

OWNER'S MANUAL

# PIZZA OVEN WITH MOBILE CART

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For the latest version of this manual, scan this code or visit [BlackstoneProducts.com/support](http://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.

**⚠ CAUTION**

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

**⚠ WARNING**

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

**NOTICE**

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

# IMPORTANT SAFETY INFORMATION

## ⚠ 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.
- NEVER operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
- NEVER operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- 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.

## ⚠ 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:

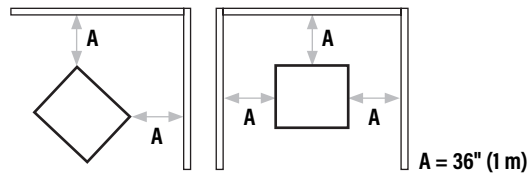
- DO NOT modify this appliance.
- DO NOT use for commercial cooking.
- DO NOT use this appliance as a heater.

### THIS APPLIANCE SHALL BE USED OUTDOORS ONLY.

- 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 use this appliance under overhead combustible construction.
- 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.



## INSTALLATION MUST CONFORM WITH LOCAL CODES

In the absence of local codes, installation must conform with:

- National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or*
- Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2; or*
- The Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series, as applicable.*

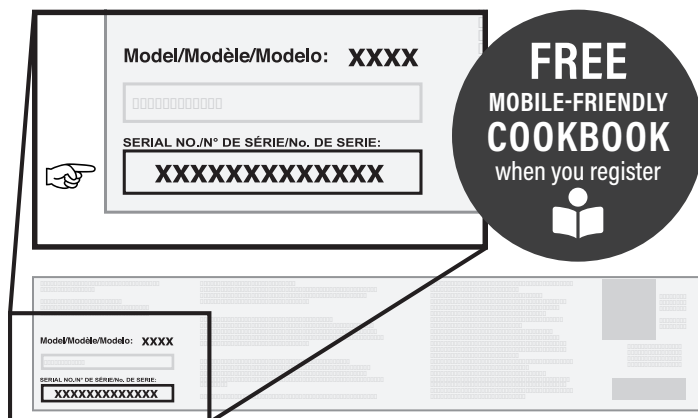


# ACTIVATE YOUR WARRANTY

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](https://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.

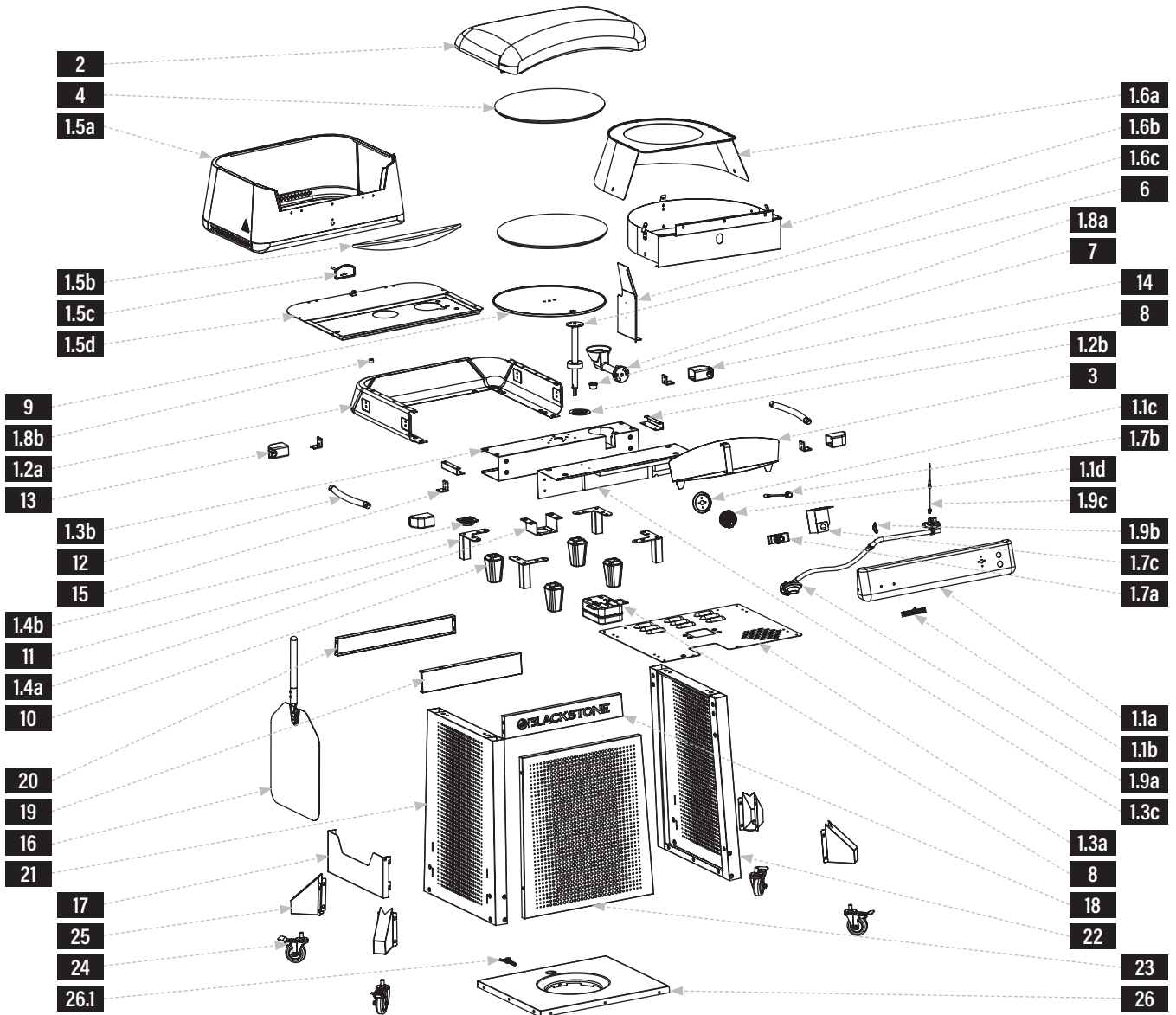
This warranty does not cover and is intended to exclude any liability on the part of North Atlantic its agents, servants or employees whether under this warranty or implied by law for any indirect or consequential damages for breach on any warranty. The purchaser must establish all applicable warranty 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

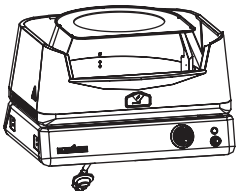

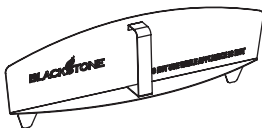
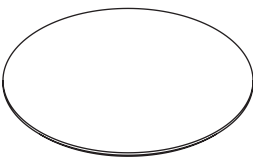






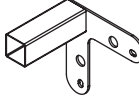

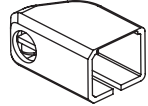
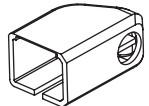
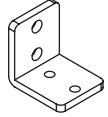
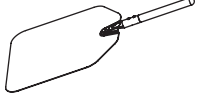
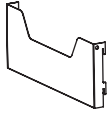



