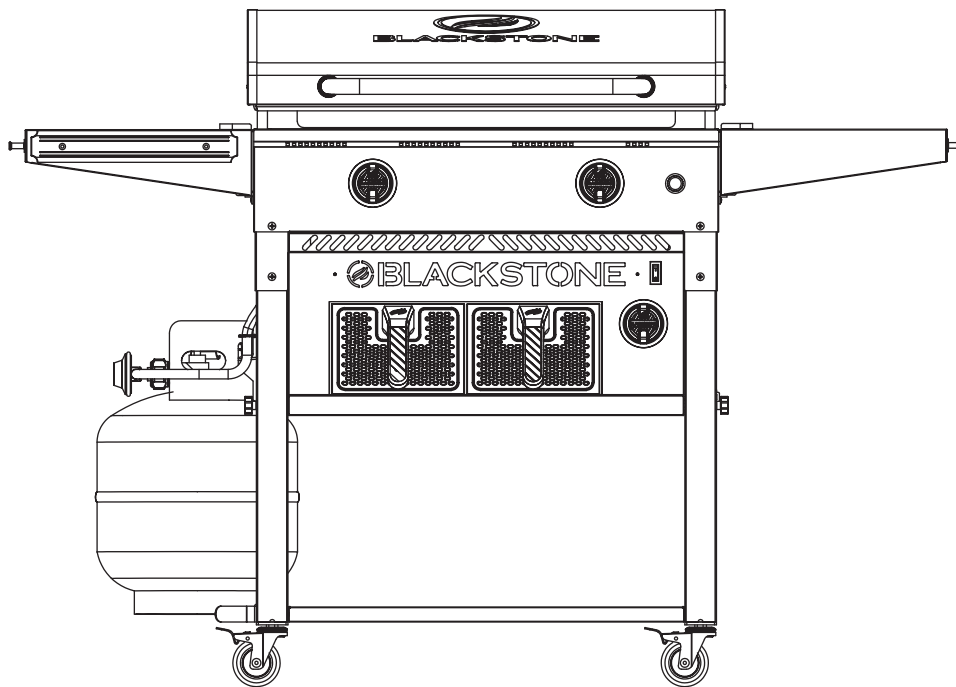


MODEL: 2319NZ

v03



OWNER'S MANUAL

28" GRIDDLE AIRFRYER COMBO

TABLE OF CONTENTS

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ASSEMBLY GUIDE	04
USING YOUR BLACKSTONE	11
TROUBLESHOOTING	17
WARRANTY	19

IMPORTANT:

Read these instructions for use carefully. Familiarise yourself with the appliance before connecting it to its gas container.

Keep these instructions for future reference.

Installer/Assembler: Leave these instructions with the consumer.

In Australia and New Zealand, installation must comply with the Gas Installations Standard AS/NZS 5601



AUSTRALIA AND NEW ZEALAND
GAS SAFETY CERTIFICATION



SAI Global
Cert. SAI-400422
AS/NZS 5263.1.7

SAFETY ALERT KEY

⚠ DANGER

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

⚠ CAUTION

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

⚠ WARNING

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

NOTICE

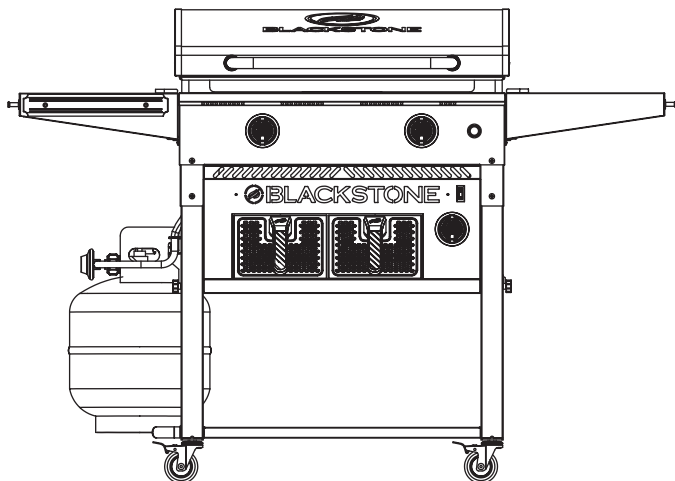
Indicates information considered important, but not hazard-related (e.g. messages related to property damage).



IMPORTANT SAFETY INFORMATION

Model №: 2319NZ

Product Name: 28" Griddle Airfryer Combo - For universal (LPG) Gas



Dimensions: 151(W) 63(D) 106(H)cm



HAZARDOUS FIRE OR EXPLOSION MAY RESULT IF INSTRUCTIONS ARE IGNORED.

It is the consumer's responsibility to see that the appliance is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in injury and/or property damage.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame
3. Open appliance hood.
4. If odour continues, immediately call your gas supplier or your local fire department.

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 or use gasoline or other flammable vapours and liquids in the vicinity of this appliance.
4. The appliance must not be installed under or on any combustible material. Minimum clearance from any combustible materials of ALL sides of the appliance is 1000mm and 1200mm overhead.

FOR OUTDOOR USE ONLY.

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

⚠ WARNING

This appliance shall be used outdoors only.

- CARBON-MONOXIDE HAZARD – USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH.
- ONLY USE IN WELL- VENTILATED AREAS.
- DO NOT use this appliance inside buildings, garages, caravans, tents, marine craft, cars, mobile homes or similar locations.

⚠ WARNING ⚠

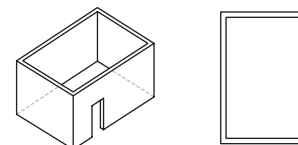
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
- DO NOT MODIFY THIS APPLIANCE.

OUTDOOR AREAS:

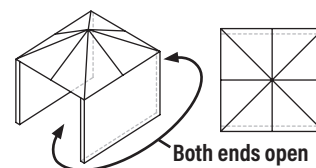
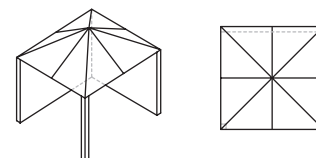
This appliance shall only be used in an above ground open air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with one of the following:

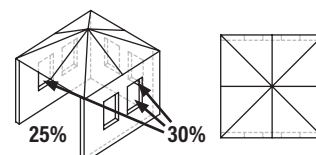
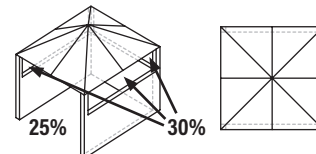
- a. An enclosure with walls on all sides, but with at least one opening at ground level and no overhead cover.



- b. Within a partial enclosure that includes overhead cover and no more than two walls.



- c. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply: At least 25% of the total wall area is completely open, and at least 30% of the remaining wall area is open and unrestricted.



In the case of balconies, 20% of the remaining wall area shall remain open and unrestricted.



READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!

YOUR SAFETY IS VERY IMPORTANT - FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE OR PERSONAL INJURY.

⚠ WARNING

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

⚠ WARNING ⚠

- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- DO NOT allow children to play with the appliance.
- During use the appliances becomes hot. DO NOT touch heating elements inside the appliance.
- **⚠ WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- Steam cleaner is not be used for the appliance.
- Griddle surface should be allowed to cool before closing the hood.
- Danger of fire: DO NOT store items on the cooking surfaces.
- **⚠ CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **⚠ WARNING:** Unattended cooking with fat or oil can be dangerous and may result in a fire.
- The appliance is not intended to be operated by means of external timer or separated remote-control system.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

⚠ WARNING ⚠

- THE BLACKSTONE GRIDDLE AIRFRYER COMBO IS AN ELECTRIC APPLIANCE AND MUST THEREFORE BE STORED UNDER COVER, PROTECTED FROM RAIN AND MOISTURE. THE COVER IS TO KEEP THE UNIT CLEAN, NOT TO PROTECT FROM EXPOSURE TO WATER.

It may be hazardous to attempt to fit other types of gas containers.

This appliance shall only be used with a Universal LPG cylinder certified to AS 2469

DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION.

GAS APPLIANCE SAFETY

DO NOT OPERATE THIS APPLIANCE UNATTENDED.

- The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- Keep children and pets away from the appliance at all times.

HAVE A TYPE BC OR ABC FIRE EXTINGUISHER READILY AVAILABLE.

