

OWNER'S MANUAL

PIZZA OVEN WITH MOBILE CART

TABLE OF CONTENTS

IMPORTANT SAFETY INFORMATION	02
ACTIVATE YOUR WARRANTY	03
ASSEMBLY GUIDE	04
USING YOUR BLACKSTONE	12
TROUBLESHOOTING	18



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

IMPORTANT:

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

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

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

Installer/Assembler: Leave these instructions with the consumer.

SAFETY ALERT KEY

⚠ DANGER

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

⚠ WARNING

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

⚠ CAUTION

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

NOTICE

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

IMPORTANT SAFETY INFORMATION

ENGLISH

⚠ DANGER

If you smell gas:

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

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

⚠ DANGER

- NEVER operate this appliance unattended.
- If a fire should occur, keep away from the appliance and immediately call your fire department. DO NOT attempt to extinguish an oil or a grease fire with water.

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

ELECTRIC APPLIANCE SAFETY

TO PROTECT AGAINST ELECTRIC SHOCK:

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

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

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

⚠ WARNING

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

GAS APPLIANCE SAFETY

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

DO NOT USE FOR PURPOSES OTHER THAN INTENDED:

- DO NOT use for commercial cooking.
- DO NOT use this appliance as a heater.

⚠ WARNING

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

INSTALLATION MUST CONFORM WITH LOCAL CODES

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

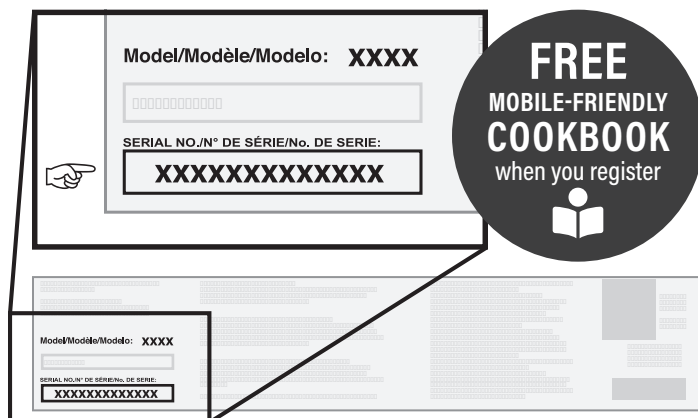


ACTIVATE YOUR WARRANTY

The North Atlantic Imports LLC 1-Year Warranty covers replacement parts up to one year after the date of purchase.

TO ENABLE THIS WARRANTY, YOU WILL NEED TO PROVIDE:

👉 Your appliance's Serial Number



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

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



Register your appliance at
BlackstoneProducts.com/register

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.

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.

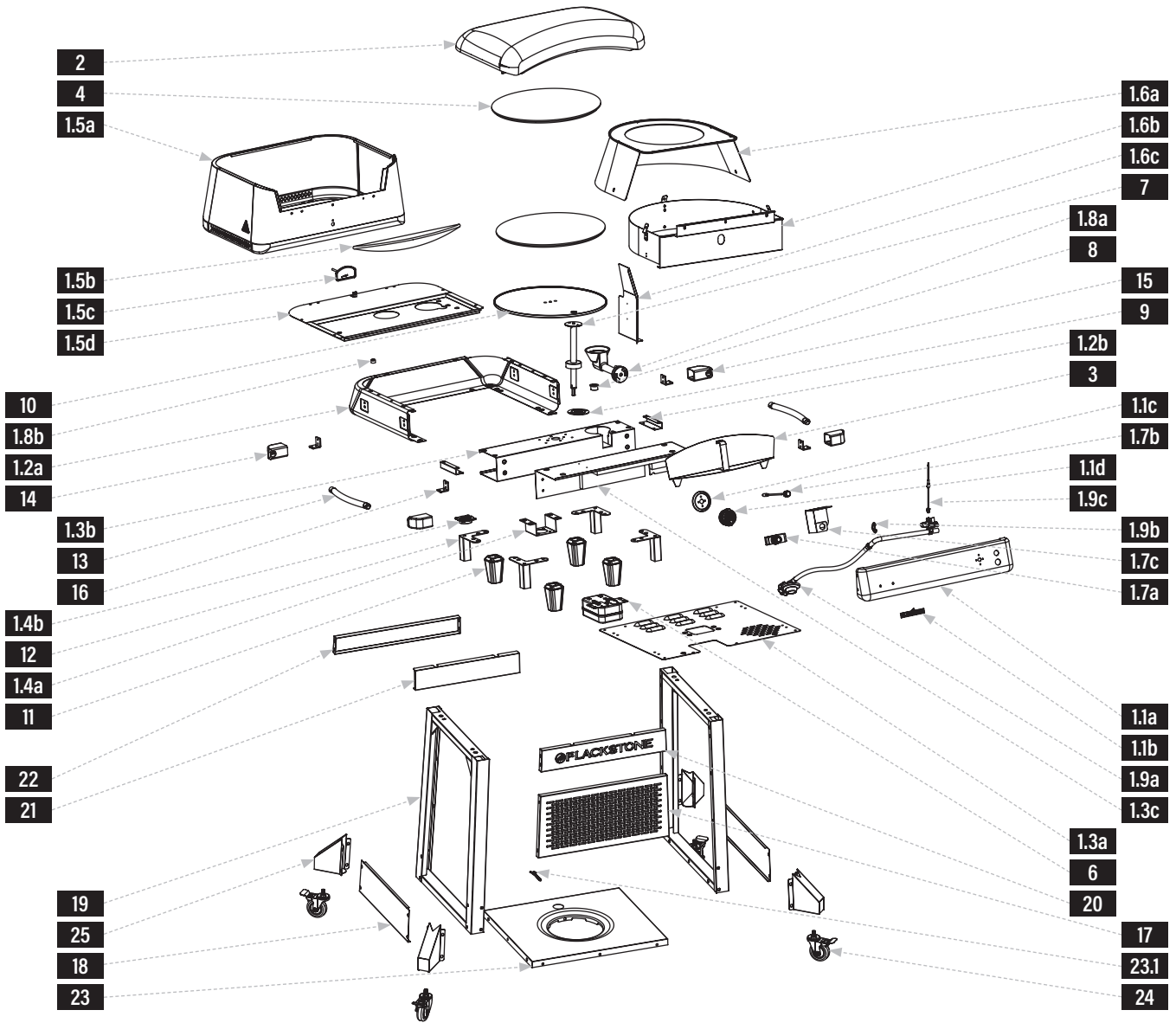
This warranty does not cover and is intended to exclude any liability on the part of North Atlantic its agents, servants or employees whether under this warranty or implied by law for any indirect or consequential damages for breach on any warranty. The purchaser must establish all applicable warranty 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 the United States of America and Canada. This warranty gives the original purchaser specific rights, and the original purchaser may also have other rights, which vary from state to state.

