

OWNER'S MANUAL

LEGGERO PRO PIZZA OVEN

13" ROTATING STONE

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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.



Latest version of the manual:
BlackstoneProducts.com/support

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

GAS APPLIANCE SAFETY

⚠ DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open hood (if applicable).
- 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.

⚠ 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.

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.

⚠ 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.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help Unintentional Radiators/Radio.

Receivers - FCC Verification Markings : 47 CFR 15.19 (a)

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate this device.

⚠ DANGER



CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which is poisonous and has no odor. Using it in an enclosed space can kill you.

NEVER use this appliance in an enclosed space such as a camper, tent, car or home.

⚠ DANGER

Flammable items can combust if placed near the appliance. Keep the appliance area clear and free from combustible materials, aerosol containers, gasoline and other flammable vapors and liquids.

⚠ WARNING

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

- 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.
- For outdoor domestic use only, not for commercial use.
- **DO NOT** use this appliance as a heater.

This device complies with Part 15 of FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) This device must accept any interference received, including interference that may cause undesired operation.

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SETTING UP YOUR OUTDOOR SPACE

THIS APPLIANCE MUST ONLY BE USED OUTDOORS ON A LEVEL SURFACE.

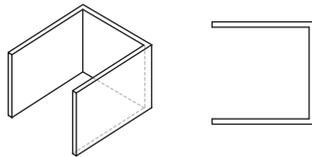
- DO NOT use this appliance inside buildings, garages, or any other enclosed area.
- DO NOT install this appliance in or on a boat.
- DO NOT install this appliance in or on a recreational vehicle.

SHELTERED OUTDOOR AREAS:

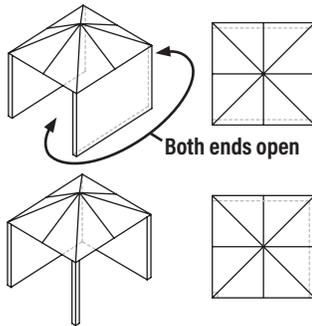
All openings must be permanently open; sliding doors, garage doors, windows or screened openings are not considered as permanent openings.

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

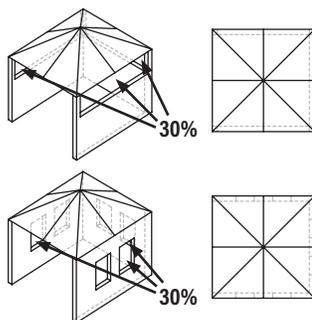
- a. With walls on three sides, but with no overhead cover.



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



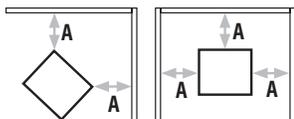
- c. Within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open.



The minimum ambient operating temperature is 0°F (-18°C).

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.

A = 36 in (1 m)

- DO NOT use this appliance under overhead combustible construction.

ELECTRIC APPLIANCE SAFETY

This appliance is suitable for outdoor use.

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.
- The supply cord should be regularly examined for signs of damage, and if the cord is damaged, the appliance must not be used.
- 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.

