



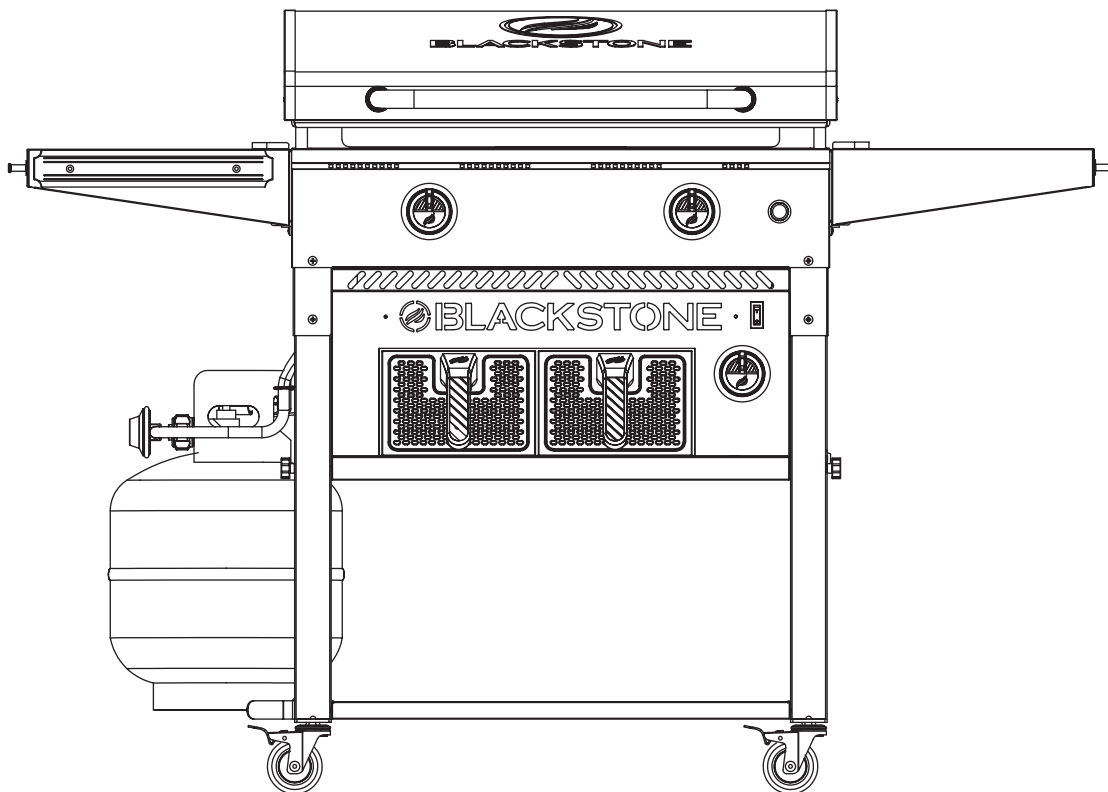
OWNER'S MANUAL

28" AIRFRYER COMBO

Model 1785

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

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





⚠ WARNING

INSTALLER/ASSEMBLER:

Leave these instructions with consumer.

⚠ WARNING

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.

⚠ WARNING

Read all warnings and instructions before assembling the appliance.

⚠ WARNING

Follow all warnings and instructions while using the appliance.

⚠ WARNING

This product may 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.

⚠ DANGER

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

⚠ DANGER

Never operate this appliance unattended.

⚠ DANGER

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

⚠ 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

▪ **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.

⚠ DANGER

▪ The power cord must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1.

▪ Keep the electrical supply cord and the fuel supply hose away from any heated surface(s).

▪ Use only a Ground Fault Interrupter (GFI) protected circuit.

▪ Never 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.

⚠ 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 should not 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.

⚠ IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. For Household use and Outdoor use only.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Fuel, such as charcoal briquettes, is not to be used with appliance.
15. Use only on properly grounded outlet.
16. CAUTION: Risk of Electric Shock. Keep extension cord connection dry and off the ground.
17. Use only outdoors, do not expose to rain.
18. Be sure that handles are assembled and fastened properly.

SAVE THESE INSTRUCTIONS

For extension cords:

- a. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b. Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c. If a longer power-supply cord or extension cord is used:
 1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
 3. The cord set or extension cord should be a grounding-type 3-wire cord.
- d. Outdoor extension cords should be used with outdoor use products and are surface marked with the suffix letter "W" and with a tag stating "Suitable for use with outdoor appliances."
- e. The connection to an Extension cord should be kept dry and off the ground.
- f. Store products indoors when not in use - out of the reach of children.
- g. Do not clean this product with a water spray or the like.





TABLE OF CONTENTS

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.

Please read all sections of this manual carefully before assembly. Retain this manual for future reference.

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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.



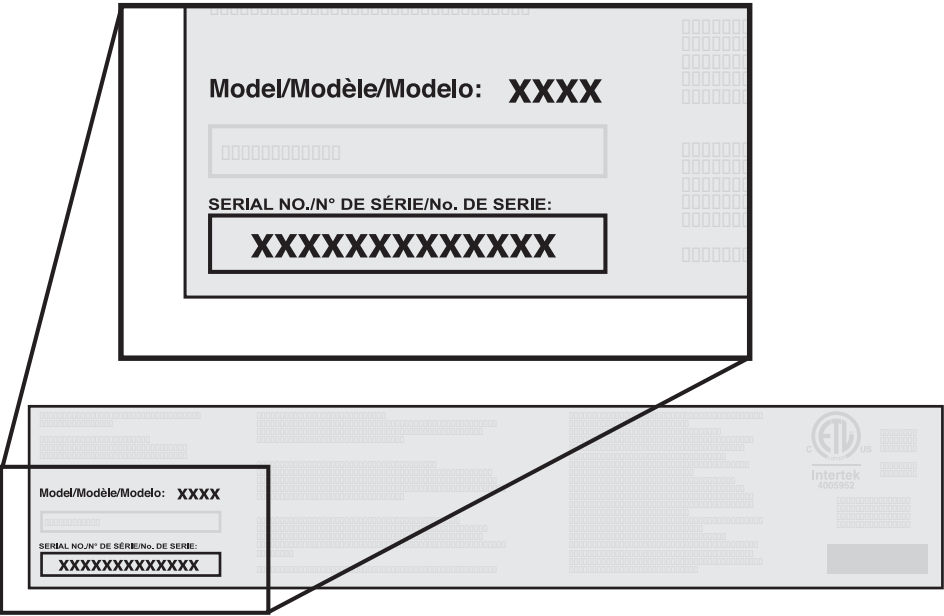
REGISTER YOUR PRODUCT

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.)



Model Number _____

Serial Number _____

Date Purchased _____

OUR CUSTOMER SERVICE STAFF IS HERE TO HELP YOU!

For questions regarding your Blackstone product, or if you need replacement parts, please register your griddle at blackstoneproducts.com/register and contact us at:

PHONE:
435-252-3030 ext 1

EMAIL:
support@blackstoneproducts.com

ONLINE:
blackstoneproducts.com/pages/support

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

Our customer service staff can be reached Monday through Friday from 7:00 am to 5:00 pm Mountain Standard Time.



⚠ 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.

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 GENERAL SAFETY

PRECAUTIONS

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

If grease or other hot material drips from appliance onto valve, hose or regulator:

01. Turn off gas supply immediately.
02. Determine the cause and correct it.
03. Clean and inspect valve, hose and regulator before continuing.
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.

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 LP (propane) 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.

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 befoodsafecanada.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.

⚠ WARNING

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

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

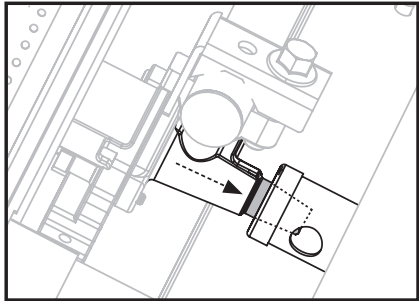
ALL cuts of Pork
160° F or 71°C
Juices should not be pink.





⚠ WARNING

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



⚠ WARNING

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

Section 02

GRIDDLE SAFETY INSTRUCTIONS

- Maximum weight on side shelf (if present) is 10 lbs.
- The grease tray must be removed and emptied after each use.
- Do not remove grease tray until griddle has completely cooled.
- Do not obstruct the flow of combustion and ventilation air.
- Clean griddle often, preferably after each use. (Please reference the Cleaning Your Griddle section of the Care & Maintenance chapter.)



Section 03

AIR FRYER SAFETY INSTRUCTIONS

Air Fryer

- Do not restrict the flow of the combustion air or the hot exhaust gasses.
- Blow out drawers before cooking to keep passageways clean.
- Remove items from bottom shelf of the unit before operating the air fryer.
- Allow to cool before putting on or taking off parts, cleaning or moving.