ASSEMBLY GUIDE

EXPLODED VIEW

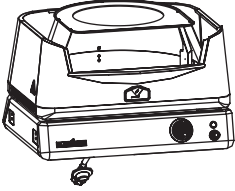


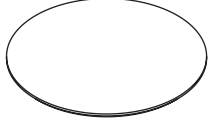
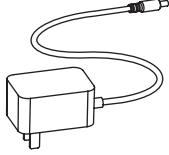
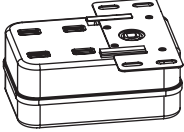
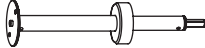



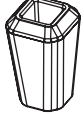
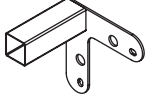

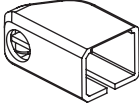
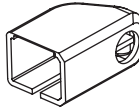
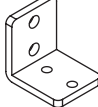
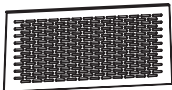







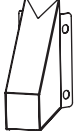
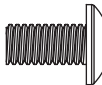
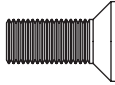


ENGLISH



PARTS LIST

PARTS	QTY	PARTS	QTY	PARTS	QTY	PARTS	QTY
1.1a	1	1.3b	1	1.5d	1	1.8a	1
1.1b	1	1.3c	1	1.6a	1	1.8b	1
1.1c	1	1.4a	1	1.6b	1	1.9a	1
1.1d	1	1.4b	1	1.6c	1	1.9b	1
1.2a	1	1.5a	1	1.7a	1	1.9c	1
1.2b	2	1.5b	1	1.7b	1	23.1	1
1.3a	1	1.5c	1	1.7c	1		



<p>1 Oven body (1 piece)</p> 	<p>2 Oven lid (1 piece)</p> 	<p>3 Oven door (1 piece)</p> 	<p>4 Pizza stones (2 pieces)</p> 	<p>5 Power cord (1 piece)</p> 	
<p>6 Motor (1 piece)</p> 	<p>7 Rotating shaft (1 piece)</p> 	<p>8 Bronze sleeve (1 piece)</p> 	<p>9 Bearing bracket (1 piece)</p> 	<p>10 Turntable (1 piece)</p> 	<p>11 Feet (4 pieces)</p> 
<p>12 Legs (4 pieces)</p> 	<p>13 Side handles (2 pieces)</p> 	<p>14 Handle standoff (L) (2 pieces)</p> 	<p>15 Handle standoff (R) (2 pieces)</p> 	<p>16 Fixing plates (4 pieces)</p> 	<p>17 Front cart panel (1 piece)</p> 
<p>18 Cart side panels (2 pieces)</p> 	<p>19 Cart frames (2 pieces)</p> 	<p>20 Front logo panel (1 piece)</p> 	<p>21 Orange background panel (1 piece)</p> 	<p>22 Rear cart panel (1 piece)</p> 	<p>23 Cart base (1 piece)</p> 
<p>24 Caster wheels (4 pieces)</p> 	<p>25 Wheel brackets (4 pieces)</p> 	<p>a. M6x14 screws (70 pieces)</p> 	<p>b. M6x14 countersunk screws (3 pieces)</p> 	<p>c. M4x12 screws (5 pieces)</p> 	<p>d. M6 nuts (3 pieces)</p> 

ASSEMBLY INSTRUCTIONS

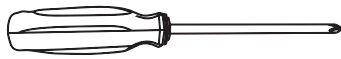
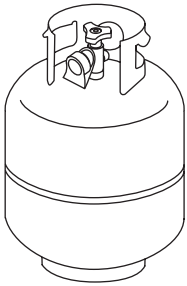
Find a large, clean area to assemble your appliance.
Remove all packing material before assembling.

CAUTION

Sharp edges. Wear gloves while assembling.

CAUTION

Heavy pieces. Two people should assemble this appliance.

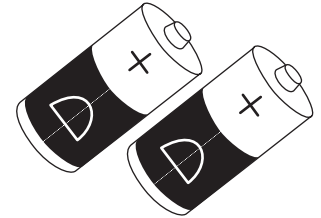
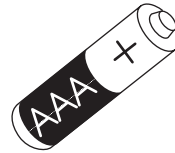


NOT INCLUDED:

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.

TOOL NEEDED:

Phillips head screwdriver



NOT INCLUDED:

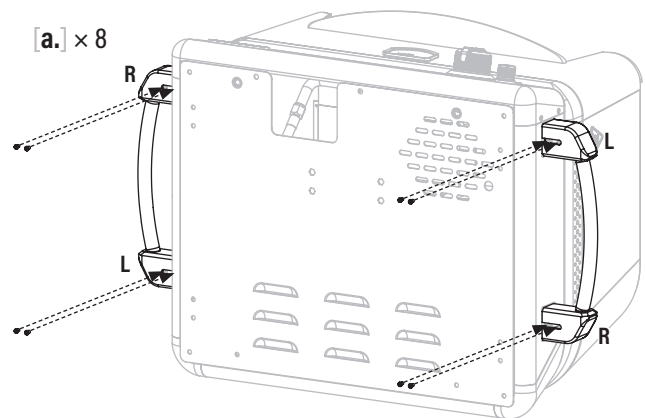
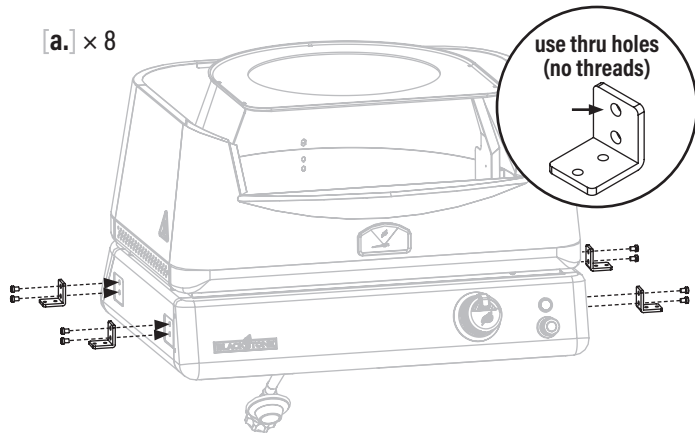
AAA battery

NOT INCLUDED (OPTIONAL):

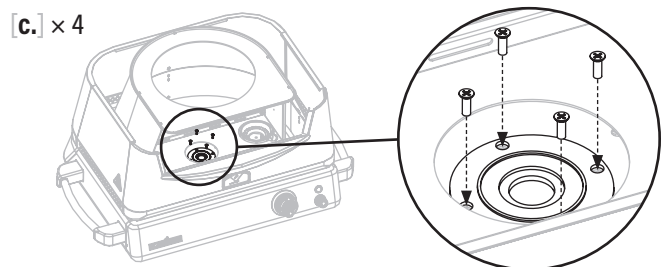
Two (2) D batteries

STEP 01 Place the oven base on a smooth flat surface.
Remove oven lid by lifting straight up to access parts.
Use eight (8) M6x14 screws [a.] to attach four (4) fixing plates to the burner box.

STEP 02 Slide one (1) handle standoff (L) and one (1) handle standoff (R) onto one (1) side handle.
Use four (4) M6x14 screws [a.] to attach the handle to the fixing plates on the left side of the burner box. (**Note:** DO NOT fully tighten until all screws are in place.)
Repeat with the other handle.

