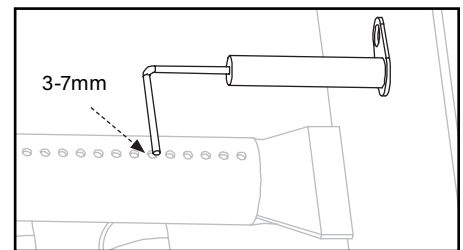
POSSIBLE CAUSES	SOLUTION
01. Dead battery or no battery.	Replace with new battery.
02. Battery installed incorrectly.	Ensure that the battery is installed negative end first.
03. Ignitor wire misaligned.	Ensure that the ignition needle is positioned 1/8" to 1/4" away from the burner tube, positioned above a burner hole.
04. Damage to the ignition system.	Contact customer service for replacement parts.

If you CAN NOT ignite your griddle with a match

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



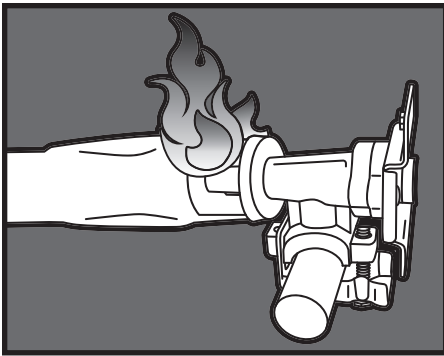
Insert one (1) AA battery (not included) into the battery socket with the positive terminal facing out, then screw on the ignitor button until tight. Be careful to not over tighten.



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



Section 02 GAS FLOW



SYMPTOMS

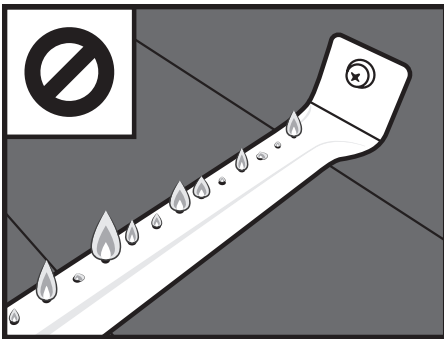
- 01. A flame is coming out of the air gate.

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

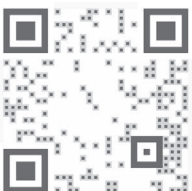
- 01. Something is blocking the air gate for the burner. This is blocking oxygen from mixing with the propane correctly to get healthy flames.

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.

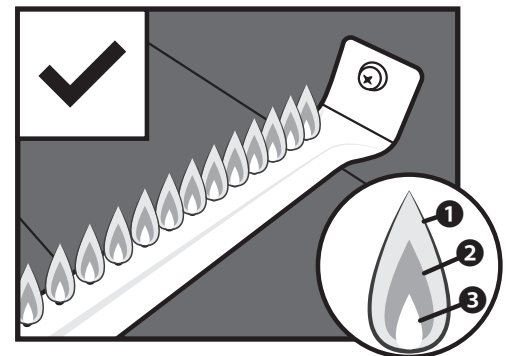
POSSIBLE CAUSES

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.

**⚠ 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

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.
- Take care to always completely dry your appliance before storing and keep away from rain and sprinklers.
- 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.)

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.

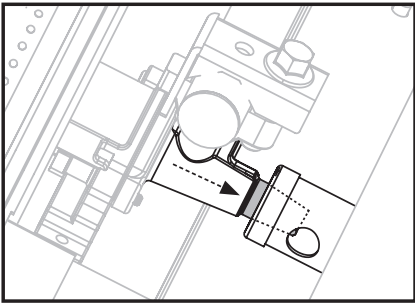
If knobs do not spring back, replace valve assembly before using appliance.

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



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.

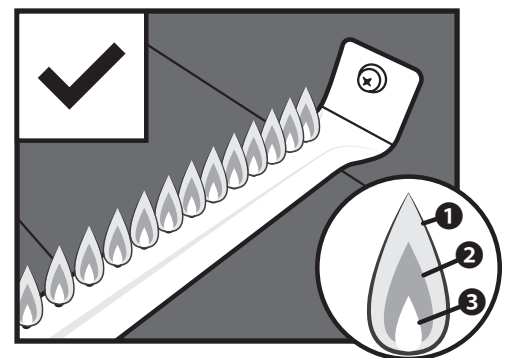
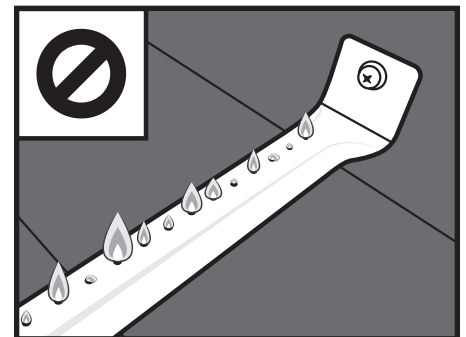
STEP 01 Light burners and rotate knobs from high to low. When knob is at high, flames should be larger than when knob is at low.

