

OWNER'S MANUAL

4 BURNER GRIDDLE

NATURAL GAS READY DROP-IN WITH HOOD

TABLE OF CONTENTS

IMPORTANT SAFETY INFORMATION	02
CUSTOMER SUPPORT	03
ASSEMBLY GUIDE	04
USING YOUR BLACKSTONE	08
TROUBLESHOOTING	15



For the latest version of this manual,
scan this code or visit
BlackstoneProducts.com/support

IMPORTANT:

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

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

Installer/Assembler: Leave these instructions with the consumer.

SAFETY ALERT KEY

⚠ DANGER

Indicates a hazardous situation that, if not avoided, will result in death or serious injury.

⚠ CAUTION

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

⚠ WARNING

Indicates a hazardous situation that, if not avoided, could result in death or serious injury.

NOTICE

Indicates information considered important, but not hazard-related (e.g. messages related to property damage).



IMPORTANT SAFETY INFORMATION

ENGLISH

⚠ DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open hood (if applicable).
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

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

⚠ DANGER

- NEVER operate this appliance unattended.
- 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.

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

ELECTRIC APPLIANCE SAFETY

TO PROTECT AGAINST ELECTRIC SHOCK:

- DO NOT immerse cord or plugs in water or other liquid.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- DO NOT operate this appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- DO NOT let the cord hang over the edge of a table or touch hot surfaces.
- Keep any electrical supply cord and the fuel supply hose away from heated surfaces.
- When connecting, first connect plug to the appliance then into the outlet.

USE ONLY A GROUND FAULT INTERRUPTER (GFI) PROTECTED CIRCUIT WITH THIS APPLIANCE.

- This appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with NFPA 70 Canadian Electrical Code, Part I.
- DO NOT remove the grounding plug or use with an adapter of 2 prongs.
- Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

⚠ WARNING

- DO NOT store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LPG cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

GAS APPLIANCE SAFETY

- The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- Keep children and pets away from the appliance at all times.
- Have a type BC or ABC fire extinguisher readily available.

DO NOT USE FOR PURPOSES OTHER THAN INTENDED.

- For outdoor domestic use only, not for commercial use.
- DO NOT use this appliance as a heater.

⚠ WARNING

Improper installation, use, adjustment, alteration, service, modification, or maintenance can cause injury or property damage. Refer to this manual.

INSTALLATION MUST CONFORM WITH LOCAL CODES.

In the absence of local codes, installation must conform with either ANSI Z223.1/NFPA 54, CSA B149.1, or CSA B149.2.



CUSTOMER SUPPORT

CONTACT US

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

CUSTOMER SUPPORT HOURS:



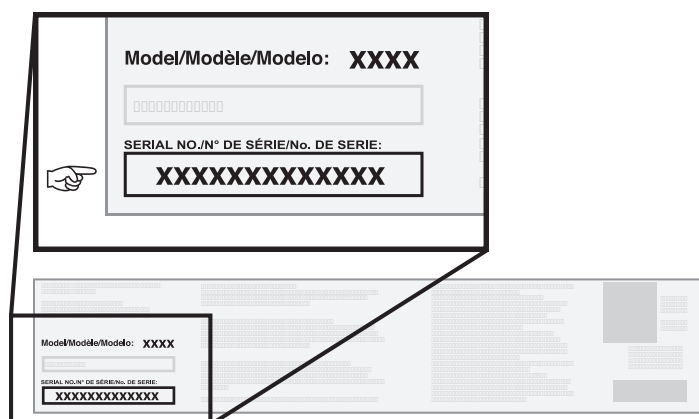
Monday – Friday
7:00 am – 5:00 pm (Mountain Time Zone)

SERIAL NUMBER LOCATION

To enable your warranty, you will need to provide your appliance's Serial Number.

The Serial Number can be found on your appliance's Manufacturer Label.

(The Manufacturer Label is a large silver sticker found on the body of your appliance.)



**FREE
E-COOKBOOK**
WHEN YOU REGISTER



ONE YEAR WARRANTY

North Atlantic Imports, LLC warrants this product against defects in materials and workmanship for a period of one (1) year from the original date of purchase under normal use. To the extent any such defects occur, North Atlantic Imports, LLC, in its discretion, will provide the appropriate replacement part(s) at no charge.

In no event shall North Atlantic Imports, LLC be liable for consequential, indirect or incidental damages resulting from the installation, use or failure of the product.

This warranty DOES NOT cover:

- Inspection costs or labor for replacement of any defective part(s);
- Cosmetic defects which DO NOT affect product performance or integrity;
- Normal wear and tear;
- Damage due to vandalism; acts of nature, including but not limited to wind, storms, hail, floods;
- Improper assembly, installation, or use;
- Discoloration or fading of the finish as a result of exposure to chemicals, spills, pool or salt water;
- Corrosion/ rust.

This product has been designed for safety and quality. Any modifications made to the original product could compromise its structural integrity or function and could lead to product failure or personal injury. As such, modifying this product voids all warranties.

This product is for RESIDENTIAL USE ONLY, and is not for commercial, contract or other non-residential purposes. North Atlantic Imports, LLC disclaims all other representations and warranties of any kind, express or implied.

The warranty applies to the original purchaser and is non-transferable. It does not apply to accessories or parts not supplied with the product, to purchases of display models, or to product that is sold on clearance or "as is". You may, however, have other specific legal rights based on the laws of your specific state or country of residence.