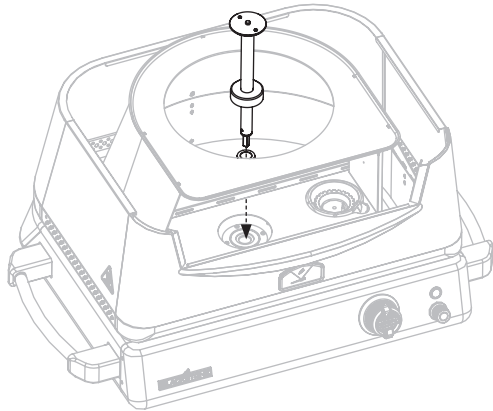


STEP 03 Use four (4) countersunk M4x12 screws [c.] to attach the bearing bracket to the oven floor.



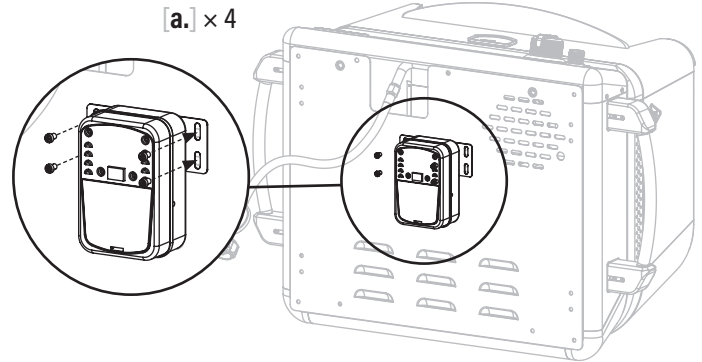


STEP 04 Insert the rotating shaft through the bronze sleeve and into the bearing bracket.

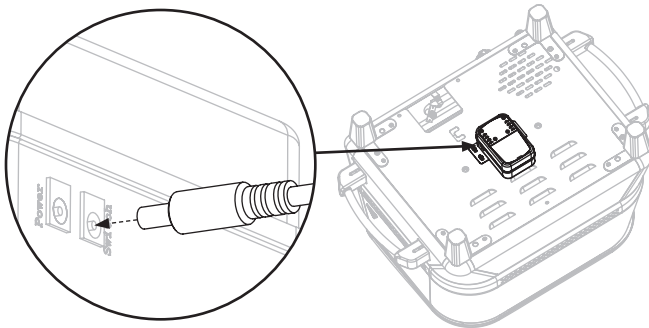


STEP 05 Use four (4) M6x14 screws [a.] to attach the motor to the underside of the burner box.

Note: Ensure that the rotating shaft is aligned before tightening screws.

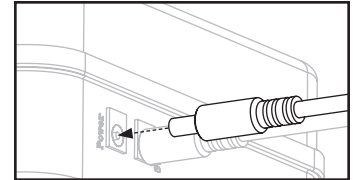


STEP 06 Pull the regulator and switch cable out of the base (cut zipties). Plug the switch cable into the motor.

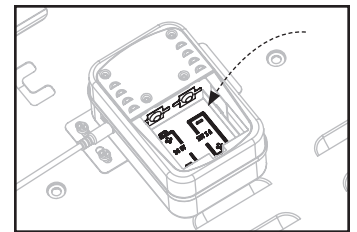


STEP 07 To power the motor:

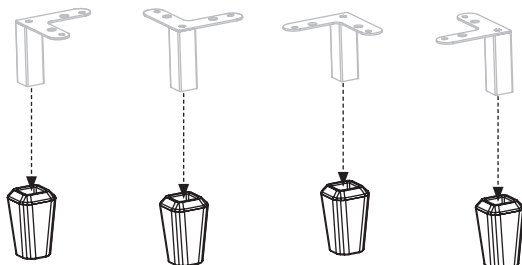
Option A: Plug the power cord into the motor.



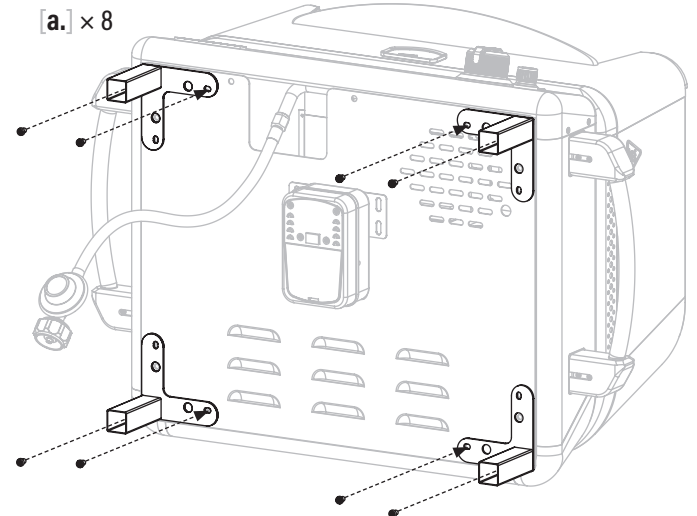
Option B: Insert two (2) D batteries into the motor. (DO NOT use the batteries and the AC power supply at the same time.)



STEP 08 Remove the feet from the legs.

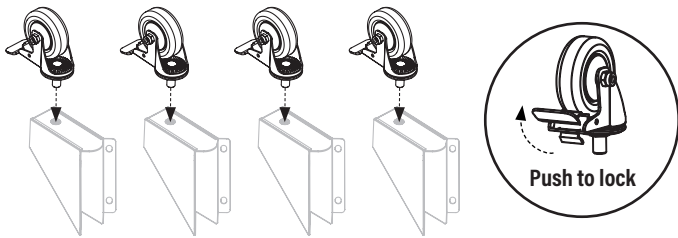


STEP 09 Use eight (8) M6x14 screws [a.] to attach the four (4) legs to the underside of the burner box.

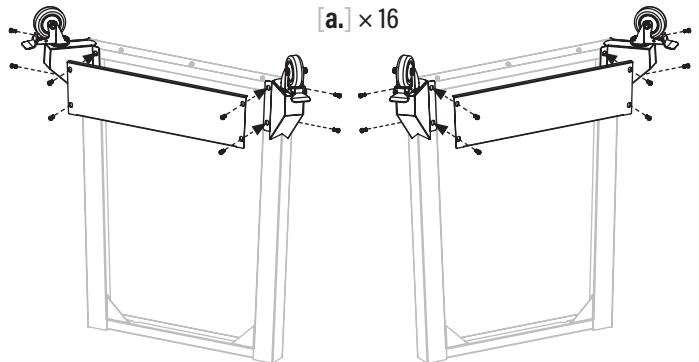


ENGLISH

STEP 10 Screw the four (4) caster wheels into the bottom of the four (4) wheel brackets. (Ensure that the wheels are locked.)