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**.



VIDEO TUTORIAL

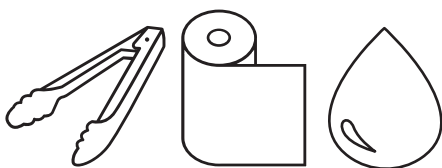
How to Season a New Blackstone Griddle | Blackstone Griddle



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



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.



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

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.)

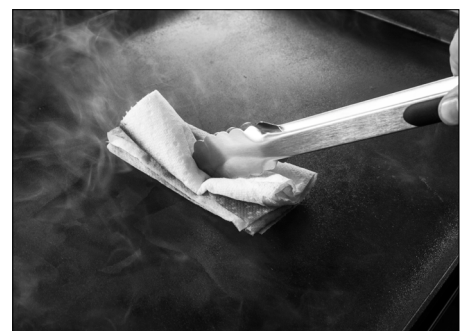


Blackstone griddle tops are pre-treated with soy oil as a protective coating. This coating may leave a discoloration on the griddle top. This is normal and will not affect the seasoning process.

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 further troubleshooting, please reference the Troubleshooting chapter.

For Frequently asked questions, visit blackstoneproducts.com/faq

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.

FOR EVERY GRIDDLE SURFACE

The **Blackstone Griddle Degreaser and Cleaning Spray** is gentle enough to clean every surface of your griddle. Spray surfaces and allow product to penetrate grease for one minute. Wipe with clean cloth or paper towel and repeat as necessary.



Section 04

CLEANING YOUR GRIDDLE TOP

Follow these simple cleaning steps to ensure optimal performance and longevity of your Blackstone Griddle.

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.

(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.





FIRST TIME CLEANING

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.)

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.

CUTTING ON THE GRIDDLE TOP

Using a knife directly on the surface of the griddle will not harm the griddle top.

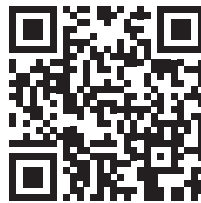
REMOVING RUST

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.

Recovering your Blackstone Griddle Top



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



⚠ 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.

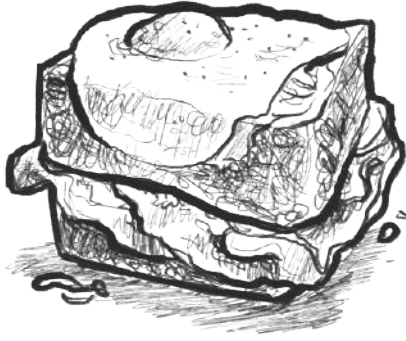
⚠ CAUTION

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.





RECIPES FOR BREAKFAST

CROQUE MADAME

Recipe by Desiree 'BlackstoneBetty' Dukes

Serves 6 | 25 min.

Ingredients

- 1 loaf crusty sour dough bread
- 1 wedge Gruyere cheese, grated
- 1 lb ham (tavern, black forest, or your favorite)
- 1/4 lb baby Swiss cheese
- 1/4 lb Muenster cheese
- Dijon mustard
- Butter
- 6 eggs

Béchamel Sauce

- 2 tbsp butter
- 2 tbsp flour
- 1 cup milk
- 1 tsp nutmeg
- Black pepper

STEP 01 Slice loaf of bread into 1/2-1 inch thick slices and begin assembling sandwiches by spreading Dijon mustard on the inside of each slice of bread and layer muenster cheese, ham, gruyere cheese, ham, baby swiss cheese. You want your cheese against the bread as well as in the center, the cheese is the glue to holding our sandwich together. Set aside.

STEP 02 Heat a small pot directly on the Blackstone surface or on the Blackstone side burner using low heat. Add the butter to slowly melt then whisk in the flour. Continue whisking until golden brown and fragrant and then slowly whisk in the milk a 1/4 cup at a time. Sauce will thicken as it cooks. Season with nutmeg and black pepper.

STEP 03 On low to medium low heat spread butter over Blackstone surface and add sandwiches to toast up until golden brown on both sides. Low and slow is key so that the cheeses inside heat and melt through.

STEP 04 Cook sunny side up eggs just before the sandwiches are done.

STEP 05 Assemble sandwiches by plating. Top each sandwich with béchamel sauce, grated gruyere cheese, and a sunny side up egg.

STEP 06 Enjoy with a fork and knife!

VIDEO RECIPES:

Find more inspiration and recipes at



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



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



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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. 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.