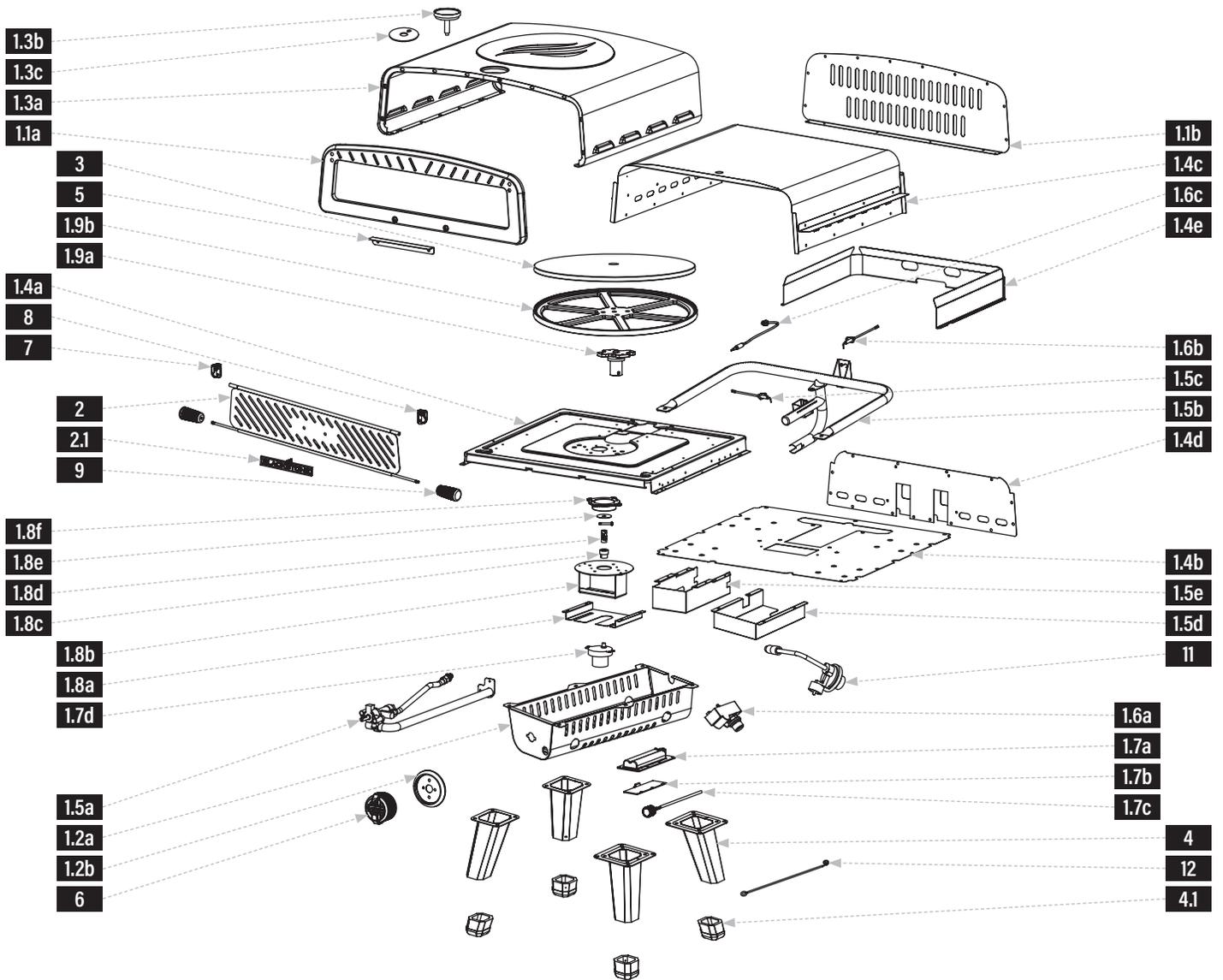
THE APPLIANCE MUST BE CONNECTED ONLY TO AN OUTLET THAT IS PROTECTED BY A GROUND-FAULT CIRCUIT-INTERRUPTER (GFCI).

- Press the TEST button (then RESET button) every month to assure proper operation.
- The appliance is to be connected to a socket-outlet having an earthing contact.
- This appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electric Code, ANSI/ NFPA 70, or the Canadian Electrical Code, CSA C22.1.
- 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.

ASSEMBLY GUIDE

EXPLODED VIEW

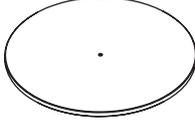
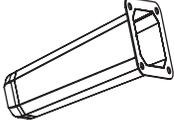
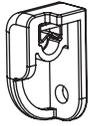
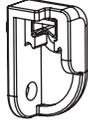
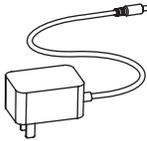
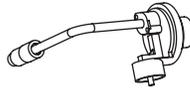
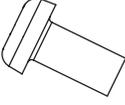
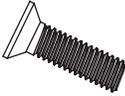
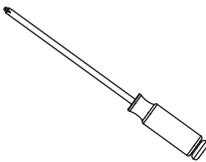
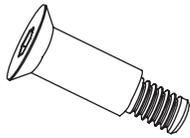
ENGLISH