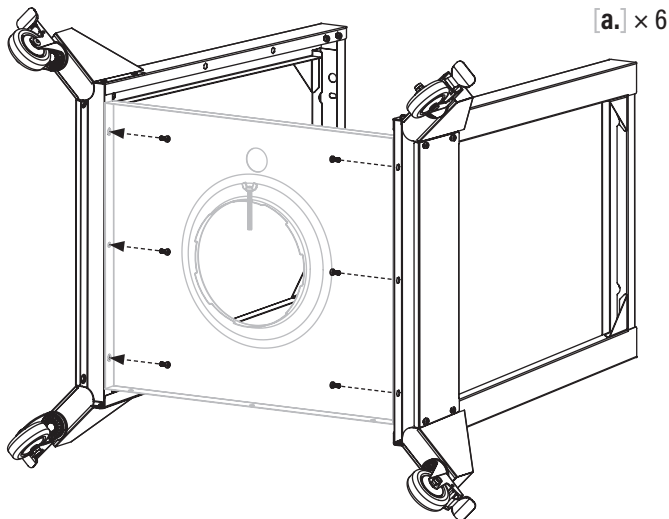


STEP 11 Use eight (8) M6x14 screws [a.] to attach two (2) wheel assemblies and one (1) cart side panel to one (1) cart frame. Repeat with the other cart frame.



STEP 12 Use six (6) M6x14 screws [a.] to attach the cart frames to the cart base.

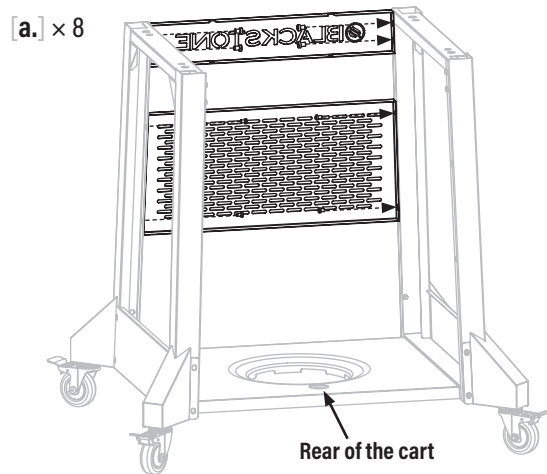
Note: DO NOT fully tighten screws yet.



STEP 13 Use four (4) M6x14 screws [a.] to attach the front cart panel to the cart frames.

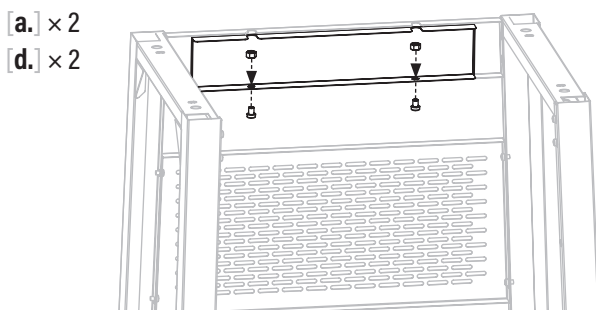
Use four (4) M6x14 screws [a.] to attach the front logo panel to the cart frames.

Note: DO NOT fully tighten screws yet.



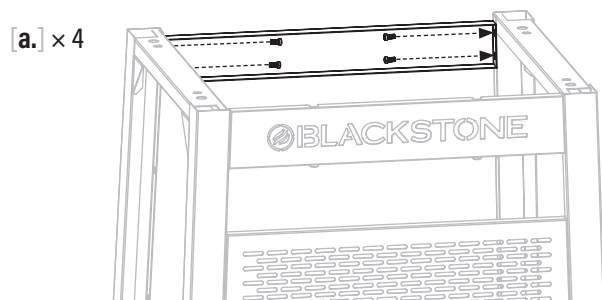
STEP 14 Use two (2) M6x14 screws [a.] and two (2) M6 nuts [d.] to attach the orange background panel to the front logo panel.

Note: DO NOT fully tighten screws yet.



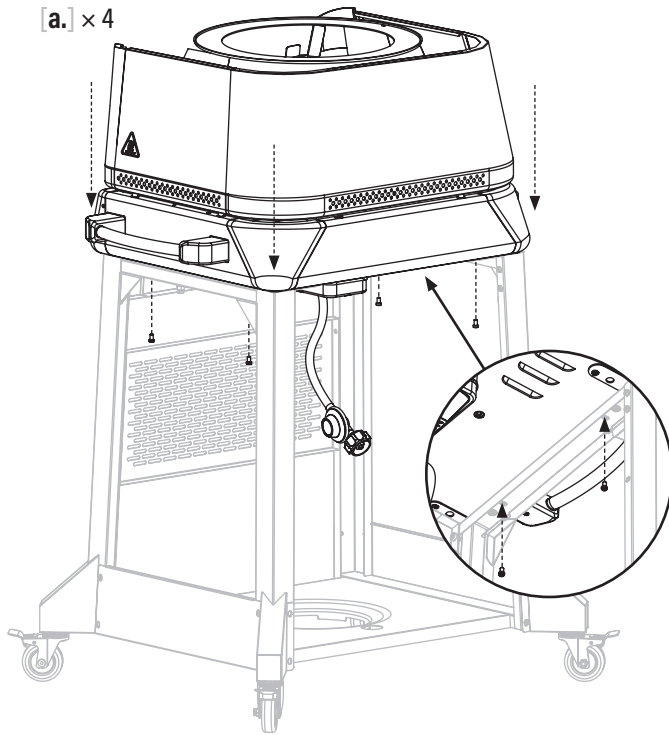
STEP 15 Use four (4) M6x14 screws [a.] to attach the rear cart panel to the cart frames. (Be sure that the angles match. DO NOT install upside down.)

Note: Tighten all screws from the previous five steps.

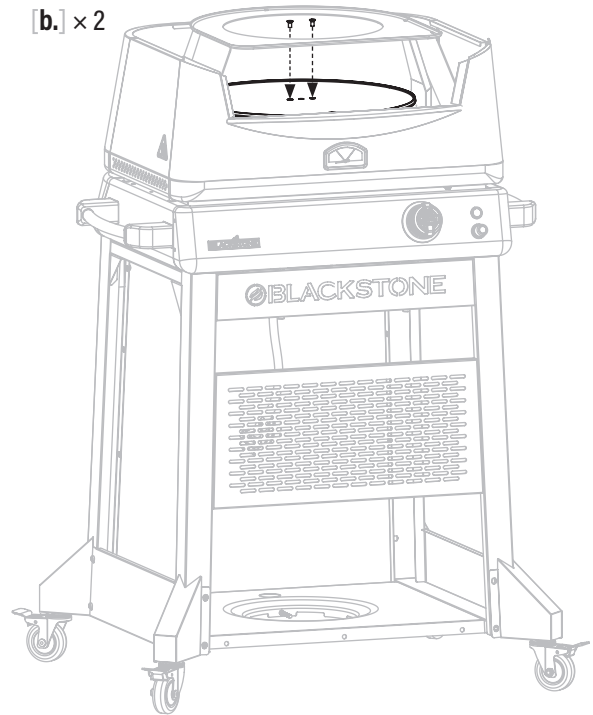




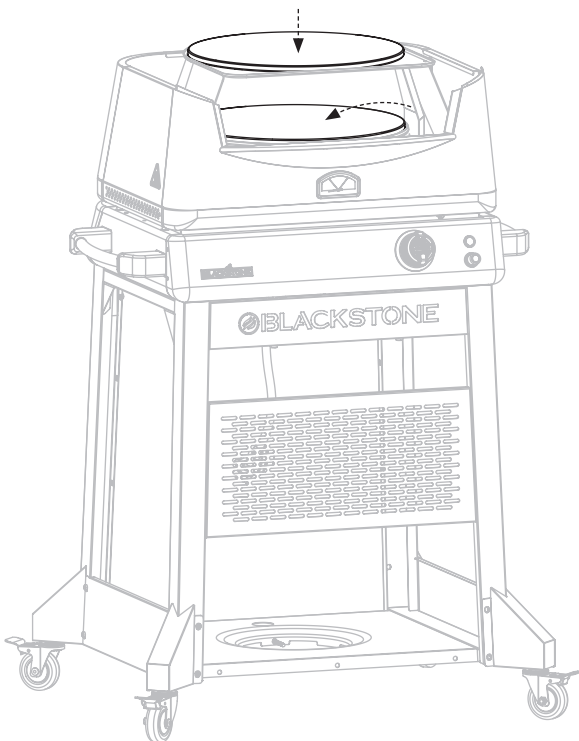
STEP 16 With the help of another person, set the oven body on the cart. Use four (4) M6x14 screws [a.] to secure.



