

BLACKSTONE®

28" GRIDDLE COOKING STATION

with stainless steel front panel

NEW PATENT PENDING
REAR GREASE
MANAGEMENT SYSTEM



Owner's Manual

MODEL 1605



FOR OUTDOOR USE ONLY



WARNING

Please read manual carefully before assembly
Retain this manual for future reference

1-AA Battery required for ignitor (not included)

FOR YOUR SAFETY

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when assembling and using the appliance.

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



DANGER

If you smell gas:

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



WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

WARNING:

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

FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn off gas supply at tank.
2. Extinguish all open flames; do not operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as detailed in this manual.

PRECAUTIONS:

1. Leak test all connections after each tank refill.
2. Never check for leaks with a match or open flame.
3. Do not store gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
5. Do not store a spare LP-gas cylinder under or near this appliance.

6. Never fill the cylinder beyond 80 percent full.
7. If the information in the above two statements is not followed exactly, a fire causing death or serious injury may occur.
8. Do not operate grill any closer than 36 inches from any combustible construction, including walls and ceilings.
9. Do not use this appliance under overhead combustible surfaces.
10. The regulator used in this unit is ZHENDAR T3. If this regulator fails, it must be replaced with the exact model and must only be replaced by a professionally licensed, authorized dealer.



WARNING



- This appliance shall be used only outdoors, and shall not be used in a building, garage or any other enclosed area
- This appliance is not intended to be installed in or on recreational vehicles.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- This appliance is not intended for and should never be used as a heater
- 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.

Installation Safety Precautions

- Use Griddle, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- Griddle 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, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- Griddle is not for use in or on recreational vehicles and/or boats.
- This griddle 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.

To Installer/Assembler: Leave these instructions with consumer.
To Consumer: Keep this manual for future reference.



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



For outdoor residential use only. Do not use for commercial cooking.

Safety Maintenance

- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air flow.
- Keep the ventilation opening of the cylinder enclosure free and clear from debris.
- Visually check burner flames.
- Clean appliance, including special surfaces, with recommended cleaning agents, if necessary.
- Check and clean burner/venturi tube for insects and insect nests. A clogged tube can lead to a fire beneath the appliance.

Safety Tips.

- Before opening LP cylinder valve, check the coupling nut for tightness.
- When griddle is not in use, turn off all control knobs and LP cylinder valve.
- Never move griddle while in operation or still hot.
- Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- Maximum on side shelf is 10 lbs.
- The grease tray must be inserted into griddle and emptied after each use. Do not remove grease tray until grill has completely cooled.
- Clean griddle often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling.
- If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- If you have a griddle problem see the “Troubleshooting Section”.
- If the regulator frosts, turn off griddle and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



WARNING: Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.



CAUTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

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USE AND CARE



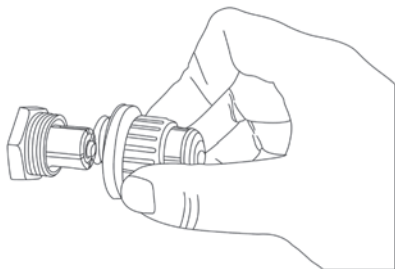
CAUTION



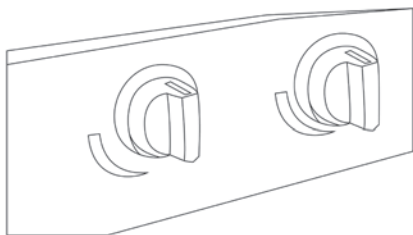
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.
- Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.

Ignitor Lighting the Griddle

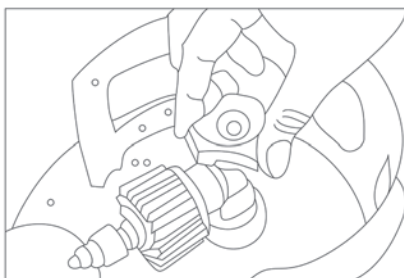
1. Do not lean over grill while lighting.
2. In order for the igniter switch to work, please make sure the battery is properly installed.



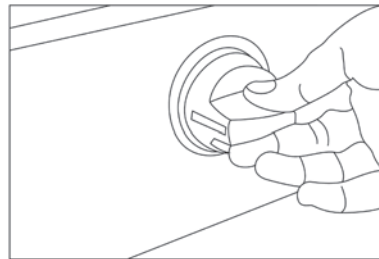
3. Turn OFF gas burner control valves.



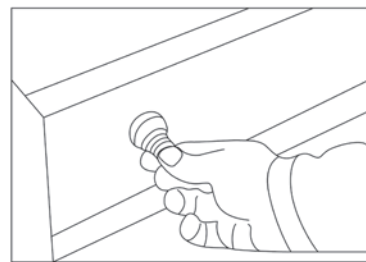
4. Turn ON gas at LP cylinder.



5. To ignite, push and turn the IGNITION BURNER knob to MAX.

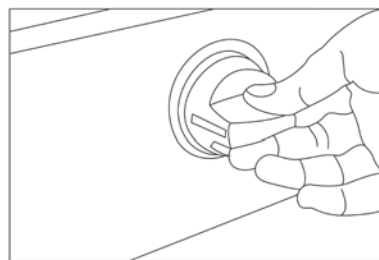


6. Push and hold ELECTRONIC IGNITION button until the IGNITION BURNER lights.



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

8. To ignite remaining burner, turn burner knob Similar to the other knob.



9. Once each burner has ignited, turn knobs to desired setting.



WARNING



Turn controls and gas source or tank OFF when not in use.