- 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 USE FOR PURPOSES OTHER THAN INTENDED:

- DO NOT modify this appliance.
- DO NOT use for commercial cooking.
- DO NOT use this appliance as a heater.
- DO NOT install in, or connect to the consumer piping or gas supply system of a boat or caravan.
- DO NOT install this appliance in or on a boat.
- DO NOT attempt to attach this appliance to the self-contained LPG system of a camper trailer, recreational vehicle or motor home.
- This appliance must only be serviced by an authorized person.
- DO NOT install in or connect to the consumer piping or gas supply system of a boat or caravan.
- This appliance is not suitable for installation with a reticulated gas supply.

DO NOT USE THIS APPLIANCE IF IT IS LEAKING, DAMAGED OR DOES NOT OPERATE PROPERLY.

- DO NOT use this appliance if it has damaged or worn seals.
- If there is a leak on your appliance (smell of gas), immediately attempt to turn off the cylinder valve. Remove the appliance to a well-ventilated location away from any ignition source. Check for leaks using soapy water. DO NOT try to detect leaks using a flame.

THIS APPLIANCE IS TO BE OPERATED ON A HORIZONTAL SURFACE.

⚠ OUTDOOR USE ONLY ⚠

IF BURNER DOES NOT IGNITE, TURN OFF THE CONTROL KNOB AND GAS AND WAIT 5 MINUTES BEFORE TRYING TO LIGHT IT AGAIN.

IF THE BURNER GOES OUT DURING OPERATION, FIRST TURN THE CONTROL KNOB OFF, THEN THE GAS CYLINDER OFF.



Please keep the hood open when lighting.

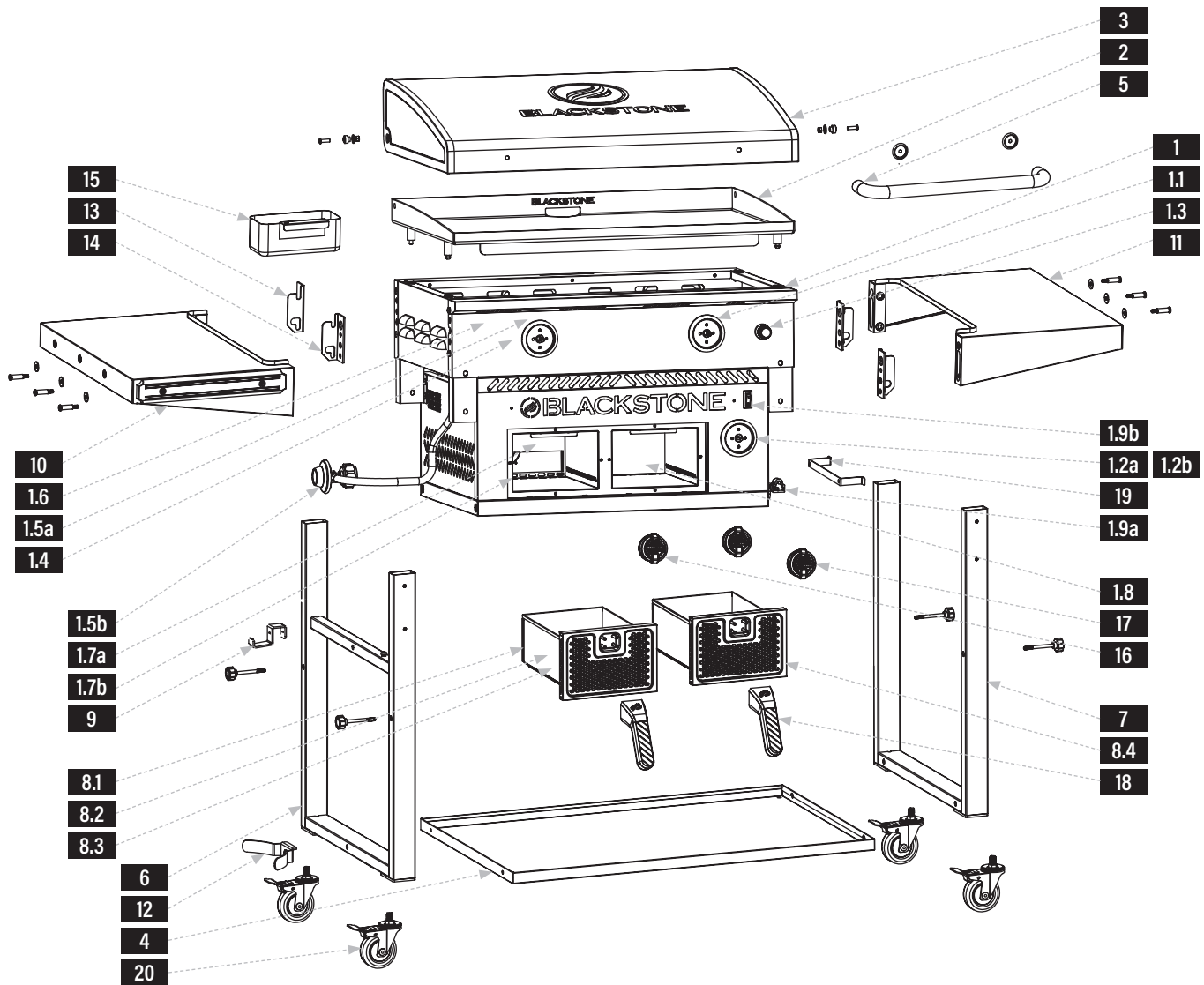
FOR OUTDOOR USE ONLY

SAVE THESE INSTRUCTIONS



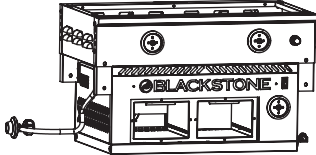



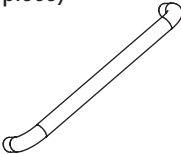


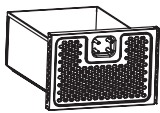
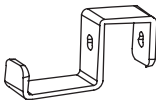
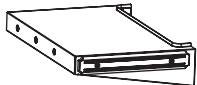
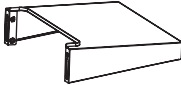
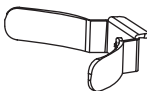


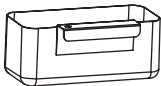



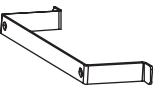

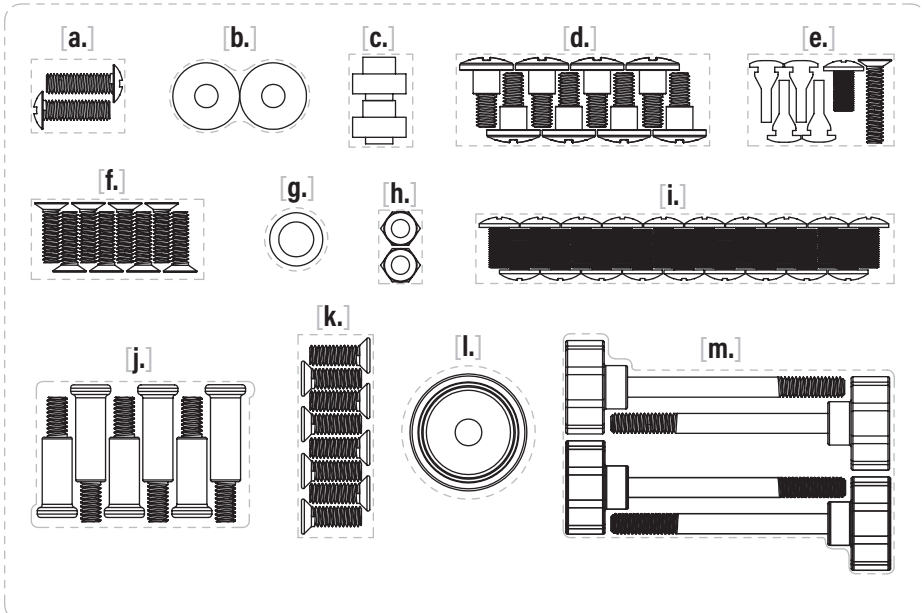
ASSEMBLY GUIDE

EXPLODED VIEW



PARTS LIST

PARTS	QTY	PARTS	QTY	PARTS	QTY	PARTS	QTY
1.1 Control knob bezels	2	1.4 Electric igniter wire (2pcs per 1 set) with electrode	1	1.7a Heating element for air fryer	1	8.1 Drawer basket	2
1.2a Electric air fryer control knob bezel	1	1.5a Gas rail & Valves	1	1.7b Motor assembly	1	8.2 Drawer trivet	2
1.2b Electric air fryer controller	1	1.5b Regulator hose	1	1.8 Heating element for warming drawer	1	8.3 Silicone pad (4pcs per pack)	2
1.3 Electric igniter	1	1.6 H-burners for gas griddle	2	1.9a Power cord	1	8.4 Drawer front panel	2
				1.9b Motor switch	1		