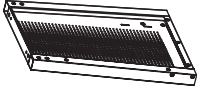
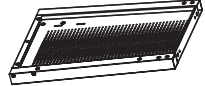
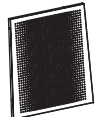
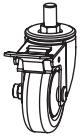


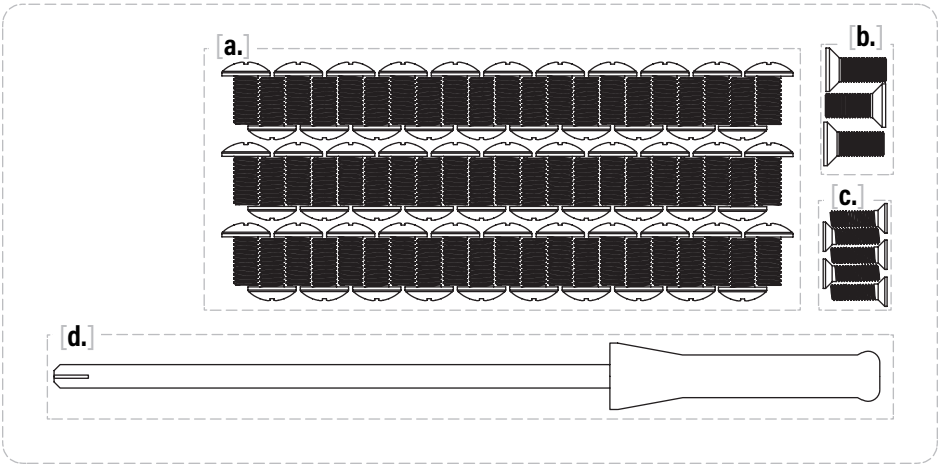
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### PARTS LIST

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	26.1	1
1.3a	1	1.5c	1	1.7c	1		



<b>1 Oven body (1 piece)</b> 		<b>2 Oven lid (1 piece)</b> 		<b>3 Oven door (1 piece)</b> 	
<b>4 Pizza stones (2 pieces)</b> 		<b>5 Motor (1 piece)</b> 	<b>6 Rotating shaft (1 piece)</b> 	<b>7 Bronze sleeve (1 piece)</b> 	<b>8 Bearing bracket (1 piece)</b> 
<b>9 Turntable (1 piece)</b> 	<b>10 Feet (4 pieces)</b> 	<b>11 Legs (4 pieces)</b> 	<b>12 Side handles (2 pieces)</b> 	<b>13 Handle standoff (L) (2 pieces)</b> 	<b>14 Handle standoff (R) (2 pieces)</b> 
<b>15 Fixing plates (4 pieces)</b> 	<b>16 Pizza peel (1 piece)</b> 	<b>17 Pizza peel holder (1 piece)</b> 	<b>18 Front logo panel (1 piece)</b> 	<b>19 Orange background panel (1 piece)</b> 	<b>20 Rear cart panel (1 piece)</b> 
<b>21 Left cart panel (1 piece)</b> 	<b>22 Right cart panel (1 piece)</b> 	<b>23 Front cart panel (1 piece)</b> 	<b>24 Caster wheels (4 pieces)</b> 	<b>25 Wheel brackets (4 pieces)</b> 	<b>26 Cart base (1 piece)</b> 
<b>27 Hardware pack (1 piece)</b> a. M6x12 screws (73 pieces) b. M6x12 countersunk screws (3 pieces) c. M4x12 screws (5 pieces) d. Phillips head screwdriver (1 piece)					
					

# ASSEMBLY INSTRUCTIONS

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

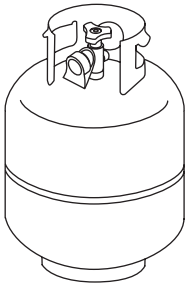
**CAUTION**

Sharp edges. Wear gloves while assembling.

**CAUTION**

Heavy pieces. Two people should assemble this appliance.

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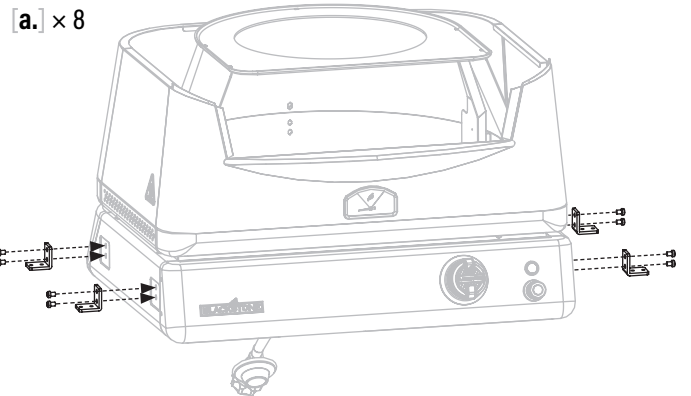
**NOT INCLUDED:**

LPG cylinder  
Size: 18 x 12 in (45 x 30 cm), 20 lb (9 kg)  
LPG cylinder must include collar to protect LPG cylinder valve.

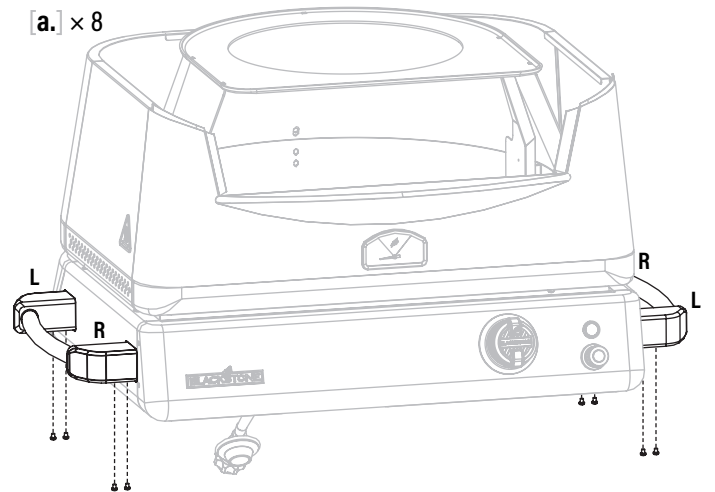
**NOT INCLUDED:**

AAA battery

**STEP 01** Place the oven base on a smooth flat surface.  
Use eight (8) M6x12 screws [a.] to attach four (4) fixing plates to the burner box.

