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How to put together a blackstone 36 griddle Ok, I don't write very many reviews, but I will for this Blackstone griddle. I wanted to move away from my Weber Genesis propane grill as the innards of that grill required almost annual replacement (flavorizer bars and gas burners).. I spent 600 on it 10 years ago and probably another 500 on parts throughout the years. I had seen Blackstone grills (little ones) used in campgrounds and tailgates, thought they were pretty cool. I started looking into them and discovered they make all sizes of this which I was hoping for. I decided on the 36 inch size because amongst other uses I wanted to cook "hibachi style" and would need some room for the food. I received it in a few days.. the box was badly mangled, but the griddle as okay. It took an hour to put it together, no issues noted. It comes with the griddle (obviously) which is super heavy, but very stout. I worked in a diner when I was in school, this was very similar to that. You have to season it before using, again, no big deal takes 20 minutes. So now I have a huge work area, 4 temp zones (which is super nice to have) I bought the following accessories as well: 36 inch Grill (the griddle can be taken off and the griddle from getting all over the cloth cover (because it will) acts as a wind/spatter shield when hung on the back during cooking, and gives the griddle a kind of cover support if you keep it outside and it rains. Without it I could see the rain collecting on the cover in a puddle over the griddle. I also purchased the fabric cover, the cooking set with the meat press, spatulas and oil/water bottles (these were the Blackstone branded ones...I kinda didn't shop around for these if I did I could have saved 10 bucks or so just buying generic ones (but hey, I am showing this off to the neighbors, gotta have it all super deluxe) and a box of Scotch griddle cleaners (they should last me a long time). I have used this grill a dozen times in the last 30 days and I find no issues with it, it works great. We had breakfast last weekend for 6 people, bacon eggs to order, toast, etc all made on the grill and it was great. The best thing is, there are only a few things to clean up and it is way faster than cleaning up the mess in your kitchen after prepping the same type of breakfast. The bacon greased flowed into the grease cup with no problem, eggs didn't stick.. all good. I did get my hibachi on and cooked up some Teriyaki chicken and fried rice.. it was quick and fun. So the net of it all is, I have a super functional, large grill that can cook anything for way less (including all the accessories) than a replacement Weber. If you take care of it, it should last you a long time. I am extremely satisfied with my purchase and would recommend. OWNER'S MANUAL 36" GRIDDLE COOKING STATION MODEL#1554 FOR OUTDOOR USE ONLY! WARNING! Please read manual carefully before assembly Retain this manual for future reference North Atlantic LLC | 1011 W 400 N Suite 1401Logan UT 84321 | www.blackstoneproducts.! WARNING! DANGER 1. Do not store or use gasoline or other flammable If you smell gas: liquids or vapors in the vicinity of this or any other 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.TABLE OF CONTENTS! GRILL WARRANTY • For Your Safety...... ...... 2-3 12 months full warranty on griddle part Use and Care..... ...... 3-11 • • If this griddle fails due to a defect in material or workmanship within one year from the date of purchase, call (435) 252-3030 to arrange for ....LP Tank Exchange Connecting Regulator To The LP Tank • Many retailers that sell grills offer you the option of replacing your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual. • Always keep new and exchanged LP tanks in upright position during use, transit or storage. Safety Tips 1. Before opening LP cylinder valve, check the coupling nut for tightness. 2. When griddle is not in use, turn off all control knobs and LP cylinder valve. 3. Never move griddle while in operation or still hot. ! • • 4. Use long-handled barbecue utensils and oven mitts to avoid burns and splatters. 5. Maximum on side shelf is 10 lbs. 6. The grease tray must be inserted into griddle and emptied after each use. Do not remove grease tray until grill has completely cooled. 7.! WARNING Valve Check • Important: Make sure gas is off at LP cylinder ! before checking valves. 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. Turn controls and gas source or tank OFF when not in use.ILLUSTRATED PARTS LIST ILLUSTRATED HARDWARE LIST 1. M6 NUT ......... .......4pcs 4. Side Handle .................1PC 2. M6x12 Screw ....... ...WARNING: The manufacturer has made every effort to eliminate any sharp edges. However, you should handle all components with care to avoid accidental injury. Tools required: The only tool needed is a Phillips Screwdriver needed for minimal assembly on the cover and main body handles. Step 2: Install the Bottom tray using KNOB - big. See Below Then tighten the KNOB - big. See Below Then tighten the KNOB - small. Repeat step for other end. Install the Griddle top. See Below. Step 6: Install the Oil cup. Hang the oil cup on Griddle top. See Below. Step 4: Install the Side handle using M6x12 Screw with