1 Griddle body (1 piece) 		2 Griddle top (1 piece) 		3 Hood (1 piece) 	
4 Bottom tray (1 piece) 		5 Hood handle (1 piece) 	6 Left leg assembly (1 piece) 	7 Right leg assembly (1 piece) 	8 Drawer assembly (2 pieces) 
9 LPG hook (1 piece) 	№ 1 BOX 10 Left side shelf (1 piece) 	11 Right side shelf (1 piece) 	№ 2 BOX Inside № 1 Box 12 LPG support (1 piece) 	13 Side shelf bracket (a) (2 pieces) 	14 Side shelf bracket (b) (2 pieces) 
№ 3 BOX Inside № 1 Box 15 Grease cup (1 piece) 	16 Griddle control knobs (2 pieces) 	17 Air fryer control knob (1 piece) 	18 Drawer handles (2 pieces) 	19 Power cord bracket (1 piece) 	20 Lockable caster wheels (4 pieces) 
21 Hardware pack (1 piece) a. M6x20 screws (2 pieces) b. Side shelf washers (6 pieces) c. Hood spacers (2 pieces) d. M6 step bolts (8 pieces) e. Spares f. Silver countersunk M5x15 screws (8 pieces) g. Hood washers (2 pieces) h. M6 lock nuts (2 pieces) i. M6x12 screws (19 pieces) j. Side shelf pegs (6 pieces) k. Black countersunk M6x15 screws (8 pieces) l. Hood handle bezels (2pcs) m. M6 thumb screws (4 pieces)					
					



ASSEMBLY INSTRUCTIONS

Find a large, clean area to assemble your appliance.

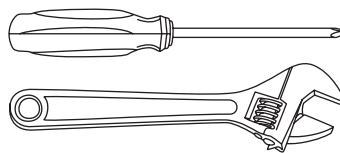
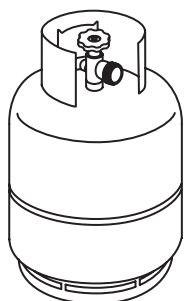
Remove all packing material before assembling.

⚠ CAUTION

Sharp edges. Wear gloves while assembling.

⚠ CAUTION

Heavy pieces. Two people should assemble this appliance.



NOT INCLUDED:

LPG cylinder

Size: 18 x 12 in (45 x 30 cm), 20 lb (9 kg)

LPG cylinder must include collar to protect LPG cylinder valve.

NOT INCLUDED:

AA battery

TOOLS NEEDED:

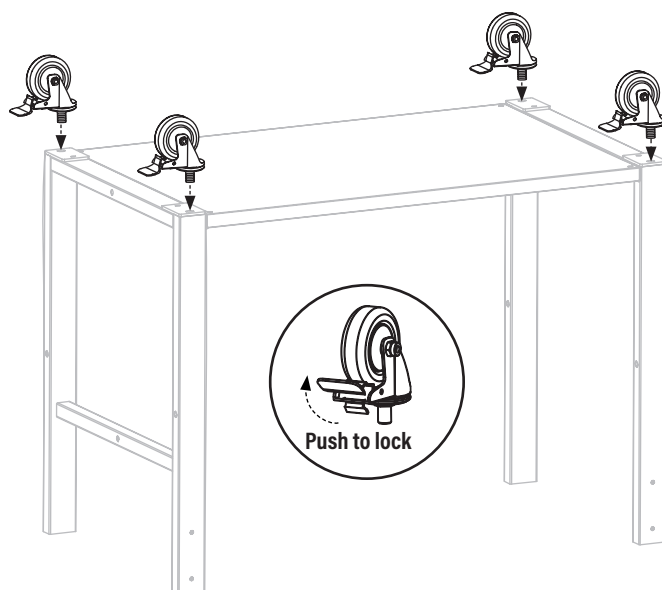
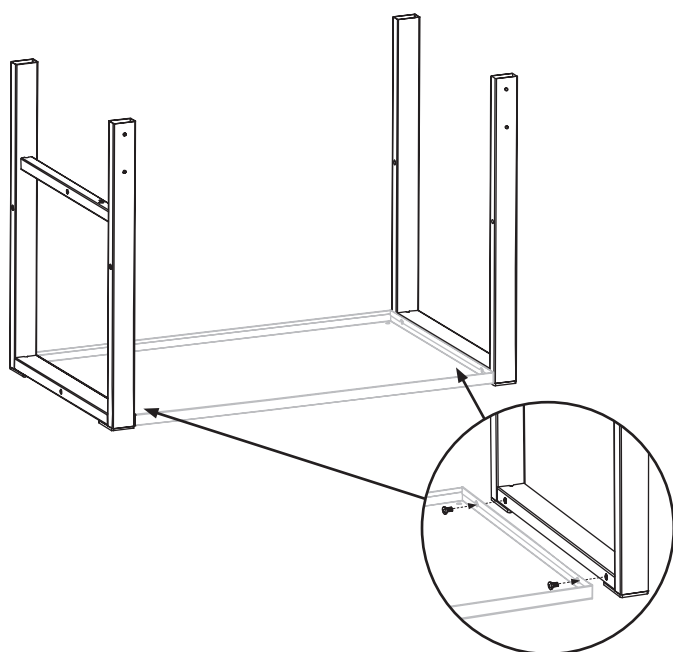
#3 Phillips head screwdriver & Adjustable wrench

ELECTRIC REQUIREMENTS:

220-240V 50-60Hz

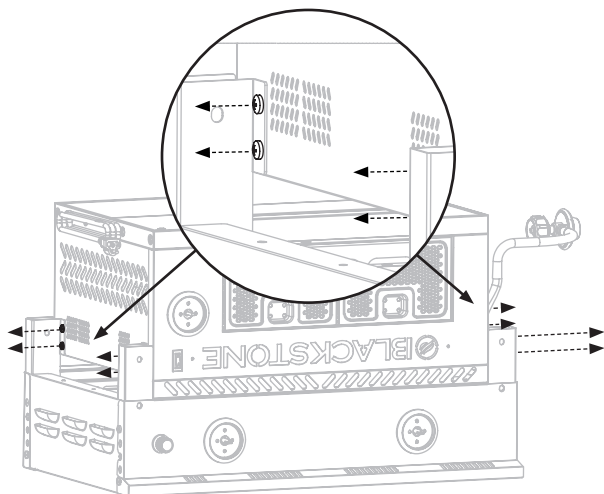
STEP 01 Use four (4) M6x12 screws to attach the left and right leg assemblies to the bottom tray.

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



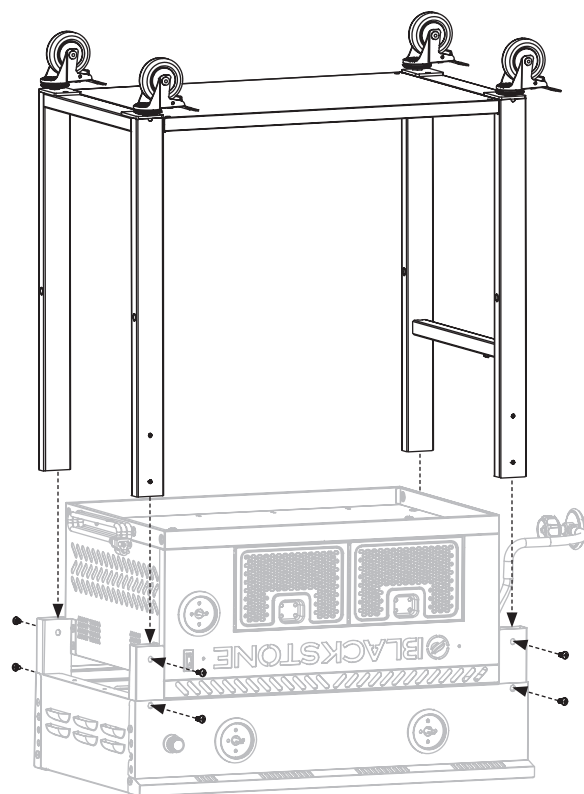
STEP 03 With the help of another person, place the griddle body upside down on a smooth, flat surface.

Loosen all eight (8) screws on the griddle body assembly one (1) turn.