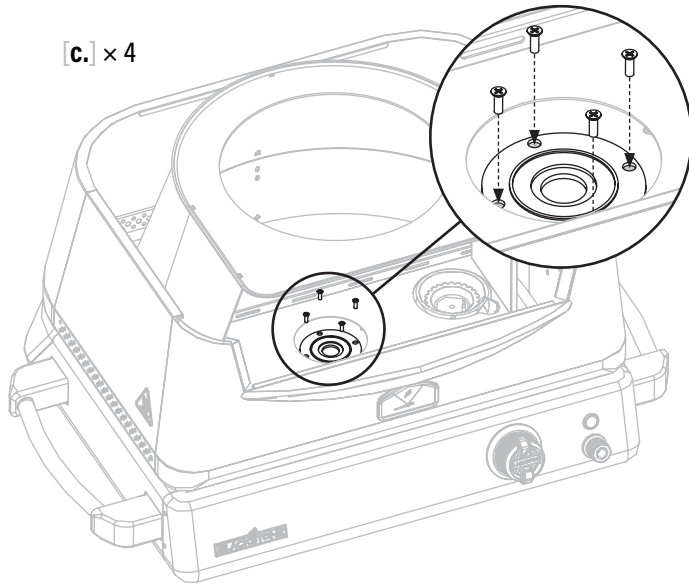


**STEP 02** Slide one (1) handle standoff (L) and one (1) handle standoff (R) onto one (1) side handle.  
Use four (4) M6x12 screws [a.] to attach the handle to the fixing plates on the left side of the burner box.  
Repeat with the other handle.

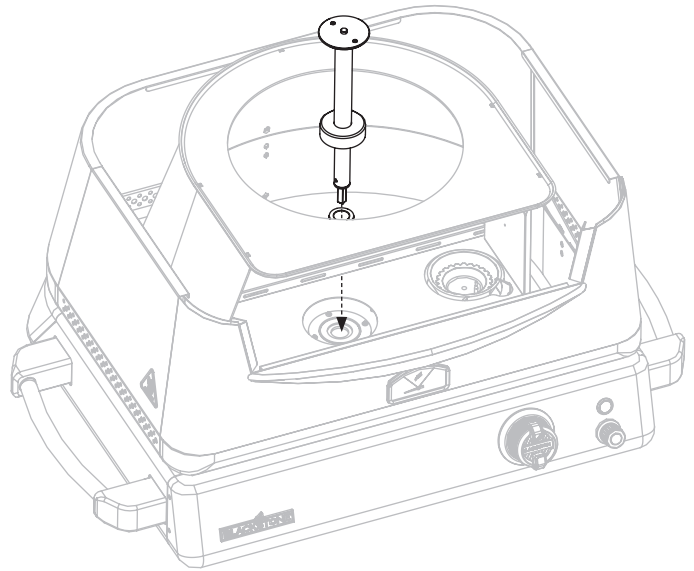




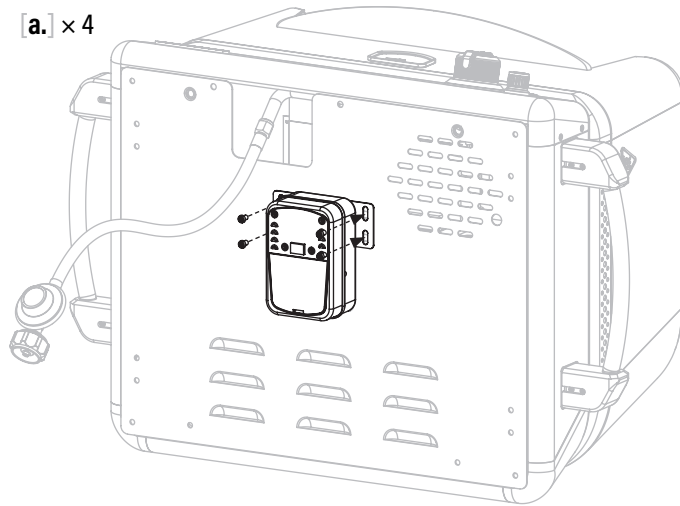
**STEP 03** Use four (4) countersunk M4x12 screws [c.] to attach the bearing bracket to the oven floor.



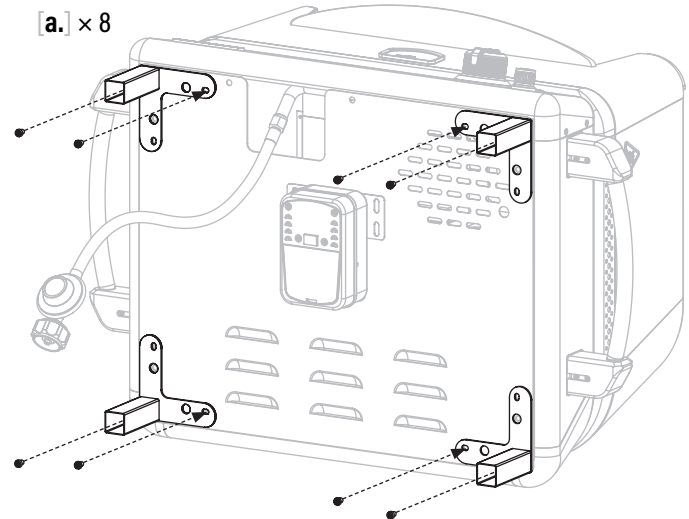
**STEP 04** Insert the rotating shaft through the bronze sleeve and into the bearing bracket.



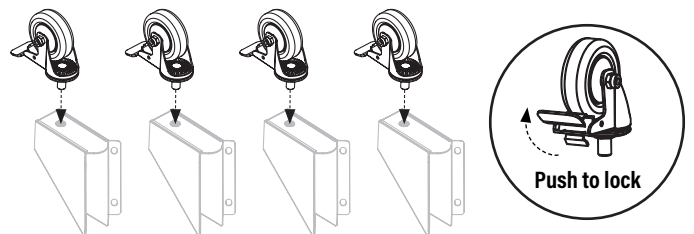
**STEP 05** With the help of another person, insert the rotating shaft into the motor. Use four (4) M6x12 screws [a.] to attach the motor to the underside of the burner box.



**STEP 06** Remove the feet from the legs. Use eight (8) M6x12 screws [a.] to attach the four (4) legs to the underside of the burner box.