PARTS LIST

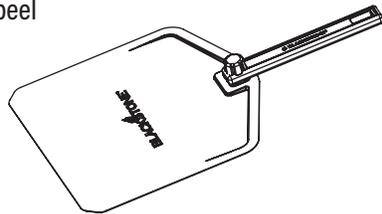
PARTS	QTY	PARTS	QTY	PARTS	QTY	PARTS	QTY
1.1a	1	1.4d	1	1.6b	1	1.8c	1
1.1b	1	1.4e	1	1.6c	1	1.8d	1
1.2a	1	1.5a	1	1.7a	1	1.8e	1
1.2b	1	1.5b	1	1.7b	1	1.8f	1
1.3a	1	1.5c	1	1.7c	1	1.9a	1
1.3b	1	1.5d	1	1.7d	1	1.9b	1
1.3c	1	1.5e	1	1.8a	1	2.1	1
1.4a	1	1.6a	1	1.8b	1	4.1	4
1.4b	1	1.7a	1	1.8c	1		
1.4c	1	1.7b	1	1.8d	1		
1.4e	1	1.7c	1	1.8e	1		
		1.7d	1	1.8f	1		
		1.8a	1				
		1.8b	1				
		1.8c	1				
		1.8d	1				
		1.8e	1				
		1.8f	1				
		1.8g	1				
		1.8h	1				
		1.8i	1				
		1.8j	1				
		1.8k	1				
		1.8l	1				
		1.8m	1				
		1.8n	1				
		1.8o	1				
		1.8p	1				
		1.8q	1				
		1.8r	1				
		1.8s	1				
		1.8t	1				
		1.8u	1				
		1.8v	1				
		1.8w	1				
		1.8x	1				
		1.8y	1				
		1.8z	1				



<p>1 Oven body (1 piece)</p> 	<p>2 Oven door (1 piece)</p> 	<p>3 Pizza stone (1 piece)</p> 	<p>4 Legs (4 pieces)</p> 	<p>5 Baffle panel (1 piece)</p> 	<p>6 Control knob (1 piece)</p> 
<p>7 Door shaft seat (L) (1 piece)</p> 	<p>8 Door shaft seat (R) (1 piece)</p> 	<p>9 Door handles (2 pieces)</p> 	<p>10 Power cord (1 piece)</p> 	<p>11 Regulator (1 piece)</p> 	<p>12 Matchstick holder (1 piece)</p> 
<p>a. M4x10 screws (18 pieces)</p> 	<p>b. M4x12 screws (2 pieces)</p> 	<p>c. Phillips head screwdriver (1 piece)</p> 	<p>d. Hexagonal wrench (1 piece)</p> 	<p>e. M6x24 screw (1 piece)</p> 	<p>Spares: a. x 2 b. x 1</p>

For best results, use a pizza peel to launch your pizzas.*

*Included with the 2400.



ASSEMBLY INSTRUCTIONS

Find a large, clean area to assemble your appliance.

Remove all packing material before assembling.

⚠ CAUTION

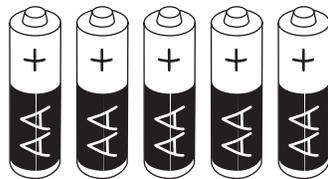
Sharp edges. Wear gloves while assembling.



NOT INCLUDED:

LPG cylinder

Size: 4 x 8 in (10 x 20 cm), 1 lb (453 g)



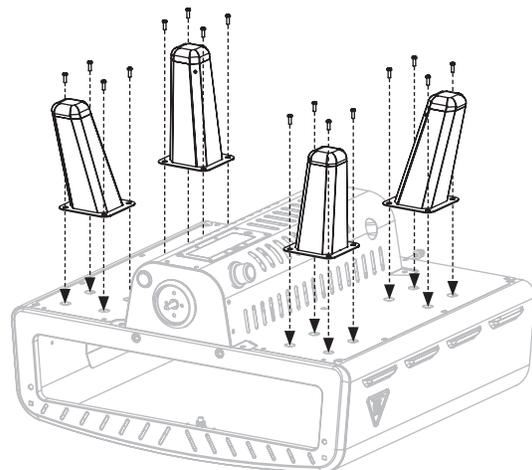
NOT INCLUDED:

One (1) AA battery (for ignition)

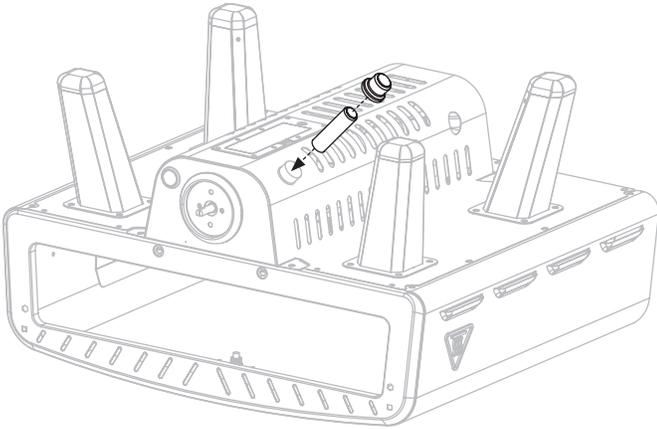
Optional four (4) AA batteries (for the motor)

STEP 01 Set the pizza oven on its back.