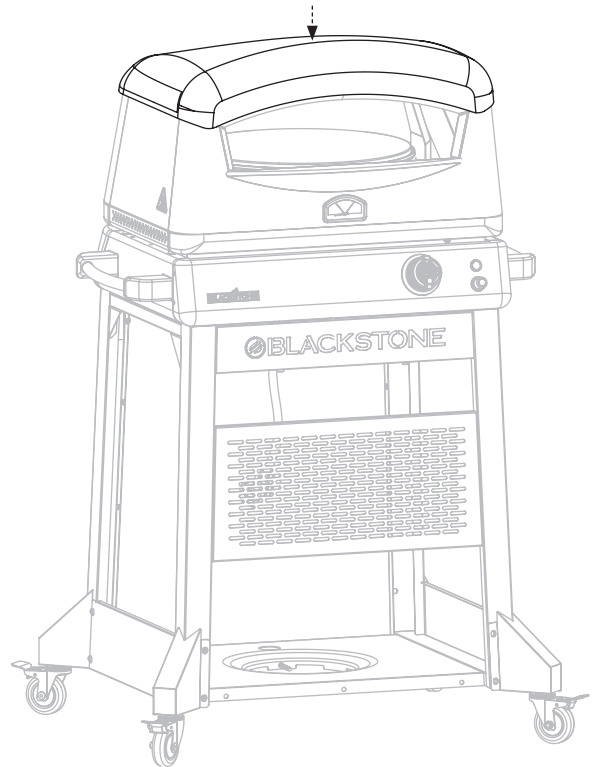
STEP 17 Use two (2) M6x14 countersunk screws [b.] to attach the turntable to the rotating shaft.



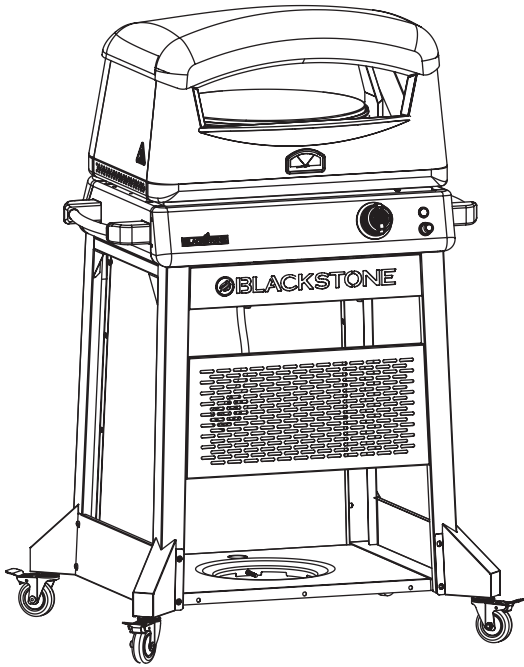
STEP 18 Set one (1) pizza stone on the cast iron turntable. Place one (1) pizza stone on the upper pizza chamber.



STEP 19 Set the oven lid on the oven body.

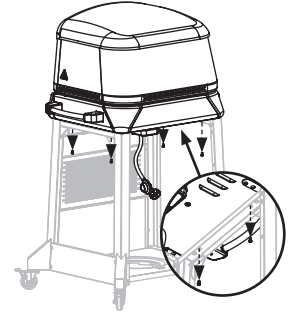


STEP 20 Proceed to **USING YOUR BLACKSTONE.**

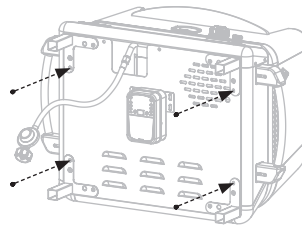


FOR TABLETOP USE:

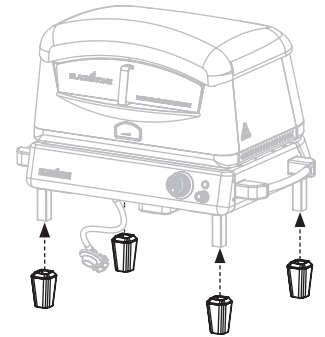
STEP 01 Remove the four (4) M6x14 screws that are securing the oven body to the cart.



STEP 02 Thread the four M6x14 screws back into the oven body.



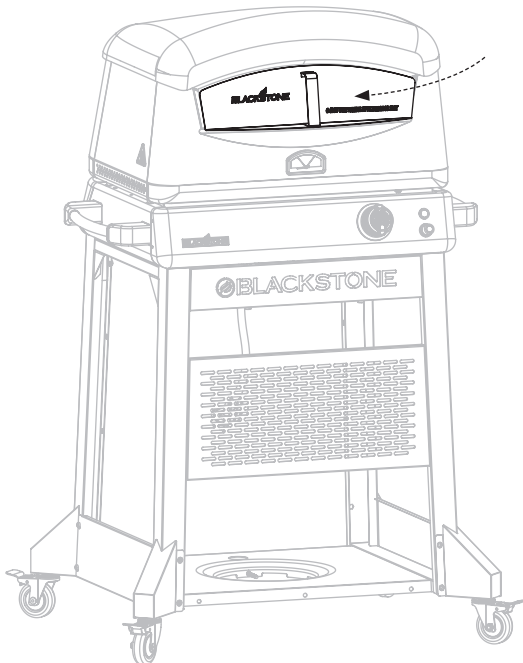
STEP 03 Slide the four (4) feet onto the legs.



CAUTION

Handle will get hot while appliance is in use.
DO NOT touch the handle while appliance is hot.

Place the oven door over the pizza chamber opening when the oven is not in use.





USING YOUR BLACKSTONE

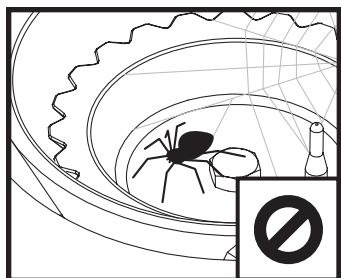
BEFORE COOKING

CHECK BURNERS

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports.

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

Please reference the Troubleshooting chapter for burner cleaning instructions.