CAUTION



If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Burner Flame Check

Light burners, rotate knobs from to low. You should see a smaller flame in low position than seen on. Perform burner flame check on side burner, also. Always check flame prior to each use. If only low flame is seen refer to “Sudden drop or low flame” in the Troubleshooting.

Turning Grill Off

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

Ignitor Check

Turn gas off at LP cylinder. Press and hold electronic ignitor button. “Click” should be heard and spark seen each time between each collector box or burner and electrode. See “Troubleshooting” if no click or spark.

Valve Check

Make sure gas is off at LP cylinder before checking valves. Knobs lock in OFF position. To check valves, first push in knobs and release,

knobs should spring back. If knobs do not spring back, replace valve assembly before using griddle. Turn knobs to low position then turn back to OFF position. Valves should turn smoothly.

Hose Check

Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using griddle. Use only identical replacement part valve/hose/regulator as specified in the Parts List of this Use and Care Guide.

General Griddle Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a griddle cleaner with scrub brush on insides of griddle lid and bottom. Rinse and allow to completely air dry. Do not apply a caustic griddle/oven cleaner to painted surfaces.
- Plastic parts: Wash with warm soapy water and wipe dry. Do not use Citrisol, abrasive cleaners, degreasers or a concentrated griddle cleaner on plastic parts. Damage to and failure of parts can result.
- Painted surfaces: Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- Stainless steel surfaces: To maintain your griddle’s high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use.
- 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.

- Cooking surfaces: If a bristle brush is used to clean any of the griddle cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling.

Storing Your Griddle

- Clean cooking grates.
- Store in dry location.
- When an LP cylinder is connected to griddle, store outdoors in a well-ventilated space and out of reach of children.
- Cover griddle if stored outdoors. Choose from a variety of griddle covers offered by manufacturers.
- Store grill indoors ONLY if LP cylinder is turned off and disconnected, removed from griddle and stored outdoors.
- When removing griddle from storage, follow "Cleaning the Burner Assembly" instructions before starting griddle.

Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting griddle.

- Turn gas OFF at the control knobs and LP cylinder.
- Remove cooking grates and flame tamers.
- Remove carryover tubes and burners.
- Detach electrode from burner.
NOTE: Removal/Detachment method will depend on the burner configuration.
- Carefully lift each burner up and away from valve openings. We suggest three ways to clean the burner tubes. Use the one easiest for you. (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube

several times.(B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.(C) Wear eye protection: Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

- Wire brush entire outer surface of burner to remove food residue and dirt.
- Clean any blocked ports with a stiff wire such as an open paper clip.
- Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner. VERY IMPORTANT: Burner tubes must reengage valve openings.
- Attach electrode to burner.
- Carefully replace burners.
- Attach burners to brackets on firebox.
- Reposition carryover tubes and attach to burners. Replace flame tamers and cooking grates.

Food Safety

Food safety is a very 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 a clean platter and utensils when removing cooked foods.
- **Cook:** Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.
- **Chill:** Refrigerate prepared foods and leftovers promptly.

How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a griddle or oven often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe temperature, and cut into food to check for visual signs of being done.
- Whole poultry should reach 165° F/74°C. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F/71°C , and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F/63°C . All cuts of pork should reach 160° F/71°C.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F/64°C , or until steaming hot dogs, grill to 165°F/74°C, or until steaming hot.

GRIDDLE CARE & SEASONING GUIDE

Griddle Care & Seasoning

Follow these simple cleaning and seasoning steps for optimal performance and long life of your Blackstone Griddle. We strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

What is Seasoning?

Seasoning is the preparation of steel or cast iron cookware for use. There are two reasons for seasoning: To coat the cookware to prevent rust and to create a natural, permanent stick resistant cooking surface.

Seasoning is an easy, but very important first step when using the Blackstone Griddle. Unlike synthetically coated griddles, steel and cast iron can be seasoned repeatedly, constantly restoring the cooking surface.

Remember: Seasoning is an ongoing process that takes time and repeated use before a griddle or pan develops a shiny, black surface like your grandmother's cast iron cookware. The more often you cook on and season your griddle, the more non-stick the surface will become.

Cleaning and Seasoning

FIRST TIME: Blackstone Griddles are pre-seasoned with cooking oil to prevent rust and damage during shipping. For first time use, wash the griddle in hot, soapy water. **THIS IS THE ONLY TIME YOU SHOULD USE SOAP ON THE GRIDDLE.** Rinse and dry completely with paper towels. Proceed with seasoning instructions.

AFTER EACH USE: To clean the griddle after each use, scrape gently with a spatula and wipe down the griddle surface with a paper towel. For tough food residue, pour hot water onto the griddle surface and let it boil the residue off. Wipe again with a paper towel and dry completely. ¼ cup of table salt can also be used to buff off stuck on food. Proceed with Seasoning Instructions.

