



OWNER'S MANUAL

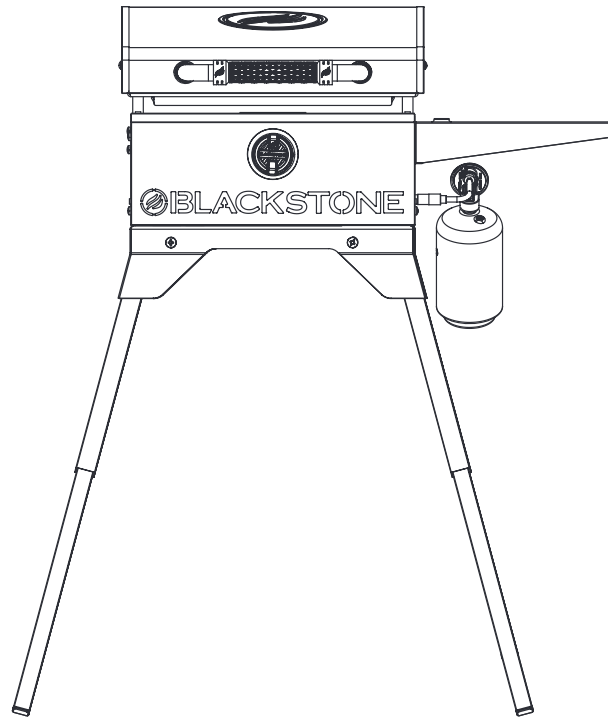
Model 1970

17" GRIDDLE

WITH FOLDABLE LEGS AND SHELF



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



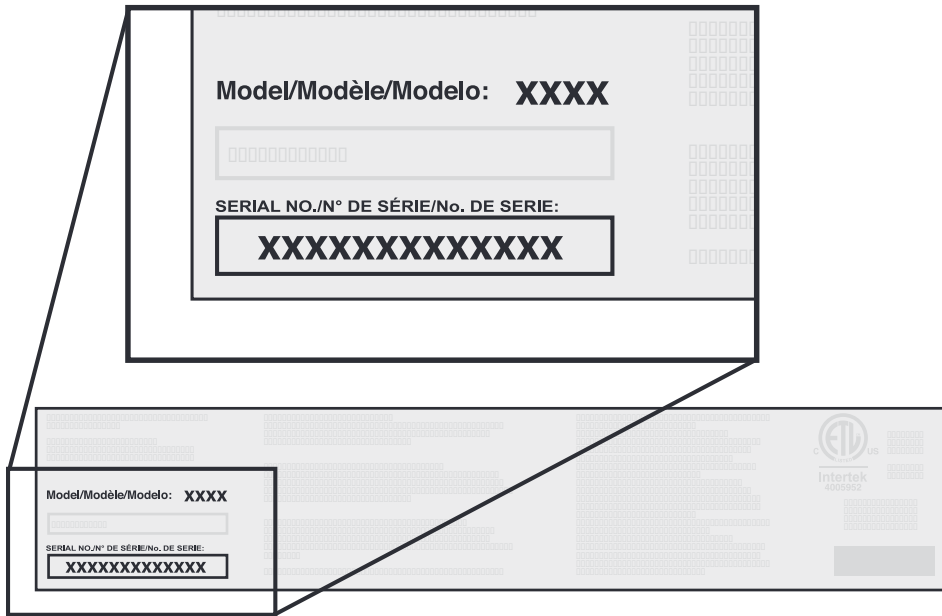
REGISTER YOUR PRODUCT

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.