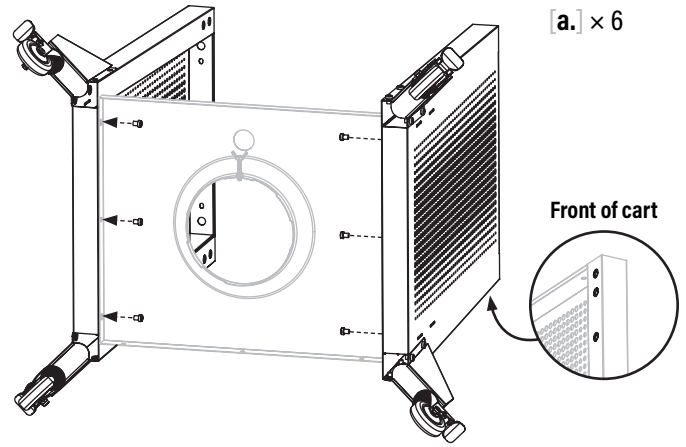
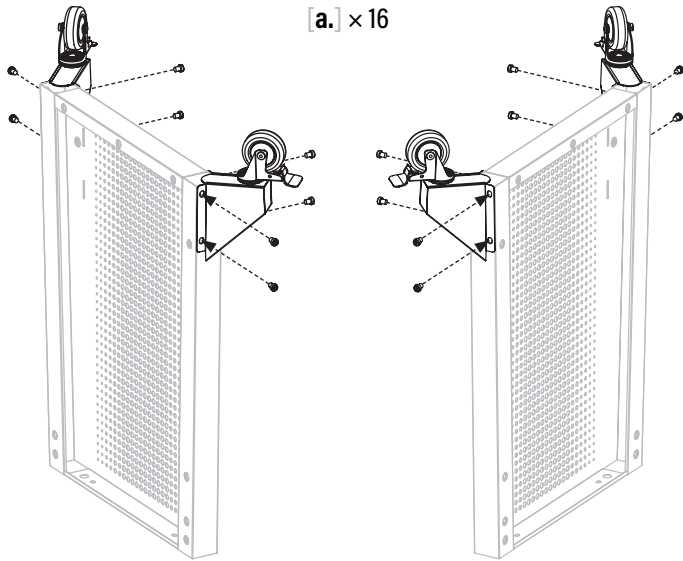
**STEP 07** Screw the four (4) caster wheels into the bottom of the four (4) wheel brackets. (Ensure that the wheels are locked.)



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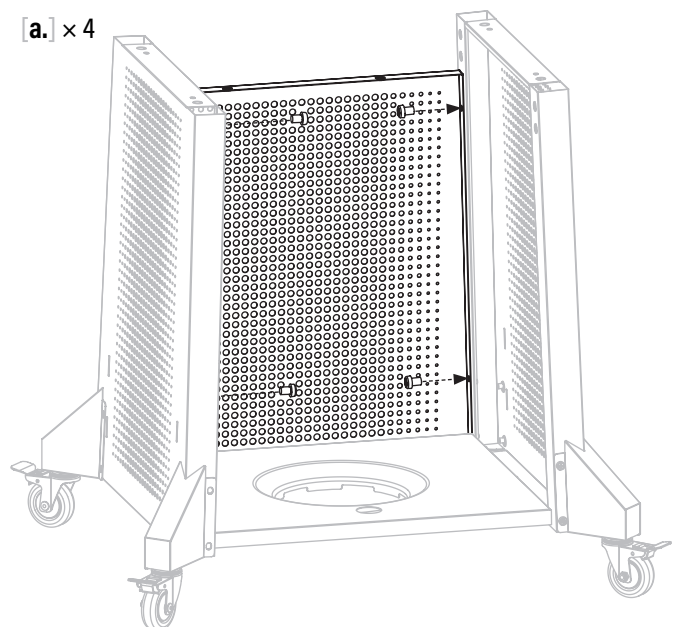
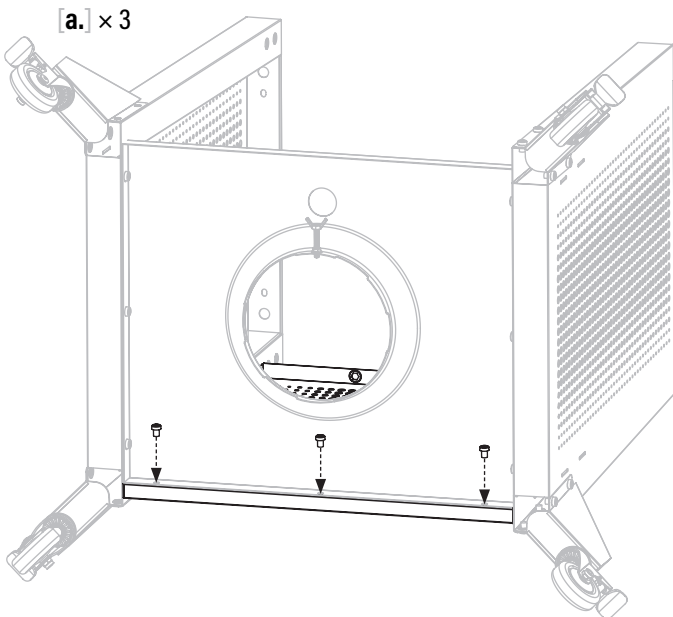
**STEP 08** Use eight (8) M6x12 screws [a.] to attach two (2) wheel assemblies to the left cart panel. Repeat with the right cart panel.

**STEP 09** Use three (3) M6x12 screws [a.] to attach the right cart panel to the cart base. Repeat with the left cart panel.



**STEP 10** Use three (3) M6x12 screws [a.] to attach the front cart panel to the cart base.

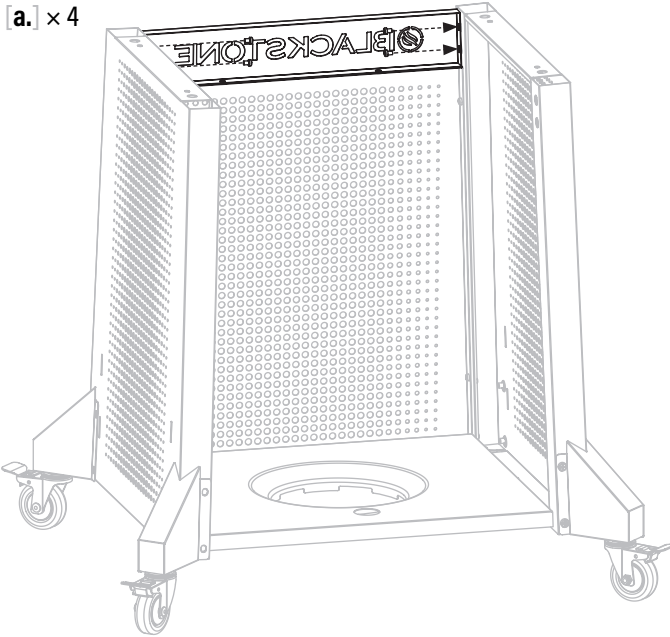
**STEP 11** Use four (4) M6x12 screws [a.] to attach the front cart panel to the left and right cart panels.