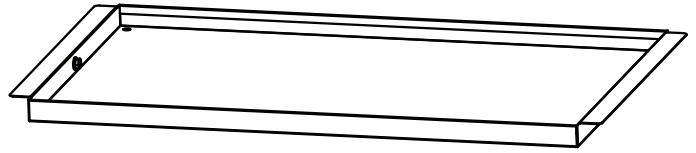
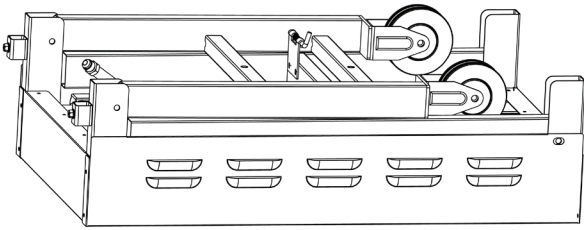
SEASONING INSTRUCTIONS: Remove all food debris with spatula or scraper. Apply a very thin, even coating of oil (flax oil, extra virgin olive oil, vegetable oil, peanut oil, etc.) to the griddle surface.

Use a paper towel to spread the oil evenly across the cooking surface of the griddle. Turn on griddle to medium high. You will start to see the oil smoke and the griddle top will discolor. This is good. Keep heating griddle until the smoke stops (15-25 Minutes). Turn the griddle off and allow it to cool down. Repeat this 3-4 times as needed. Store in a cool, dry place with a griddle cover.

ILLUSTRATED PARTS LIST

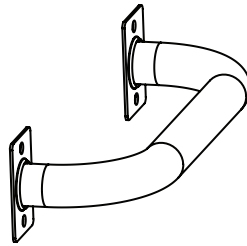
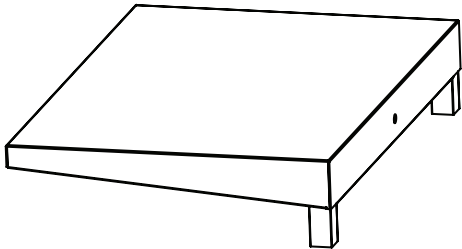
1. Griddle body 1pc

2. Bottom tray 1pc



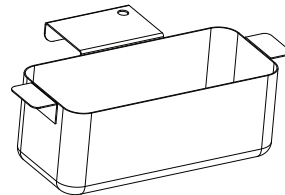
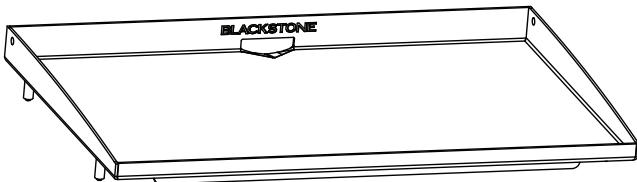
3. Side shelf 1pc

4. Side handle 1pc



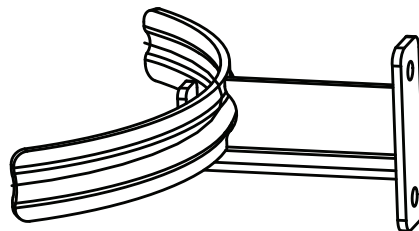
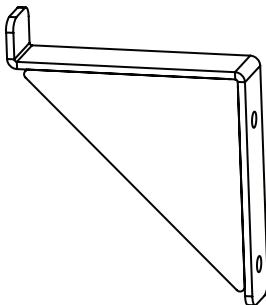
5. Griddle top 1pc

6. Drip cup 1pc

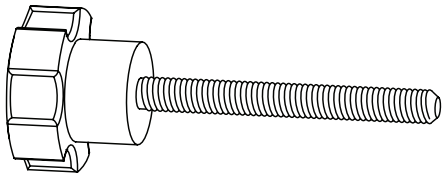


7. Upper tank hanger 1pc

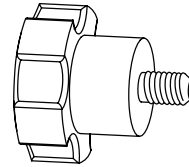
8. Lower tank hanger 1pc



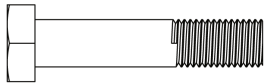
9. Thumbscrew - Long 2pcs



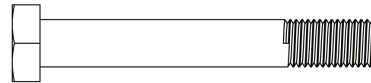
10. Thumbscrew - Short 2pcs



11. M6x38 Bolt 4pcs



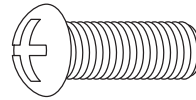
12. M6x62 long bolt 1pc



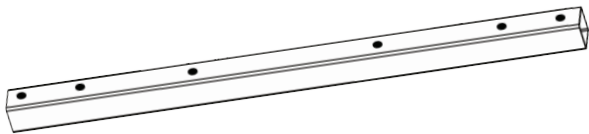
13. M6 Flang nut 9pcs



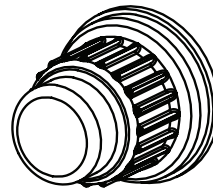
14. M6 Screw 4pcs



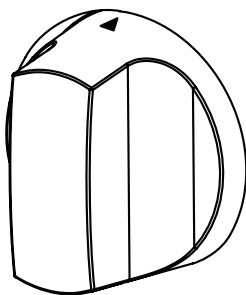
15. Support Tube 1pc



16. Ignitor button 1pc

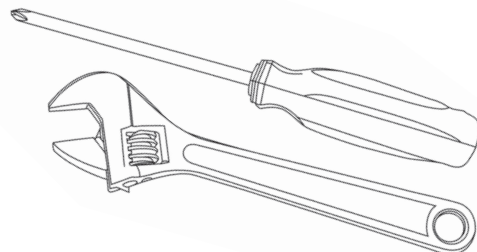


17. Control knob 2pcs



Tools Needed for Assembly

- Phillip Screwdriver
- Adjustable Wrench (or 10mm wrench)