Extension Cords

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

Food

- Do not cook food in the drawer without the basket in place.
- Do not overfill basket, air needs to flow around and between the pieces of food.
- Use a food thermometer to confirm food is cooked.
- If food begins to burn, turn off burners and close tank valve.
- Food in the baskets will become very hot, use gloves and/or tongs to handle food.
- Do not add liquids (water or sauces) to hot food in the drawer as it may flash to steam and cause burns.
- Use caution when removing drawers as hot food or hot liquids may spill.

⚠ DANGER

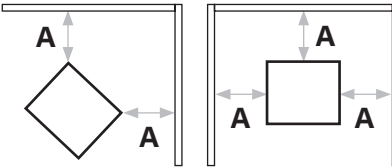
- Operating the air fryer can cause the griddle to become hot. Do not touch hot surfaces. Use protective gloves or mitts when opening drawers to prevent burns, as the drawer face may be hot.
- Do not place fryer drawers on griddle surface.
- Do not place fryer drawers on or near a hot gas or electric burner, or in a heated oven.

⚠ DANGER

DO NOT operate this appliance any closer than 36 inches from the sides of the appliance and 10 inches from overhead combustible construction including walls and ceilings.

⚠ WARNING

Minimum clearance from sides and back of unit to combustible constructions is 36 inches from sides and 36 inches from back.



A = 36" (914mm)

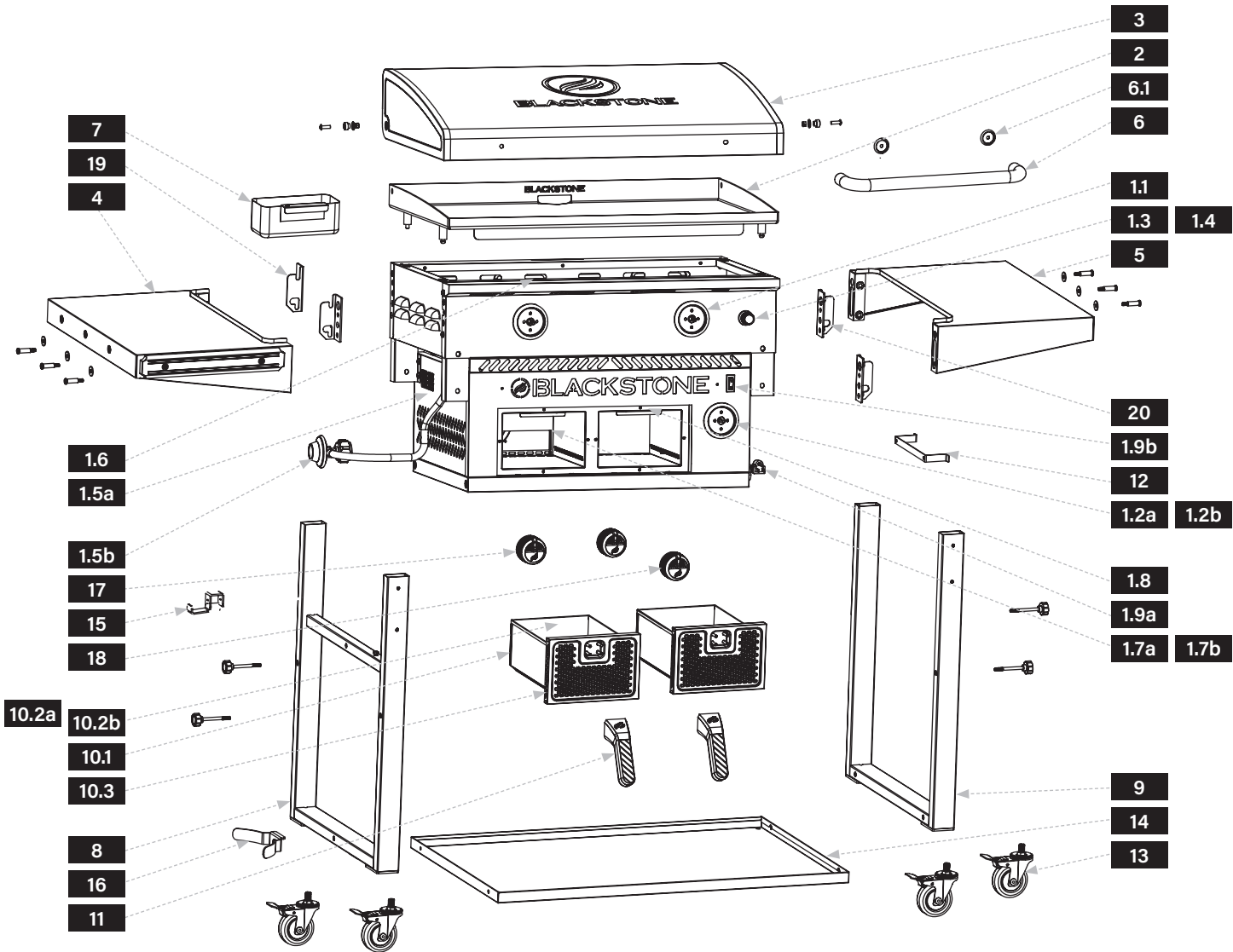
⚠ WARNING

DO NOT clean with alcohol or any other flammable substance.



ASSEMBLY GUIDE

EXPLODED VIEW



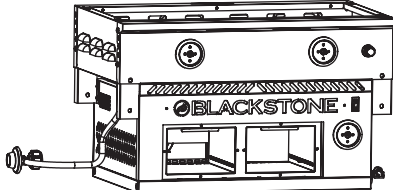
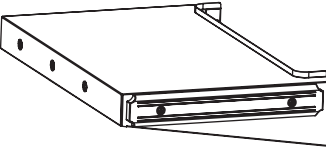
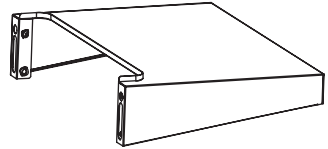
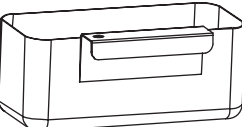
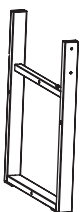
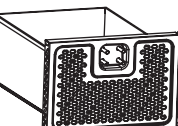
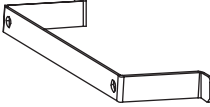
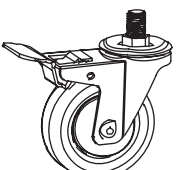
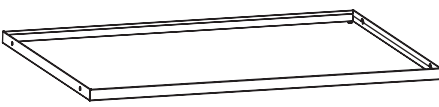
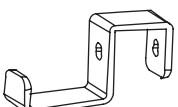
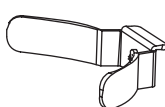
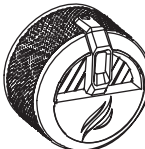
PARTS	QTY
1.1 Control knob bezels	2
1.2a Electric Air fryer control knob bezel	1
1.2b Electric Air fryer controller	1
1.3 Electric Igniter	1
1.4 Electric igniter wire (2pcs per 1 set) with electrode	1

PARTS	QTY
1.5a Gas Rail & Valves	1
1.5b Regulator Hose	1
1.6 H-burners for gas griddle	2
1.7a Heating element for Air Fryer	1
1.7b Motor assembly	1
1.8 Heating element for Warming Drawer	1

PARTS	QTY
1.9a Power Cord	1
1.9b Motor Switch	1
10.1 Drawer Body	2
10.2a Drawer Trivet	2
10.2b Silicone Pad (4pcs per pack)	2
10.3 Drawer Front panel	2



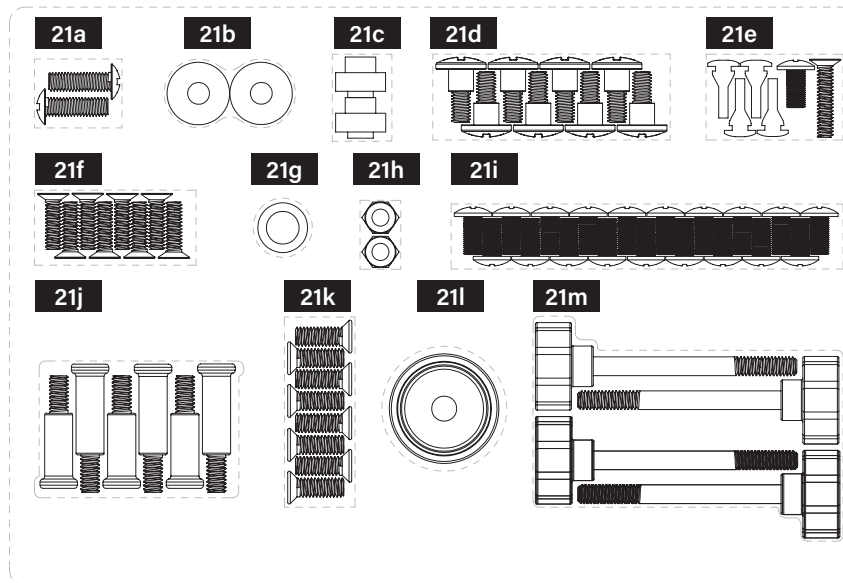
ILLUSTRATED PARTS LIST

1 Griddle Body (1 piece) 	2 Griddle Top (1 piece) 	3 Hood (1 piece) 		
4 Left Side Shelf (1 piece) 	5 Right Side Shelf (1 piece) 	6 Hood Handle (1 piece) 		
7 Grease Cup (1 piece) 	8 Left Leg Assembly (1 piece) 	9 Right Leg Assembly (1 piece) 	10 Drawer Assembly (2 pieces) 	11 Drawer Handles (2 pieces) 
12 Power Cord Bracket (1 piece) 	13 Lockable Caster Wheels (4 pieces) 	14 Bottom Tray (1 piece) 	15 Propane Tank Hanger (1 piece) 	16 Propane Tank Holder (1 piece) 
17 Griddle Control Knobs (2 pieces) 	18 Air Fryer Control Knob (1 piece) 	19 Left Shelf Brackets (a.) (2 pieces) 	20 Right Shelf Bracket (b.) (2 pieces) 	