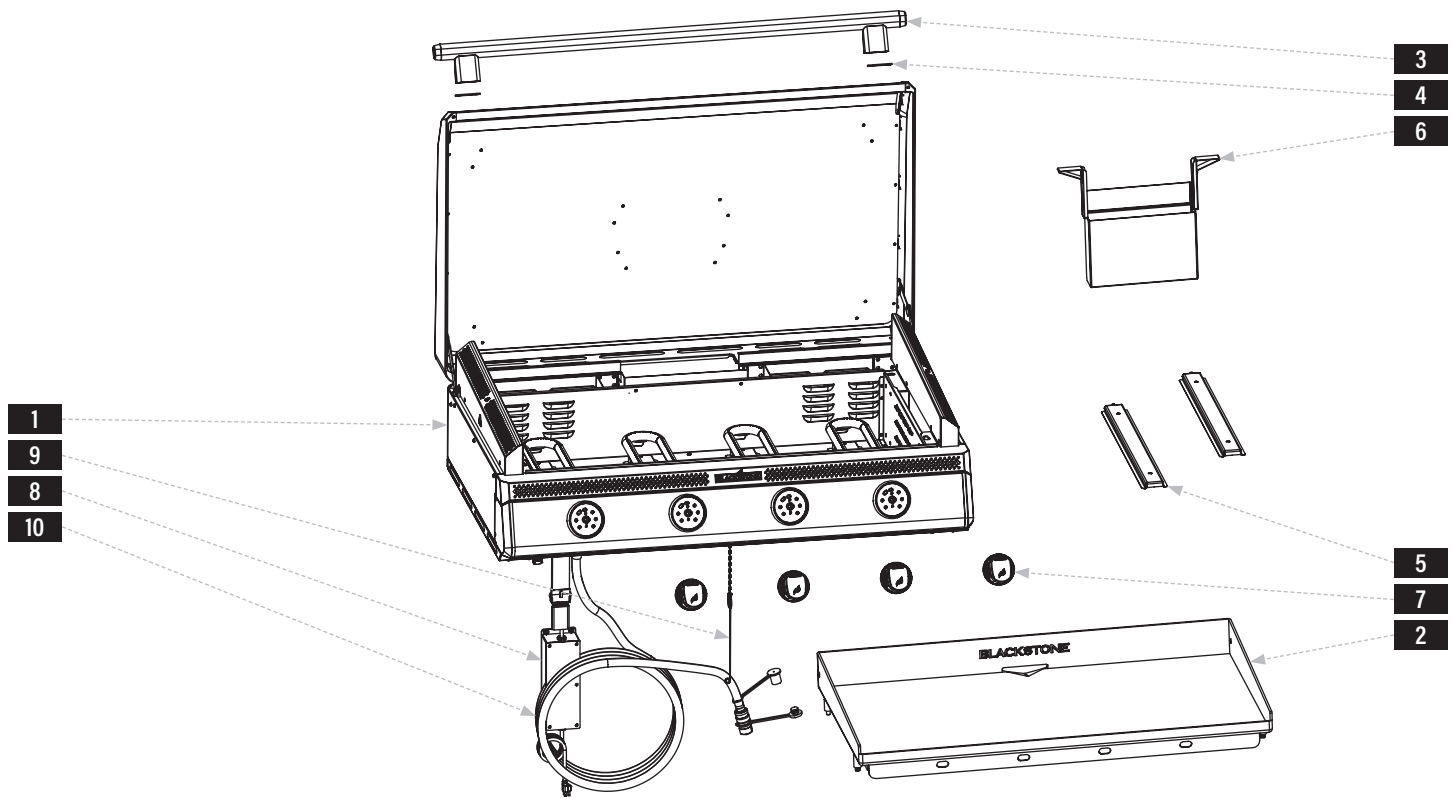
To activate your warranty, register your product at

BlackstoneProducts.com/register

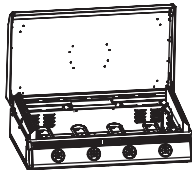
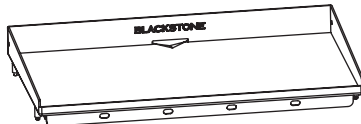
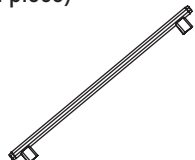
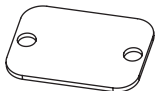
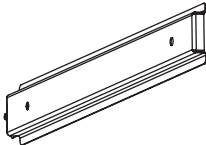
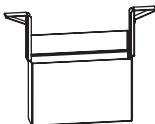

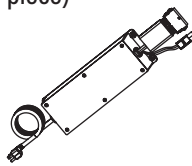


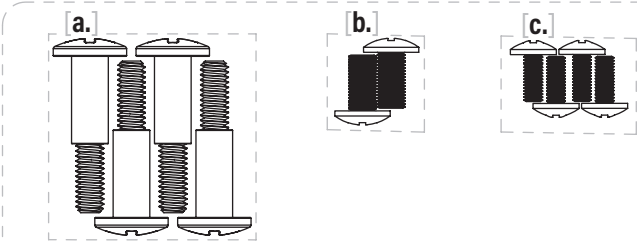
North Atlantic Imports, LLC reserves the right to change or modify this warranty at any time.

ASSEMBLY GUIDE

EXPLODED VIEW



PARTS LIST

<div>1</div> <div>Griddle body (1 piece)</div> <div></div>	<div>2</div> <div>Griddle top (1 piece)</div> <div></div>	<div>3</div> <div>Hood handle (1 piece)</div> <div></div>	<div>4</div> <div>Mica washers (2 pieces)</div> <div></div>
<div>5</div> <div>Hat channels (2 pieces)</div> <div></div>	<div>6</div> <div>Grease cup (1 piece)</div> <div></div>	<div>7</div> <div>Control knobs (4 pieces)</div> <div></div>	<div>8</div> <div>PCB box (1 piece)</div> <div></div>
<div>9</div> <div>Match holder (1 piece)</div> <div></div>	<div>10</div> <div>Hose and quick connect fitting (1 piece)</div> <div></div>		
<div>11</div> <div>Hardware pack (1 piece)</div> <div><div>a. M6 shoulder bolts (4 pieces)</div><div>b. M5x10 screws (2 pieces)</div><div>c. M4x10 screws (4 pieces)</div><div></div></div>			



ASSEMBLY INSTRUCTIONS

Find a large, clean area to assemble your appliance.

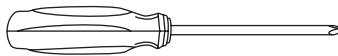
Remove all packing material before assembling.

⚠ CAUTION

Sharp edges. Wear gloves while assembling.

⚠ CAUTION

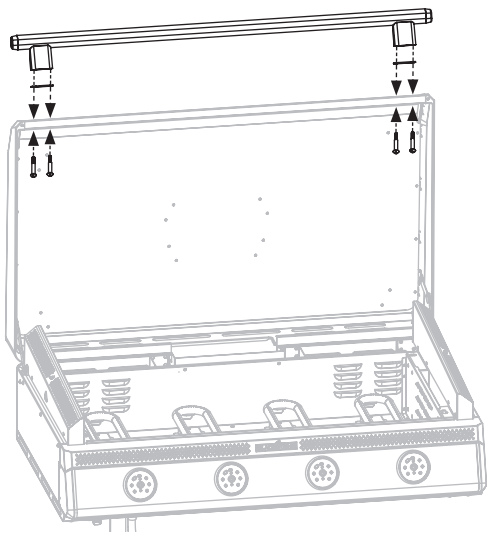
Heavy pieces. Two people should assemble this appliance.