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

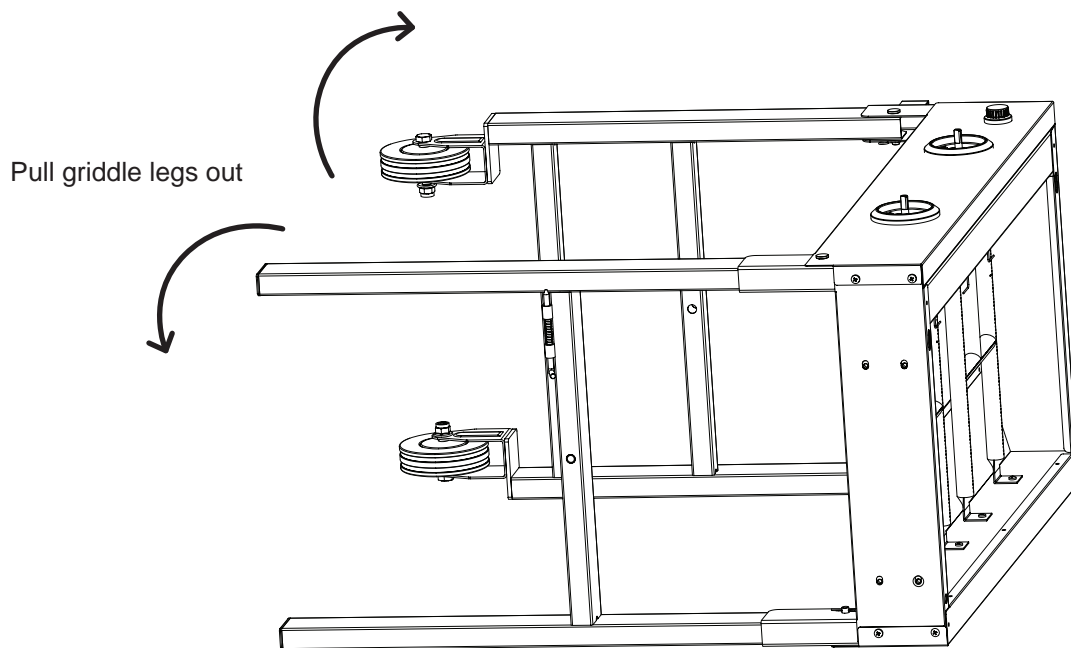
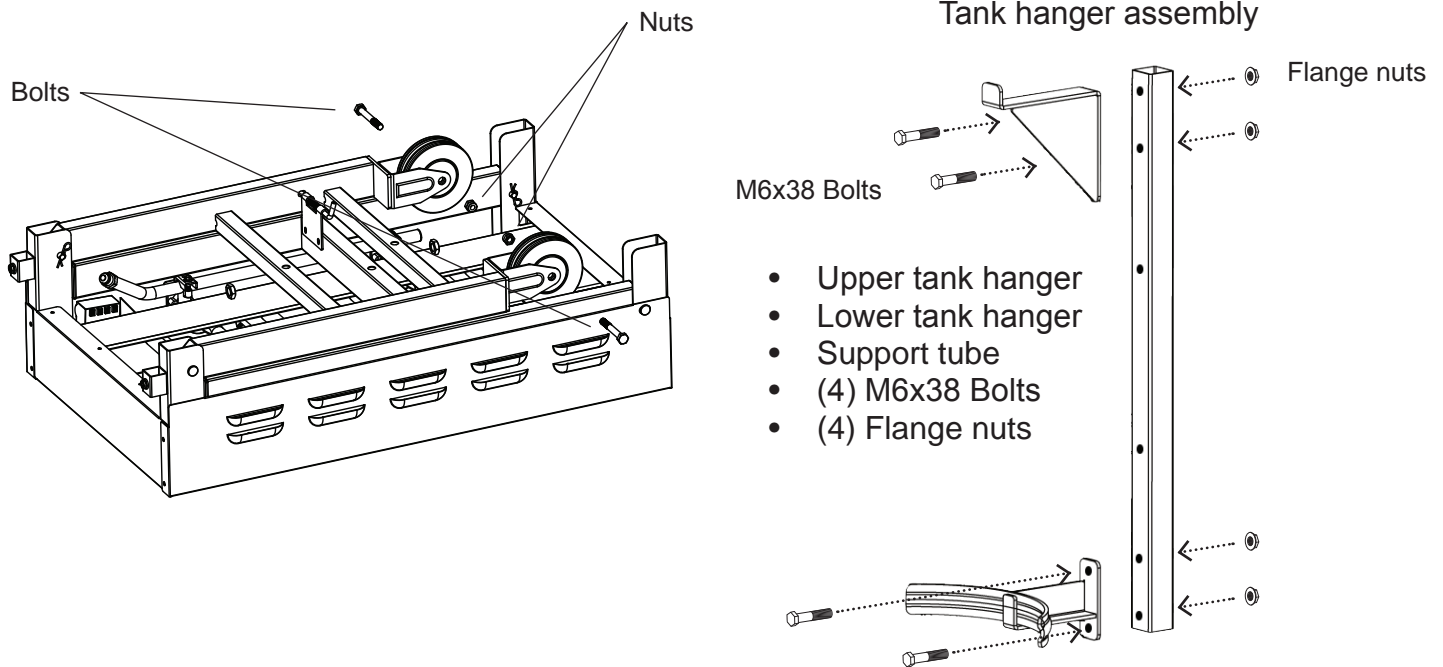
ASSEMBLY

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your BLACKSTONE Griddle. Please refer to the parts list and assembly diagram as necessary. BLACKSTONE Griddle assembly involves large components; therefore, it is advised to have two people set up the unit.