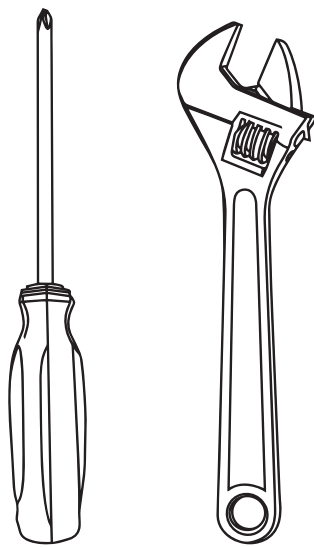


21 Hardware pack (1 piece)

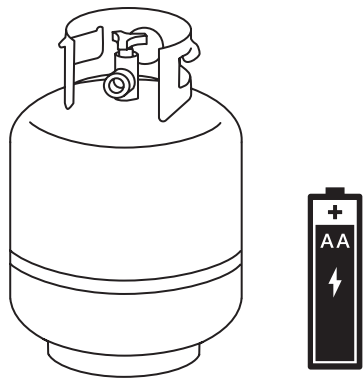
- a. M6x20 Screws (2 pieces)
- b. Washers (6 pieces)
- c. Lid Spacers (2 pieces)
- d. M6 Step Bolts (8 pieces)
- e. Spares
- f. M5x15 Screws (8 pieces)
- g. Washers (2pcs)
- h. M6 Lock Nuts (2 pieces)
- i. M6x12 Screws (19 pieces)
- j. Side Shelf Pegs (6 pieces)
- k. M6x15 Screws (8 pieces)
- l. Lid Handle Bezels (2pcs)
- m. M6 Thumbscrews (4 pieces)



ELECTRIC REQUIREMENTS: 120V 60Hz 12.2A



TOOLS NEEDED: Phillips head screwdriver
& Adjustable wrench



NOT INCLUDED: 20 lb LP Gas tank &
AA Battery

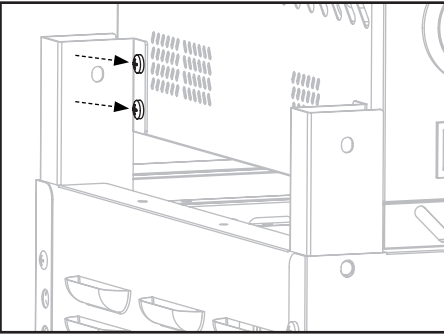


ASSEMBLY INSTRUCTIONS

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

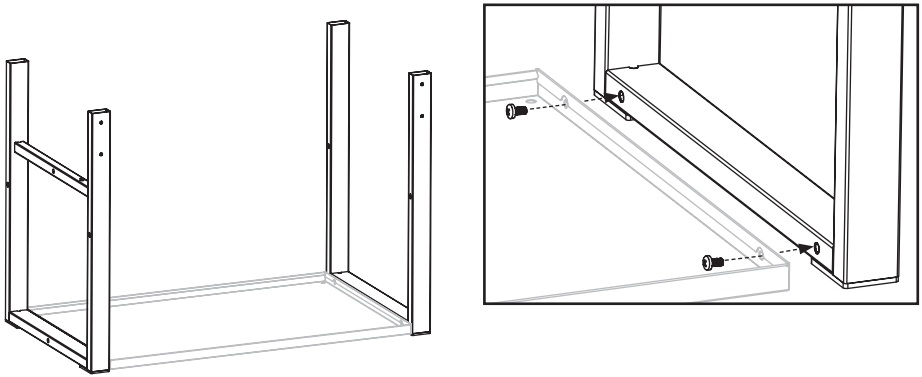
Find a large, clean area to assemble your griddle. Please refer to the parts list and assembly diagrams as necessary.

Griddle assembly involves large components; therefore, **it is advised to have two people assemble the unit.**

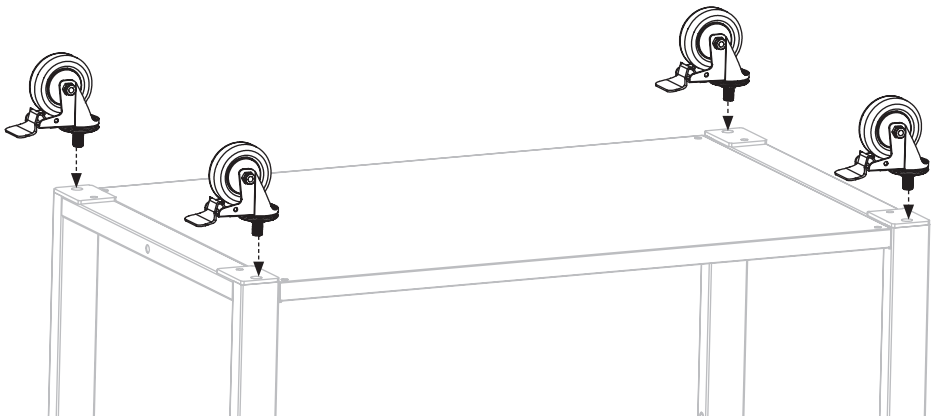


Before proceeding, loosen all eight (8) screws on the griddle body assembly one (1) turn.

STEP 01 Attach the left and right legs to the bottom tray with four (4) M6X12 screws.



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





⚠ 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.

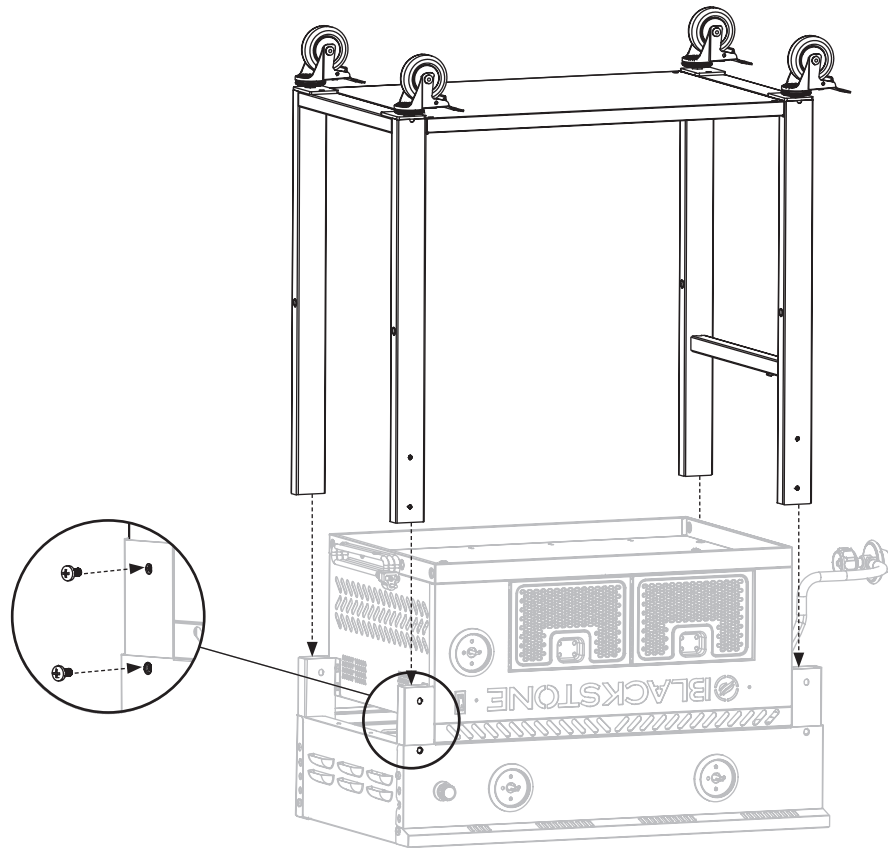
⚠ WARNING

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

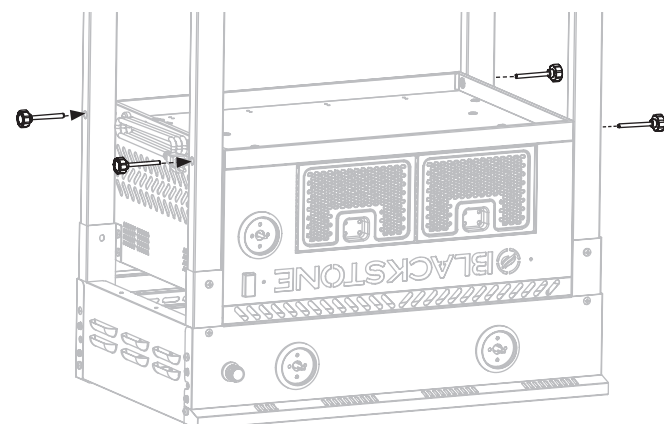
⚠ CAUTION

Two people are recommended for the assembly of this product.