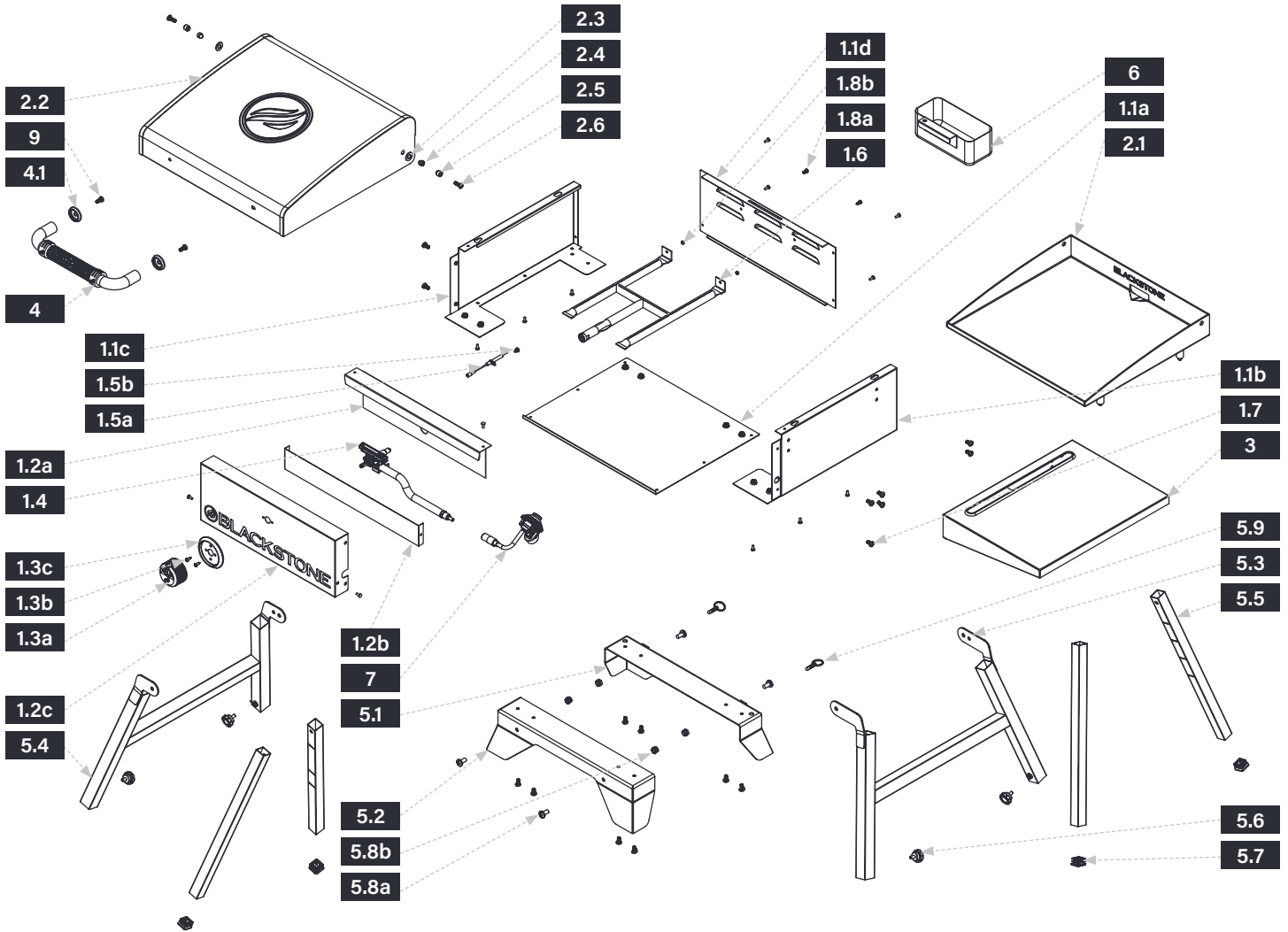
CAUTION

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



ASSEMBLY GUIDE

EXPLODED VIEW



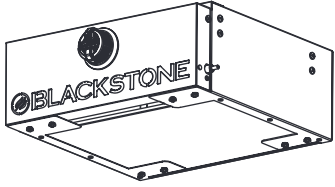

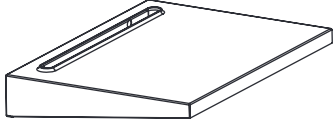

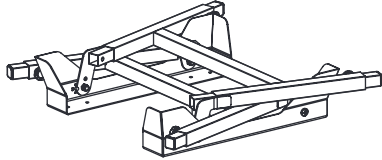
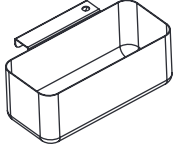

PARTS	QTY
1.1a Bottom panel	1
1.1b Right panel	1
1.1c Left panel	1
1.1d Back panel	1
1.2a Baffle panel	1
1.2b Background panel	1
1.2c Front panel	1
1.3a Control knob	1

PARTS	QTY
1.3b Zinc tapping screw	2
1.3c Knob bezel	1
1.4 Gas rail	1
1.5a Ignition needle	1
1.5b Nickel tapping screw	1
1.6 H Burner	1
1.7 M6x12 screws	4
1.8a M4 screws	2

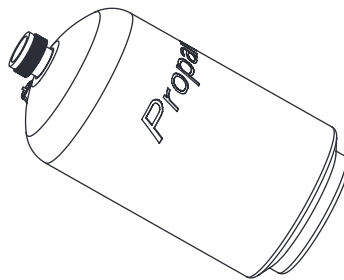
PARTS	QTY
1.8b Hex nuts	2
2.1 Griddle top	1
2.2 Hood	1
2.3 Hood washers	2
2.4 Cap nuts	2
2.5 Rotation shafts	2
2.6 M6x20 screws	2
4.1 Handle grommets	2



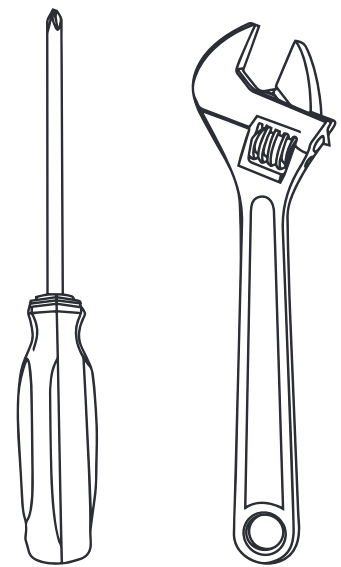
ILLUSTRATED PARTS LIST

<p>1 Body (1 piece)</p> 	<p>2 Griddle top with hood (1 piece)</p> 	<p>3 Side shelf (1 piece)</p> 	
<p>4 Handle (1 piece)</p> 	<p>5 Legs (1 piece)</p> 	<p>6 Grease cup (1 piece)</p> 	<p>7 Regulator (1 piece)</p> 