NOTICE: Make sure all the plastic protection is removed before assembling

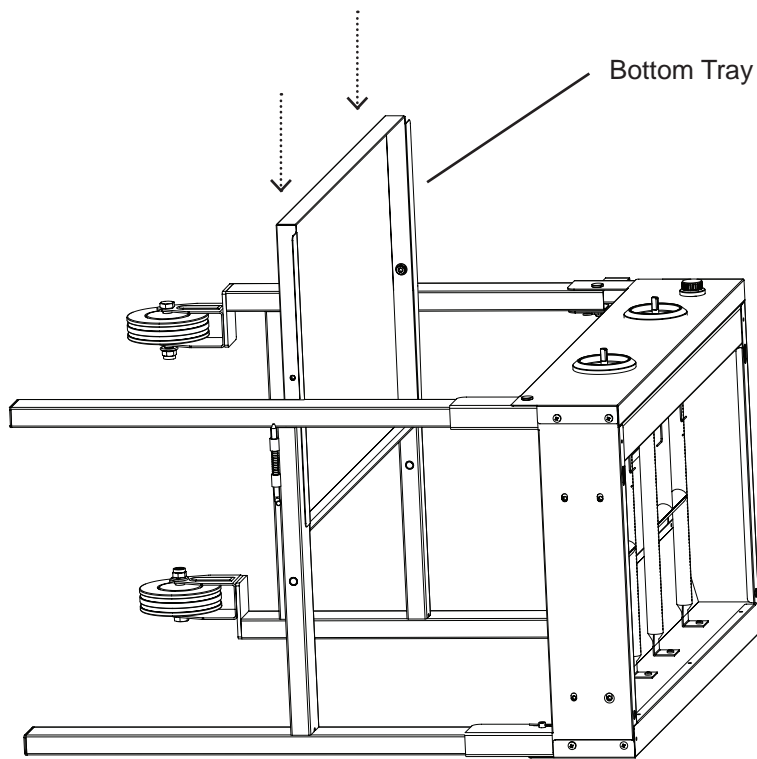
Step 1

- Have assistance to remove your griddle from packaging.
- Place the body of the griddle upside down on a non-scratch surface.
- Add the two wheels to the legs of the griddle.
- Set the griddle of it's back and pull back lever to unlock the legs on the griddle body.
- Pivot the legs out to get ready to install the bottom tray.
- Assemble the Upper and Lower tank hangers to support LP tank.

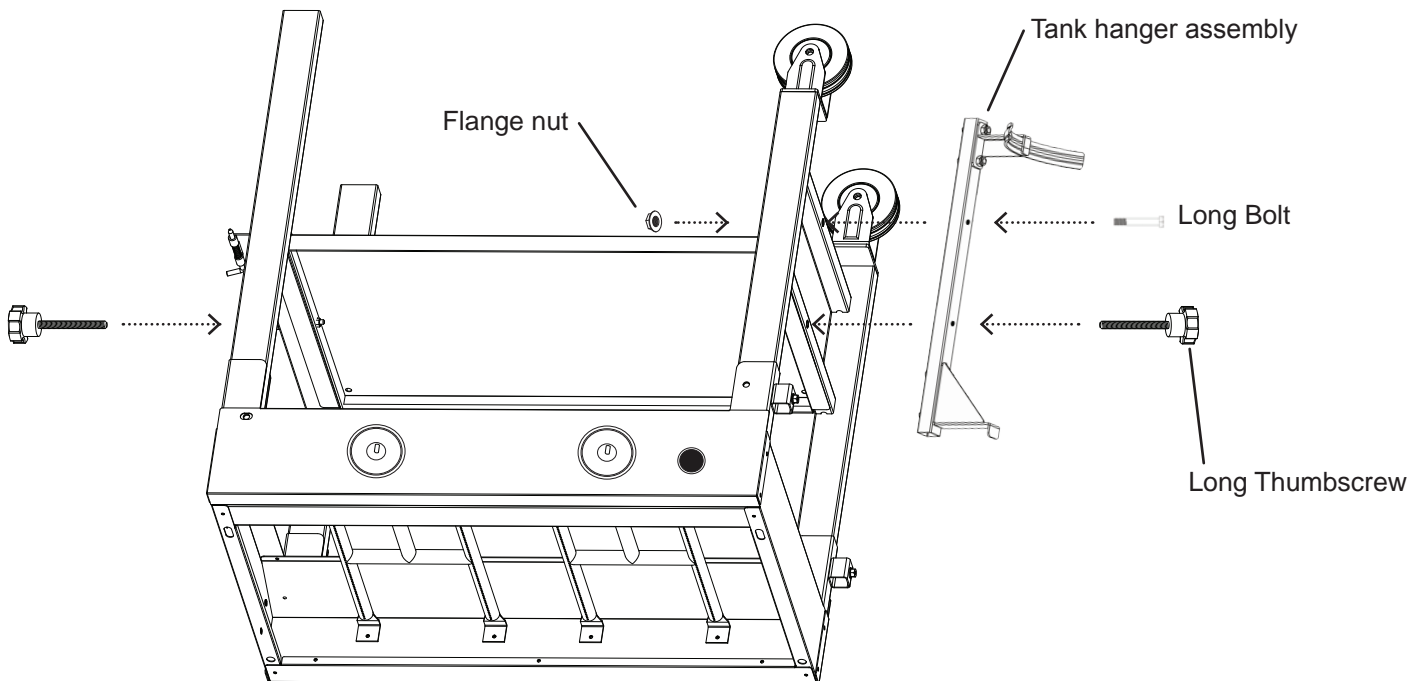


Step 2

Take the bottom tray and move in into place, holding the griddle legs apart. It will fit snugly.