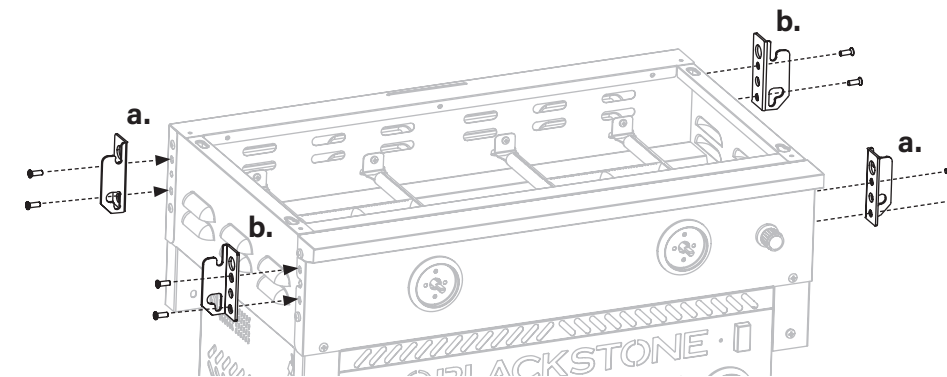
STEP 03 With the help of another person, place the griddle body upside down on a flat surface. Slide the legs into the slots on the griddle body and attach them with two (2) M6X12 screws on each of the four corners. Tighten the eight (8) screws on the griddle body.



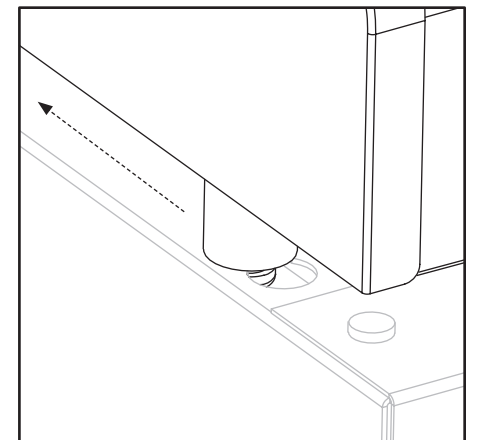
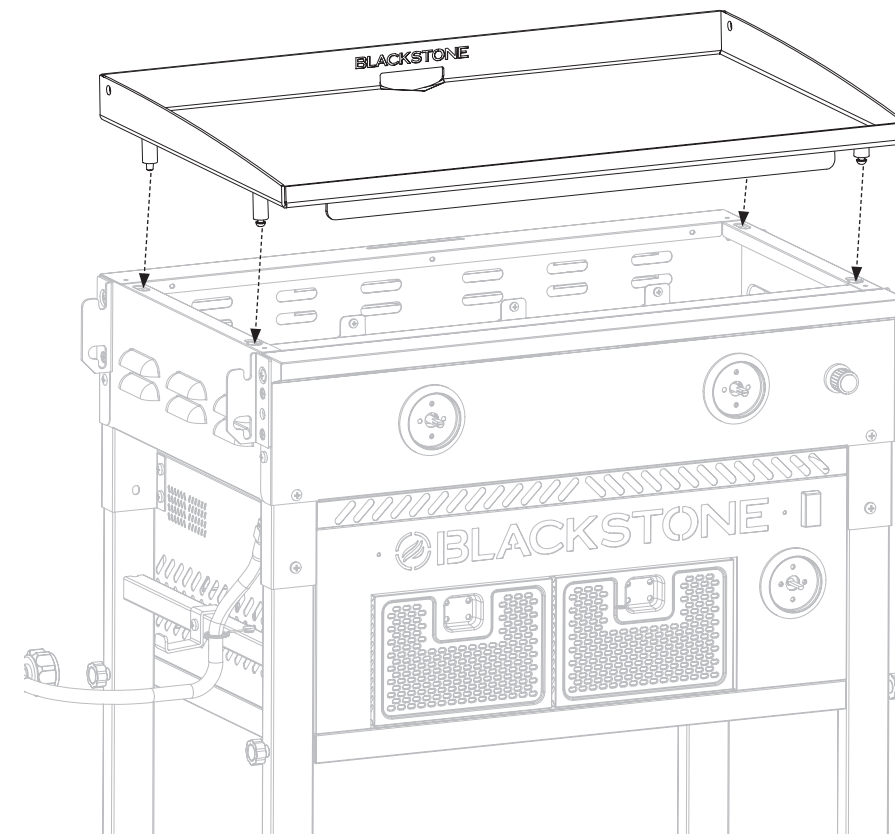
STEP 04 Using four (4) thumbscrews, attach the legs to the airfryer body.



STEP 05 With the help of another person, place the griddle unit on its wheels. Attach the four (4) side shelf brackets to the sides of the body using eight (8) M6X15 screws. Use one left shelf bracket (a.) and one right shelf bracket (b.) as shown in illustration below.



STEP 06 Place griddle 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.



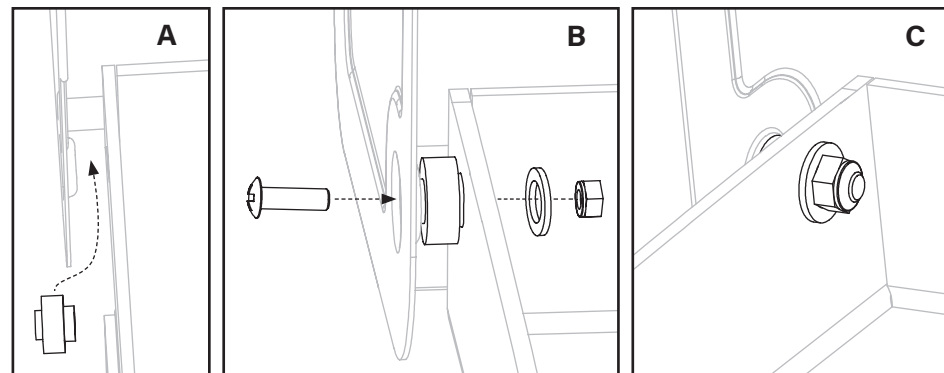
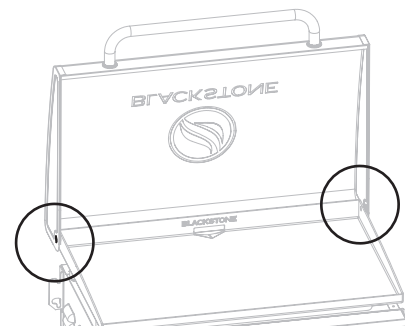
Make sure the front pins are fully seated in the holes, then push the griddle top and hood back to lock the griddle in place.



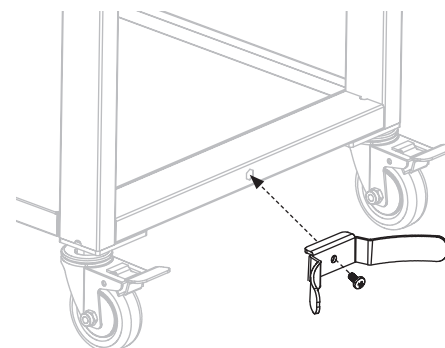
STEP 07 Attach the lid handle to the griddle hood with two bezels and two (2) M6X12 screws.



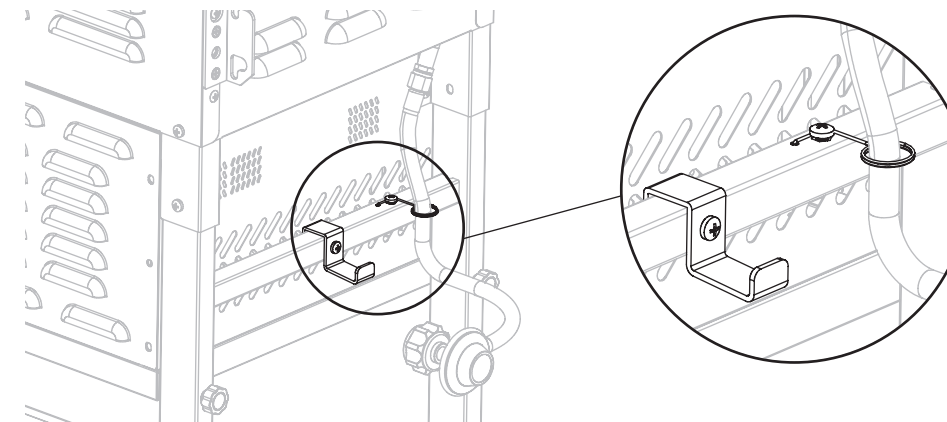
STEP 08 Attach the hood to the griddle unit by using one (1) M6X20 screw, one (1) washer (21g) and one (1) M6 lock nut as per sequence **A**, **B**, and **C**. Repeat on other side.