PARTS	QTY
5.1 Rear support panel	1
5.2 Front support panel	1
5.3 Right leg assembly	1
5.4 Left leg assembly	1
5.5 Leg extensions	4
5.6 Thumb screws	2
5.7 Leg caps	4
5.8a M8x19 screws	4
5.8b M8 nuts	4
5.9 Locking pins	2
8 Aluminum rivets	14
9 M6x16 screws	14



NOT INCLUDED:
16.4 oz LP Gas bottle



TOOLS NEEDED: Phillips head screwdriver & Adjustable wrench

**⚠ 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

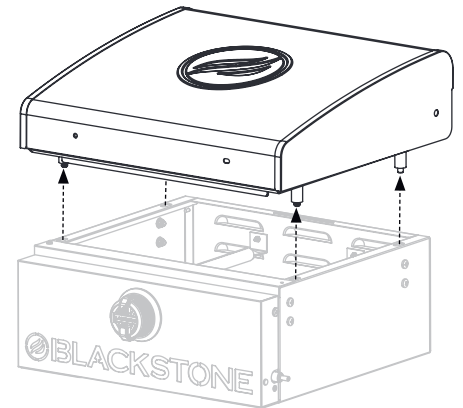
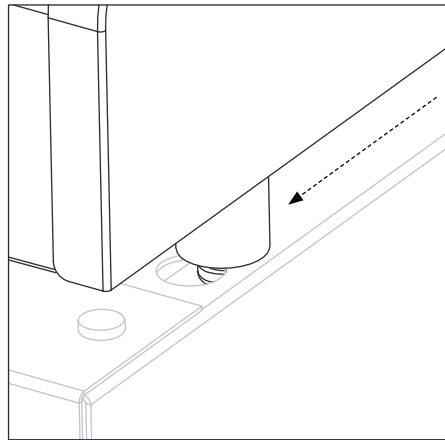
The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.

ASSEMBLY INSTRUCTIONS

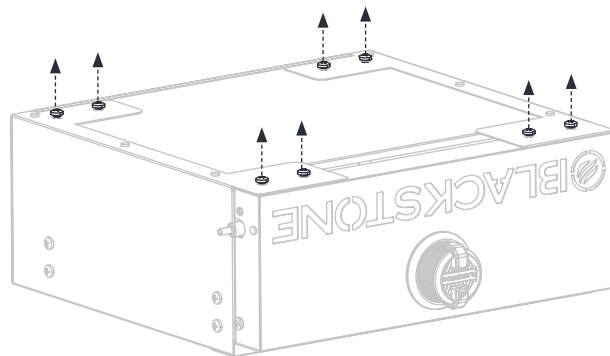
Please read all instructions thoroughly before proceeding. Make sure all the plastic packing material is removed before assembling.

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 packaging. Push the griddle top forward, unlock the pin from the 4 holes and place griddle top and hood on flat surface.

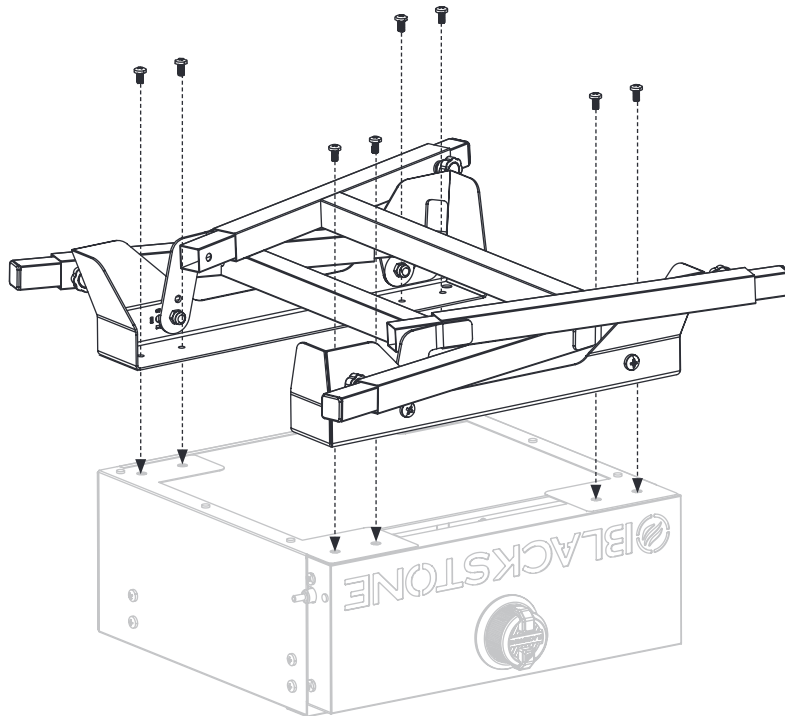


STEP 02 Place the griddle body upside down on a flat surface. Then, remove the eight (8) M6x12 bolts on the griddle body and set aside.