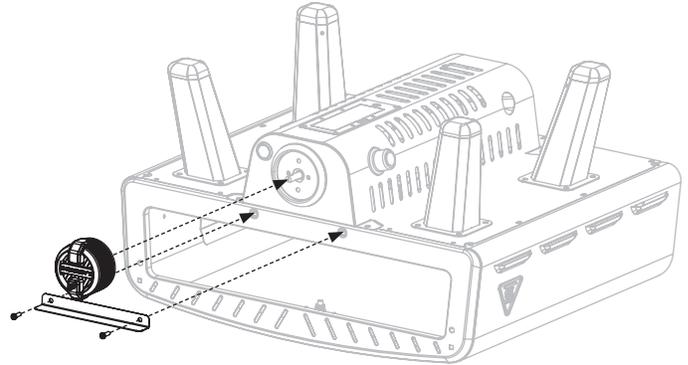
Use sixteen (16) M4x10 screws **a.** to attach the four (4) legs to the bottom of the pizza oven.



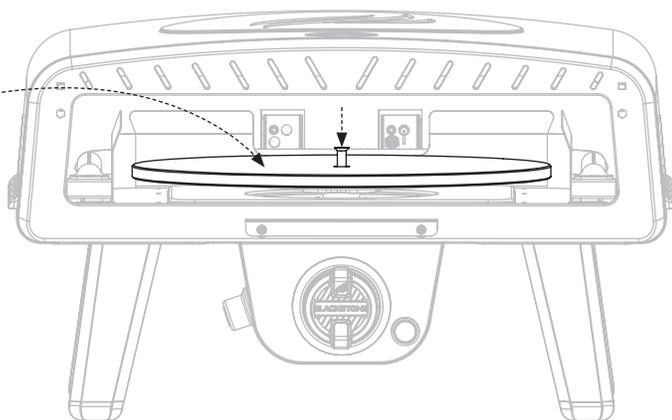
STEP 02 Insert one (1) AA battery (not included) under the battery cap.
Screw the cap into place over the positive terminal.



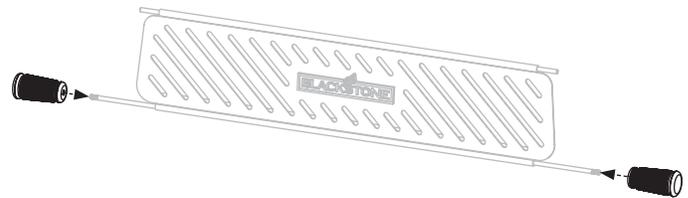
STEP 03 Use two (2) M4x10 screws [a.] to attach the baffle panel to the front panel.
Install the control knob by pushing it into place in the OFF position.



STEP 04 Set the pizza oven on its feet.
Align the pizza oven stone with the turntable notches and use the hexagonal wrench [d.] and one (1) M6x24 screw [e.] to secure.

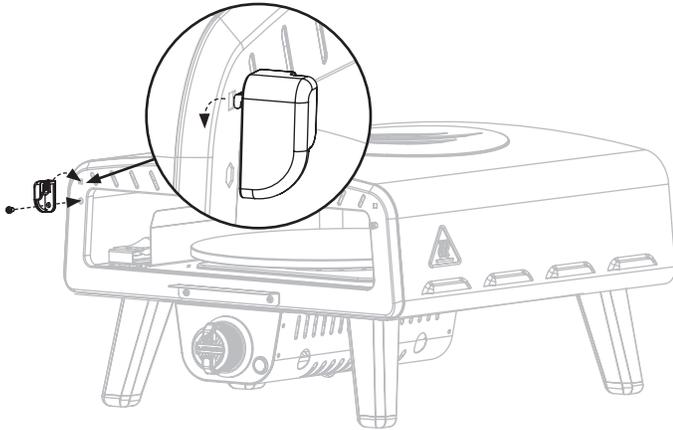


STEP 05 Screw the two (2) door handles onto the door shafts.