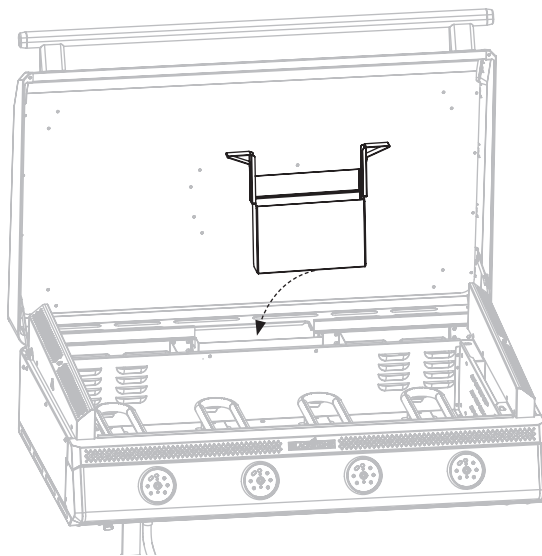
TOOL NEEDED:

#3 Phillips head screwdriver

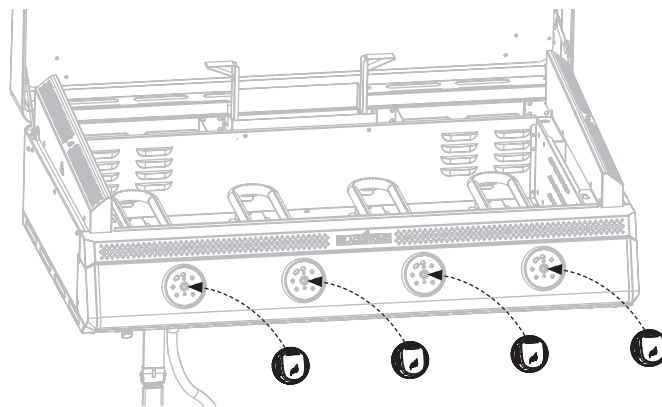
STEP 01 Use four (4) M6 shoulder bolts [a.] to attach the handle and hood handle standoff and two (2) mica washers to the front of the hood.



STEP 02 Slide the grease cup into the holder on the back of the griddle body.



STEP 03 Install the four (4) control knobs by pushing them into place in the OFF position.

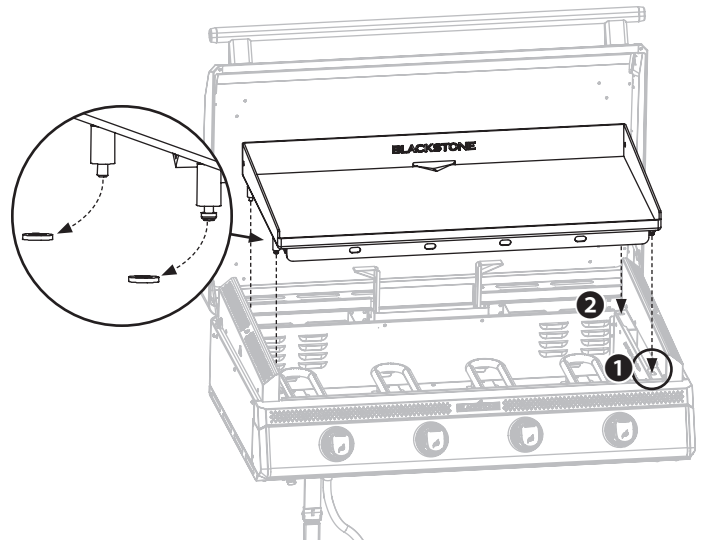
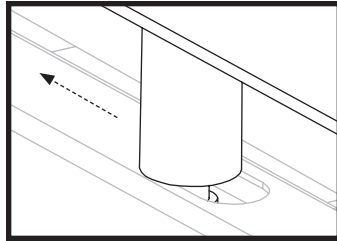




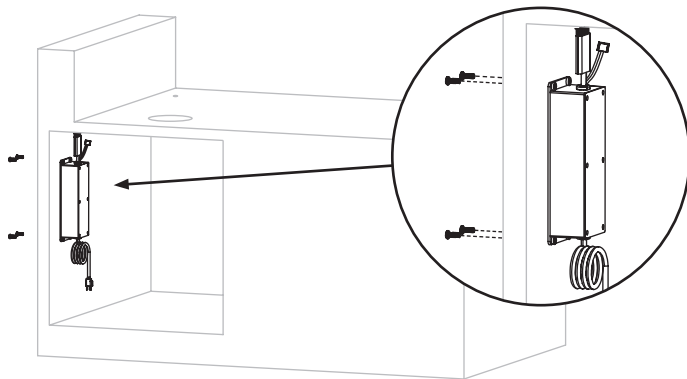
STEP 04 Remove the four (4) protective washers from the griddle foot pins. **With the help of another person**, place the griddle top onto the griddle body by aligning the four foot pins to the holes on top of the unit.

❶ Place the two front pins into the front locking holes and push the griddle top back.

❷ Then, set the two rear pins into the rear holes.

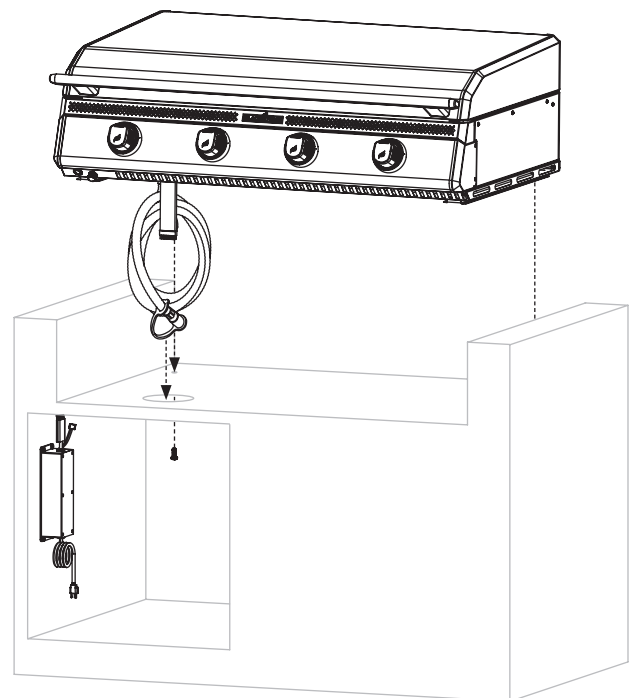


STEP 05 Use four (4) M4x10 screws [c.] to attach the PCB box to the left side panel of your cabinet.



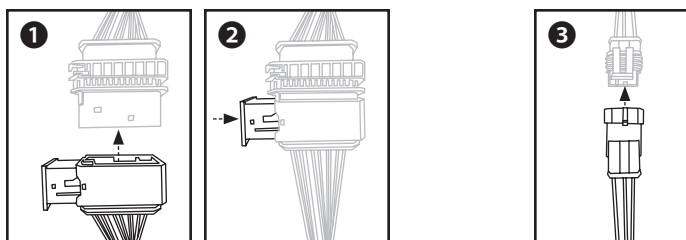
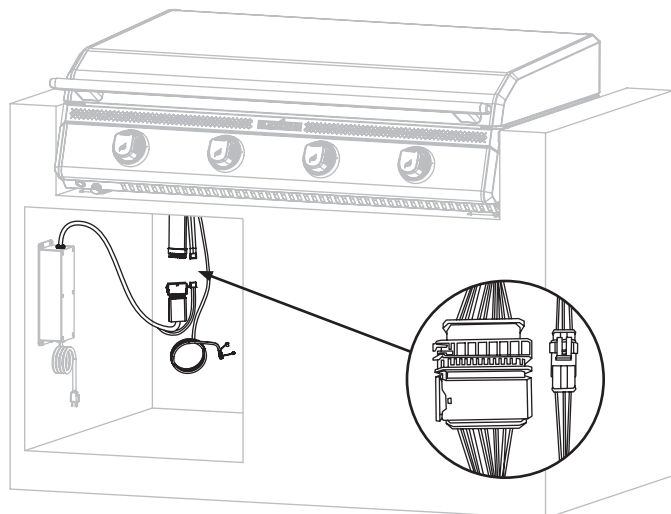
STEP 06 **With the help of another person**, direct the hose and electric wires through the cabinet hole and place the griddle body on top of your cabinet.