M6 Nut. Then tighten the Screw is and especially after extended periods of storage. Ensure that the grill 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 grill, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. BLACKSTONE Griddle Care and Seasoning You will notice when you open your new Blackstone Griddle that we have added a pre-seasoned oil to prevent rusting during shipment. Please do initial burn off of this to clean griddle before you proceed with the seasoning is the preparation of steel or cast iron cookware for use. There are two reasons for this process: 1. Coat the cookware to prevent rust; and 2. To create a natural, permanent non-stick cooking surface. Our Customer Service staff is here to help you! Optional Blackstone Accessories For questions regarding your Blackstone Commercial Portable Grill, or if in need of replacement parts, you may contact us at: For USA Support Call: 435.252.3030 | For Canada Support Call: 1.866.653.3011 or support@blackstoneproducts.com We're pleased to help you with any questions concerning replacement parts or your warranty. Page 24 5 TABLE OF CONTENTS For Your Safety........ ...... 14-17CARE AND MAINTENANCE....... 18WARRANTY....... 19Griddle Care & Seasoning........ 22Optional Blackstone Accessories............. 23GRILL WARRANTY12 months full warranty on griddle partIf this griddle fails due to a defect in material or workmanship within one year from the date of pur-chase, call (435) 252-3030 to arrange for replace-ment parts. Please retain a copy of your proof of purchase to validate your warranty. You may be requested to send in a copy of your receipt to conrm any warranty requests. Five - years after service For ve years from the date of purchase, or if a valid proof of purchase cannot be provided, you can purchase replacement parts call (435) 252-3030. (Part purchase price with shipping and handling to be paid by customer.) All warranty coverage excludes ignitor batteries and griddle part paint loss, discoloration or surface rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance. All warranty coverage is void if this grill is ever used for commercial or rental purposes! !DANGER• NEVER store a spare LP cylinder under or near the appliance or in an enclosed area. • Never ll a cylinder beyond 80% full.• If the information in the two points above is not followed exactly, a re causing death or serious injury may occur. • An overlled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense re 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 your re department.LP Tank Removal, Transport And Storage. Turn OFF all control knobs and LP tank wire upward o of LP tank collar, then lift LP tank up and o of support bracket. 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 seri-ous personal injury and/or property damage. A disconnected LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun. • Do not store an LP tank in an area where children play.LP Tank • The LP Tank used with specications 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 valve must have: Type 1 outlet compatible with regulator or grill. Safety relief valve. UL listed Overll Protection Device (OPD). This OPD safety feature is identical transportation. by a unique triangular hand wheel. Use only LP Tanks equipped with this type of valve. • LP Tank must be arranged for vapor withdrawal and include collar to protect LP Tank in upright position during use, transit or storage. LP Tank in upright position for vapor withdrawal LP (Liqueed Petroleum Gas) • LP gas is nontoxic, odorless and colorless when produced. • For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled. • LP gas is highly ammable and may ignite unexpectedly when mixed with air.LP Tank Filling• Use only licensed and experienced dealers. • LP dealer must purge new tank before lling. • Dealer should NEVER ll LP Tank more than 80% of LP Tank volume. Volume of propane in tank will vary by temperature. • A frosty regulator indicates gas overll. Immediately close LP Tank volume. Volume of propane in tank will vary by temperature. • To remove gas from LP Tank, contact an LP dealer or call a local re department for assistance. Check the telephone directory under "Gas Companies" for nearest certied LP dealers. Page 32 3WARNING: Before proceeding, make certain that you understand the IMPORTANT INFORMATION section of this manual. Hazardous re or explosion may result if instructions are ignored. It is the consumer's responsibility to see that the 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 ames; 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 rell.2. Never check for leaks with a match or open ame.3. Do not store gasoline or other ammable 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 ll the cylinder beyond 80 percent full. 7. If the information in the above two statements is not followed exactly, a re 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. DANGERIf you smell gas:1. Shut o gas to the appliance.2. Extinguish any open ame.3. If odor continues, keep away from the appliance and immediately call your gas supplier or your re department. WARNING1. Do not store or use gasoline or other ammable liquids or vapors in the vicinity of this or any other appliance.! !! !DANGER! !DANGER! !WARNING! !CAUTION! !CAUTIO Indicates an imminently hazardous situ-ation which, if not avoided, will result in death or serious injury.1. Do not store or use gasoline or other ammable liquids or vapors in the vicinity of this or any other appliance. 