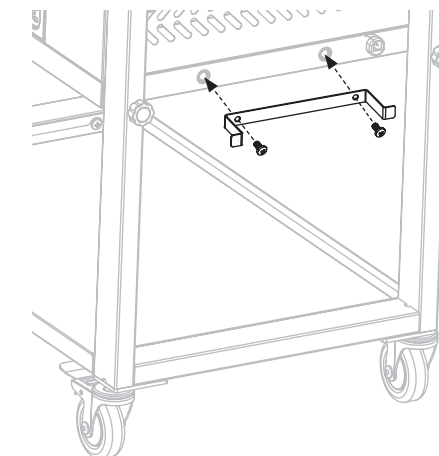
STEP 09 Attach the propane tank holder to the bottom of the griddle with one (1) M6X12 screw.



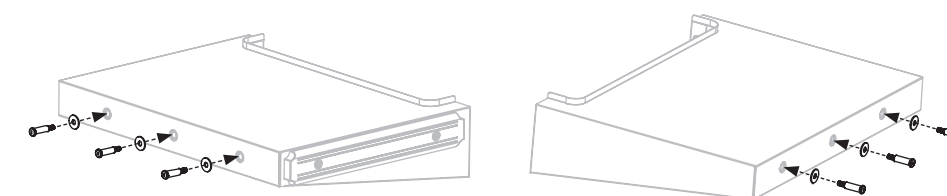
STEP 10 Assemble the hose retainer with one (1) M6X12 screw. Attach the propane tank hanger with one (1) M6X12 screw.



STEP 11 Attach the power cord bracket by using two (2) M6X12 screws.

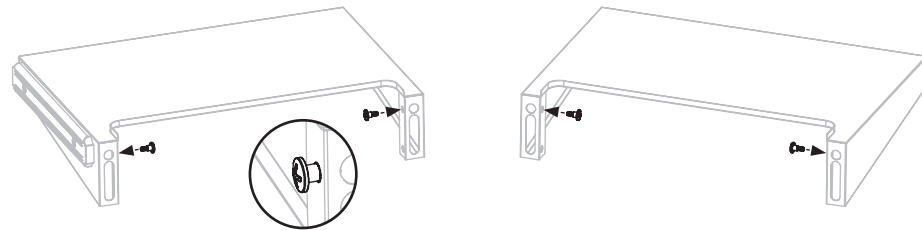


STEP 12 Attach three (3) side shelf pegs and (3) washers (21b) to the left side shelf. Attach three (3) side shelf pegs and (3) washers (21b) to the right side shelf.

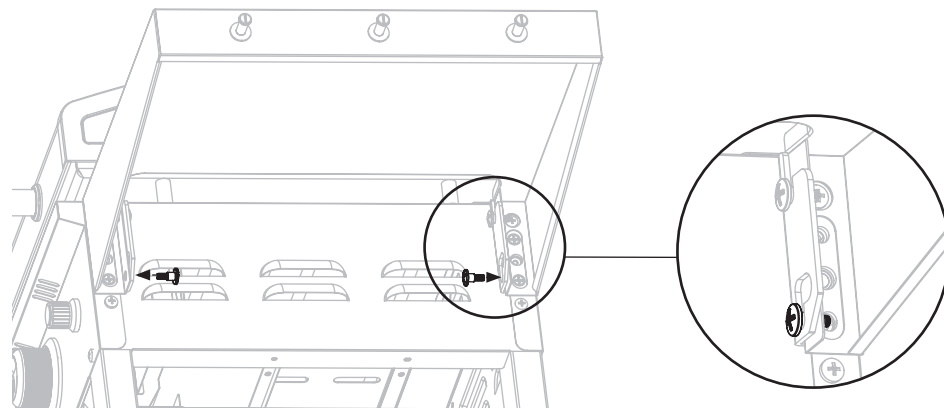




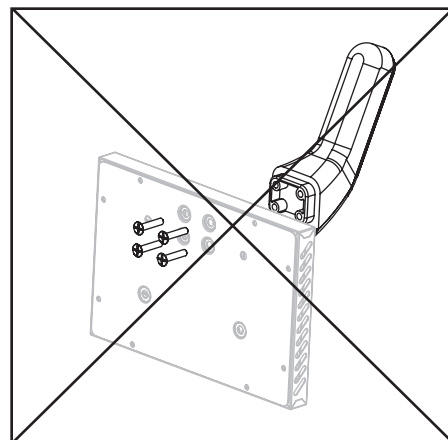
STEP 13 Thread two (2) M6 step bolts into the top holes on the left side shelf and two (2) M6 step bolts into the top holes on the right shelf.



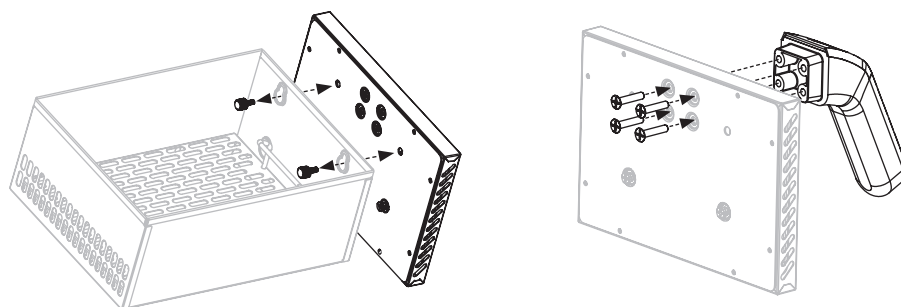
STEP 14 Slide right shelf onto brackets. The threaded M6 step bolts will hook and hold the shelf. Using two (2) M6 step bolts, secure the shelf to the griddle body by threading them into the bottom hole of the bracket. See illustration below. Repeat this step with the left side shelf.



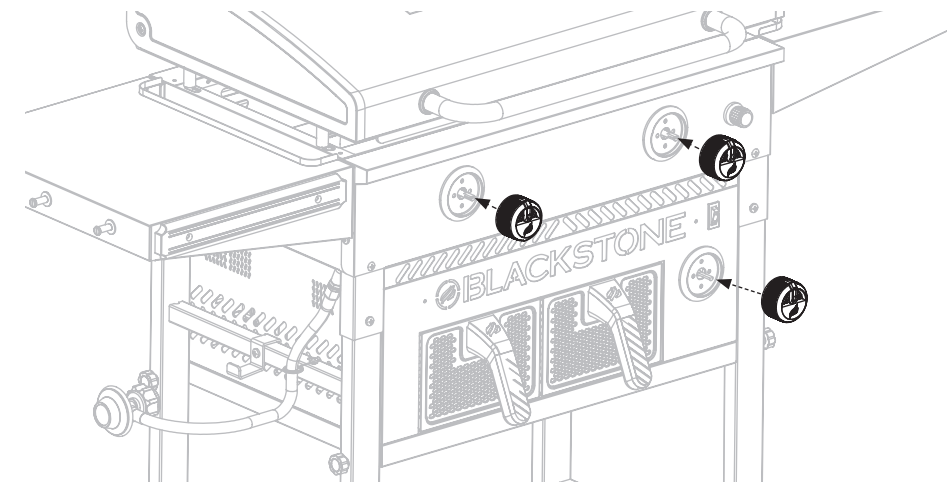
Be sure to install handle correctly, with the handle facing down.



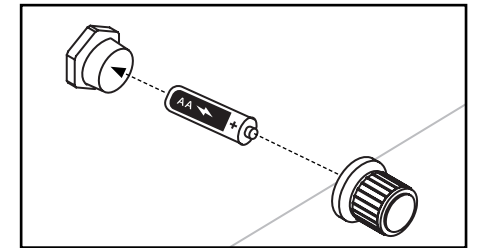
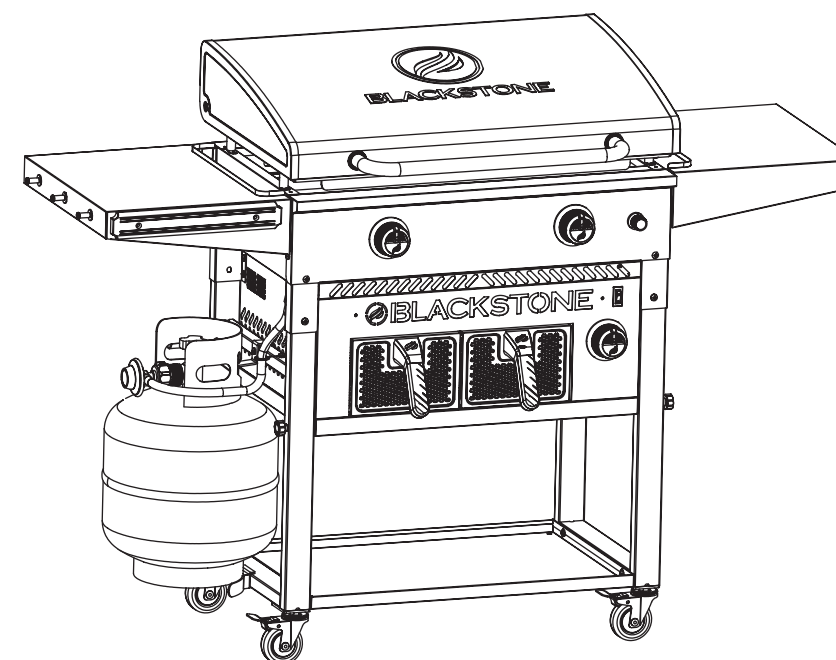
STEP 15 Attach the drawer handle by first removing the two small thumb screws from inside the drawer and taking off the front panel of the drawer. Next, attach the drawer handle to the front panel with four (4) M5X15 screws. Re-attach the front panel with the previously removed thumb screws.