⚠ WARNING

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

⚠ DANGER

Flammable items can spontaneously combust if placed near the appliance.
DO NOT place flammable items such as aerosol containers, oily or greasy towels near the cooking surface.
Keep the outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

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

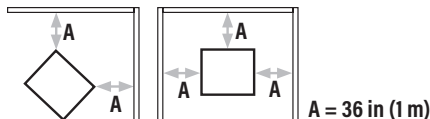
SETTING UP YOUR OUTDOOR SPACE

THIS APPLIANCE MUST ONLY BE USED OUTDOORS.

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

MAINTAIN PROPER CLEARANCES FROM COMBUSTIBLE MATERIAL.

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



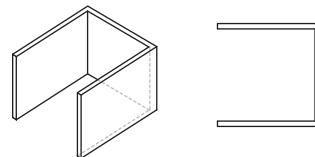
- DO NOT use this appliance under overhead combustible construction.

SHELTERED OUTDOOR AREAS:

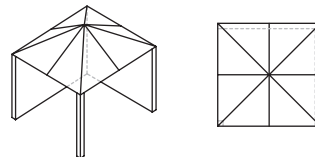
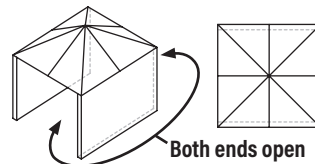
All openings must be permanently open; sliding doors, garage doors, windows or screened openings are not considered as permanent openings.

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

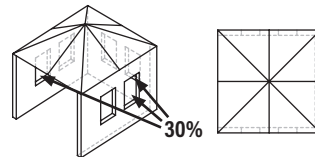
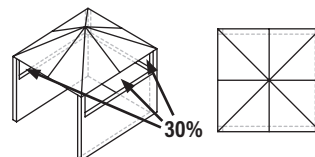
- a. With walls on three sides, but with no overhead cover.



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



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



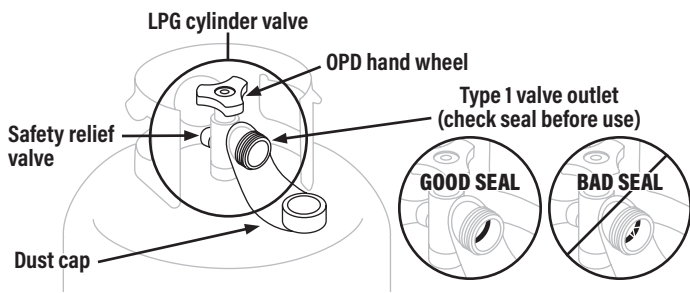
LPG CYLINDER REQUIREMENTS

ONLY USE A 20 LB (9 KG) CYLINDER

- The LPG supply cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.
- Only LPG cylinders marked "propane" shall be used.
- The LPG cylinder supply system must be arranged for vapor withdrawal.
 - Always keep new LPG cylinders in upright position during use, transit or storage.
 - Always keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.

THE LPG CYLINDER VALVE MUST HAVE:

- Type 1 valve outlet (thread on the outside).
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel.
- Dust cap.



The seal on the type 1 valve outlet could, over time, show marked and visible damage or deterioration that might cause a leak even with the connection tightened.

- A visual inspection for the seal must be carried out every time a LPG cylinder is replaced or refilled.
- Any LPG cylinder showing signs of damage or deterioration as those illustrated including visible cracks and pitting, must be returned unused to the seller.

STORING LPG CYLINDERS

⚠ WARNING

- 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.

- The LPG cylinder must be turned OFF when the appliance is not in use.
- 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.

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.

⚠ 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.
- Exchange cylinder only for an OPD safety feature-equipped cylinder.

Your retailer can help you match a replacement LPG cylinder to your appliance.

LEAK TEST INSTRUCTIONS

- Leak test new and exchanged LPG cylinders BEFORE connecting to griddle.
- DO NOT smoke during leak test.
- DO NOT use an open flame to check for gas leaks.
- Appliance must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances.
- During leak test, keep appliance away from open flames or sparks.

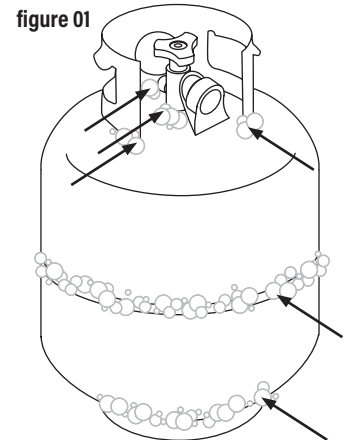
LEAK TEST: LPG CYLINDER

STEP 01 Use a clean paintbrush to brush a 1% mild soap and water solution onto joint areas of the LPG cylinder. (Indicated by arrows in figure 01.)

- Leaks are indicated by growing bubbles.

⚠ WARNING

If growing bubbles appear during leak test, DO NOT use or move the LPG cylinder. Immediately contact an LPG supplier or fire department.



FITTINGS & HOSES

- Annual checking and tightening of metal fittings is recommended.
 - Keep the fuel supply hose away from any heated surfaces.
 - Before each use, check to see if hoses are cut or worn.
 - Replace damaged hose before using appliance.
- (Use only Blackstone approved valve, hose, or regulator. Failure to comply will void the warranty.)

REGULATOR SAFETY

- Use this appliance, as purchased, only with gas and regulator/valve assembly supplied.
- DO NOT cross thread the connection between your LPG cylinder and regulator.

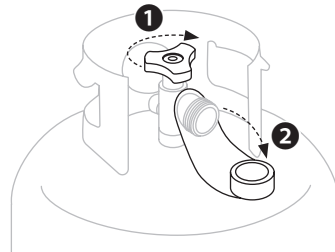
Cross threading can occur if you force thread a connection at an improper angle. This will damage the threads, lead to propane leaking, and potentially result in a build-up of fuel that can ignite.

- If you can not connect the regulator, DO NOT use the regulator. Regulator must be replaced with a Blackstone approved model by a professionally licensed, authorized dealer.

CONNECT THE LPG CYLINDER

STEP 01 Turn the control knobs to OFF.

- 1 Ensure that the LPG cylinder is OFF by turning the OPD hand wheel clockwise to a full stop.
- 2 Remove the safety cap from the Type 1 valve outlet.

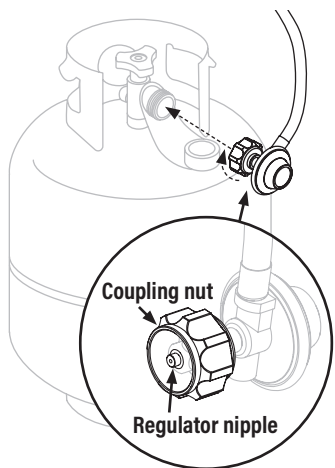


STEP 02 Hold the regulator in a straight line with the Type 1 valve outlet so as not to cross thread the connection.

Center and insert the regulator nipple into the Type 1 valve outlet.

Hand-tighten the coupling nut in a clockwise direction.

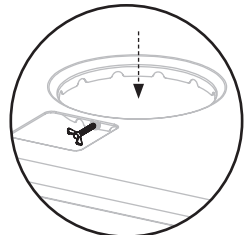
(DO NOT use tools to connect.)
If connection cannot be completed, disconnect regulator and repeat this step.