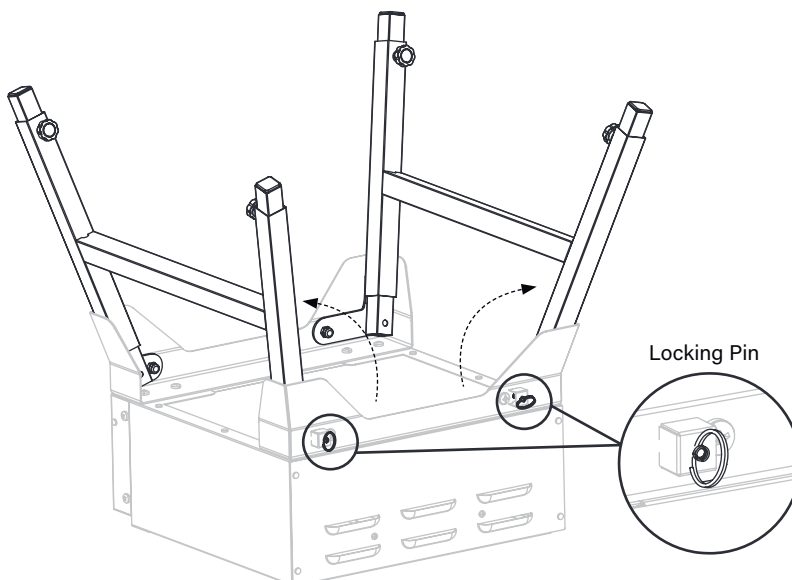




STEP 03 Remove the stand from the packaging and use the (8) M6x12 bolts (removed during step 2) to attach the legs to the bottom of the griddle body.



STEP 04 Open the stand legs. (When the legs are fully opened, the locking pins will engage. To close the legs, pull the locking pins.)



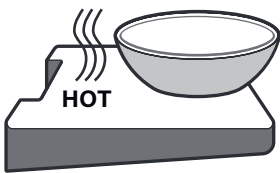


⚠ WARNING

Do not leave the hood closed for more than 15 minutes while cooking.

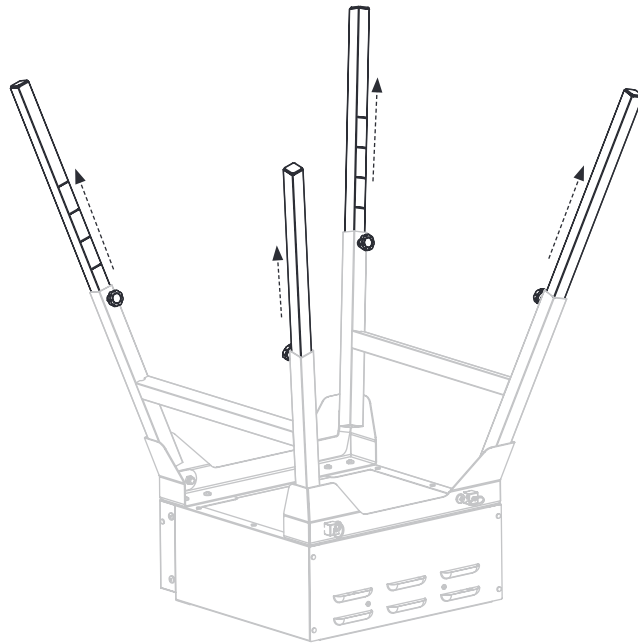
⚠ CAUTION

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

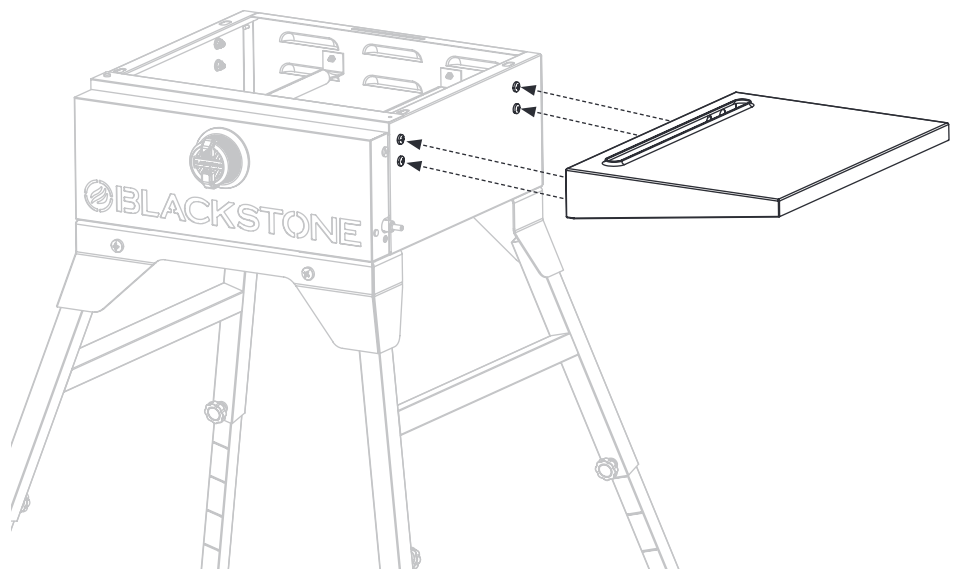


ENGLISH

STEP 05 Loosen the thumbscrews on the stand legs, then extend the four leg extensions in the stand legs. Adjust each leg extension to desired height, then tighten the thumbscrew to secure.