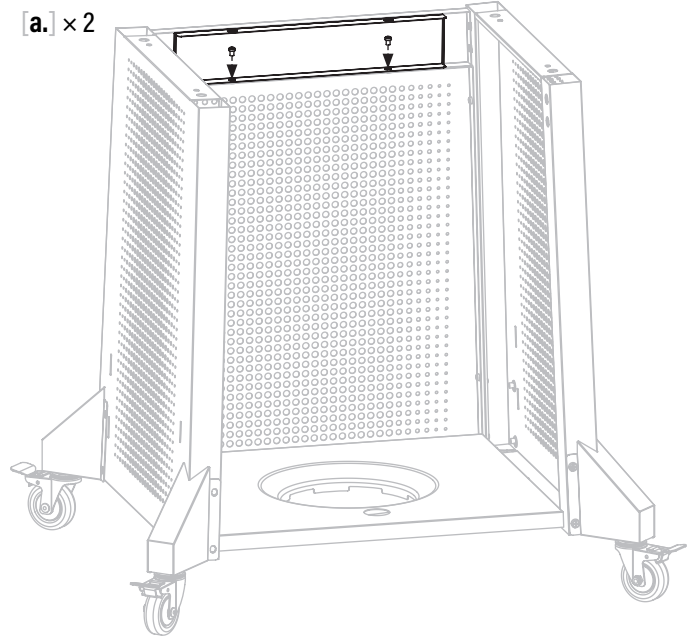




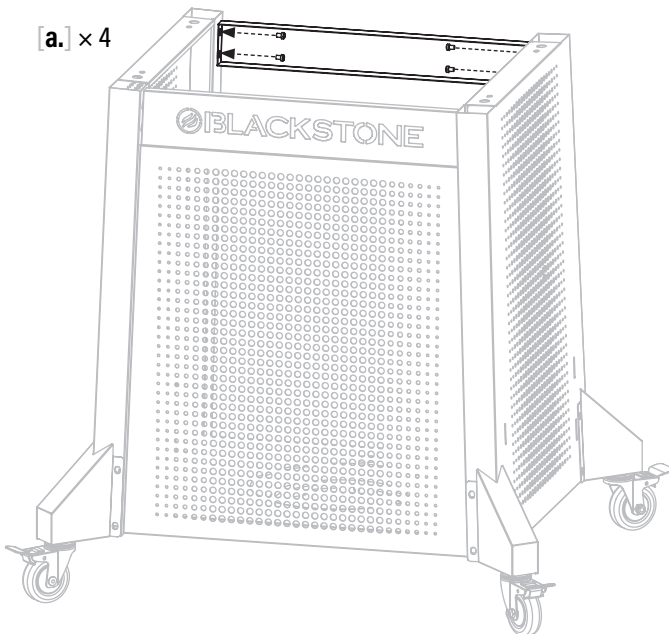
**STEP 12** Use four (4) M6x12 screws [a.] to attach the front logo panel to the left and right cart panels.



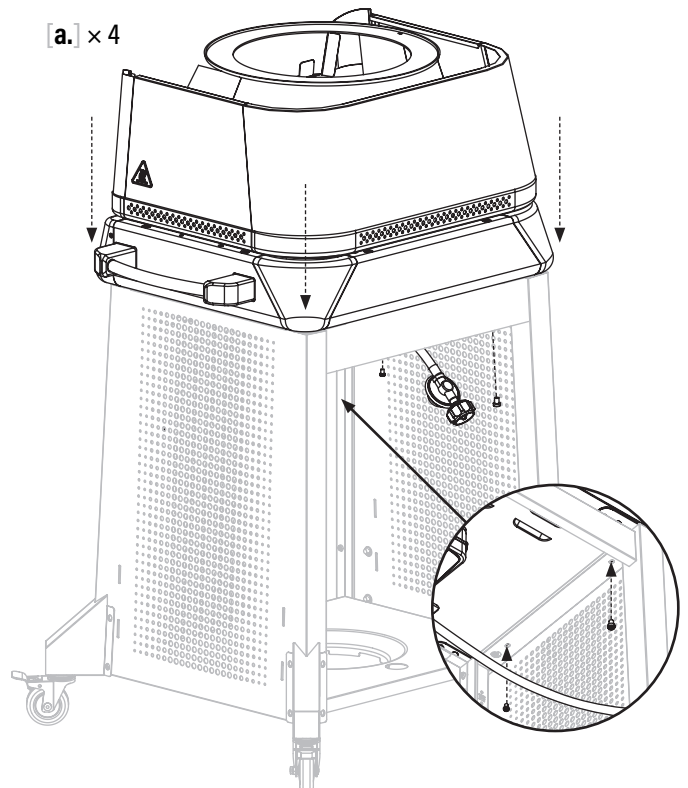
**STEP 13** Use two (2) M6x12 screws [a.] to attach the orange back-ground panel to the front logo panel.