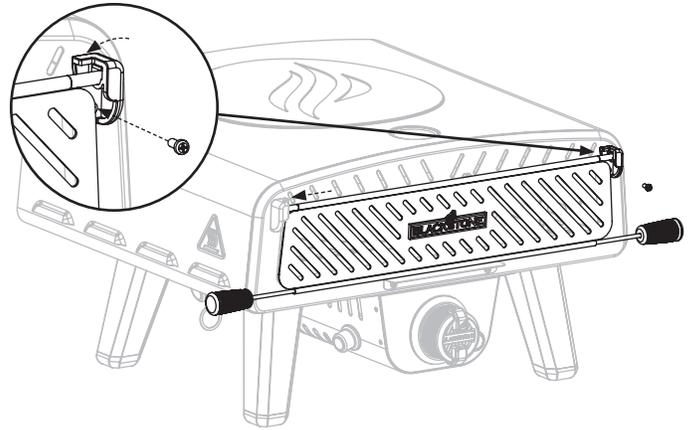




STEP 06 Slide the door shaft seat (L) into the upper square hole. Use one (1) M4x12 screw [b.] to attach the door shaft seat to the front of the oven.

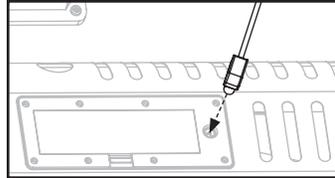


STEP 07 Slide the door shaft into the (L) seat. Slide the door shaft seat (R) onto the door shaft. Slide the door shaft seat (R) into the upper square hole. Use one (1) M4x12 screw [b.] to secure to the front of the oven.

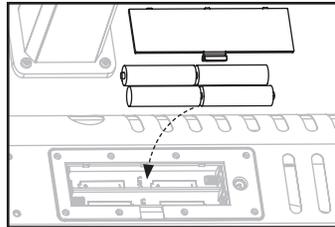


STEP 08 To power the motor:

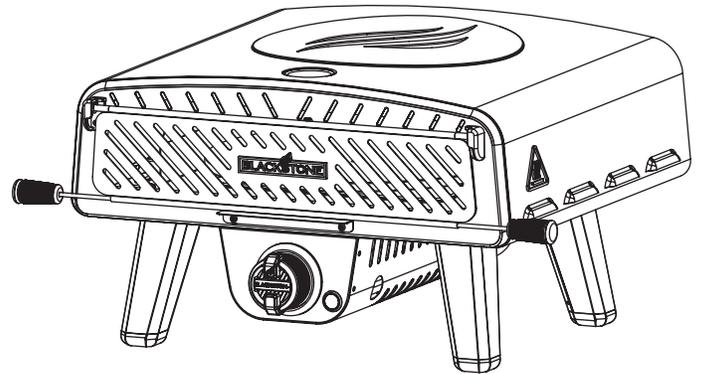
OPTION A: Plug the power cord into the motor.



OPTION B: Insert four (4) AA batteries into the motor. (DO NOT use the batteries and the AC power supply at the same time.)



STEP 09 Proceed to the **OPERATION INSTRUCTIONS**.



NOTICE

- DO NOT mix old and new batteries.
- DO NOT mix alkaline, standard (carbon-zinc) or rechargeable (ni-cad, ni-mh, etc.) batteries.

NOTICE

Place appliance on a heat-resistant and flame-resistant surface while in use.

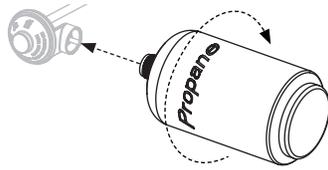
OPERATION INSTRUCTIONS

CONNECT THE LPG CYLINDER

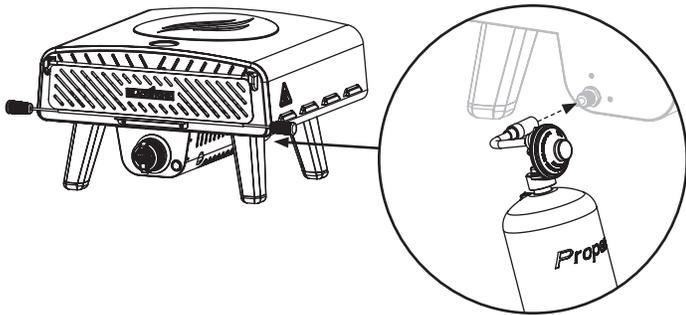
ONLY USE A 1 LB (453 G) CYLINDER

STEP 01 Screw in the LPG cylinder into the gas regulator, turning the cylinder clockwise.

The regulator may make a humming or whistling noise during operation. This will not affect safety or use of the appliance.



STEP 02 Insert the regulator and LPG cylinder into the gas line of the appliance. Turn the collar of the regulator clockwise to secure it to the gas line.



LPG CYLINDER SAFETY

- 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 cylinder used, if in excess of 2.2 lb (1.00 kg) propane capacity, must include a collar to protect the cylinder valve.
- The LPG cylinder supply system must be arranged for vapor withdrawal.