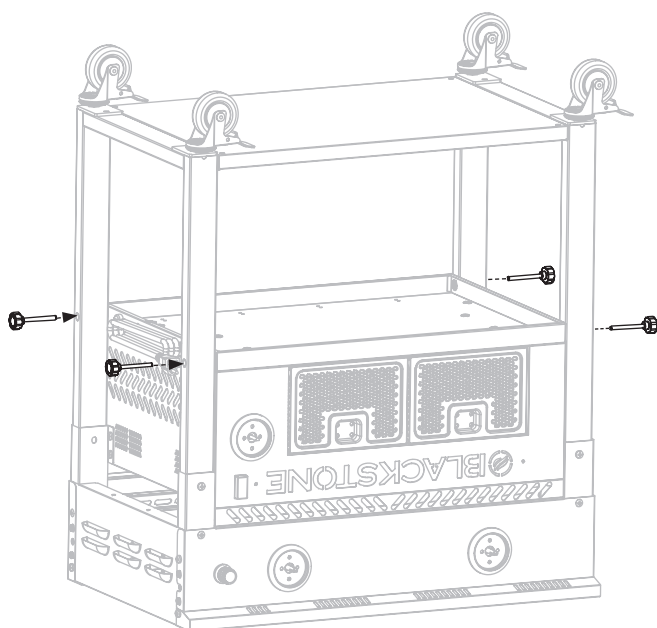


STEP 04 Slide the legs into the slots on the griddle body and use two (2) M6x12 screws on each of the four corners to secure them to the griddle body.

Tighten the eight (8) previously loosened screws on the griddle body.

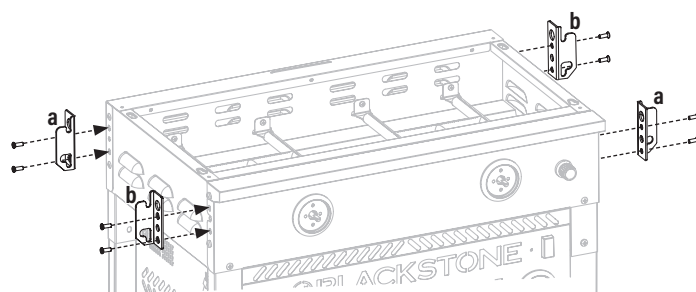


STEP 05 Use four (4) M6 thumb screws to secure the legs to the airfryer body.



STEP 06 With the help of another person, place the griddle unit on its wheels.

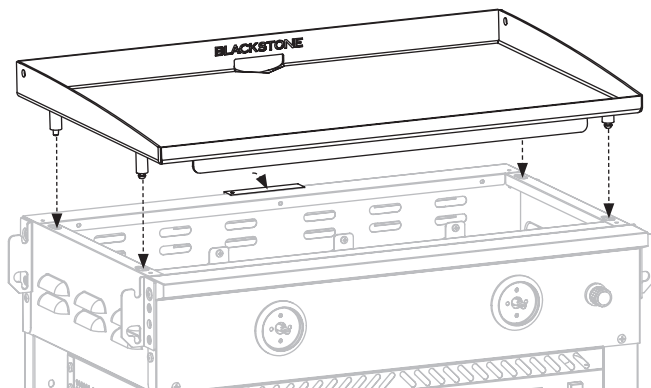
Use eight (8) black countersunk M6x15 screws to attach the four (4) side shelf brackets to the sides of the griddle body. (One side shelf bracket (a) and side shelf bracket (b) on each side.)



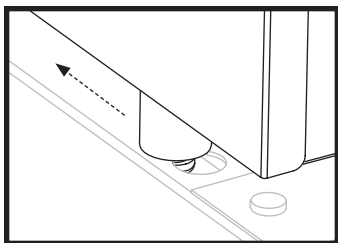


STEP 07 Hang the grease cup in the slot on the back of the griddle body.

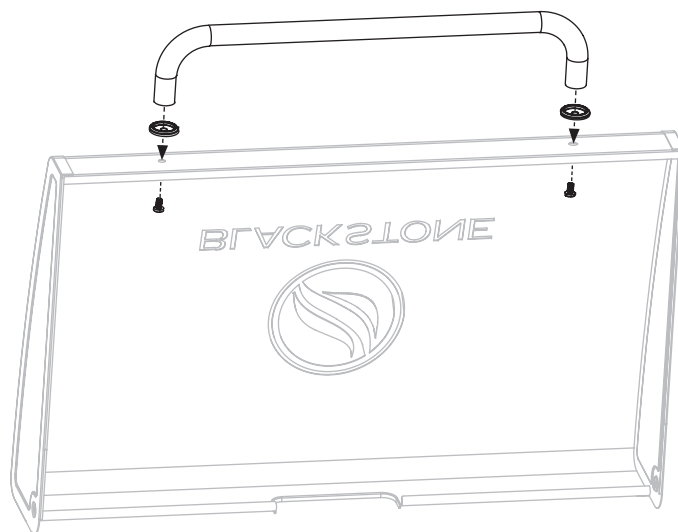
With the help of another person, place the griddle top on the griddle body by aligning the four (4) pins to the holes of the body.



Make sure the front pins are seated in the holes, then push the griddle top back.

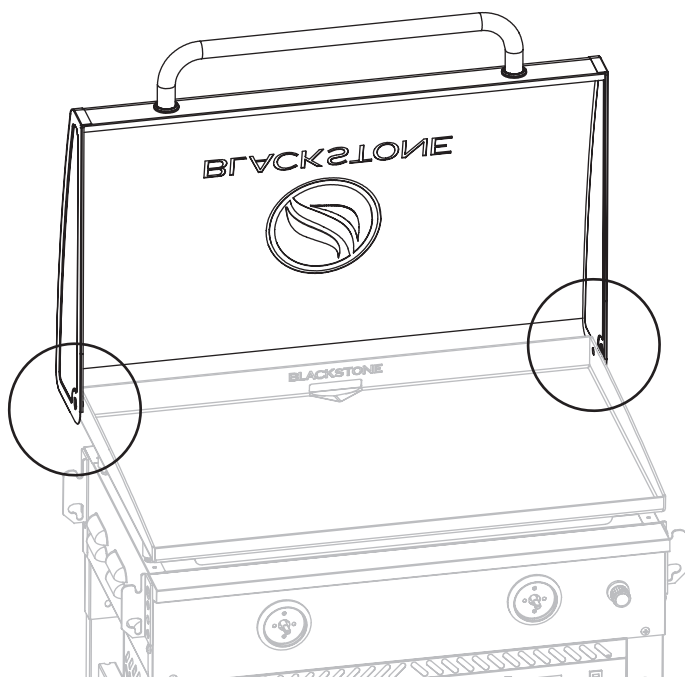


STEP 08 Use two (2) M6x12 screws and two (2) hood handle bezels to attach the hood handle to the griddle hood.

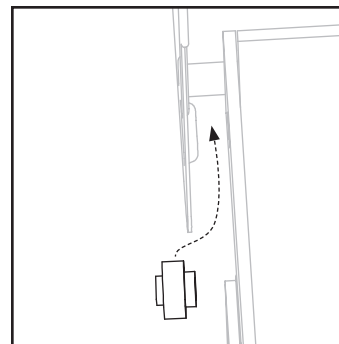


STEP 09 Attach the hood to the griddle top:

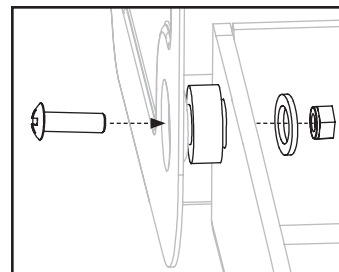
1 Align the hood with the holes on the griddle top.



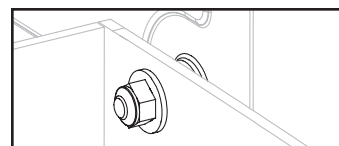
2 Place one (1) hood spacer between the hood and the griddle top, the small end into the hood and the large end into the griddle top.