**STEP 14** Use four (4) M6x12 screws [a.] to attach the rear cart panel to the left and right cart panels.

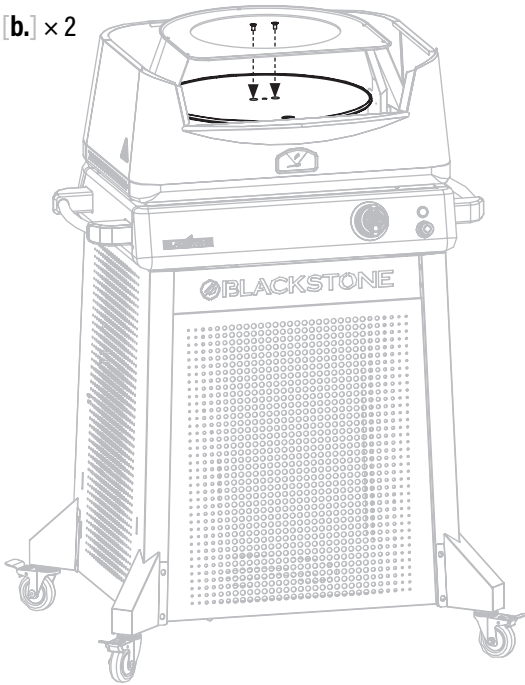


**STEP 15** With the help of another person, set the oven body on the cart. Use four (4) M6x12 screws [a.] to secure.

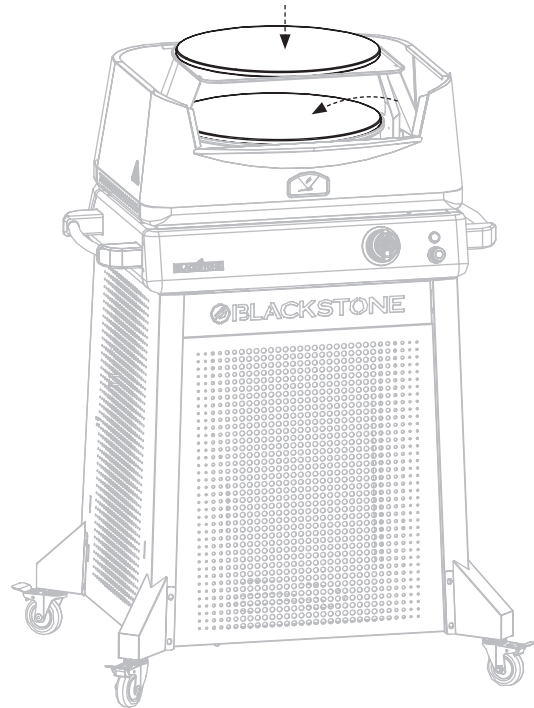


**STEP 16** Use two (2) M6x12 countersunk screws [b.] to attach the turntable to the rotating shaft.

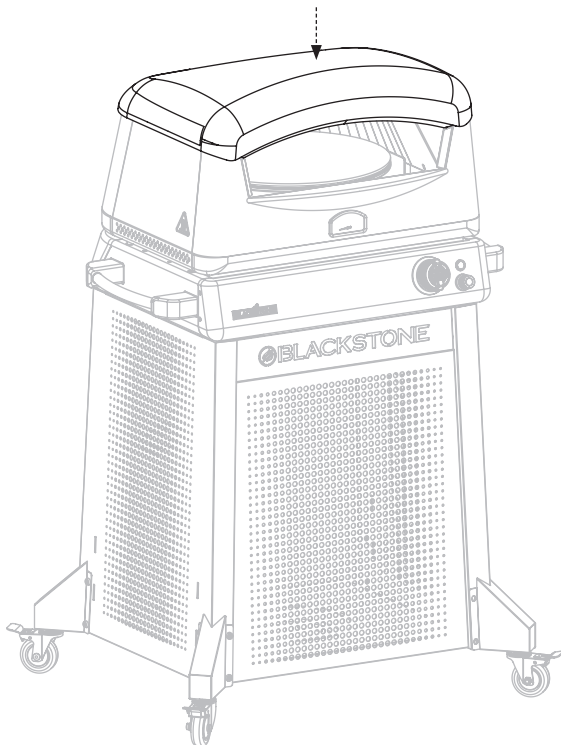
[b.] × 2



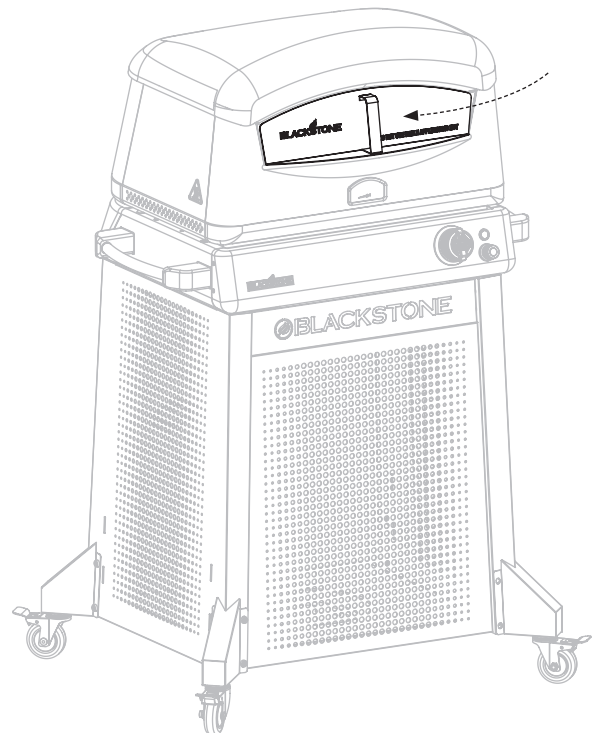
**STEP 17** Set one (1) pizza stone on the cast iron turntable. Place one (1) pizza stone on the upper pizza chamber.



**STEP 18** Set the oven lid on the oven body.

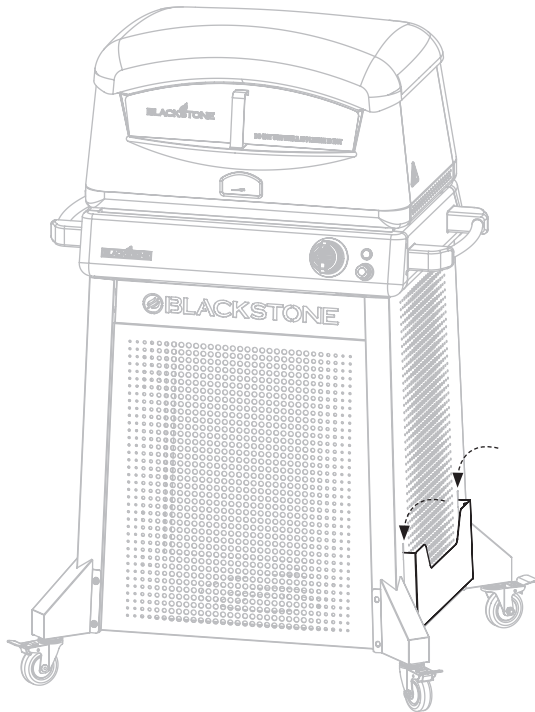


**STEP 19** Place the oven door over the pizza chamber opening when the oven is not in use.

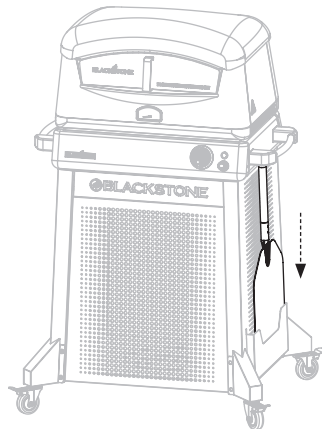




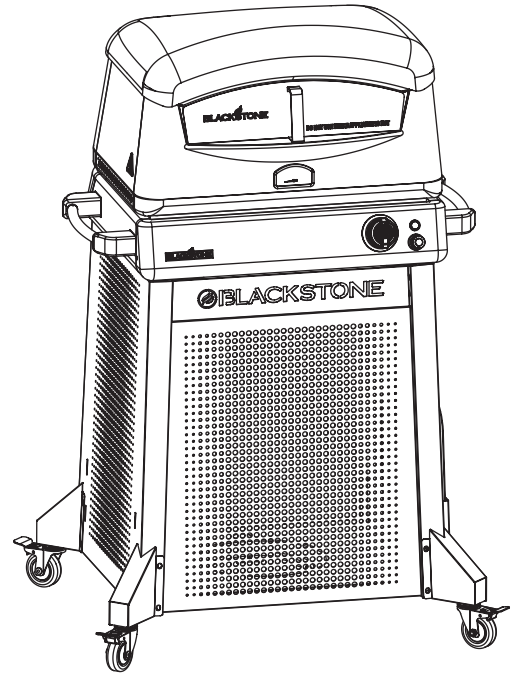
**STEP 20** If you are right handed, slide the pizza peel holder into the slots on the right cart panel. If you are left handed, slide the pizza peel holder into the left cart panel.



The pizza peel can be kept in the pizza peel holder when not in use.



**STEP 21** Proceed to **USING YOUR BLACKSTONE.**

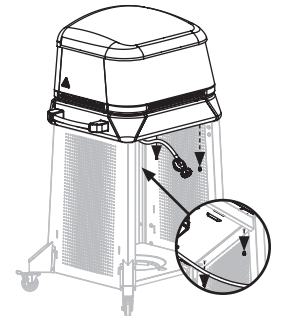


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**CAUTION**  
 Handle will get hot while appliance is in use.  
 DO NOT touch the handle while appliance is hot.