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. WARNING: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. (California law requires this warning be given to customers in the State of California.) For more information: www.watts.com/prop65Some parts may contain sharp edges, especially as noted in these instructions. Wear protective gloves if necessary. CAUTION: Indicates a potential use only. Do not use for commercial cooking. Model Number To Installer/Assembler: Leave these instructions with consumer. To Consumer: Keep this manual for future reference. Call the BLACKSTONE Griddle Information Center for Help and PartsMissing Parts? Assembly Questions? Operation Problems? Before returning griddle to store, call (435) 252-3030 or email us at support@blackstoneproducts.com 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 Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, ANSI A 119.2/NFPA 1192, and CSA Z240 RV S griddle is safety certied for use in the United States and/or Canada only. Do not modify for use in any other location. Modication will result in a safety hazard. Safety Symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual. Page 46 7If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your re department!LP Tank Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual. Always keep new and exchanged LP tanks in upright position during use, transit or storage. Leak test new and exchanged LP tanks in upright position during use, transit or storage. 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.LP Tank Leak TestFor your safety. Leak test must be repeated each time LP tank is exchanged or relled. Do not smoke during leak test. outdoors in a well-ventilated area, away from ignition sources such as gas red or electrical appliances. During leak test, keep griddle away from open ames or sparks. Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in gure below. Leaks are indicated by growing bubbles. Connecting Regulator To The LP Tank1. LP tank must be properly secured onto griddle. (Refer to assembly section.)2. Turn all control knobs to the OFF by turning OPD hand wheel clockwise to a full stop.4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve. 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. 5. Hold regulator in a straight line with LP tank valve so as not to cross thread the connection. Do not use household cleaning agents. Damage to gas valve/hose/regulator components can result.! !WARNING6. 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. An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only - do not use tools.NOTE:If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, do not use this regulator 1. Turn all griddle control knobs to OFF.2. Be sure regulator is tightly connected to LP tank.3. Completely open LP tank valve by turning OPD hand wheel counterclockwise. If you hear a rushing sound, turn gas o immediately. There is a major leak at the connection. Correct before proceeding by calling for replacement parts at (435) 252-3030.4. Brush soapy solution onto areas where bubbles are shown in picture below:5. If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped do not try to repair. Call for replacement parts at (435) 252-3030.6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.! !DANGER• Do not insert any tool or foreign objects into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, re, severe personal injury, or death. If a leak is detected at any time, STOP and call the re department. attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home. Do not use grill until leak-tested.! !WARNINGPage 510 11Storing Your 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 oered by manufacturers. Store grill indoors ONLY if LP cylinder is turned o and disconnected, removed from griddle and stored outdoors. When removing griddle from storage, follow "Cleaning the Burner Assembly" instructions before starting griddle. AssemblyFollow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting griddle.1. Turn gas OFF at control knobs and LP cylinder.2. Remove cooking grates and ame tamers.3. Remove carryover tubes and burners.4. Detach electrode from burner. NOTE: Removal/Detachment method will depend on the burner conguration.5. Carefully lift each burner tube several times. (B) Use a narrow bottle brush with a exible 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 tube and dirt.7. Clean any blocked ports with a sti wire such as an open paper clip.8. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes must reengage valve openings. 9. Attach electrode to burner. 10. Carefully replace burners. 11. Attach burners to brackets on rebox. 