STEP 16 Place the three (3) control knobs on the unit by aligning the flat portion of the “stem” with the flat portion of the knob. Push the control knobs onto unit until firmly seated. Place the rear grease cup on the back of the unit. Connect the 20 lb propane tank (not included). (Please reference the Connection & Removal section of the Fuel chapter.)



STEP 17 Proceed to the Griddle Seasoning Instructions section of the Care & Maintenance chapter. Enjoy cooking outdoors on your Blackstone 28” Airfryer Combo!



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

NEED HELP?

Register your Blackstone product at blackstoneproducts.com/register and contact Blackstone Customer Service for missing parts, assembly and operation questions:

PHONE: 435-252-3030 ext 1

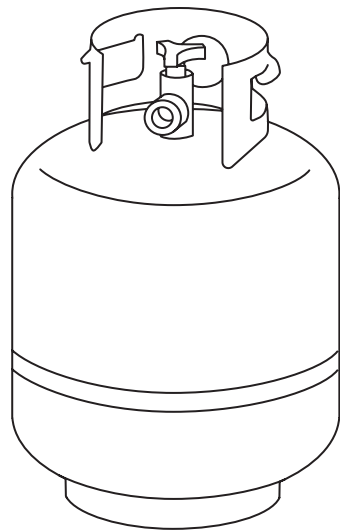
EMAIL: support@blackstoneproducts.com

ONLINE: blackstoneproducts.com/pages/support



⚠ WARNING

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



FUEL | 20 LB. PROPANE TANK

Section 01

20 LB. LIQUID PROPANE CYLINDER

LP (LIQUEFIED PETROLEUM GAS)

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

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

- 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.

20 LB. LIQUID PROPANE CYLINDER REQUIREMENTS

- Check to be sure that cylinders have a D.O.T. Certification and that they have been date tested by a LP gas supplier within five years of use.
- All LP tank supply systems must include a collar to protect the cylinder valve.
- Use only a 18 x 12 inch, 20lb LP cylinder.

CANADIAN LIQUID PROPANE CYLINDER REQUIREMENTS

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

20 LB. LP TANK

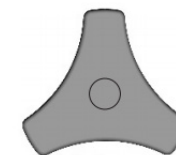
The 20 lb. LP Tank used with your griddle must meet the following requirements:

LP Tanks must be constructed and marked in accordance with specifications for LP Tanks of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, tanks, spheres and tubes for transportation of dangerous goods. Transport Canada (TC).

See LP Tank collar for marking.

LP Tank valve must have:

- Type 1 outlet compatible with regulator of appliance.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only LP Tanks equipped with this type of valve.



OPD Hand Wheel

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

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

LP TANK FILLING

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

Volume of propane in tank will vary by temperature. A frosty regulator indicates gas overfill. Immediately close LP Tank valve and call local LP gas dealer for assistance.

Do not release liquid propane (LP) gas into the atmosphere.

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

LP TANK EXCHANGE

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

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

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

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

Place dust cap on cylinder valve outlet whenever the cylinder is not in use.

Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve.

Other types of caps or plugs may result in leakage of propane.

⚠ DANGER

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

If the information above is not followed exactly, a fire causing death or serious injury may occur.

An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause intense fire with risk of property damage, serious injury or death.

If you see, smell or hear gas escaping, immediately get away from the LP cylinder and appliance and call fire department.

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



⚠ DANGER

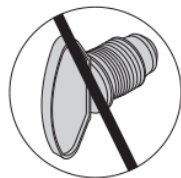
Do not insert any tool or foreign objects into the valve outlet or safety relief valve. The valve may be damaged resulting in a leak. **Leaking propane may result in explosion, fire, severe personal injury, or death.**

If a leak is detected at any time, STOP and call the fire department.

If unable to stop a gas leak, immediately close LP tank valve and immediately contact an LP gas supplier or fire department.

⚠ WARNING

Do not insert a POL transport plug (plastic part with external threads) into the Type 1 tank valve outlet. It will defeat the Safety Relief Valve feature.



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

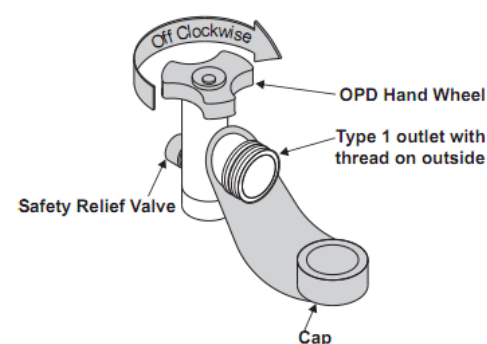
- Annual checking and tightening of metal fittings is recommended.
- Cylinder supply system must be arranged for vapor withdrawal.
- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using appliance. Use only Blackstone approved replacement parts for valve, hose, or regulator.

CONNECTING THE REGULATOR TO THE 20 LB. LP TANK

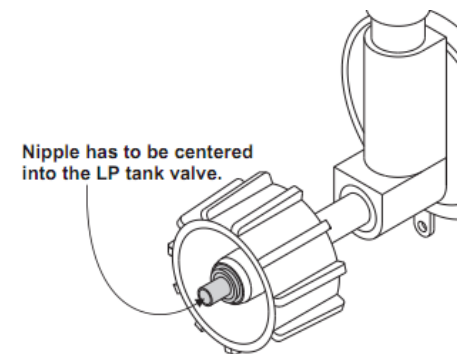
Leak test new and exchanged LP tanks BEFORE connecting to griddle. Please reference the Leak Test Instructions section.

01. LP tank must be properly secured to griddle. (Refer to assembly section.)
02. Turn all control knobs to the OFF position.

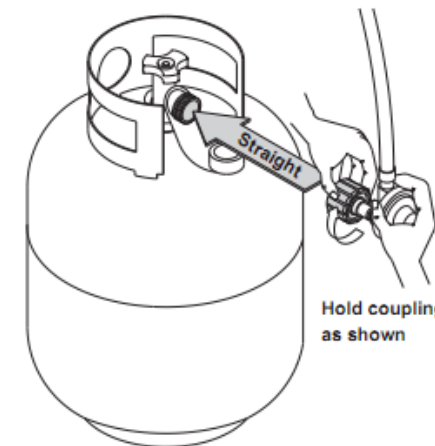
03. Turn LP tank OFF by turning OPD hand wheel clockwise to a full stop.
04. Remove protective cap from LP tank valve.



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



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



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

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!

Call **435-252-3030 ext 1** for identical replacement parts.

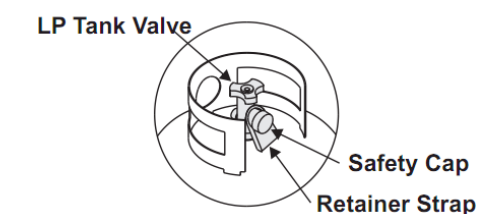
20 LB. LP TANK REMOVAL FOR TRANSPORT OR STORAGE

01. Turn OFF all control knobs and LP tank valve.
02. Turn coupling nut counter-clockwise by hand only. Do not use tools to disconnect.
03. Lift LP tank up and off of support bracket.
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).



⚠ 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.



⚠ 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.

FIGURE 01

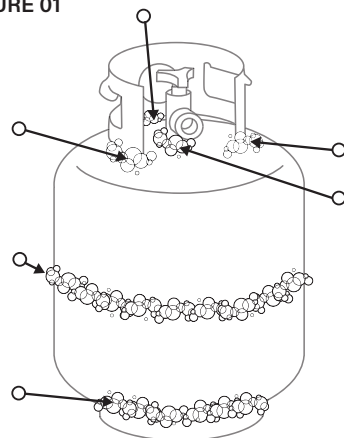
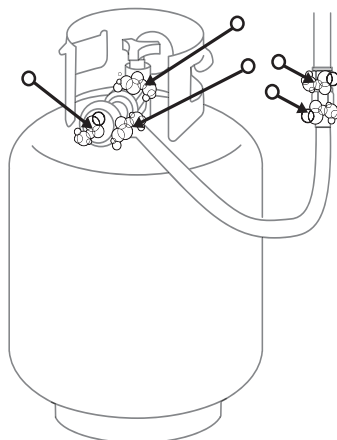


FIGURE 02



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.
- 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).