Always keep new LPG cylinders in upright position during use, transit or storage.

Ensure that the LPG cylinder is positioned below the regulator.

(If the liquid level of the propane is above the regulator, the regulator will frost.)

IF FROSTING PERSISTS AFTER CYLINDER IS ANGLED CORRECTLY:

STEP 01 Turn off the appliance and disconnect LPG cylinder immediately. This indicates a problem with the LPG cylinder and it should not be used on any product.

STEP 02 Return LPG cylinder to supplier.



REGULATOR SAFETY

- Use this appliance, as purchased, only with gas and regulator/valve assembly supplied. DO NOT use quick connect fittings or other add-ons.
- DO NOT cross thread (force at an improper angle) the connection between your LPG cylinder and regulator.
- 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.

LEAK TEST INSTRUCTIONS

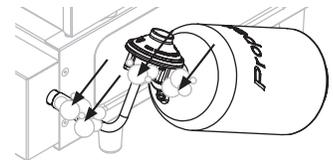
STEP 01 Turn the control knobs to OFF.

STEP 02 Connect the LPG cylinder to the regulator. Connect the regulator to the appliance.

STEP 03 Use a clean paintbrush to brush a 1% mild soap and water solution onto joint areas of valves and regulator.

Leaks are indicated by growing bubbles.

STEP 04 If growing bubbles appear, re-tighten connections.



⚠ 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

Storage of the appliance indoors is only permissible if the LPG cylinder is disconnected and removed from the appliance.

STEP 01 Ensure that the control knob(s) are turned to OFF.

STEP 02 Once the appliance has cooled, disconnect the regulator from the gas line by unscrewing the collar.

STEP 03 Unscrew the LPG cylinder from the regulator.

STEP 04 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.

STORING LPG CYLINDERS

⚠ WARNING

- DO NOT store a spare LPG cylinder under, near, or in 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 disconnected when the appliance is not in use.



IGNITION INSTRUCTIONS

1. CHECK VALVES

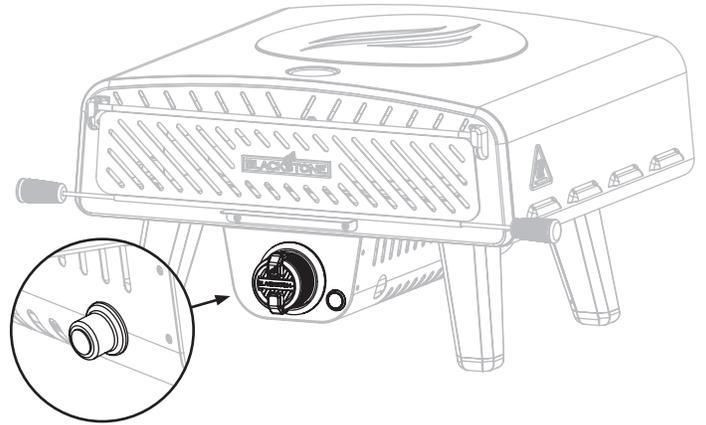
▲ Ensure gas is OFF before checking appliance valves.

STEP 01 Turn all knobs to the ❶ 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.

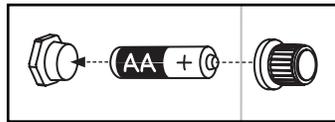
STEP 04 Connect and turn ON the gas, as applicable. (Please reference the gas connection section.)



2. THERMOCOUPLE SURE-START IGNITION

Note: Keep the oven door closed as much as possible to reach and maintain temperature.

STEP 01 Ensure there is one (1) AA battery under the battery cap.

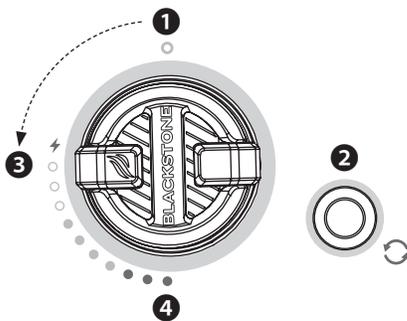


Clean the battery and appliance contacts prior to battery installation.

STEP 02

- ❶ Turn the Pizza Oven control knob to OFF.
- ❷ Turn on the motor.
- ❸ 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.)

STEP 03 Once the flame is consistent, adjust to desired temperature ❹.

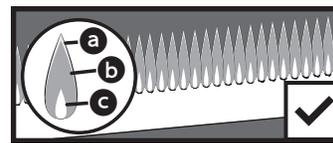


Before first use, run the oven for 15-20 minutes on HIGH to burn off manufacturing remnants.