STEP 03 Set the LPG cylinder on the cart base. Tighten the cart base wing screw to secure it to the appliance.



The safety relief valve must face away from the user while the appliance is in use.



LEAK TEST: VALVES, HOSE & REGULATOR

STEP 01 Turn the control knobs to OFF.

STEP 02 Connect the regulator to the LPG cylinder.

STEP 03 Completely open the LPG tank by turning the OPD hand wheel counterclockwise.

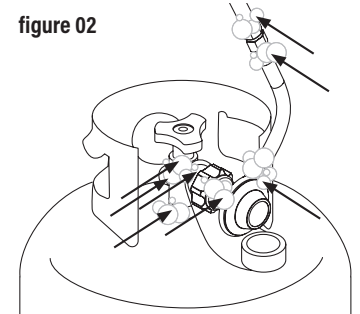
- If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection.
- Immediately close the LPG cylinder by turning the OPD hand wheel clockwise and re-tighten connections. If leaks cannot be stopped DO NOT TRY TO REPAIR.

STEP 04 Use a clean paintbrush to brush a 1% mild soap and water solution onto joint areas of valves and regulator.

(Indicated by arrows in figure 02.)

- Leaks are indicated by growing bubbles.
- Immediately close the LPG cylinder by turning the OPD hand wheel clockwise and re-tighten connections.

figure 02



⚠ WARNING

If leaks cannot be stopped, DO NOT try to repair. Regulator must be replaced with a Blackstone approved model by a professionally licensed, authorized dealer.

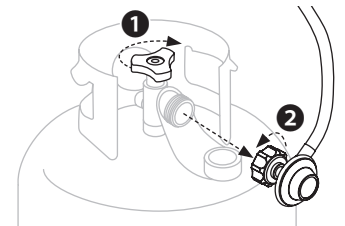
DISCONNECTING THE LPG CYLINDER

20 LB (9 KG)

STEP 01 Ensure that the control knobs are turned to OFF.

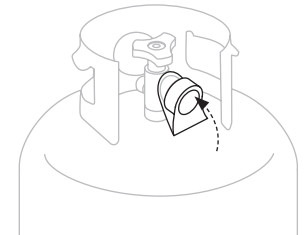
1 Ensure that the LPG cylinder is OFF by turning the OPD hand wheel clockwise to a full stop.

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



STEP 02 Place dust cap on LPG cylinder valve outlet whenever cylinder is not in use.

Only install the type of dust cap on cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



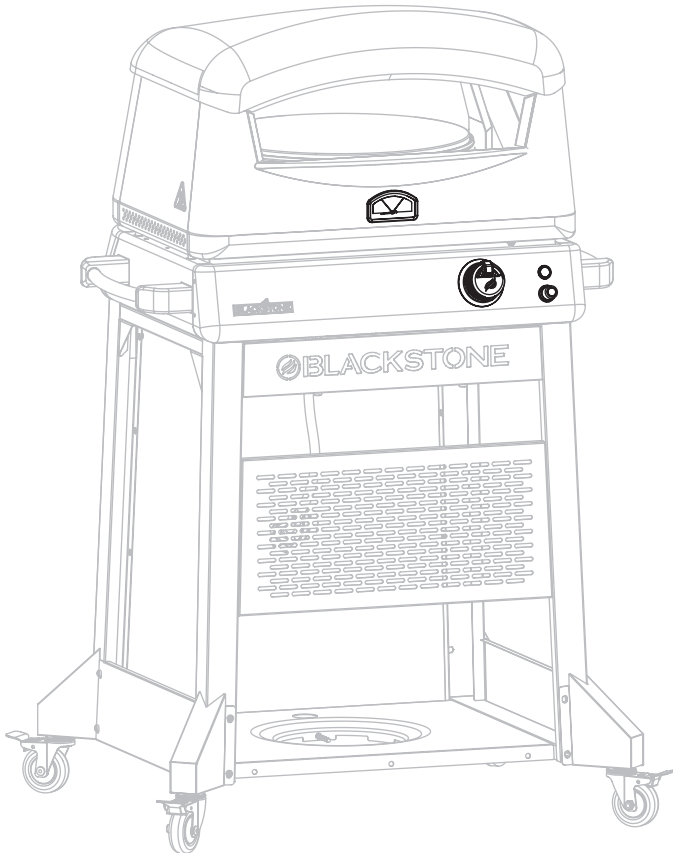
IGNITION INSTRUCTIONS

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.



3. CHECK BURNER FLAME

Always check burner flame before use.

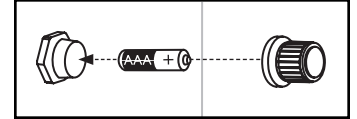
STEP 01 Light burner and rotate knob from LOW to HIGH.

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

2. THERMOCOUPLE SURE-START IGNITION

⚠ Remove the oven door. DO NOT use the oven door at any time while the oven is in use.

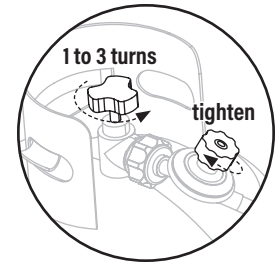
STEP 01 Insert one (1) AAA battery (not included) under the battery cap.



Screw the cap into place over the positive terminal.

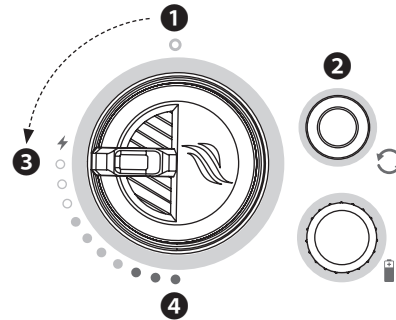
STEP 02 ① Turn the Pizza Oven control knob to OFF.

STEP 03 Turn gas ON at the LPG cylinder by slowly turning the OPD hand wheel counterclockwise 1 to 3 turns.



Tighten the red knob on the regulator clockwise to its HIGH position, then loosen 1 and a half turns.

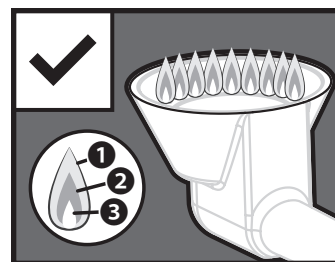
STEP 04 ② Turn on the motor. ③ Push in the control knob and turn counterclockwise a quarter turn to LOW. Hold in for 10~20 seconds until thermocouple heats up. You should hear the igniter clicking the entire time. (When you release the knob, the oven should remain lit.) Once the flame is consistent, adjust to desired temperature ④.



For precision control of your temperature, use the control knob and the red knob on the adjustable regulator to control the temperature of your Pizza Oven.

See the **QUICK START GUIDE** for a good starting point to cook pizzas.

HEALTHY BURNER FLAME PATTERN



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

BURNER FLAMES ARE YELLOW OR IRREGULAR



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



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.