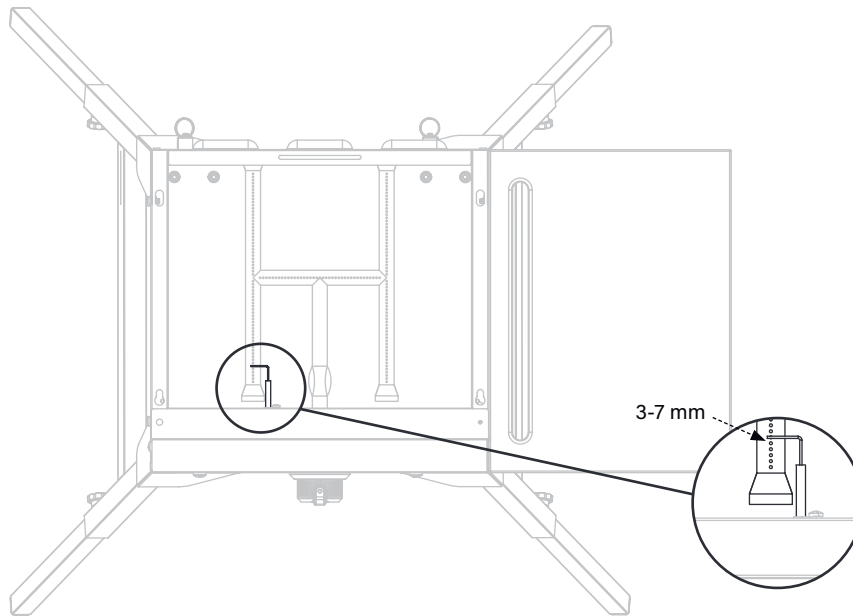


STEP 06 Place the griddle upright. Loosen the four (4) bolts on the right side of the griddle body, then hang the side shelf on the bolts and press down to lock the shelf in place. Retighten the bolts to keep the side shelf stable.

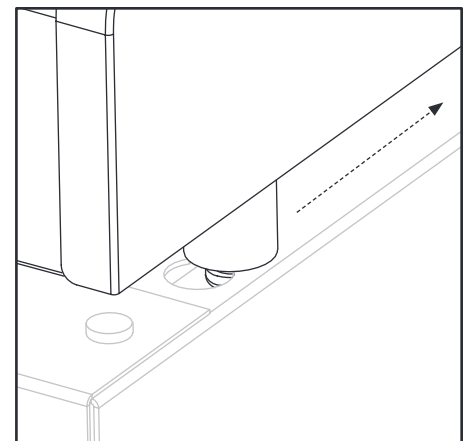
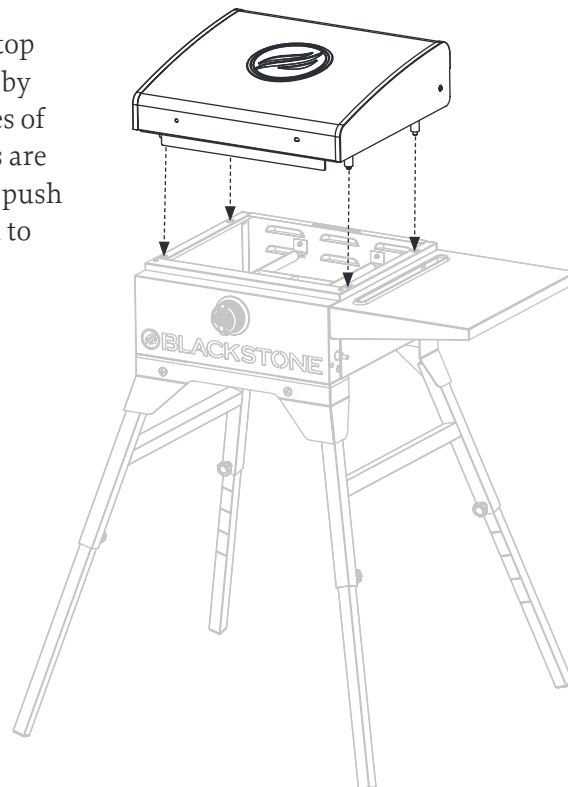




STEP 07 Ensure that the ignition needle is set 3-7mm above the burner tube.



STEP 08 Place the griddle top and hood on the griddle body by aligning the 4 pins to the holes of the body. Ensure that the pins are fully seated in the holes, then push the griddle top and hood back to lock the griddle in place.



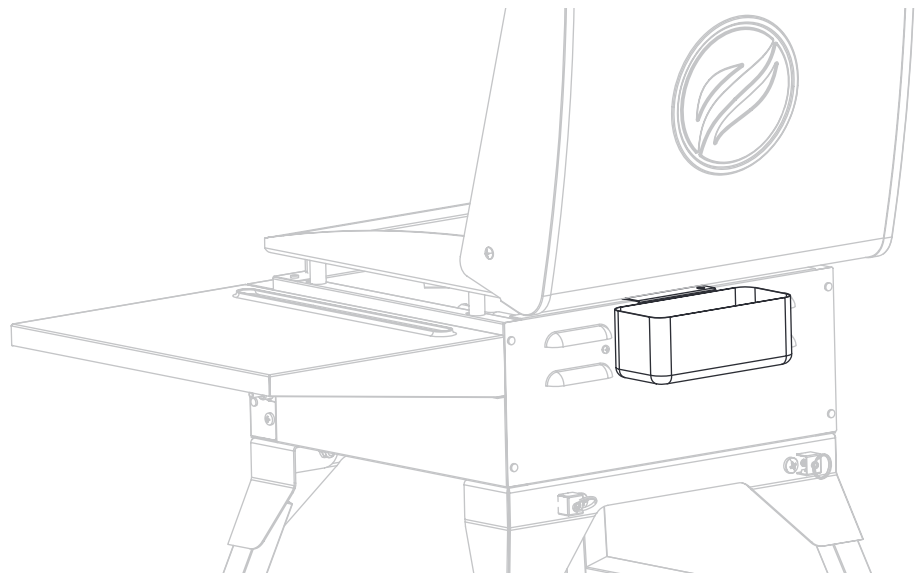
Ensure that the front pins are fully seated in the holes, then push the griddle top and hood back to lock the griddle in place.