3. ALWAYS CHECK BURNER FLAME BEFORE USE.

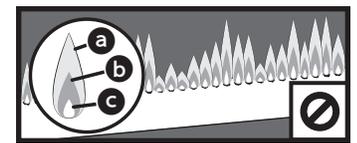
Light burners and look below the cooking surface to view burners. When knob is at HIGH, flames should be larger than when knob is at LOW.

HEALTHY FLAME PATTERN



- a Flickers of yellow.
- b Dark blue.
- c Vibrant blue.

YELLOW OR IRREGULAR



If flames are yellow or irregular, please reference the Troubleshooting chapter.

⚠ 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.

If ignition does not occur in 5 seconds:

1. Turn the burner control knob OFF.
2. Wait 5 minutes.
3. Repeat the lighting procedure.

If burner does not ignite, 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, including handles close to the appliance body, to protect against burns and splatters.

VIDEO RECIPES

Find recipes and cooking tips at:

🌐 BlackstoneProducts.com/recipes

📺 [youtube.com/BlackstoneGriddles](https://www.youtube.com/BlackstoneGriddles)

📱 [@blackstoneproducts](https://www.facebook.com/blackstoneproducts)

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 together in a large bowl. (Don't add the oil and salt 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 salt 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.

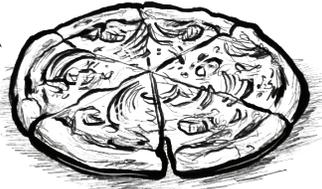
CLASSIC MARGHERITA

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



BBQ CHICKEN

- Your favorite BBQ sauce
- Chopped cooked chicken
- 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





HOW TO USE YOUR PIZZA OVEN

The thermometer measures the air temperature in the oven, NOT the stone temperature. Use an infrared thermometer (not included) to measure the bottom stone temperature. **Proper stone temperature is critical for consistent results.**

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

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

Pro Tip: If your crust is consistently undercooked wait before launching the pizza until the stone reaches a higher temperature than your previous cook.

Pro Tip: Orient the pizza oven so that the back of the oven blocks any wind.

NEAPOLITAN THIN CRUST PIZZA

STEP 01 Turn on stone rotation.

STEP 02 Heat up oven with the door closed and burners on high until the thermometer reads 700° F.

STEP 03 Launch pizza and cook with door closed and burners on medium or high depending on crust thickness until pizza is done.

TAKE & BAKE PIZZA

STEP 01 Turn on stone rotation.

STEP 02 Heat up oven with the door closed until the thermometer reads 400° F.

STEP 03 Launch pizza and cook with door open and the burners on low until pizza is done.

FROZEN PIZZA

STEP 01 Turn on stone rotation.

STEP 02 Heat up oven with the door closed until the thermometer reads 400° F.

STEP 03 Launch pizza and cook with door open and the burners on low until pizza is done.

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.

Cover your appliance with a hard or soft cover or carry bag (as applicable) when stored outdoors. DO NOT store where water will pool.



FIND MY COVER

BlackstoneProducts.com

- Covers
- Carry bags

CLEANING YOUR PIZZA STONE

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

NOTICE

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

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.

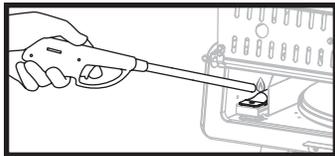
If this does not work, to determine the cause, please try to ignite your appliance with a match.

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.

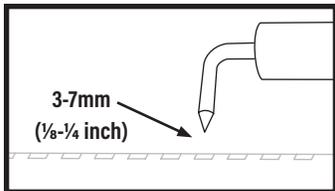


STEP 03 Place the flame next to the burner.

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:

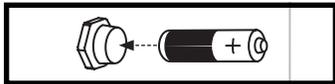
POSSIBLE CAUSES	SOLUTION
Ignitor wire misaligned.	Ensure that the ignitor needle is positioned 3-7mm (1/8-1/4 inch) away from the burner, and aligned with the burner holes.



Damage to the ignition system.	Contact customer support for replacement parts.
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Dead / improperly installed battery.	Replace with new battery.
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For recycling and disposal of batteries to protect the environment, please check the internet or your local phone directory for local recycling centers and / or follow local government regulations.



- Ensure the battery is installed correctly with regard to polarity (+ and -).
- Remove batteries from equipment that is not to be used for an extended period of time.
- Remove used batteries promptly.