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/blogs/recipes](https://blackstoneproducts.com/blogs/recipes)

youtube.com/c/BlackstoneGriddles



CLASSIC MARGHERITA

- Tomato sauce
- Grated parmesan cheese
- Basil leaves
- Fresh mozzarella
- Light drizzle of olive oil

- ### BBQ CHICKEN BACON
- Your favorite BBQ sauce
 - Chopped cooked chicken
 - Chopped bacon pieces
 - Thinly sliced red onion
 - Shredded mozzarella cheese



THAI SWEET CHILI

- Sweet Thai chili sauce
- Chopped cooked chicken
- Thinly sliced red onion
- Chopped fresh cilantro
- Shredded mozzarella cheese

NEW YORK STYLE PIZZA DOUGH

1 hour 30 min.

INGREDIENTS

- 4 cups of bread flour
- 1 and ½ cups of warm water
- 1 teaspoon of instant dry yeast
- 3 teaspoons of honey
- 2 teaspoons of salt
- 4 teaspoons of olive oil



STEP 01 Add water, flour, yeast, honey and salt together in a large bowl. (Don't add the oil yet. You want the flour to hydrate first before adding oil.)

STEP 02 Mix the dough until most of the flour is incorporated.

STEP 03 Add the oil and knead your dough for 5-10 minutes.

STEP 04 Cover dough and let it rest for 10-15 minutes.

STEP 05 Divide the dough into 3 pieces and round into balls. Wipe the dough balls with oil or cooking spray.

STEP 06 Cover dough balls and let rise for about an hour.

HOW TO STRETCH PIZZA DOUGH

Important: Having your dough at room temp will make stretching it much easier. Cold dough is very difficult to work with.

STEP 01 Generously flour your prep surface to prevent dough from sticking.

STEP 02 Flatten the dough with the palm of your hand, starting from the center out. Using a rolling pin is fine but won't give you a puffy crust.

STEP 03 Pick up the dough and put it on the back of your hands. Rotate the dough from hand to hand letting gravity do most of the work stretching it out.

Note: Use a small amount of flour, semolina, or cornmeal on your pizza peel to prevent sticking.

QUICK START GUIDE

STEP 01 Turn the red knob on the adjustable regulator all the way on (clockwise), then turn it counterclockwise 1 ½ turns.

STEP 02 Light your Pizza Oven and turn it on high for about 12-15 minutes.

STEP 03 Turn the Pizza Oven down to low.

STEP 04 This is a good general starting point to cook pizzas.

Note: The built-in thermometer is measuring the air temperature below the rotating stone. For the most accurate stone temperature reading, use an infrared thermometer (not provided).

HOW TO USE YOUR PIZZA OVEN

FRESH PIZZA

STEP 01 Preheat oven using the **QUICK START GUIDE** method. For best results, use an infrared thermometer (not included) to measure the bottom stone temperature. For fresh dough pizza, 650°-700° F (340°-370° C) is a good starting point but you will need to adjust depending on the dough you are using.

STEP 02 Once the desired temperature is reached, turn the control knob to adjust throughout the duration of the cooking time to achieve desired result.

STEP 03 Pizza cooking time is about 2-4 minutes depending on the size and thickness of the pizza.

- a. Thinner foods should be cooked at a higher temperature for a shorter time.
- b. Thicker or denser foods should be cooked at a lower temperature for a longer time.

STEP 04 Pull the pizza out when the crust has reached your desired readiness, or when the edges of the pizza crust are golden-brown.

FROZEN PIZZAS, COOKIES, ETC.

Follow the food manufacturer's directions on box/ recipe.

(Let frozen food thaw a little bit before putting into the hot oven. This will prevent your pizza stone from cracking.)

CLEANING YOUR PIZZA STONE

STEP 01 Set your oven to HIGH for 15~20 min to burn off residue.

STEP 02 Once your oven has cooled completely, flip the stone over and use the cleaner side.

Note: The top and bottom stones are interchangeable.

NOTICE

DO NOT use soap on the cooking stone. This will leave a soap taste in food.

CLEANING YOUR OVEN INTERIOR

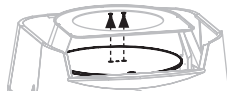
If the pizza falls off the rotating stone and catches on fire:

STEP 01 Turn OFF the control knob, turn OFF the LPG cylinder, turn OFF the rotating motor.

STEP 02 Allow the oven to completely cool.

STEP 03 Remove the oven lid, the top stone, and the lower stone.

STEP 04 Remove the turntable by removing the two (2) bolts that attach the turntable to the rotating shaft.



STEP 05 Use a spatula to scrape and remove debris from cooking cavity floor. Wipe cooking cavity with a damp cloth. DO NOT use detergent.

STEP 06 Use a vacuum if necessary to clean out food debris inside cooking chamber.

If necessary, reference the Troubleshooting chapter for instructions on cleaning the burner.

CLEANING YOUR APPLIANCE

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.

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.

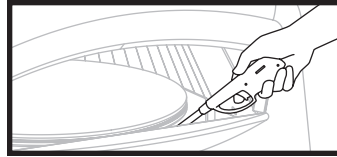
If this does not work, to determine the cause, please try to ignite your appliance with a match.

MATCH LIGHTING INSTRUCTIONS

Before beginning, check for gas leaks.

STEP 01 Turn control knob to OFF position.

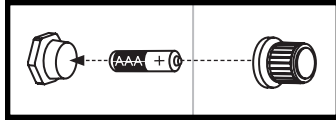
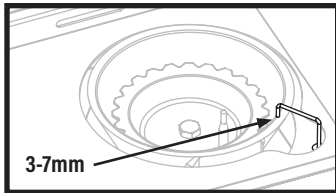
STEP 02 Light a match (or long lighter) no shorter than 11 inches long.



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

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.

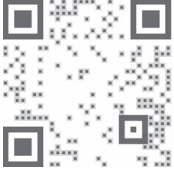
POSSIBLE CAUSES	SOLUTION
Obstructions in the burner, gas jets, or fuel rail.	Clean the burner, jets, and gas hose.
LPG cylinder is empty or low.	Refill or replace the LPG cylinder.
The regulator's flow limiting device was triggered.	Reset the safety system: STEP 01 Turn OFF the appliance, close the LPG 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.

CLEANING THE BURNER ASSEMBLY

⚠ CAUTION

All cleaning and maintenance should be carried out when the appliance is cool and with the fuel supply turned OFF at the gas cylinder.

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

Pizza Oven Troubleshooting

STEP 01 Remove the turntable.

STEP 02 Use compressed air to blow out the burner scallops. (Wear eye protection)

STEP 03 Remove the hex nut and burner cap.

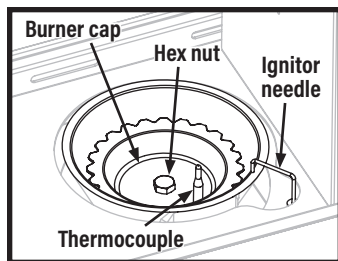
Note: DO NOT disturb the ignitor needle or thermocouple while cleaning.

STEP 04 Clean the inside of the burner:

- Run a narrow bottle brush through the burner several times. (DO NOT use wire brushes)
- Use compressed air to blow out the burner. (Wear eye protection)

STEP 05 Replace burner cap and hex nut.

If problems persist, contact customer support.



CUSTOMER SUPPORT

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

CUSTOMER SUPPORT HOURS:

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



This page intentionally left blank



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