Using a long thumbscrew, install one side of the bottom tray to the griddle. Install the Tank hanger assembly to the griddle and bottom tray using the other long thumbscrews. Use the Long bolt and flange nut to secure the tank hanger to the griddle body.

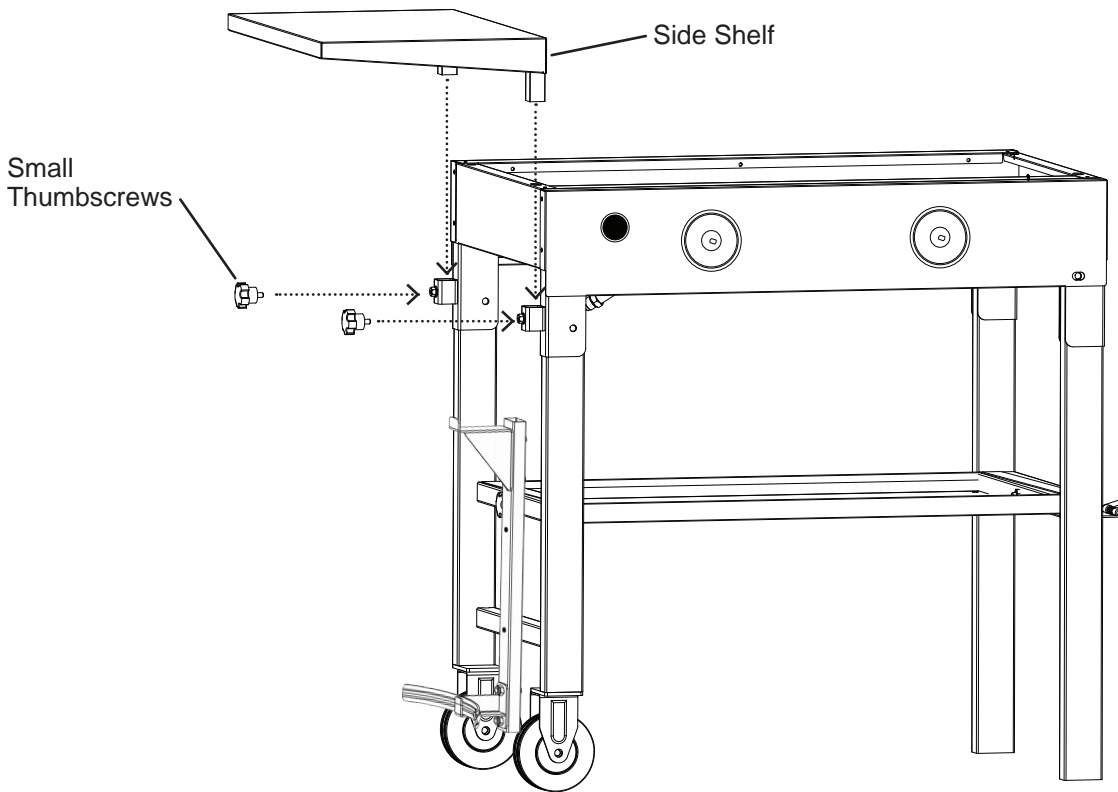


Step 3

Stand the griddle upright on its legs.

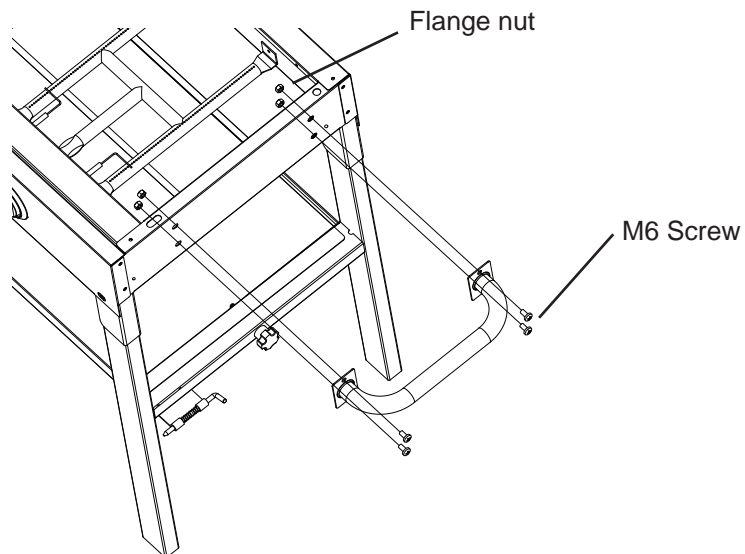
Insert the griddle shelf into the shelf holes found on the left side of the griddle body.

Secure side shelf with small thumb screws.