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

APPLIANCE WILL NOT ACHIEVE A HIGH HEAT OR HEATS UNEVENLY:

- Burner flames are yellow or irregular.
- 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 gas cylinder valve, and disconnect the regulator from the gas cylinder. STEP 02 Wait five minutes to allow the pressure to dissipate, then reconnect the regulator to the gas cylinder and slowly open the gas cylinder hand wheel one to three turns. 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.

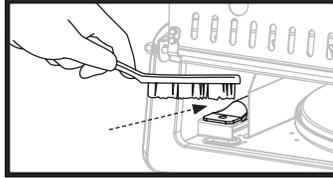


CLEANING THE BURNER ASSEMBLY

⚠ 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.

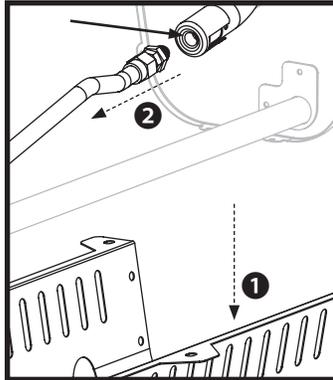
STEP 01 Run a nylon brush over the outer surface of the burner to remove grime.



STEP 02

① Remove the base panel cover from the base of the unit.

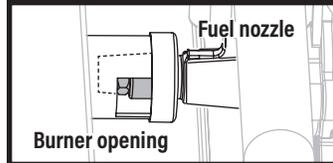
② Disconnect the orifice nozzle and gas line from the burner tube.



STEP 03 Use compressed air to clear the burner tubes.

Note: Once reinstalled, the gas line should be leak tested to ensure there are no holes in the line.

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



CUSTOMER SERVICE

CONTACT US

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

USA & CANADA

BlackstoneProducts.com/support

- Monday - Friday | 7:00 am - 5:00 pm (MST/MDT)
- English and Spanish

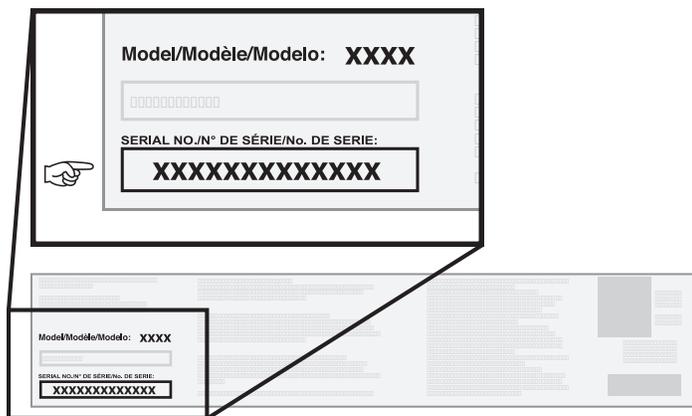
Please contact us before returning this appliance to your retailer.

SERIAL NUMBER LOCATION

To enable your 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.)



**FREE
E-COOKBOOK**
WHEN YOU REGISTER



ONE YEAR WARRANTY

North Atlantic Imports, LLC warrants this product against defects in materials and workmanship for a period of one (1) year from the original date of purchase under normal use. To the extent any such defects occur, North Atlantic Imports, LLC, in its discretion, will provide the appropriate replacement part(s) at no charge.

In no event shall North Atlantic Imports, LLC be liable for consequential, indirect or incidental damages resulting from the installation, use or failure of the product.

This warranty DOES NOT cover:

- Inspection costs or labor for replacement of any defective part(s);
- Cosmetic defects which DO NOT affect product performance or integrity;
- Normal wear and tear;
- Damage due to vandalism; acts of nature, including but not limited to wind, storms, hail, floods;
- Improper assembly, installation, or use;
- Discoloration or fading of the finish as a result of exposure to chemicals, spills, pool or salt water;
- Corrosion/ rust.

This product has been designed for safety and quality. Any modifications made to the original product could compromise its structural integrity or function and could lead to product failure or personal injury. As such, modifying this product voids all warranties.

This product is for RESIDENTIAL USE ONLY, and is not for commercial, contract or other non-residential purposes. North Atlantic Imports, LLC disclaims all other representations and warranties of any kind, express or implied.

The warranty applies to the original purchaser and is non-transferable. It does not apply to accessories or parts not supplied with the product, to purchases of display models, or to product that is sold on clearance or "as is". You may, however, have other specific legal rights based on the laws of your specific state or country of residence.

To activate your warranty, register your product at BlackstoneProducts.com/register

North Atlantic Imports, LLC reserves the right to change or modify this warranty at any time.



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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