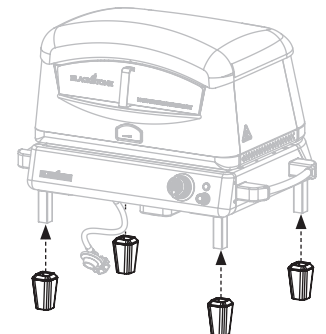
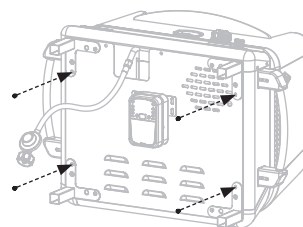
**FOR TABLETOP USE:**

**STEP 01** Remove the four (4) M6x12 screws that are securing the oven body to the cart.



**STEP 02** Thread the four M6x12 screws back into the oven body.

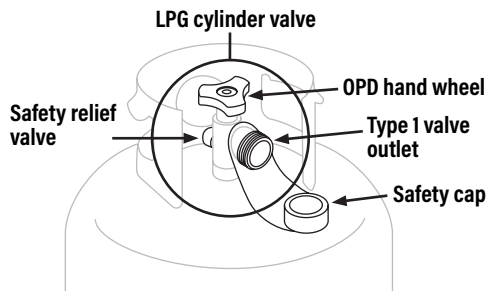
**STEP 03** Slide the four (4) feet onto the legs.



# USING YOUR BLACKSTONE

## 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.
- Safety cap (dust cap).



## LPG CYLINDER REQUIREMENTS

- 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.

## REGULATOR SAFETY

### ⚠ WARNING

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.

DO NOT cross thread the connection between your LPG cylinder and regulator.

### ⚠ WARNING

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.

Use this appliance, as purchased, only with gas and regulator/valve assembly supplied.

## FITTINGS & HOSES

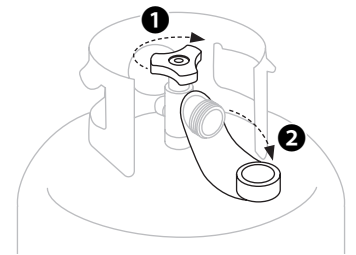
- Annual checking and tightening of metal fittings is recommended.
- Keep the fuel supply hose away from any heated surfaces.
- Before each use, check to see if hoses are cut or worn.

Replace damaged hose before using appliance. (Use only Blackstone approved replacement parts for valve, hose, or regulator. Failure to comply will void the warranty.)

## CONNECT THE LPG CYLINDER 20 LB (9 KG)

**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.



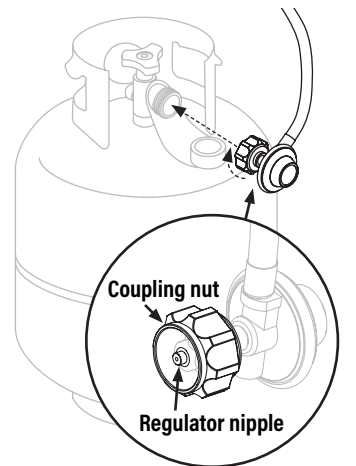
**STEP 02** Hold the regulator in a straight line with the Type 1 valve outlet so as not to cross thread the connection.

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

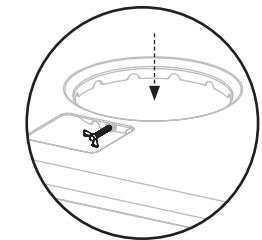
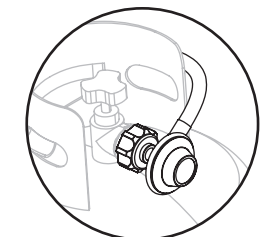
Hand-tighten the coupling nut in a clockwise direction.

(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.





## LEAK TEST INSTRUCTIONS

### NOTICE

DO NOT use household cleaning agents. Damage to gas valve, hose, and regulator components may result.  
Use a clean paintbrush and a 10/90 mild soap and water solution to perform the leak test.

### LEAK TEST: LPG CYLINDER

- 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.

**STEP 01** Brush soapy solution onto joint areas of the LPG cylinder.

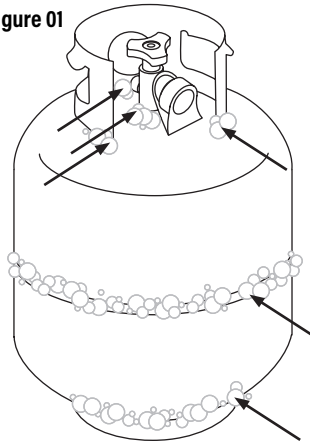
(Indicated by arrows in figure 01.)

- 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.

figure 01



### 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.

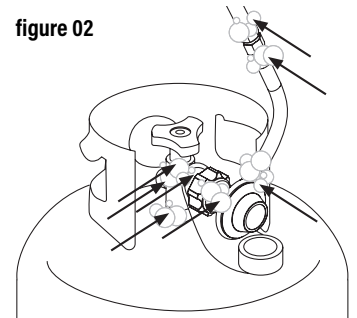
- If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection.
- Immediately close the LPG cylinder by turning the OPD hand wheel clockwise and re-tighten connections. If leaks cannot be stopped DO NOT TRY TO REPAIR.

**STEP 04** Brush soapy 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.

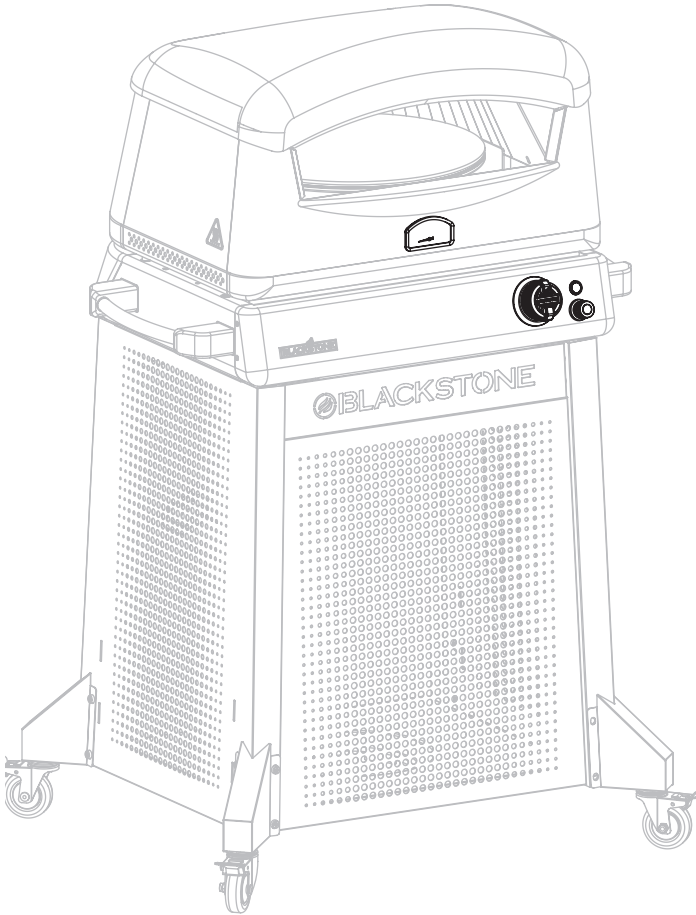
# IGNITION INSTRUCTIONS

## 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.

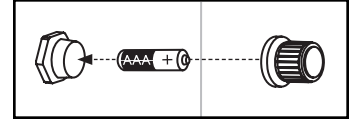
**STEP 03** Rotate knob to LOW then turn back to OFF. Knob should turn smoothly.