STEP 09 Use the two (2) M6 screws and grommets pre installed in the handle to install the handle to the front of the hood.

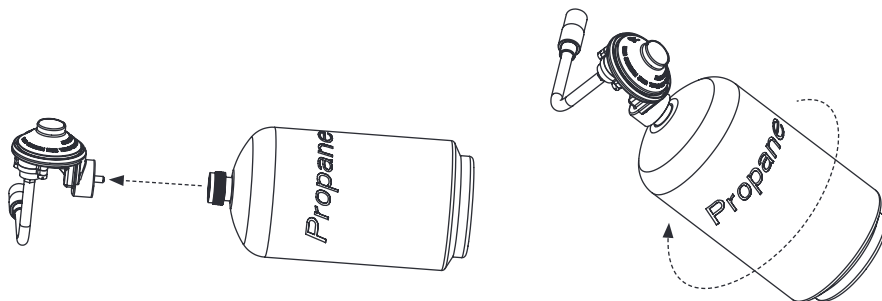


STEP 10 Hang the grease cup in the slot on the back of the griddle body.

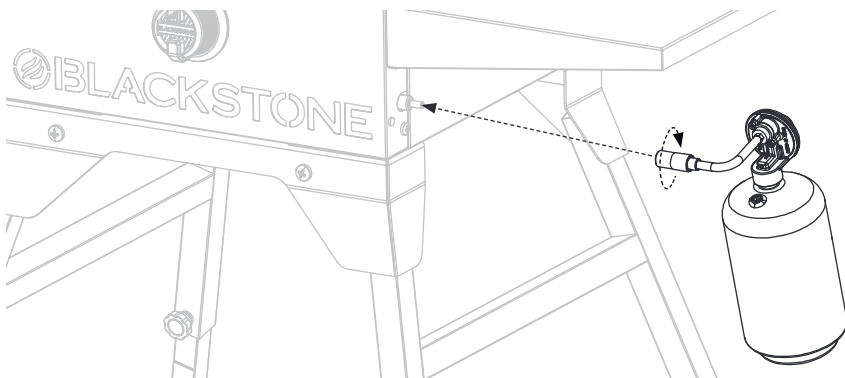




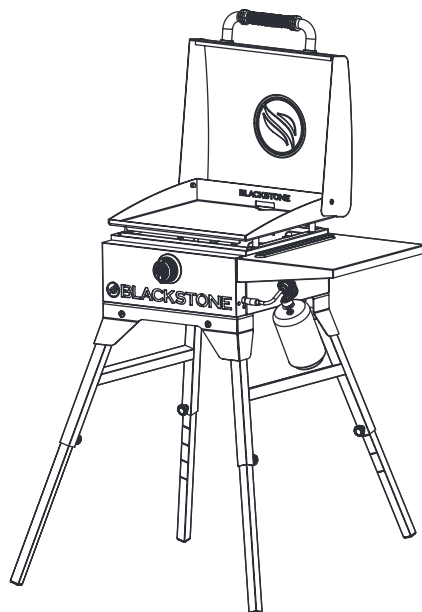
STEP 11 Screw in the LP bottle into the gas regulator, turning the tank clockwise.



STEP 12 Insert the gas regulator into the gas line of the griddle. Turn the collar of the gas regulator clockwise to secure it to the gas line.

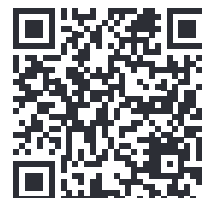


STEP 13 Proceed to the Griddle Seasoning Instructions section of the Care & Maintenance chapter. Enjoy cooking outdoors on your Blackstone!



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.

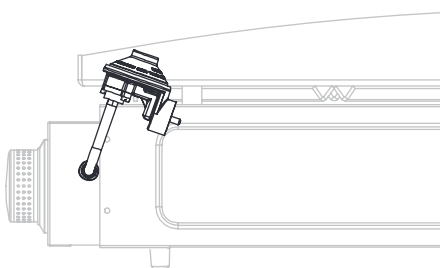


**⚠ DANGER**

DO NOT cross thread the connection between your propane bottle and regulator or regulator and gas rail. Cross threading can occur if you force thread a connection at an improper angle. This will damage the threads, lead to propane leaking, and potentially result in a build-up of fuel that can ignite.

⚠ WARNING

The LP gas supply cylinder must be disconnected when this appliance is not in use.



PLEASE NOTE: The gas regulator is intended to be used at an angle towards the rear of the appliance as shown above.

FUEL | 16.4 OZ. PROPANE BOTTLE

Section 01

16.4 OZ LIQUID PROPANE BOTTLE

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.