Step 4

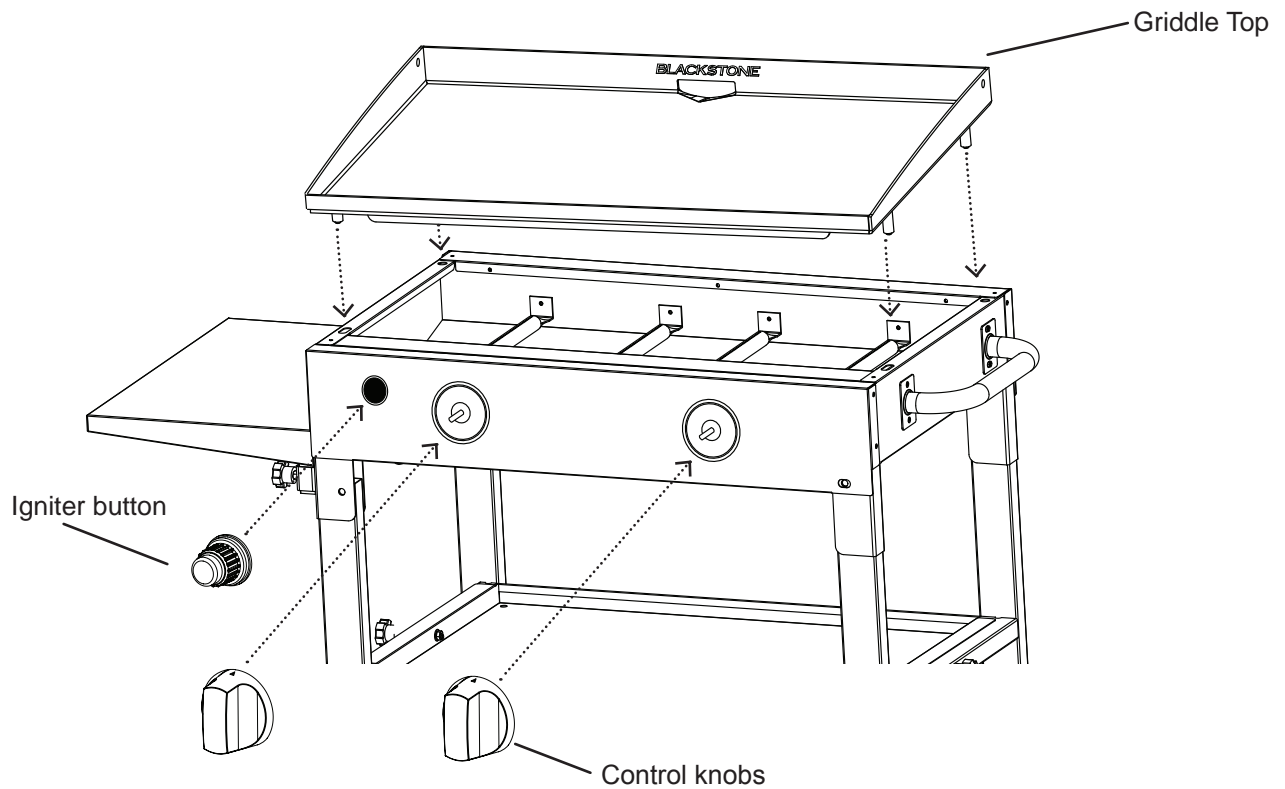
Add the handle to the right side of the griddle body. Secure with the Flange nuts on the body interior, with the M6 Screws driven from the outside. Use a wrench and a screw driver to tighten.



Step 5

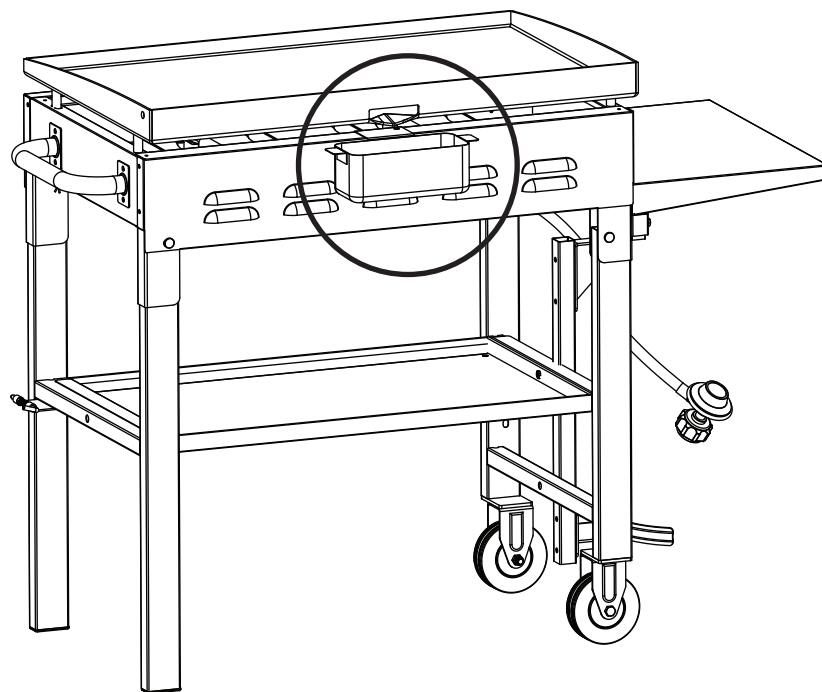
Install a “AA” battery (not included) in the igniter and screw in the igniter button over it.
Install the control knobs by pushing them in place.

With assistance, lower the 28” Griddle top onto the griddle body. The pegs of griddle top will align with four corresponding holes along the top of the griddle body.