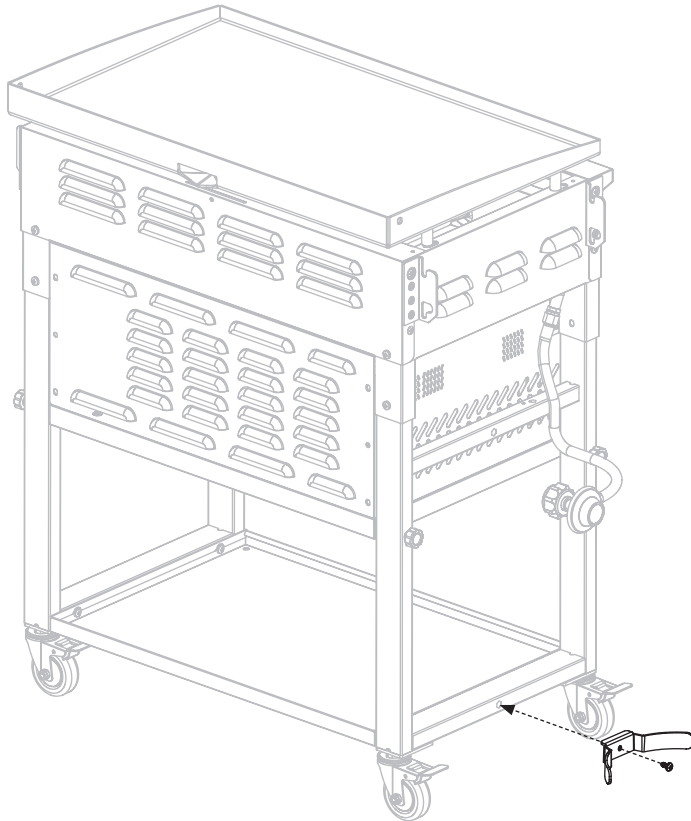
3 Thread one (1) M6x20 screw into the hood, hood spacer, griddle top, one (1) hood washer, and one (1) M6 lock nut.



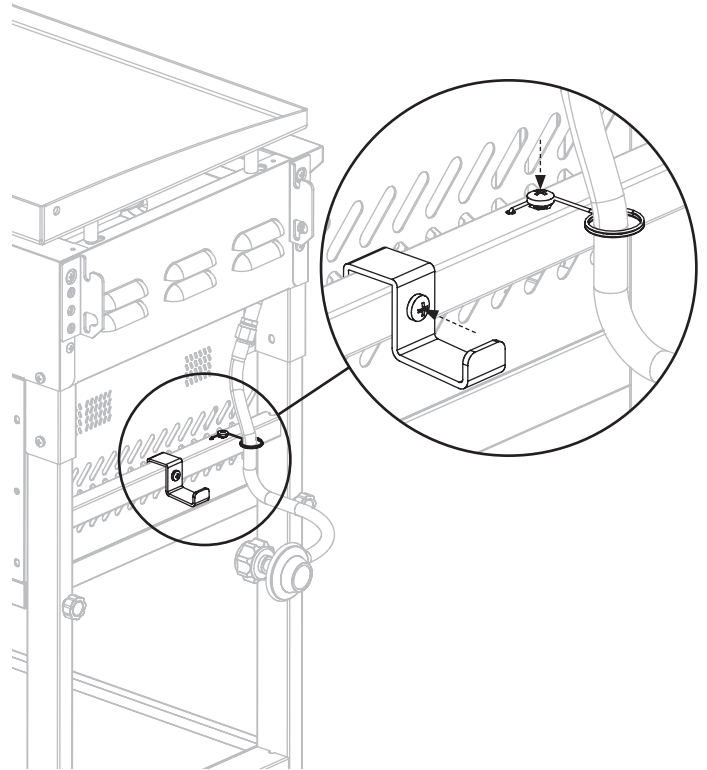
Repeat on other side.



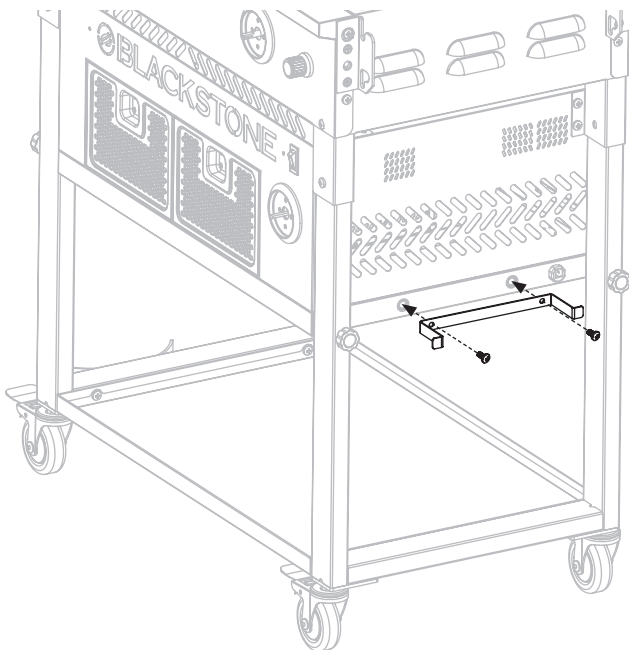
STEP 10 Use one (1) M6x12 screw to attach the LPG support to the bottom of the left leg assembly.



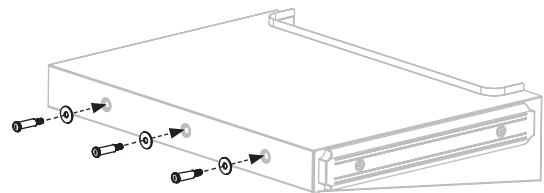
STEP 11 Use one (1) M6x12 screw to assemble the hose retainer. Use one (1) M6x12 screw to attach the LPG hook to the left leg assembly.



STEP 12 Use two (2) M6x12 screws to attach the power cord bracket to the right leg assembly.



STEP 13 Attach three (3) side shelf pegs and (3) side shelf washers to the left side shelf. Repeat with the right side shelf.



STEP 14 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.

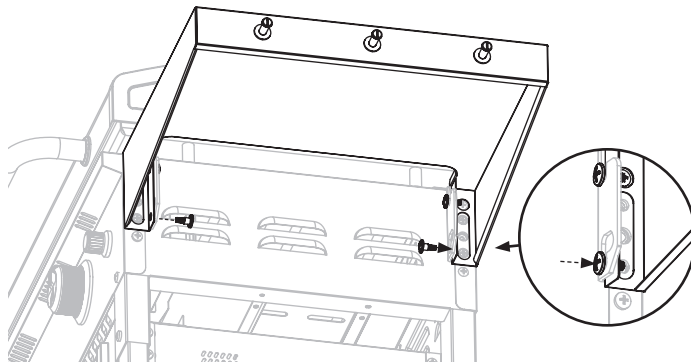




STEP 15 Hook the right side shelf's M6 step bolts onto the shelf brackets on the right side of the griddle.

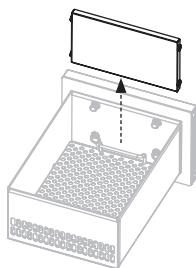
Use two (2) M6 step bolts to secure the shelf to the side shelf brackets.

Repeat this step with the left side shelf.

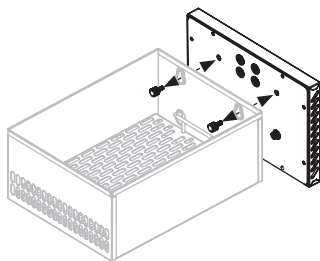


STEP 16 Attach the drawer handle:

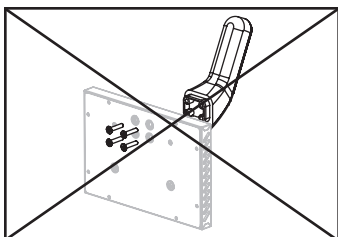
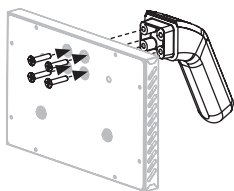
1 Remove the heat shield.



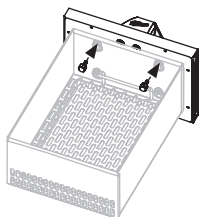
2 Remove the two small thumb screws from inside the drawer to remove the front panel of the drawer.



3 Use four (4) silver countersunk M5x15 screws to attach the drawer handle to the front panel. Be sure to install handle correctly, with the handle facing down.

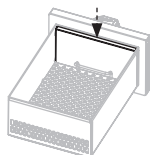


4 Re-attach the front panel with the previously removed thumb screws.



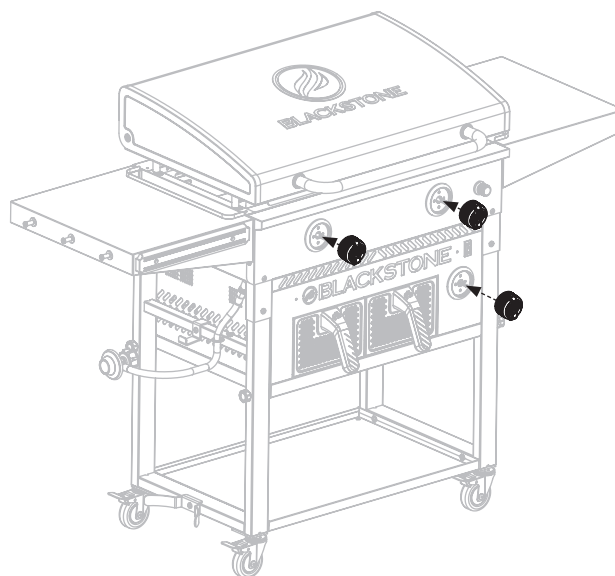
5 Replace the heat shield.