16.4 OZ LP BOTTLE REQUIREMENTS

Use only a 3.8 x 7.8 inch, 16.4oz propane bottle.

LP bottle must be constructed and marked in accordance with the specifications for LP bottles, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.

Only cylinders marked "propane" should be used.

DISCONNECTING THE 16.4 OZ LP BOTTLE

STEP 01 Griddle must be off and cool.

STEP 02 Disconnect regulator from the gas line by unscrewing the collar.

STEP 03 Unscrew LP bottle from the regulator.



16.4 OZ LP BOTTLE SAFETY TIPS

- Before opening LP bottle valve, the regulator must be properly connected.
- Place dust cap on bottle valve outlet whenever bottle is not in use.
- Only install the type of dust cap on the bottle valve outlet that is provided with bottle valve. Other types of caps or plugs may result in leakage of propane.
- When appliance is not in use, turn off all control knobs and disconnect the LP bottle from the regulator.
- Keep ventilation openings in bottle enclosure free and clear of debris.
- 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.
- **Ensure that the LP bottle is positioned below the regulator.** If the liquid level of the propane is above the regulator, the regulator will frost. If frosting persists after bottle is angled correctly, turn off the appliance and disconnect LP bottle immediately. This indicates a problem with the bottle and it should not be used on any product. **Return bottle to supplier!**

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: The regulator may make a humming or whistling noise during operation. This will not affect safety or use of the appliance.

**⚠ 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.

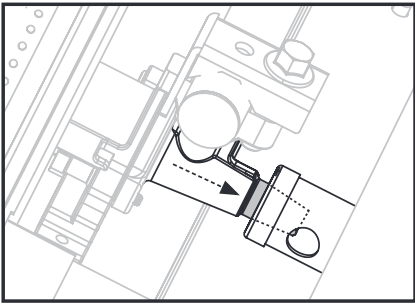
STORAGE

- 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)



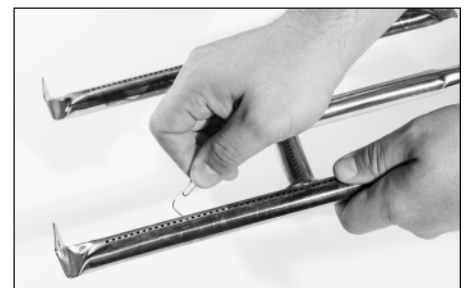
Additional Methods Include:

- 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)

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.

VIDEO TUTORIAL

How to Clean Your Burner Tube | Blackstone Griddle



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





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.

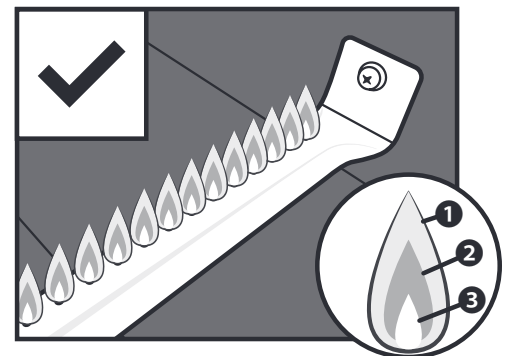
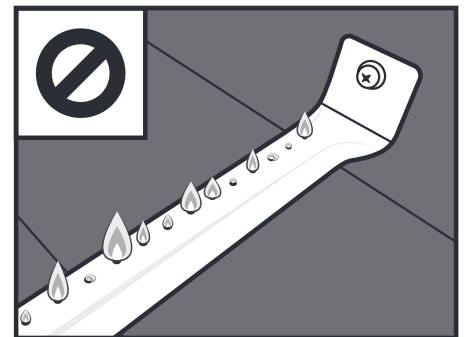
STEP 01 Light burners and rotate knobs from high to low. When knob is at high, flames should be larger than when knob is at low.

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**.

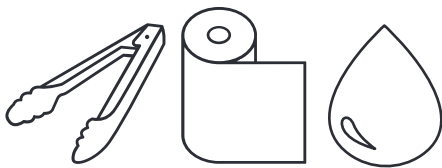


VIDEO TUTORIAL

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)



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.

ENGLISH

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.

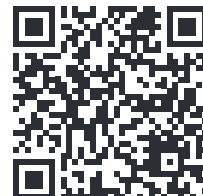
Adding a large amount of cold or frozen food (or food with significant water content) to a hot griddle may cause griddle to warp.

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.

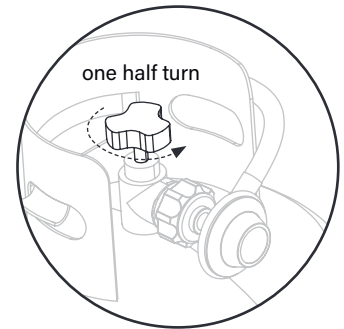
ENGLISH

IGNITION | PIEZO-ELECTRIC

PROPANE BURNER OPERATION

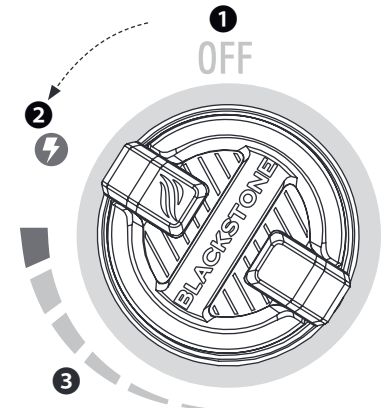
For proper ignition and operation of the appliance follow the steps below.