## 2. THERMOCOUPLE SAFE-START IGNITION

⚠ DO NOT use the oven door while oven is on.

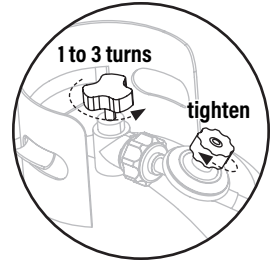
**STEP 01** Insert one (1) AAA battery (not included) under the battery cap.



Screw the cap into place over the positive terminal.

**STEP 02** ① Turn the control knob to OFF.

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



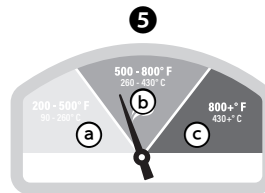
Tighten the red knob on the regulator clockwise to its HIGH position.

**STEP 04**

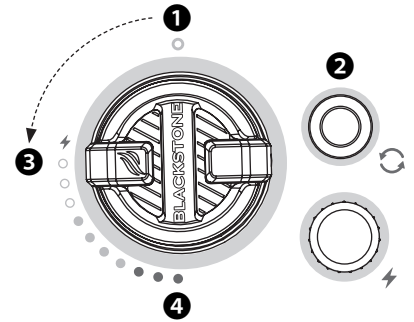
② Turn on the motor.

③ Push and turn the control knob counter-clockwise to LOW. Hold in for 10~20 seconds until thermocouple allows gas to flow.

Once flame is consistent, ④ adjust to achieve desired temperature ⑤.



- (a) Warming Zone
- (b) Cooking Zone
- (c) Burn Off/ Cleaning Zone



## 3. CHECK BURNER FLAME

Always check burner flame before use.

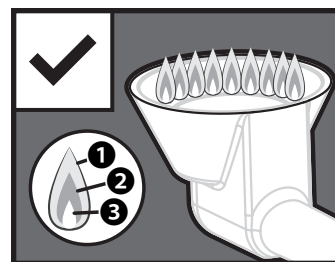
**STEP 01** Light burner and rotate knob from LOW to HIGH.

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

### ⚠ WARNING

A clogged burner can lead to a fire beneath the appliance. Burner should be removed and cleaned annually or whenever heavy build-up or insects/insect nests are found.

### 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

### ⚠ 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.

### ⚠ CAUTION

This appliance will be hot during and after use. DO NOT handle hot parts with unprotected hands. Use long-handled cooking utensils and oven mitts.

### 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 in **USING YOUR BLACKSTONE**.)

### FIRST TIME PIZZA STONE CLEANING

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.

## HOW TO USE YOUR PIZZA OVEN

### FRESH PIZZA

**STEP 01** Preheat oven to 700° F (380° C).

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

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

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

**STEP 04** Pull out the pizza 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.)

## VIDEO RECIPES

Find recipes and cooking tips at:

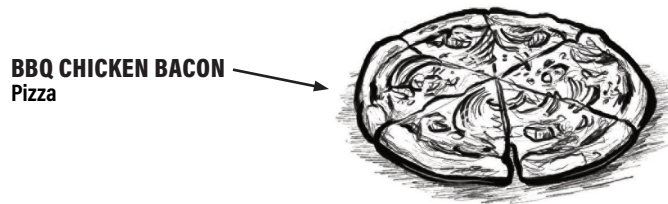
🌐 [BlackstoneProducts.com/blogs/recipes](https://BlackstoneProducts.com/blogs/recipes)

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

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



CLASSIC MARGHERITA  
Pizza



BBQ CHICKEN BACON  
Pizza



NEW YORK STYLE  
Pizza dough

## CLEANING YOUR APPLIANCE

Clean your appliance after each use, after it is cool to the touch.

- 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.

### ⚠ 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.

### PLASTIC PARTS & PAINTED SURFACES:

Wash with warm soapy water and wipe dry with a non-abrasive cloth.

### NOTICE

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

## CLEANING YOUR OVEN INTERIOR

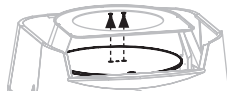
If the pizza falls off the rotating stone and catches on fire:

**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.

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

## 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 FIT GUIDE

Always cover your appliance when stored outdoors.



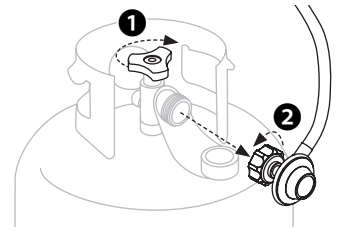
To find a cover that will fit your appliance, visit [BlackstoneProducts.com/support](https://BlackstoneProducts.com/support).

## DISCONNECT THE LPG CYLINDER

### 20 LB (9 KG)

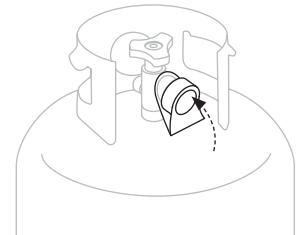
**STEP 01** Ensure that the control knobs are turned to OFF.

- 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 safety cap on LPG cylinder valve outlet whenever cylinder is not in use.

Only install the type of safety 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 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.





# 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.

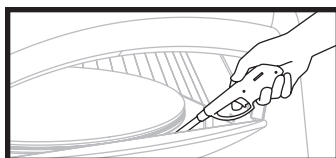
If this does not work, to determine the cause, please try to ignite your appliance with a match.

### 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 service 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: <b>STEP 01</b> Turn OFF the appliance, close the LPG cylinder valve, and disconnect the regulator from the LPG cylinder. <b>STEP 02</b> 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. <b>STEP 03</b> Ignite your appliance.
Regulator stuck in safety position.	Contact customer service for replacement parts.

## CLEANING THE BURNER ASSEMBLY



### 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.

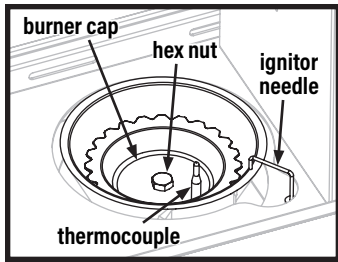
**Note:** DO NOT disturb the ignitor needle or thermocouple while cleaning.

**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 service.



## CUSTOMER SERVICE

Visit us online at [BlackstoneProducts.com/support](https://BlackstoneProducts.com/support) for assistance concerning appliance use, replacement parts, or your warranty.

### CUSTOMER SERVICE HOURS:



Monday - Friday  
7:00 am - 5:00 pm (MST)

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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](https://BlackstoneProducts.com/patents)