Use two (2) M5x10 screws [b.] to attach the griddle body to your cabinet.

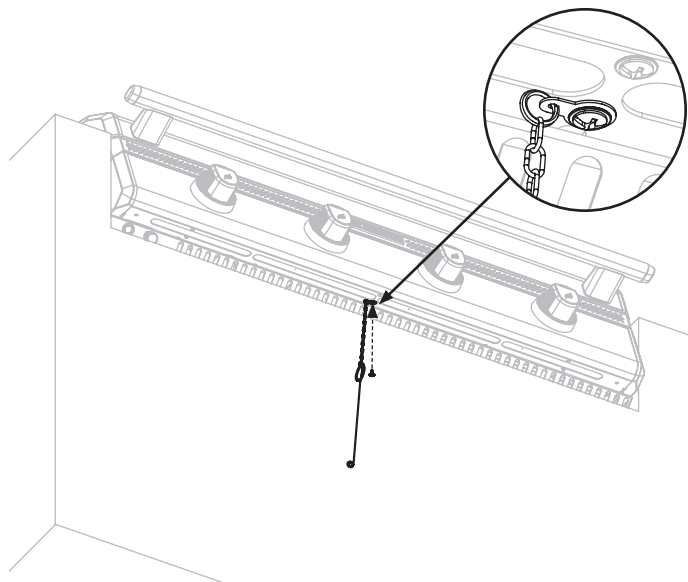




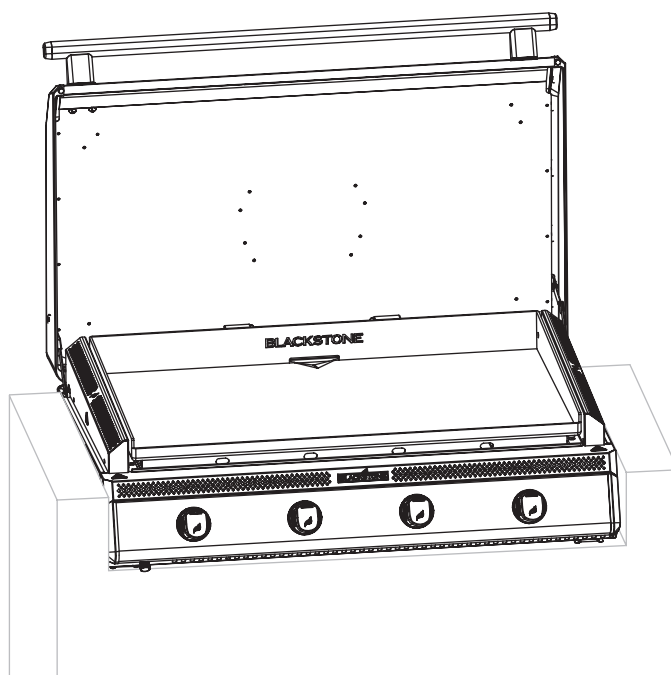
- STEP 07**
- 1 Push the 18P male and female connector together.
 - 2 Depress the yellow clip to lock the connector.
 - 3 Push the 3P male and female connector together.



- STEP 08** Remove the self-tapping screw from the griddle body and use it to attach the match holder.



- STEP 09** Proceed to **USING YOUR BLACKSTONE.**



CAUTION

Hot appliance. The cover/lid/hood (as applicable) **MUST** be open/removed when the appliance is in use.

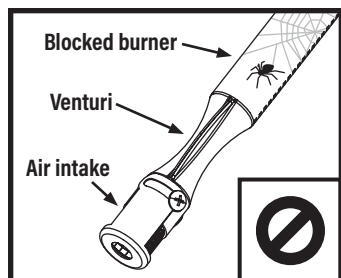
USING YOUR BLACKSTONE

BEFORE COOKING

CHECK BURNERS

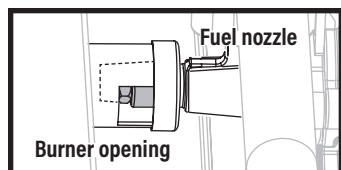
Prior to connection and use, ensure that there is no debris caught in, or damage to, the head of the gas cylinder, regulator, hose, burner and burner ports.

Spiders and insects can nest within and clog the burner/venturi tube at the orifice.



⚠ WARNING

A clogged burner can lead to a fire beneath the appliance. Burner should be removed and cleaned whenever blockages are found.



⚠ Ensure that the gas rail fuel nozzle orifice is correctly engaged within the burner opening.

THE MINIMUM AMBIENT OPERATING TEMPERATURE IS 0°F (-18°C).

⚠ DANGER

Flammable items can combust if placed near the appliance. Keep the appliance area clear and free from combustible materials, aerosol containers, gasoline and other flammable vapors and liquids.

⚠ CAUTION

If the appliance is fitted with a paper towel holder, the arm must be in the open position while the appliance is in use.

IF GREASE OR OTHER HOT MATERIAL DRIPS ONTO VALVE, HOSE OR REGULATOR:

STEP 01 Turn off gas supply immediately.

STEP 02 Determine the cause and correct it.

STEP 03 Clean and inspect valve, hose and regulator.

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

SETTING UP YOUR OUTDOOR SPACE

THIS APPLIANCE MUST ONLY BE USED OUTDOORS.

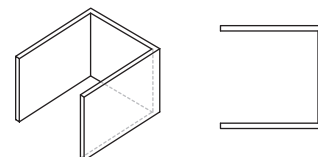
- DO NOT use this appliance inside buildings, garages, or any other enclosed area.
- DO NOT install this appliance in or on a boat.
- DO NOT install this appliance in or on a recreational vehicle.

SHELTERED OUTDOOR AREAS:

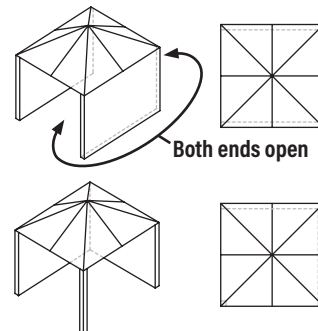
All openings must be permanently open; sliding doors, garage doors, windows or screened openings are not considered as permanent openings.

An appliance is considered to be outdoors if installed with shelter no more inclusive than:

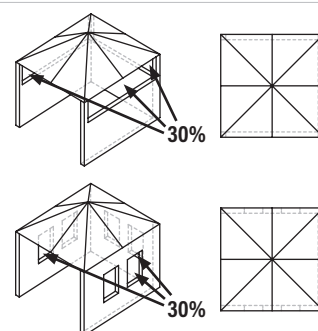
- a. With walls on three sides, but with no overhead cover.