LEAK TEST

01. Use a clean paintbrush and a 10/90 mild soap and water solution.
02. Brush soapy solution onto joint areas of tank. (Indicated by arrows in figure 01.)
03. Leaks are indicated by growing bubbles.

LEAK TESTING VALVES, HOSE & REGULATOR

01. Turn all griddle control knobs OFF.
02. Be sure regulator is tightly connected to LP tank.
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. Call for replacement parts **435-252-3030 ext 1.**

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.** Call for replacement parts at **435-252-3030 ext 1.**

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



⚠ WARNING

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

⚠ 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.

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.

01. To check valves, push in knobs and release. Knobs should spring back.
02. If knobs do not spring back, replace valve assembly before using appliance.
03. 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.

- 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.



⚠ WARNING

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

⚠ CAUTION

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

BURNER MAINTENANCE

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

- Be sure 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. (Please reference the Cleaning the Burner Assembly section)
- When refitting burner, check that the venturi tubes of the burner fit over valve outlets.

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.

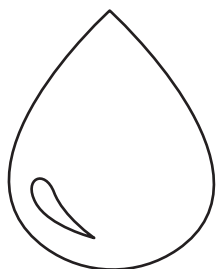
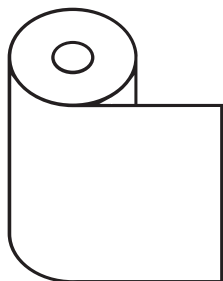
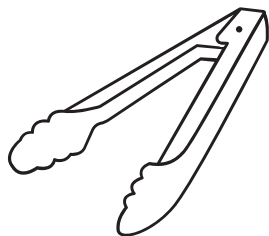
STORAGE

- 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.
- 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.)



CAUTION

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

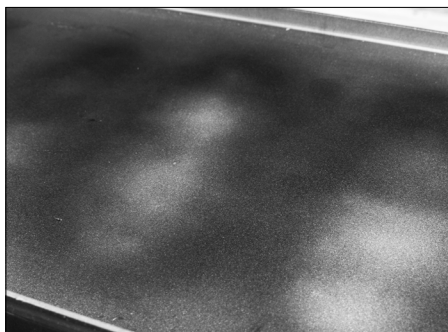
Section 02

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. (Please reference the Cleaning Your Griddle section)



STEP 02 Ignite griddle by following lighting instruction (Please reference the Ignition chapter). Turn all knobs to set burners to high. Wait for approximately 10–15 minutes until your griddle top starts to discolor.



STEP 03 Pour a light amount of cooking oil on griddle top. Any cooking oil will work. The amount of oil used depends on the size of griddle (refer to the measurement chart).



STEP 04 Use cooking tongs or heat resistant gloves to hold folded paper towels. Spread the cooking oil over surface of griddle top using the paper towels. Be sure to cover every part of griddle top, including corners and sides.



STEP 05 Once your griddle is covered with a thin layer of oil, allow griddle to heat on high. Smoking will occur as the oil begins to bond with the surface of griddle top, creating a stick-resistant surface.



STEP 06 When griddle top has stopped smoking and there isn't a noticeable amount of sheen, repeat steps 3–5 at least three times.

After repeating the seasoning steps, griddle top may not appear to be completely black. To achieve a dark surface, start cooking on your griddle top. This will create a nicely seasoned griddle top.

Follow proper griddle storing practices to maintain seasoned cooking surface. (Please reference the General Care section.)

PLEASE NOTE: 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.

HOW MUCH OIL?

1 Tbsp. of Oil

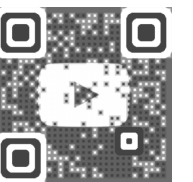
- All 17" and 22" Griddles

2 Tbsp. of Oil

- All 28" Griddles

3 Tbsp. of Oil

- All 36" Griddles



WATCH TUTORIAL. Scan QR code to check out our griddle seasoning video on our YouTube channel or visit: youtube.com/blackstonegriddles



Section 03

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 Turn gas OFF at control knobs and gas supply. Remove griddle top.



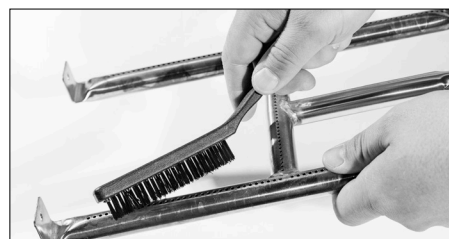
STEP 02 Carefully detach and remove the burner.



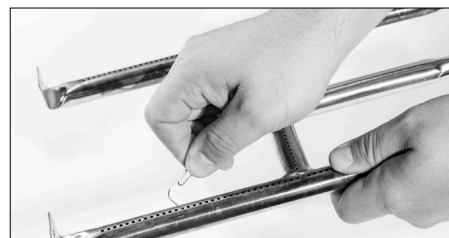
STEP 03 Run a narrow bottle brush through each burner tube several times. (Do not use wire brushes)

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. Burner tubes must be reengaged with the valve openings.



BURNER FLAME CHECK

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.
02. Perform burner flame check by looking below griddle top on the side of unit to view burners below.
03. Always check burner flame before use.

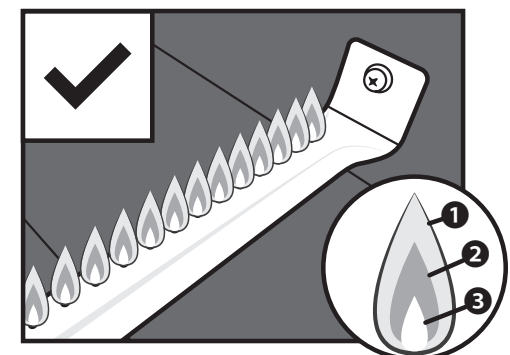
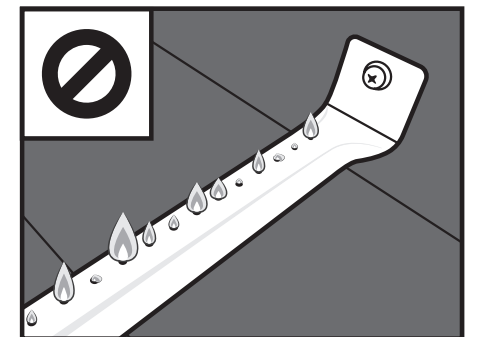
If there is a sudden drop or low flame issue, please reference the Troubleshooting chapter.

For additional support, see [youtube.com/blackstonegriddles](https://www.youtube.com/blackstonegriddles)

MATCH LIGHTING INSTRUCTIONS

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

01. Ensure control knob is in OFF position.
02. Remove griddle top.
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.
04. Push in and turn the control knob to the HIGH position. Ensure burner lights and stays lit.



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**.



⚠ 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.

Section 04

CLEANING YOUR GRIDDLE

STORING YOUR GRIDDLE

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)

TURNING GRIDDLE OFF

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

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.



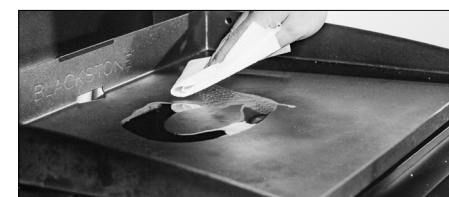
STEP 03 Divide griddle surface into approximately 6" sections (width of scraper tool). Apply a small amount of water onto first section with a bottle and then scrape the water and debris toward the grease trap. Move to the next 6" section and repeat.

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.

⚠ WARNING

NEVER APPLY COLD WATER ACROSS THE WHOLE SURFACE OF A HOT GRIDDLE AT ONCE. This may cause warping.

⚠ 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 contact Blackstone Customer Service for missing parts, assembly and operation questions:

☎ **PHONE:**
435-252-3030 ext 1

✉ **EMAIL:**
support@blackstoneproducts.com

💻 **ONLINE:**
blackstoneproducts.com/pages/support



⚠ WARNING

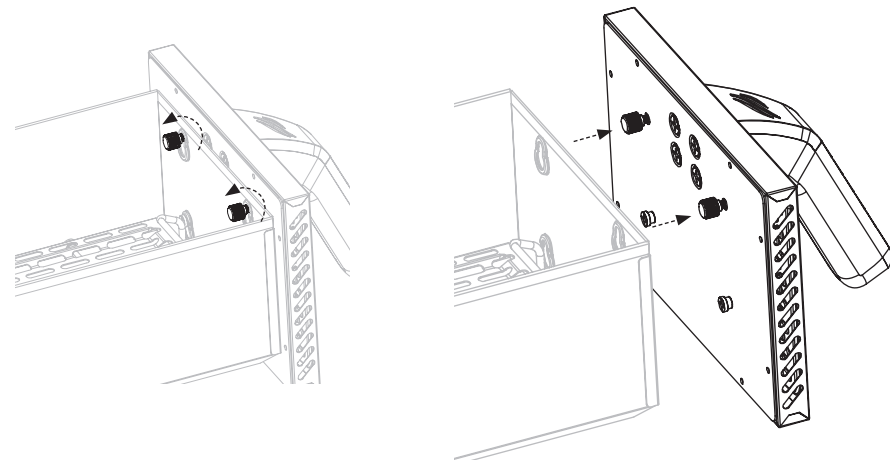
Do not clean the air fryer unit with a water spray or the like.