6 Repeat this step with the other drawer.



STEP 17 Install the three (3) control knobs by pushing them into place in the OFF position.

Proceed to **USING YOUR BLACKSTONE.**



NOTICE

- Maximum weight on the side shelf is 10 lbs (4.5 kg).
- The side shelf may get hot while appliance is in use.

NOTICE

DO NOT leave the hood closed for more than 10 minutes while cooking.



USING YOUR BLACKSTONE

THE GAS SYSTEM

⚠ DANGER ⚠

ALL INSTRUCTIONS AND SAFEGUARDS MUST BE FOLLOWED TO PREVENT FIRE, PROPERTY DAMAGE, OR PERSONAL INJURY.



FOR STORAGE AND CYLINDER EXCHANGE, DISCONNECT THE CYLINDER ONLY. DO NOT DISCONNECT HOSE FROM APPLIANCE.

Please note that the hose is already fitted to the valve on the underside of the control panel of the appliance. You DO NOT have to adjust this connection but should leak test this once the hose and regulator are connected to the gas cylinder.

DO NOT DISCONNECT HOSE FROM VALVE.

If you need a replacement hose and regulator or have any queries on the gas system, please call our Customer Service line.

GAS AND REGULATOR INFORMATION

- This appliance is designed for universal (LPG) gas.
- Gas bottles with a LCC27 low pressure connection are to be used with this appliance.
- Suitable regulators must have an outlet pressure of 2.75 kPa. You must have the proper regulator and bottle in order for the appliance to operate safely and efficiently. Ensure that a 100% universal (LPG) refillable gas cylinder currently certified to Australian Standard AS2030.1:2009 is used. DO NOT use disposable gas cylinders.
- Please note the hose and regulator supplied with this appliance are of an approved type and are specifically designed for use with your appliance.

CONNECTING THE HOSE AND REGULATOR TO THE LPG CYLINDER

- Only use the hose assembly supplied with this appliance for direct connection to the cylinder – DO NOT USE ADAPTORS. DO NOT use any other hose assembly. Check the gas hose for damage or signs of abrasion before each use. Only use AGA certified gas hose and the hose length is 500mm +/-15mm to avoid the regulator touching the floor.
- Keep the hose clear of sharp edges and hot surfaces.
- Avoid twisting or kinking the flexible hose.
- If damaged, DO NOT use the hose and replace it immediately. If there is any doubt, contact the customer service line.

CONNECT THE LPG CYLINDER

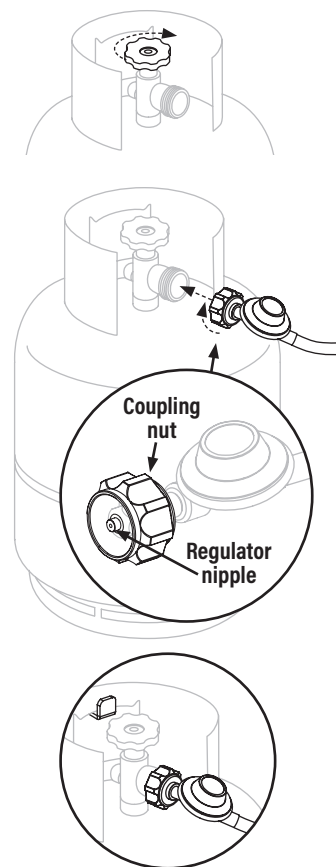
STEP 01 Turn the control knobs to OFF.

STEP 02 Ensure that the LPG cylinder is OFF by turning the hand wheel clockwise to a full stop.

STEP 03 Hold the regulator in one hand and insert the nipple into the gas bottle outlet. Be sure the nipple is centered in the outlet. DO NOT cross thread the connection.

Hand-tighten the coupling nut in a clockwise direction.

(DO NOT use tools to connect.)
If connection cannot be completed, disconnect regulator and repeat this step.



STEP 04 Secure the LPG cylinder to the appliance by hanging it on the LPG hook so that it nestles against the LPG support.

LEAK TESTING

BE SURE TO CHECK FOR LEAKS AT ALL CONNECTIONS

LCC27 valve + LCC27 appliance connection

STEP 01 Open the gas control valve on the cylinder.

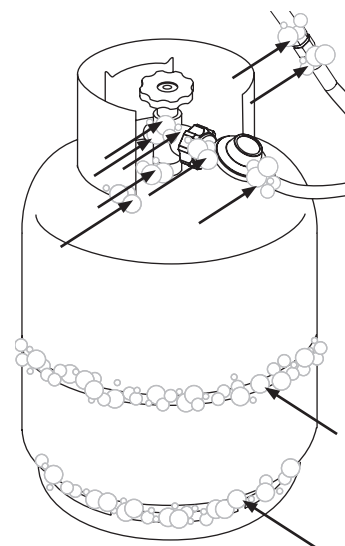
STEP 02 Check for leaks by brushing a solution ½ water and ½ soap over all gas system joints, including all valve connections, hose connections and regulator connections. DO NOT USE AN OPEN FLAME to test for leaks at anytime.

STEP 03 If bubbles form over any of the joints, there is a leak.

STEP 04 Turn off the gas supply and re-tighten all joints.

If bubbles form again, DO NOT use the appliance. Please contact the customer service line.

CHECK FOR LEAKS ANNUALLY OR WHENEVER THE GAS CYLINDER IS REFILLED.





IGNITION INSTRUCTIONS

1. CHECK VALVES

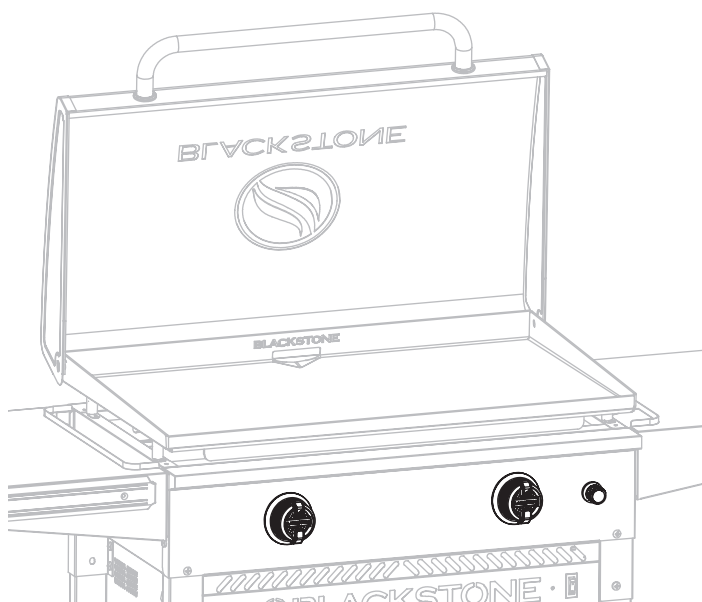
STEP 01 Turn knob to OFF position.

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

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

⚠ WARNING

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

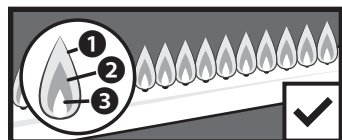


3. ALWAYS CHECK BURNER FLAME BEFORE USE.

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

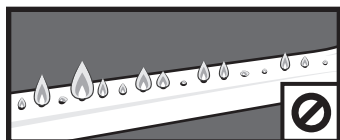
STEP 02 Look below the cooking surface to view burners. When knob is at HIGH, flames should be larger than when knob is at LOW.

HEALTHY FLAME PATTERN



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

YELLOW OR IRREGULAR



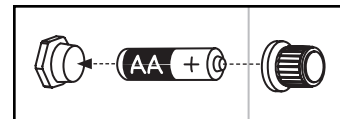
If there is a sudden drop or low flame issue, please reference the Troubleshooting chapter.

2. BATTERY POWERED IGNITION

⚠ DO NOT lean over the appliance while lighting.

STEP 01 Insert one (1) AA battery (not included) under the ignitor button.