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.

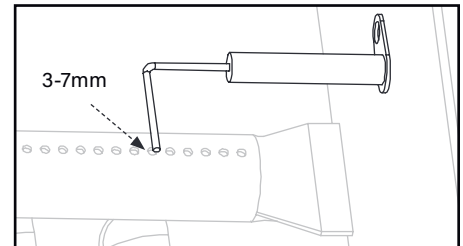
If this does not work, to determine the cause, please try to ignite your appliance with a match. (Please reference the Match Lighting Instructions in the Cleaning the Burner Assembly section of the Care & Maintenance chapter.)

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

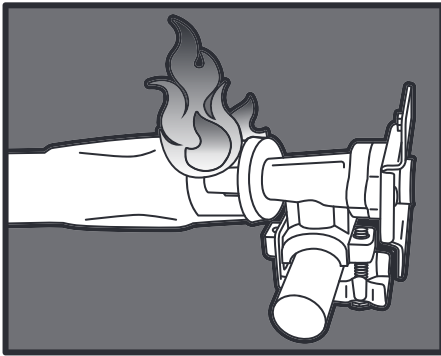
- 01. A flame is coming out of the air gate.

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

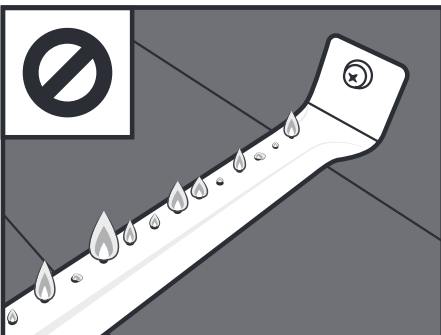
- 01. Burner flames are yellow or irregular.

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.

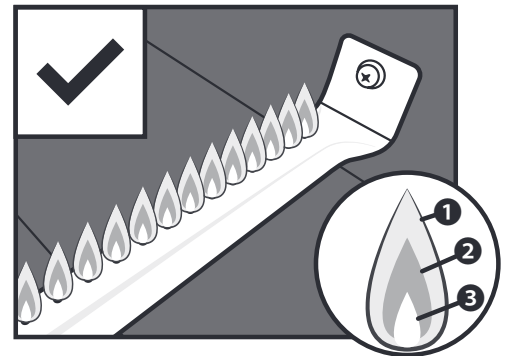
POSSIBLE CAUSES

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](https://www.blackstoneproducts.com/faq)**

OUR CUSTOMER SERVICE STAFF IS HERE TO HELP YOU!

Register your Blackstone product at **[blackstoneproducts.com/register](https://www.blackstoneproducts.com/register)** and visit us online at **[blackstoneproducts.com/support](https://www.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.

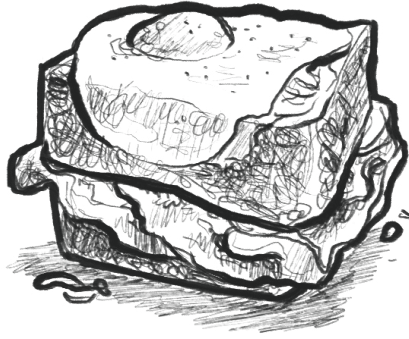
North Atlantic Imports LLC shall upon notice and compliance by the original purchaser with such instructions, correct such nonconformity by repair or replacement of the defective part or parts. Correction in the manner provided above shall constitute a fulfillment of all obligations of North Atlantic 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.



🍴 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

RECIPES FOR BREAKFAST

CROQUE MADAME

Recipe by Desiree 'BlackstoneBetty' Dukas

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!



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.

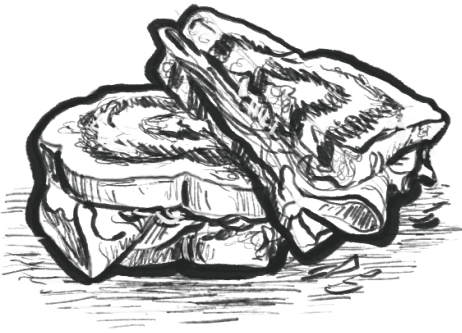
STEP 08 Once all of your pancakes are cooked, grab a plate and start layering your pancakes. Begin with a pancake, then spread some of the cream cheese filling, and top with some of the strawberry chunks. Repeat steps until you have a nice stack. Top with remaining strawberry syrup and a dollop of whipped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



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.

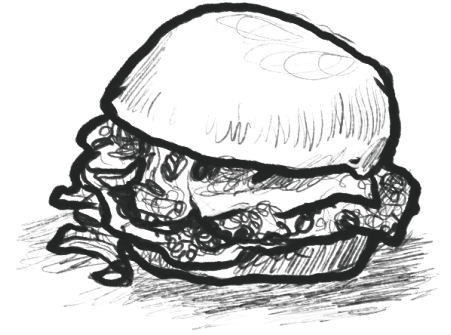
STEP 03 On the four remaining bread slices, spread Russian dressing on the non-buttered side and place dressing side down on the Swiss cheese.

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 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



@blackstoneproducts