Section 05

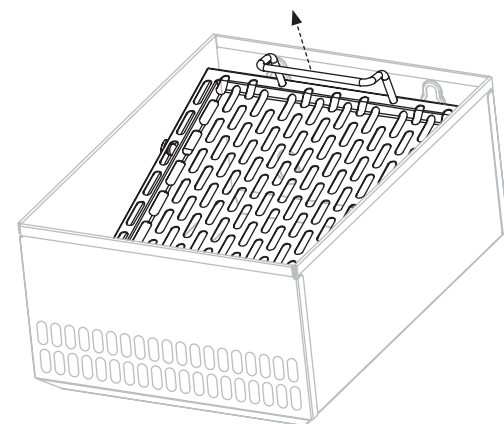
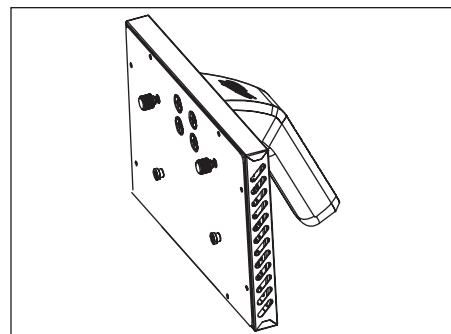
CLEANING YOUR AIR FRYER

Your air fryer drawer is dishwasher safe. You will need to remove the handle assembly prior to placing in the dishwasher.

STEP 01 Loosen the top two (2) thumb screws and lift the handle assembly to remove from the fryer drawer. Do not remove the thumbscrews.



STEP 02 Remove the trivet from the air fryer drawer by lifting from the trivet handle up and out of the fryer drawer.



Keep the handle assembly with your Griddle, reassemble after the fryer drawer is clean and dry.



IGNITION | AIR FRYER

AIR FRYER OPERATING INSTRUCTIONS

For proper ignition and operation of the air fryer follow the steps below.



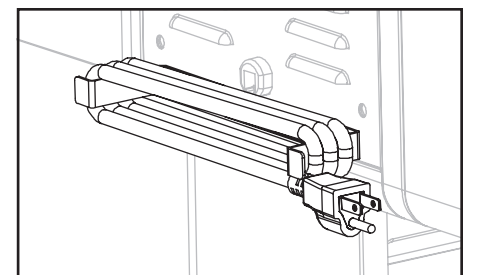
STEP 01 Push the rocker switch to power ON, the blower fan will start immediately.



STEP 02 Turn the fryer control knob to set temperature target for cooking.

Reverse the above steps to shut OFF the fryer.

For additional support, see [youtube.com/blackstonegriddles](https://www.youtube.com/blackstonegriddles)



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



⚠ WARNING

Do not lean over griddle while lighting.

⚠ WARNING

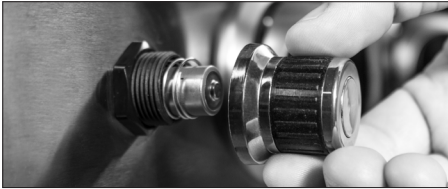
If ignition does NOT occur in 5 seconds, turn burner controls OFF, wait 5 minutes and repeat lighting procedure.

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.

IGNITION | BATTERY POWERED

GRIDDLE OPERATING INSTRUCTIONS

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



STEP 01 In order for the igniter switch to work properly, please make sure battery is correctly installed.



STEP 02 Turn OFF gas burner control knobs.



STEP 03 Turn gas ON at LP cylinder by taking 20 seconds to turn knob halfway.



STEP 04 To ignite, push and turn IGNITION BURNER knob to MAX.



STEP 05 Push and hold ELECTRONIC IGNITION button until IGNITION BURNER lights.



STEP 06 To ignite remaining burners, turn each burner knob in sequence to MAX position. Start with burner closest to IGNITION NEEDLE.



TROUBLESHOOTING

Section 01

BATTERY POWERED IGNITION TROUBLESHOOTING

SYMPTOMS

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

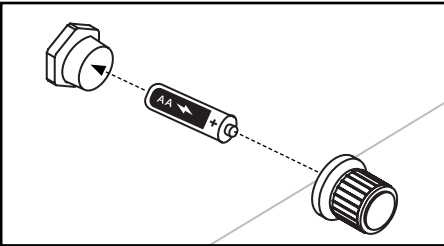
If ignition does not occur in 5 seconds, turn the burner controls off, wait 5 minutes and repeat the lighting procedure. If this does not work, to determine the cause, please try to ignite your griddle with a match. (Please reference the Match Lighting Instructions in the Cleaning the Burner Assembly 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. Igniter wire misaligned.	Ensure that the igniter wire 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 propane.	Please reference the Gas Flow section of the Troubleshooting Chapter.



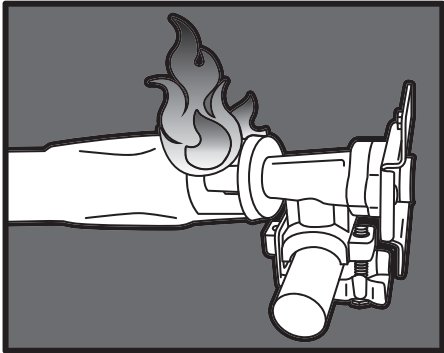
Insert one AA battery (not included) into the battery socket with the positive terminal facing out, then screw on the Ignition Button until tight. Be careful to not over tighten.



Section 02
GRIDDLE GAS FLOW

SYMPTOMS

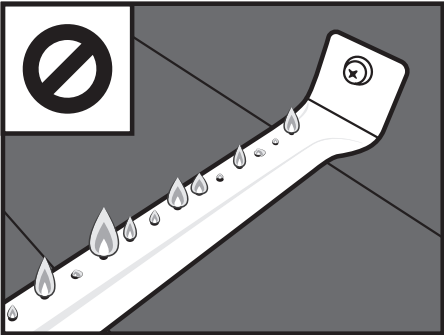
01. A flame is coming out of the air gate.



POSSIBLE CAUSES	SOLUTION
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.	Clean the burner assembly to remove the obstruction. (Please reference the Cleaning Your Griddle section of the Care & Maintenance chapter.)

SYMPTOMS

01. Burner flames are yellow or irregular.



POSSIBLE CAUSES	SOLUTION
01. Something is blocking the air gate for the burner. This is blocking oxygen from mixing with the propane correctly to get healthy flames.	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](https://www.youtube.com/blackstonegriddles)



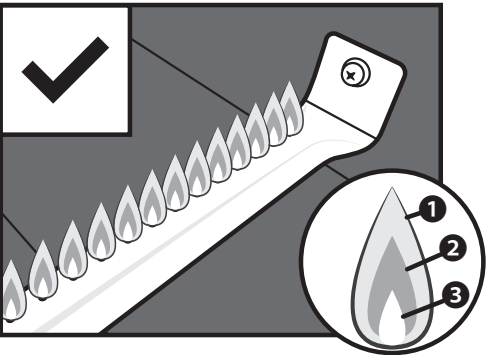
SYMPTOMS

01. Griddle 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
01. United States regulations require that all griddle 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.	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 tank (it should take a full 30 seconds to open half a turn). Ignite your griddle as described in the Care & Maintenance chapter.
02. LP gas cylinder is empty or low.	Refill or replace the propane tank.
03. Obstructions in the burner, gas jets, or fuel rail.	Clean the burner, jets, and gas hose. (Please reference the Cleaning Your Griddle section of the Care & Maintenance chapter.)
04. Regulator stuck in safety position.	Contact customer service for replacement parts.

BURNER FLAME PATTERN

Your griddle'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 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=thPE2IgnSil](https://www.youtube.com/watch?v=thPE2IgnSil)). 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.)

CUSTOMERS IN HUMID OR COASTAL CLIMATES MAY REQUIRE MORE FREQUENT SEASONINGS AND THE USE OF HEAVIER COOKING OILS TO AVOID RUSTING AND CORROSION.

For more FAQ's visit blackstoneproducts.com/faq

OUR CUSTOMER SERVICE STAFF IS HERE TO HELP YOU!

For questions regarding your Blackstone product, or if you need replacement parts, please register your griddle at blackstoneproducts.com/register and contact us at:

PHONE:
435-252-3030 ext 1

EMAIL:
support@blackstoneproducts.com

ONLINE:
blackstoneproducts.com/pages/support

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

Our customer service staff can be reached Monday through Friday from 7:00 am to 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 Unites 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.