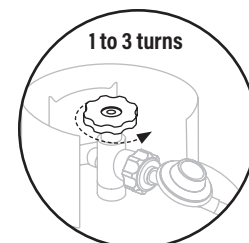
Screw the button into place over the positive terminal.



STEP 02

1 Turn the control knob to OFF.

Turn gas ON by turning the gas cylinder handwheel counter-clockwise 1 to 3 turns.

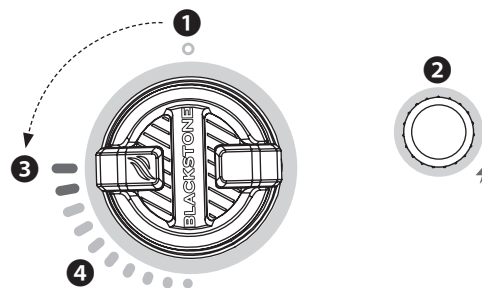


STEP 03

2 Push and hold the ignitor button.

3 Push and turn the control knob counter-clockwise to HIGH. (Release the ignitor button when the burner lights.)

4 Adjust the temperature to desired level.



IF IGNITION DOES NOT OCCUR IN 5 SECONDS:

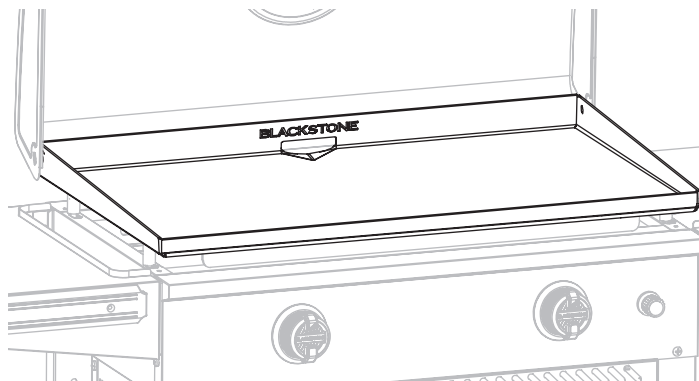
STEP 01 Turn the burner control knob OFF.

STEP 02 Wait 5 minutes.

STEP 03 Repeat the lighting procedure.

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

GRIDDLE SEASONING INSTRUCTIONS



WASHING YOUR GRIDDLE TOP BEFORE FIRST USE

NOTICE

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

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

STEP 02 Rinse and dry completely.

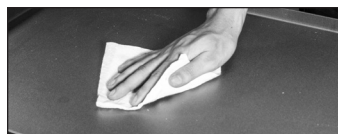
SEASONING YOUR GRIDDLE



VIDEO TUTORIAL

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

STEP 01 Wipe any debris off griddle top.



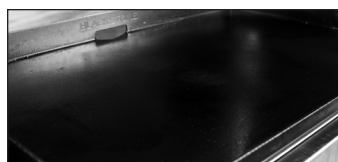
STEP 02 Set your griddle to high heat until your griddle top changes color. (~10 min)



STEP 03 Use tongs to hold a paper towel or cotton cloth and spread 2-3 tablespoons of your seasoning oil across the entire griddle top.
 When seasoning your griddle top, remember to use a thin and even layer of oil—the thinner the layer of oil, the easier it will be to burn it off.



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



WHAT OIL IS BEST TO USE?

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



CAUTION

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

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

SEASONING TROUBLESHOOTING

THERE IS A BROWNISH RESIDUE ON THE GRIDDLE SURFACE:

POSSIBLE CAUSES

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

SOLUTION

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

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

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

THE EDGES OF THE GRIDDLE SURFACE ARE NOT BLACK:

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

PREVENTING RUST

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

NOTICE

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

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



VIDEO TUTORIAL

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



COOKING ON YOUR BLACKSTONE

⚠ CAUTION

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

⚠ CAUTION

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

NOTICE

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

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

STEP 01 Turn off gas supply immediately.

STEP 02 Determine the cause and correct it.

STEP 03 Clean and inspect valve, hose and regulator.

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

VIDEO RECIPES

Find recipes and cooking tips at:

🌐 BlackstoneProducts.com/recipes

📺 youtube.com/BlackstoneGriddles

📱 @blackstoneproducts

USING YOUR AIR FRYER

ELECTRIC AIR FRYER IGNITION

STEP 01 Plug power cord into wall outlet.

STEP 02 ① Turn the fryer control knob to OFF.

STEP 03 Push the rocker switch to power ON, the blower fan will start immediately.

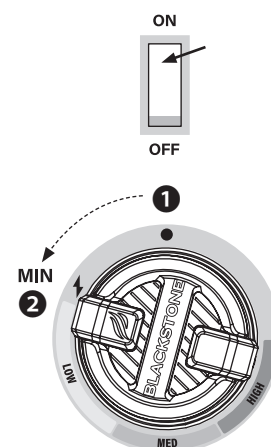
STEP 04

② Turn the fryer control knob counter-clockwise to set the temperature to desired level.

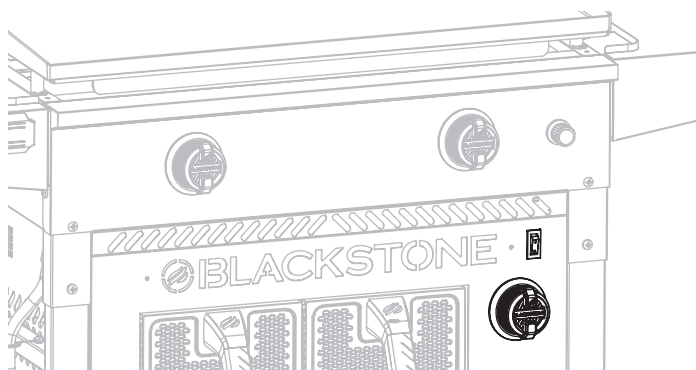
LOW: 300°F (150°C) - 375°F (190°C)

MED: 375°F (190°C) - 425°F (220°C)

HIGH: 425°F (220°C) - 475°F (250°C)



Reverse the above steps to shut OFF the fryer.



STRAWBERRIES AND CREAM PANCAKES
Breakfast

OKLAHOMA FRIED ONION BURGER
Lunch



TACOS BORRACHOS
Dinner



BLACKBERRY SCONES
Air fryer

THYME CHICKEN WINGS
Air fryer



JALEPEÑO POPPERS
Air fryer



CLEANING YOUR GRIDDLE TOP

Clean griddle top after each use, while still warm.

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



VIDEO TUTORIAL

How to Clean your Blackstone Griddle

▶ youtube.com/watch?v=-ledu9z6NPY

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



STEP 02 Wipe down griddle top with paper towel.



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

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



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



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



EMPTY YOUR GREASE CUP

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

CAUTION

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

CARE AND MAINTENANCE

WARNING

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

CAUTION

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

- DO NOT use abrasive pad on areas with graphics.
- If a bristle brush is used to clean any of the cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to cooking.

APPLIANCE BODY:

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

NOTICE

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

APPLIANCE STORAGE

WARNING

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

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

COVER FIT GUIDE

Always cover your appliance when stored outdoors.



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



AIR FRYER SAFETY

- Remove items below the air fryer before operating.
- Blow out drawers before cooking to keep passageways clean.
- Wrap the power cord around the power cord bracket when the air fryer is not in use.

WHILE IN USE

- DO NOT restrict the flow of the combustion air or the hot exhaust gasses.
- 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.

FOOD

- DO NOT cook food in the fryer without the drawer in place.
- DO NOT add liquids (water or sauces) to hot food in the drawer as it may flash to steam and cause burns.

COOKING SPRAY

Cooking spray will degrade the non-stick coating. We recommend using regular cooking oil in a spray bottle.

CLEANING YOUR AIR FRYER

- DO NOT clean with alcohol or any other flammable substance.
- DO NOT clean the air fryer unit with a water spray or the like.

CLEANING YOUR AIR FRYER BASKET

Your air fryer basket is dishwasher safe, but the handle assembly is not.

(Basket design may vary depending on appliance.)

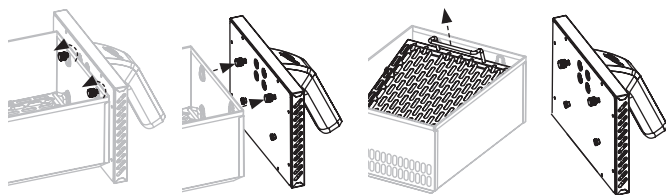
STEP 01 Loosen the upper thumb screws in the air fryer drawer.