- b. Within a partial enclosure that includes an overhead cover and no more than two side-walls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other.

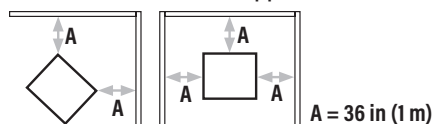


- c. Within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open.



MAINTAIN PROPER CLEARANCES FROM COMBUSTIBLE MATERIAL.

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







BUILT-IN INSTALLATION

- If your cabinet/ structure has external or internal combustible components (wood, plastic, etc.) your griddle **MUST** use an insulating jacket.
- If installed under overhead combustible construction, the appliance **MUST** be installed in conjunction with a suitable UL710 or UIC S646 approved heavy duty vent hood only.

INSULATING JACKET REQUIREMENTS

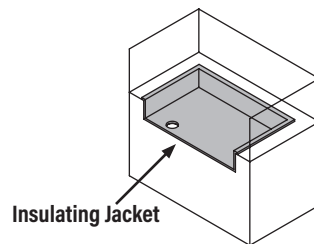
-  **NO** combustibles in this area
-  Combustibles **OKAY** in this area

WITH JACKET

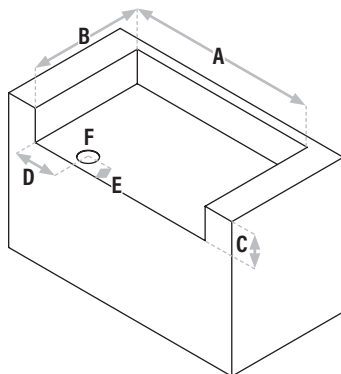
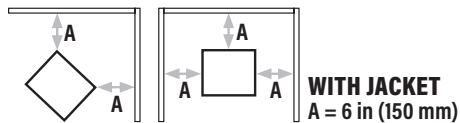
Cabinet/ structure can be made with combustibles (Wood, plastic (PVC, HDPE), oil-based paint, lacquer, etc.)

NOTICE

The insulating jacket must be permanently secured to the cabinet.



DO NOT operate this appliance any closer than 6 in (150 mm) from the sides and back of the appliance to vertical combustible construction. (walls/ backsplash)



CAVITY MINIMUM DIMENSIONS

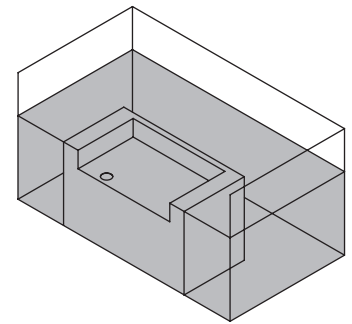
- A:** Width = 43.35 in (110.11 cm)
B: Depth = 26.09 in (66.27 cm)
C: Height = 9.16 in (23.27 cm)
 (> will interfere with hood)

HOLE MINIMUM DIMENSIONS

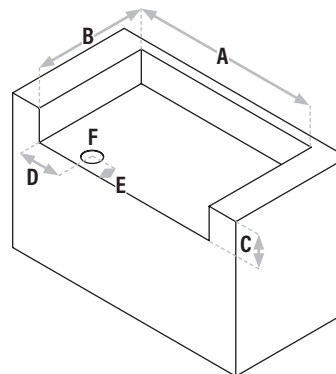
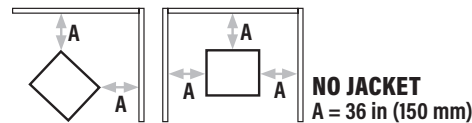
- D:** From side = 9.39 in (23.86 cm)
E: From front = 5.05 in (12.83 cm)
F: Diameter = 4.33 in (10.93 cm)

NO JACKET

Cabinet/ structure **MUST** be made with NON-combustibles ONLY (Brick, stone, cement, metal, glass, etc.)



DO NOT operate this appliance any closer than 36 in (1 m) from the sides and back of the appliance to combustible construction.



CAVITY MINIMUM DIMENSIONS

- A:** Width = 41.28 in (104.84 cm)
B: Depth = 25.02 in (63.56 cm)
C: Height = 7.59 in (19.28 cm)
 (> will interfere with hood)

HOLE MINIMUM DIMENSIONS

- D:** From side = 8.35 in (21.21 cm)
E: From front = 5.05 in (12.83 cm)
F: Diameter = 4.33 in (10.93 cm)



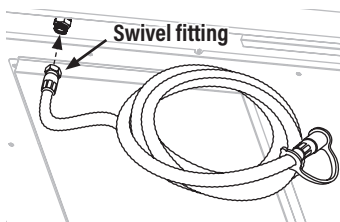
NATURAL GAS REQUIREMENTS

- The fixed fuel piping system must use a rigid pipe, semi-rigid tubing and/or a connector that complies with the Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27.
- This appliance has been designed and built to utilize natural gas only. DO NOT attempt to operate this appliance using gases other than natural gas at the indicated pressure.
- This appliance has been provided with a hose that must be used for proper function. DO NOT replace the hose. If the hose becomes worn or damaged, contact customer support for a replacement.

CONNECTING TO THE NATURAL GAS SUPPLY

STEP 01 Use an adjustable wrench to attach the natural gas hose swivel fitting to the appliance.

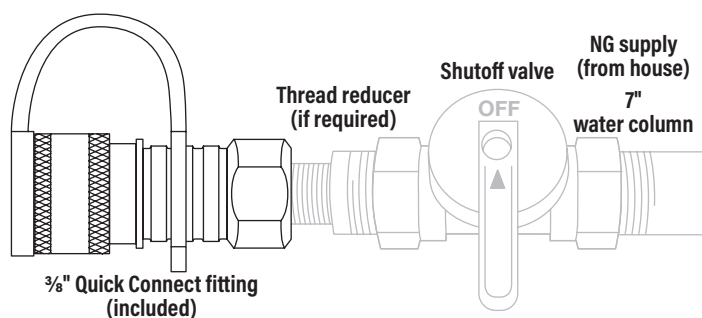
- DO NOT route the gas supply hose directly underneath the appliance. DO NOT route the hose underneath or through permanent structures.
- The hose should be checked for cracks, cuts and wear each time you cook.



STEP 02 If your natural gas supply line is not already set up with the correct size Quick Connect/Disconnect fitting, the correct one is included.

Note: Use thread sealant if attaching the provided Quick Connect/Disconnect fitting. Thread sealant should be rated to 400° F (204°C) and be compatible with natural gas. (Permatex #59214 or Loctite 592)

Note: To have the proper fitting added to your natural gas source, have this done by a licensed and insured professional.