12. Reposition carryover tubes and attach to burners. Replace ame tamers and cooking grates. Food Safety 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: Separate raw meats and poultry from ready-to eat foods to avoid cross contamination. Use a thermometer to ensure proper internal food temperatures. Chill: Refrigerate prepared foods and leftovers promptly. For more information Visit the Canadian partnership for Consumer Food Safety Education-www.befood safe.ca. How To Tell If Meat Is Grilled Thoroughly. Weat and poultry cooked on a griddle 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 being done. Whole poultry should reach 165° F/74°C. Juices should rot 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 nish cooking later. Cook food completely to destroy harmful bacteria. When reheating to 165° F/64°C, or until steaming hot dogs, grill to 165° F/74°C, or until steaming hot dogs, grill to 165° F/64°C, or until steaming hot dogs, grill to 165° F/74°C, or until steaming hot dogs, grill to 165° F/64°C, or until steaming hot dogs, grill use.!!WARNING!!CAUTIONIf ignition does NOT occur in 5 seconds, turn the burner does not ignite with the valve open, gas will continue to ow out of the burner and could accidently ignite with risk of injury.Match-LightingDo not lean over griddle while lighting.1. Place match into match holder (hanging from side panel of griddle). Light match; then light burner by placing match on right or far left burner knob to the HI position, depending on match light hole selected. Be sure burner lights and stays lit.3. Light adjacent burners in sequence by pushing knobs in and turning to the HI position. Burner Flame Check • Light burners, rotate knobs from to low. You should see a smaller ame in low position than seen on. Perform burner ame check on side burner, also. Always check ame prior to each use. If only low ame is seen refer to "Sudden drop or low ame" in the Troubleshooting. Turning Grill O • Turn all knobs to the OFF position. Turn LP cylinder OFF by turning hand-wheel clockwise to a full stop. Ignitor by turning hand-wheel clockwise to a full stop. Ignit by turning hand-wheel clockwise to a full stop. Ignit by turning hand-wheel clockwise to a full stop. Ignit by turning hand-wheel clockwise to a full stop. Ignit by turning hand-wheel clockwise to a full stop. Ignit by turning hand-wheel clockwise to a full stop. Ignit by turning hand-wheel clockwise to a full stop. Ignit by turning hand-wheel clockwise to a full stop. Ignit by turning hand-wheel clockwise to a full stop. Ignit by turning hand-wheel clockwise to a full stop. Ignit by turning hand-wheel clockwise to a full stop. Ignit by turning hand-wheel clockwise to a full stop. Ignit by turning hand-wheel clockwise to a full stop. Ignit by turning hand-wheel clockwise to a full stop. Ignit by turning hand-whe gas is o at LP cylinder before checking valves. Knobs lock in OFF position. To check valves, rst 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 specied 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 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 cleaner and warm soapy water. 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 nish to avoid damage. Do not use abrasive plastic cleaning pad on areas with graph-ics. • 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. Page 68 94. To ignite, push and turn the IGNITION BURNER knob to MAX.5. Push and hold ELECTRONIC IGNITION button until the IGNITION button until the IGNITION BURNER knob to MAX.5. Push and hold ELECTRONIC IGNITION button until the IGNITION button un remaining burners, turn each burner knob in sequence to the position, starting with the burner closest to the IGNITION BURNER.8. Once each burner knob in sequence to the position, starting with the burner closest to the IGNITION BURNER.8. Once each burner knob in sequence to the position, starting with the burner closest to the IGNITION BURNER.8. Once each burner knob in sequence to the position, starting with the burner closest to the IGNITION BURNER.8. Once each burner knob in sequence to the position are continued on the next page. Safety Tips 1. Before opening LP cylinder are continued on the next page. valve, check the coupling nut for tightness. 2. When griddle is not in use, turn o all control knobs and LP cylinder valve. 3. Never move griddle while in operation or still hot. 4. Use long-handled barbecue utensils and oven mitts to avoid burns and splatters. 5. Maximum on side shelf is 10 lbs. 6. The grease tray must be inserted into griddle and emptied after each use. Do not remove grease tray until grill has completely cooled. 7. Clean griddle often, preferably after each cookout. If a bristle brush is used to clean any of the grill onto valve, hose or regulator, turn o gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.9. Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.10. The regulator may make a humming or whistling noise during operation. This will not aect safety or use of grill. 11. If you have a griddle problem see the "Troubleshooting Section".12. If the regulator frosts, turn o griddle and LP cylinder and it should not be used on any product. Return to supplier! Ignitor Lighting the GriddleDo not lean over grill while lighting.1. In order for the igniter switch to work, please make sure the battery is properly installed. Turn OFF gas burner control valves. has not been regularly cleaned, a grease re can occur that may damage the product. Page 712 13ILLUSTRATED PARTS LIST ILLUSTRATED HARDWARE LIST6. Upper Hanger ...... . 2 pcs9. Lower Fastener .........

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