STEP 02 Lift and remove the handle assembly. (DO NOT remove the thumb screws.)

STEP 03 Remove the trivet from the air fryer basket.

STEP 04 Keep the handle assembly with your appliance.

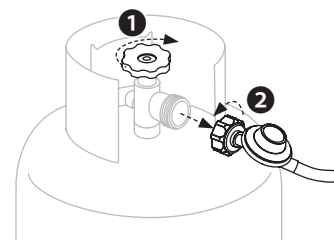
Reassemble the drawer after the basket is clean and dry.



DISCONNECT THE LPG CYLINDER

STEP 01 ① Ensure that the LPG cylinder is OFF by turning the hand wheel clockwise to a full stop.

② Turn the coupling nut counter-clockwise by hand to remove the regulator. (DO NOT use tools to disconnect.)



STEP 02 Wait for the flame to go out, then turn the appliance control knobs to OFF.

STORING LPG CYLINDERS

⚠ DO NOT store a spare LPG cylinder under or near this appliance.

⚠ DO NOT fill an LPG cylinder beyond 80% full.

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

⚠ LPG cylinders must be stored outdoors and out of the reach of children.

⚠ DO NOT store an LPG cylinder inside a building, garage, or any other enclosed area.

LPG cylinder shall be changed in a well-ventilated location, preferably away outside away from people and any sources of ignition, such as naked flames, pilot flames, electric heaters/ equipment.

FILLING & EXCHANGE

• Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. LPG dealer must purge new cylinder before filling.

• Volume of propane in cylinder will vary by temperature.

To check propane level:

a. Weigh your LPG cylinder on a scale and subtract the tare weight from your LPG cylinder's weight.

b. Check the LPG cylinder gauge. (A gauge can be purchased from your local hardware store.)

c. Pour warm water along the side of your LPG cylinder. The cylinder will feel cooler below the propane level.

⚠ WARNING

A frosty regulator indicates gas overfill.

Immediately close LPG cylinder valve and call local LPG dealer for assistance.

⚠ DO NOT release liquid petroleum gas (LPG) into the atmosphere.

• To remove gas from LPG cylinder, contact a certified LPG dealer or local fire department for assistance.



TROUBLESHOOTING

IGNITION TROUBLESHOOTING

BURNER WILL NOT IGNITE:

If ignition does not occur in 5 seconds:

STEP 01 Turn the burner control knob OFF.

STEP 02 Wait 5 minutes.

STEP 03 Repeat the lighting procedure.

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

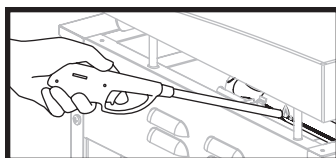
MATCH LIGHTING INSTRUCTIONS

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

STEP 01 Turn control knob to OFF position.

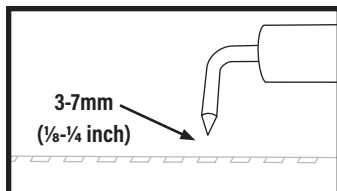
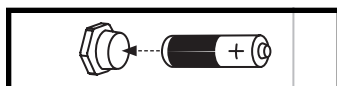
STEP 02 Light a match (or long lighter) no shorter than 11 inches long.

STEP 03 Place the flame next to the burner.



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

IF YOU CAN IGNITE YOUR APPLIANCE WITH A MATCH:

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

IF YOU CAN NOT IGNITE YOUR APPLIANCE WITH A MATCH:

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

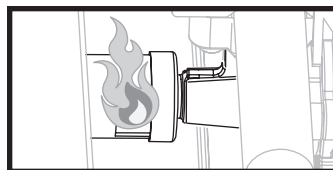
GAS FLOW TROUBLESHOOTING

BURNER FLAMES ARE YELLOW OR IRREGULAR:

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

POSSIBLE CAUSES	SOLUTION
Obstructions in the burner, gas jets, or fuel rail.	Clean the burner, jets, and gas hose.
Gas cylinder is empty or low.	Refill or replace the gas cylinder.
The regulator's flow limiting device was triggered.	Reset the safety system: STEP 01 Turn OFF the appliance, close the LPG cylinder valve, and disconnect the regulator from the LPG cylinder. STEP 02 Wait five minutes to allow the pressure to dissipate, then reconnect the regulator to the LPG cylinder and slowly open the OPD hand wheel one half turn. STEP 03 Ignite your appliance.
Regulator stuck in safety position.	Contact customer support for replacement parts.

A FLAME IS COMING OUT OF THE AIR GATE:



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



CLEANING THE BURNER ASSEMBLY

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



VIDEO TUTORIAL

How to Clean Your Burner Tube

📺 youtube.com/watch?v=xKQTCrFCzf8

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

STEP 02 Carefully detach and remove the burner.



STEP 03 Clean the inside of the burner:

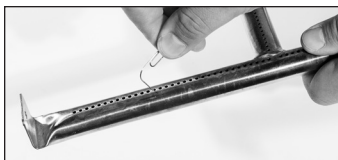
- a. Run a bottle brush (not a wire brush) or a stiff wire bent into a small hook through each burner tube several times.
- b. Use compressed air to blow through the burner tube and out the burner ports (Wear eye protection).



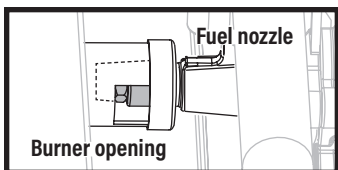
STEP 04 Brush entire outer surface of burner to remove grime.



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



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



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

IMPORTANT:

For all questions, inquiries, or customer support, please contact:

Ph: 0800 4648 7310

Email: customercare@mitre10.co.nz

Mitre 10 New Zealand Support Office
67 Corinthian Drive, Albany,
Auckland 0632,
New Zealand

REPLACEMENT PARTS

Note: Use only original parts. This will protect your warranty coverage for parts replaced under warranty.

AFTER SALES SERVICE

For enquiries regarding service or spare parts, please call 0800 4648 7310.



WARRANTY

WARRANTY OVERVIEW

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.

DETAILED EXPLANATION OF THE WARRANTY

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.



AFTER SALES SUPPORT

Imported by: Mitre 10

Local Call: 0800 4648 7310

Email: customercare@mitre10.co.nz

THIS PRODUCT IS MANUFACTURED BY:

Guangdong Canbo Electrical Co., Ltd. 268th Qixin Road, Xingtian Town. Shunde District, Foshan City, Guangdong Province.

China. 528325



Made in China

North Atlantic Imports LLC does not warrant this equipment to meet the requirement of any safety code of any state, municipality or other jurisdiction, and the original purchaser assumes all risk and liability whatsoever resulting from the use thereof, whether used in accordance with North Atlantic Imports LLC instructions or otherwise.

This warranty does not cover and is intended to exclude any liability on the part of North Atlantic its agents, servants or employees whether under this warranty or implied by law for any indirect or consequential damages for breach on any warranty. The purchaser must establish all applicable warranty periods pursuant to this warranty by verifying the original purchase date by producing the dated sales receipt. This warranty shall not apply to this product or any other part thereof which has been subject to accident, negligence, alteration, abuse, or misuse or which has been repaired or altered without North Atlantic written consent, outside of North Atlantic Imports LLC factory. The full manufacturer warranty is not valid for griddles purchased from unlicensed, third-party resellers, purchased at a discount due to missing or damaged parts, or purchased as a floor model; at the discretion of North Atlantic Imports.

North Atlantic Imports LLC makes no warranty whatsoever in respect to accessories or parts not supplied with it. This warranty shall apply only within the boundaries of Australia and New Zealand. This warranty gives the original purchaser specific rights, and the original purchaser may also have other rights, which vary from state to state.

TECHNICAL SPECIFICATIONS

MODEL	SAI №	INJECTOR (MM)	PRESSURE (KPA)	INP/BURN (MJ/H)	TOTAL (MJ/H)
2319NZ	SAI-400422	1.2	2.75	2x18	36
Total nominal gas consumption: 36MJ/h				<div><div><p>AUSTRALIA AND NEW ZEALAND GAS SAFETY CERTIFICATION</p></div><div><p>SAI Global Cert. SAI-400422 AS/NZS 5263.1.7</p></div></div> <div>DO NOT REMOVE</div>	
Gas Type: Universal LPG					
Serial Number:					
Minimum clearance of appliance to combustible surfaces is 100cm at the rear, sides and 120cm overhead.					
Made in China. Guangdong Canbo Electrical Co., Ltd.					

DO NOT REMOVE



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