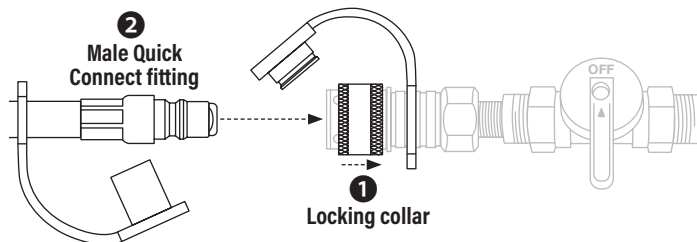
DISCONNECTING FROM THE NATURAL GAS SUPPLY

STEP 01 To disconnect your appliance for cleaning or storage, be sure all of the control knobs are in the OFF position and the natural gas supply at the Quick Connect valve is OFF.

STEP 02 ① Pull the locking collar back and remove the natural gas hose and release the locking collar. ② Pull apart the hose and fitting.

STEP 03 Reinstall the dust covers on the supply line as well as the natural gas hose on the appliance.

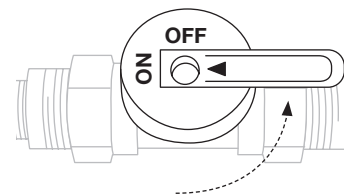
STEP 03 Connect your appliance to the natural gas supply from the source by removing the dust covers and making sure both fittings are free from any debris. ① Pull the locking collar back on the fitting and ② push the male Quick Connect fitting all the way inside and then release the locking collar.



Pull the hose and fitting in opposite directions to verify they are connected.

STEP 04 Turn on the natural gas supply.

Prior to turning on your appliance, perform a leak test.

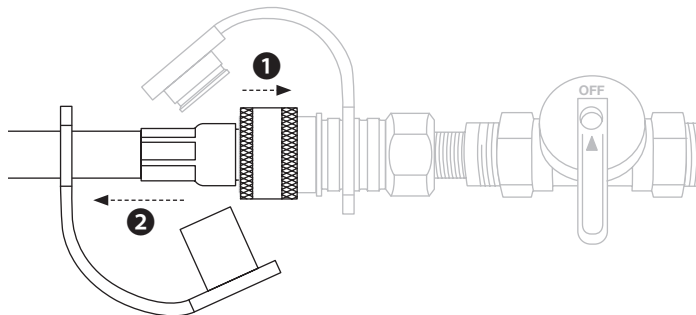
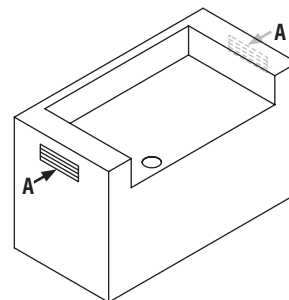


- Use a clean paintbrush to brush a 10% mild soap and water solution onto all the hose connections that you have completed.
- Bubbles will appear in the soapy water if any leaks are present.
- If you have any leaks, turn off your natural gas supply immediately and fix any leaks before use.

Note: If you are unable to fix the leaks, call a qualified professional who is licensed and insured.

NATURAL GAS ENCLOSURE CONSTRUCTION

A: 4x6 in (10x15 cm) vents at top, and both sides of cabinet.





IGNITION INSTRUCTIONS

1. CHECK VALVES

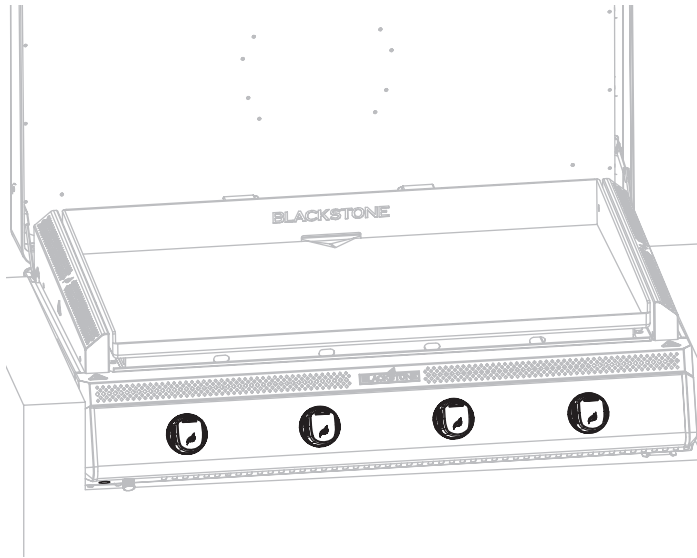
STEP 01 Turn knob to OFF position.

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

STEP 03 Rotate knob to LOW then turn back to OFF. Knob should turn smoothly.

⚠ WARNING

If burner does not ignite with open gas supply valve, gas will continue to flow out of burner and could accidentally/inadvertently ignite with risk of injury.
Ensure gas is off at the supply shut off valve before checking appliance valves.

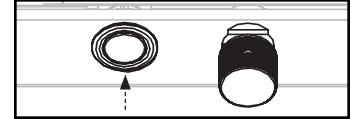


2. ELECTRIC IGNITION

⚠ DO NOT lean over the appliance while lighting.
Make sure the appliance is plugged in.

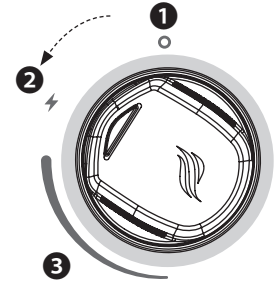
STEP 01 Press the ON button.

(Optional: Turn the dimmer until it clicks to turn off the puddle lights.)



STEP 02

- 1 Push the control knob in to start gas flowing. (WHITE)
- 2 Turn the control knob counter-clockwise to activate the starter. (FLASHING BLUE)
- 3 Check flame and adjust the temperature to desired level. (ORANGE)



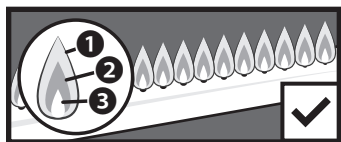
Note: If the magnet in the knob is disconnected, the indicator light will be orange. If the knob arrow is facing UP, gas is not flowing.

3. ALWAYS CHECK BURNER FLAME BEFORE USE.

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

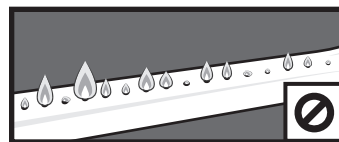
STEP 02 Look below the cooking surface to view burners. When knob is at HIGH, flames should be larger than when knob is at LOW.

HEALTHY FLAME PATTERN



- 1 Flickers of yellow color.
- 2 Dark blue color.
- 3 Vibrant blue.