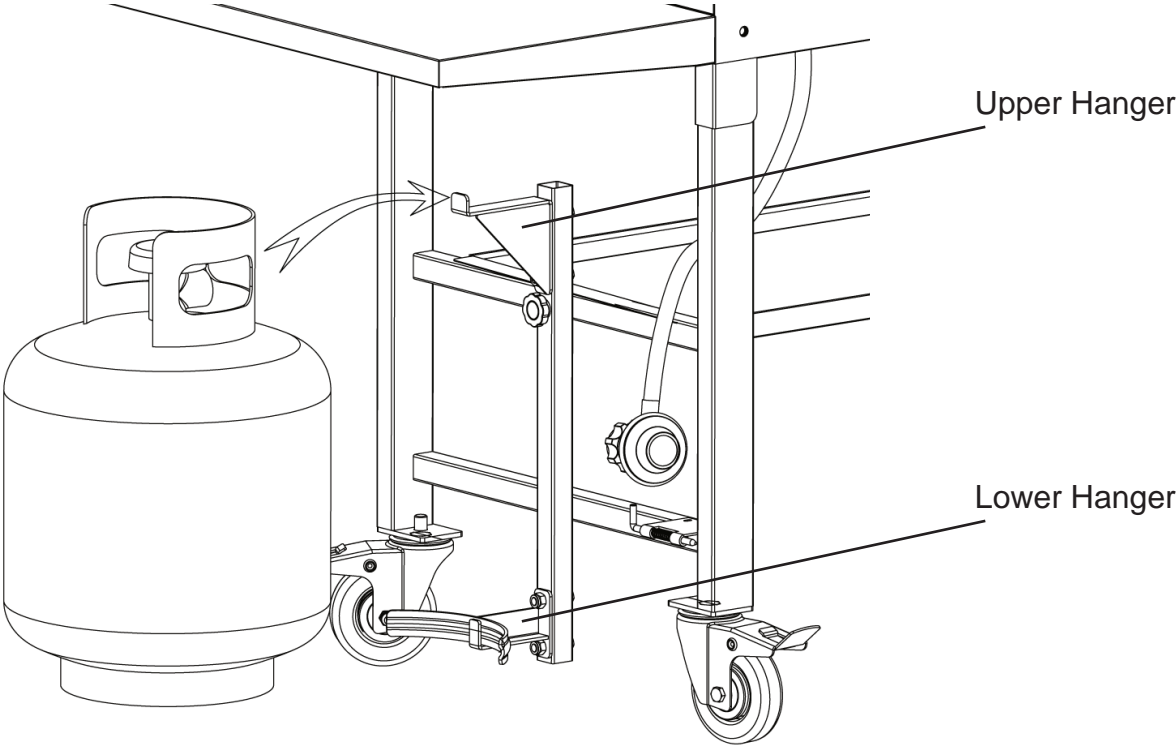
Step 6

Hang the drip cup holder on the back of the griddle (as shown below).



Step 7

Hang LP Tank on Upper tank hanger and make sure it's seated in the lower hanger as well.



CARE AND MAINTENANCE

Regularly clean your BLACKSTONE Griddle between uses and especially after extended periods of storage. Ensure that the BLACKSTONE Griddle and its components are sufficiently cool before cleaning.

Never handle hot parts with unprotected hands. In order to extend and maintain the life and condition of your BLACKSTONE Griddle, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

Burner maintenance

In most circumstances, burning off the residue after cooking will keep the burner clean. The burner should be removed and cleaned annually or whenever heavy build-up is found in order to ensure that there is no blockage (debris, insects) in either the burner portholes or venture tubes. Use pipe cleaner to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces. When refitting the burner, be careful to check that the venture tubes of the burner fit over the valve outlets.

Fittings and Storage

Annual checking and tightening of metal fittings is recommended. Store the grill in a cool dry place. Cover the burners with aluminum foil in order to prevent insects or other debris from collecting in the burner holes. If the grill is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, out of reach of children, and in a dry, well-ventilated area away from any sources of heat or ignition.

Trouble Shooting

Problem	Possible Cause	Solution
Burner will not light using the ignition system.	<ul style="list-style-type: none">• Check battery.• LP gas cylinder is empty.• Faulty regulator.• Obstructions in the burner.• Obstructions in gas jets or gas hose.• Electrode wire is loose or disconnected on electrode or ignition unit.• Electrode or wire is damaged/faulty pushbutton igniter.	<ul style="list-style-type: none">• Replace with a good battery.• Replace with full cylinder.• Have the regulator checked or replaced.• Clean burner.• Clean jets and gas hose.• Reconnect wire.• Change electrode and wire change igniter.
Burner will not light with a match.	<ul style="list-style-type: none">• LG gas cylinder is empty.• Faulty Regulator.• Obstructions in burner.• Obstructions in gas jets or gas hose.	<ul style="list-style-type: none">• Replace with full cylinder.• Have the regulator checked or replaced.• Clean Burner.• Clean jets and gas hose.
Fire in burner tube has a low flame or flashback	<ul style="list-style-type: none">• Obstructions in burner.• Obstructions in gas jets or gas hose.• Windy conditions.	<ul style="list-style-type: none">• Clean burner.• Clean jets and gas hose.• Use grill in a more sheltered position.

FAQ

Q. What if my griddle starts to rust?

A. If rust appears on the griddle surface, rub it off with steel wool or low grain sandpaper and re-season the surface. Take care to always completely dry your griddle before storing and keep away from rain and sprinklers.

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

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 and sesame oil. Lard can also be used to season the griddle top.

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

A. Grease cutting dish detergents will erase the seasoning on the griddle. For tough spots use table salt and hot water.

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

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