YELLOW OR IRREGULAR



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

IF IGNITION DOES NOT OCCUR IN 5 SECONDS:

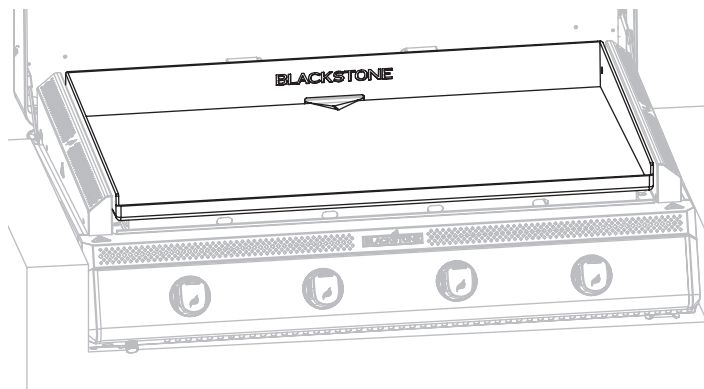
STEP 01 Turn the burner control knob OFF.

STEP 02 Wait 5 minutes.

STEP 03 Repeat the lighting procedure.

If burner does not ignite, please reference the Troubleshooting chapter.

GRIDDLE SEASONING INSTRUCTIONS



WASHING YOUR GRIDDLE TOP BEFORE FIRST USE

NOTICE

Soap will ruin a seasoned griddle. This is the only time you should use soap on the griddle cooking surface.

STEP 01 Wash the griddle cooking surface with hot, soapy water.

STEP 02 Rinse and dry completely.

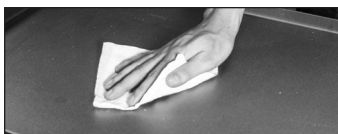
SEASONING YOUR GRIDDLE



VIDEO TUTORIAL

How to Season a New Blackstone Griddle
youtube.com/watch?v=VspmDVnj2pl&t=3s

STEP 01 Wipe any debris off griddle top.



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

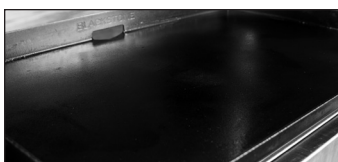


STEP 03 Use tongs to hold a paper towel or cotton cloth and spread 2-3 tablespoons of your seasoning oil across the entire griddle top.

When seasoning your griddle top, remember to use a thin and even layer of oil—the thinner the layer of oil, the easier it will be to burn it off.



STEP 04 The griddle top is ready for another layer of oil when it stops smoking. Repeat **STEP 03** 3-4 times, or until the griddle surface is black.



NOTICE

DO NOT store any items within 3 in (8 cm) of the griddle top while in use.

WHAT OIL IS BEST TO USE?

- Blackstone Seasoning and Cast Iron Conditioner.
- Any plant-based cooking oil.
- Rendered animal fat with no additives.



CAUTION

Properly dispose of the rags/towels used to spread oil on your griddle top to prevent fires that might occur due to spontaneous combustion.

Under the right conditions, residual oil on rags or towels can oxidize long after being removed from a heat source. The oxidation process itself produces heat which, if not dissipated, can build up and may cause the rags/towels and surrounding material to ignite.

SEASONING TROUBLESHOOTING

THERE IS A BROWNISH RESIDUE ON THE GRIDDLE SURFACE:

POSSIBLE CAUSES

- Too much oil was used.
- You turned off the heat too soon.

SOLUTION

STEP 01 Turn your griddle on high and let it heat for 10-15 minutes.

STEP 02 Scrape off as much of the thickened and partially cooked oil as you can.

STEP 03 Re-season with a very thin layer of oil.

THE EDGES OF THE GRIDDLE SURFACE ARE NOT BLACK:

After using your griddle for multiple cooks, the seasoning will even out and improve.

PREVENTING RUST

Use your griddle frequently. Every time you cook, you are adding to the seasoning, which makes rust less likely.

NOTICE

If you live in a humid or coastal climate, your griddle may require more frequent seasonings between uses.

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



VIDEO TUTORIAL

Recovering your Blackstone Griddle Top
youtube.com/watch?v=thPE2lgnSil



COOKING ON YOUR BLACKSTONE

⚠ CAUTION

This appliance will be hot during and after use. Use long-handled utensils and oven mitts/ protective gloves when handling potentially hot parts, including handles close to the appliance body, to protect against burns and splatters.

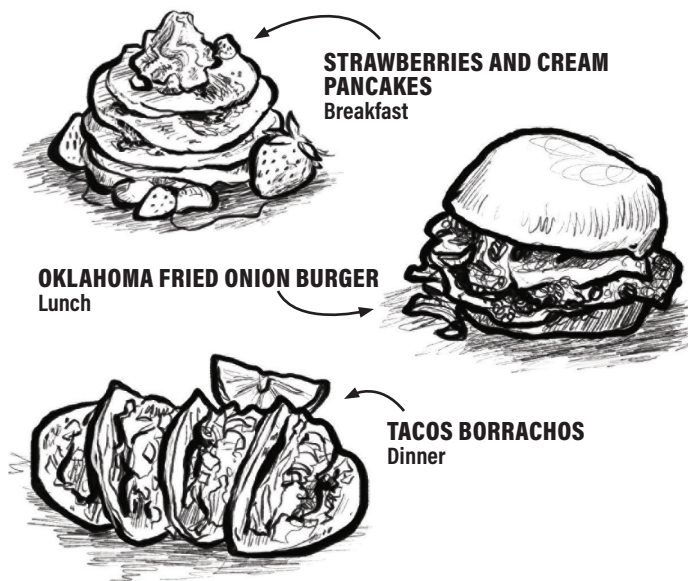
VIDEO RECIPES

Find recipes and cooking tips at:

🌐 BlackstoneProducts.com/recipes

📺 youtube.com/BlackstoneGriddles

📱 [@blackstoneproducts](https://www.instagram.com/blackstoneproducts)



CLEANING YOUR GRIDDLE TOP

Clean griddle top after each use, while still warm.

- DO NOT use soap on the griddle top. This will destroy the griddle's seasoning.



VIDEO TUTORIAL

How to Clean your Blackstone Griddle

📺 youtube.com/watch?v=-ledu9z6NPY

STEP 01 Push loose food debris into the grease cup with spatula or straight metal scraper.



STEP 02 Wipe down griddle top with paper towel.



STEP 03 Apply a few tablespoons of water to the griddle surface, then scrape the water and debris into the grease cup.

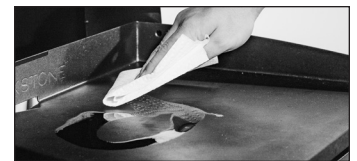
(For stuck-on food residue, use a bit of coarse salt.)



STEP 04 Wipe again with a paper towel and dry completely.



STEP 05 Apply thin coat of cooking oil to maintain seasoning and protect the griddle top.



EMPTY YOUR GREASE CUP

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

⚠ CAUTION

Grease cup will be hot during and after use. DO NOT remove the grease cup until the griddle has completely cooled.



CARE AND MAINTENANCE

⚠ WARNING

Grease build up can cause a fire. Clean any part of the appliance that gets hot and experiences grease build up after each use.

⚠ CAUTION

All cleaning and maintenance should be carried out when the appliance is cool and everything is turned OFF.

- 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.

APPLIANCE BODY:

Wash with warm soapy water and immediately wipe dry with a non-abrasive cloth. (DO NOT allow cleaning agents to rest on any porous surface for a prolonged amount of time.)

NOTICE

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

APPLIANCE STORAGE

⚠ WARNING

DO NOT move the appliance when in use. Allow the appliance to cool to 115°F (45°C) before moving or storing.

Storage of an appliance indoors is only permissible if the gas supply is disconnected and removed from the appliance.

COVER FIT GUIDE

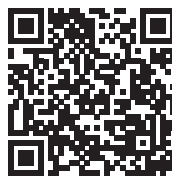
Always cover your appliance when stored outdoors.



To find a cover that will fit your appliance, visit BlackstoneProducts.com/support.

CLEANING THE BURNER ASSEMBLY

To reduce chance of "flash-back" the procedure below should be followed at least once a month when spiders are most active or when your appliance has not been used for a period of time.



VIDEO TUTORIAL

How to Clean Your Burner Tube

▶ youtube.com/watch?v=xKQTCrFCzf8

STEP 01 Ensure that the gas is turned OFF at control knobs and gas supply. Remove the griddle top.

STEP 02 Carefully detach and remove the burner.



STEP 03 Clean the inside of the burner:

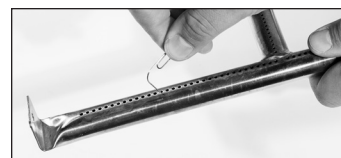
- Run a bottle brush (not a wire brush) or a stiff wire bent into a small hook through each burner tube several times.
- Use compressed air to blow through the burner tube and out the burner ports (Wear eye protection).



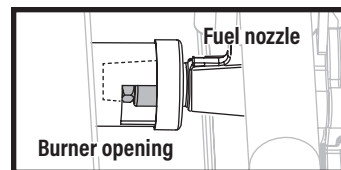
STEP 04 Brush entire outer surface of burner to remove grime.



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



STEP 06 Carefully replace burners and reattach, with attention to the location of the ignition needle.



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



TROUBLESHOOTING

IGNITION TROUBLESHOOTING

BURNER WILL NOT IGNITE:

If ignition does not occur in 5 seconds:

STEP 01 Turn the burner control knob OFF.

STEP 02 Wait 5 minutes.

STEP 03 Repeat the lighting procedure.

If this does not work, to determine the cause, please try to ignite your appliance with a match.

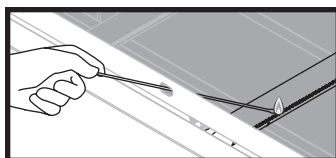
MATCH LIGHTING INSTRUCTIONS

Before beginning, check for gas leaks. Open hood (if applicable).

STEP 01 Turn control knob to OFF position.

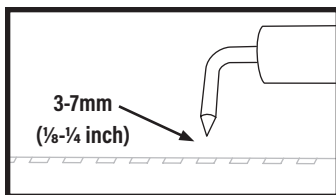
STEP 02 Light a match (or long lighter) no shorter than 11 inches long.

STEP 03 Place the flame next to the burner.



STEP 04 Push in and turn the control knob to start gas flowing. Ensure burner lights and stays lit.

IF YOU CAN IGNITE YOUR APPLIANCE WITH A MATCH:

POSSIBLE CAUSES	SOLUTION
Ignitor wire misaligned.	Ensure that the ignitor needle is positioned 3-7mm (1/8-1/4 inch) away from the burner, and aligned with the burner holes.
	
Damage to the ignition system.	Contact customer support for replacement parts.

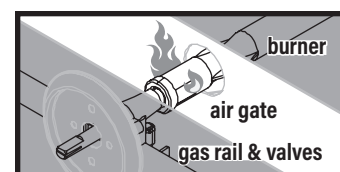
GAS FLOW TROUBLESHOOTING

APPLIANCE WILL NOT ACHIEVE A HIGH HEAT OR HEATS UNEVENLY:

- Burner flames are yellow or irregular.
- Burner flames start strong, then immediately drop to low even when burner is set to high position.
- Flame height drops when a second burner is lit.
- Flames DO NOT extend the full length of the burner, or only run on one side of the burner.
- Burner flames are inconsistent.

POSSIBLE CAUSES	SOLUTION
Obstructions in the burner, gas jets, or fuel rail.	Clean the burner, jets, and gas hose.

- A flame is coming out of the air gate:



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

IF YOU CAN NOT IGNITE YOUR APPLIANCE WITH A MATCH:

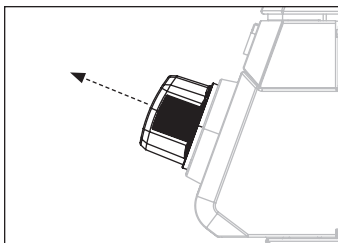
POSSIBLE CAUSES	SOLUTION
Burner tubes are not receiving fuel.	Clean the burner assembly to remove the obstruction.



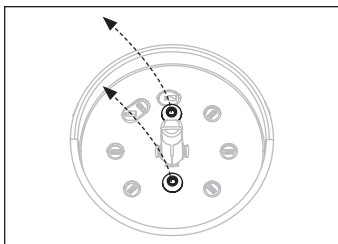
REPLACING THE CONTROL KNOB'S PRINTED CIRCUIT BOARD

If the control knob does not work, the PCB may need to be replaced.

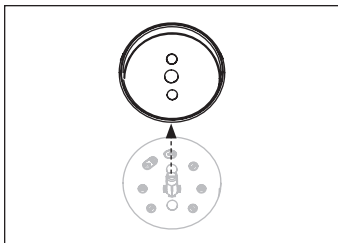
STEP 01 Pull out the non-functional control knob and set aside.



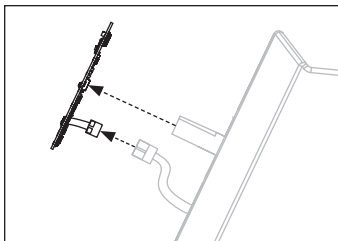
STEP 02 Use a Philips head screwdriver to remove the two (2) M4x10 screws from the knob bezel and set aside.



STEP 03 Remove the knob bezel and set aside.

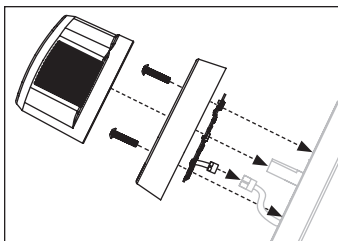


STEP 04 Lift out the knob PCB, and disconnect the wire from the back of the knob PCB.



STEP 05 Plug the connector into the new knob PCB.

Reverse the above assembly steps to reinstall the control knob.





This page intentionally left blank



This page intentionally left blank



This page intentionally left blank



This product may be covered by one or more issued U.S. and/or international patents and may include patent applications pending. For more information, please visit: BlackstoneProducts.com/patents