



BlackStone E Series TABLETOP GRIDDLE Model 8000 User Manual/User Guide

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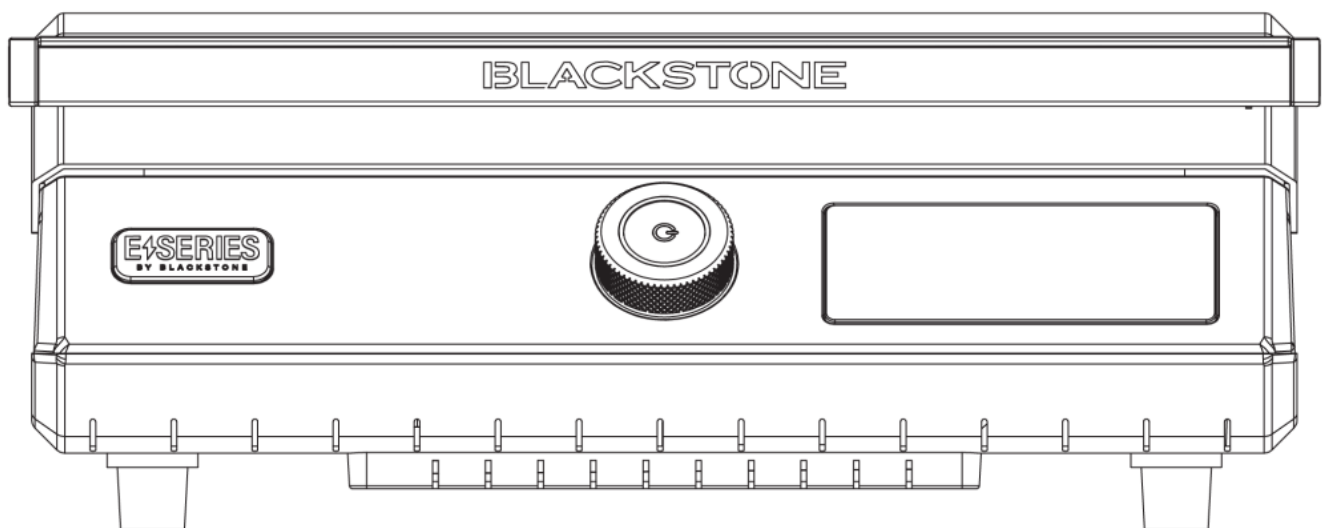
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SAFETY ALERT KEY

Read and follow all the notices throughout the manual.

DANGER:Indicates an imminently hazardous situation which, if not avoided, may result in



death or serious injury.

WARNING:Indicates the possibility of serious bodily injury if the instructions are not followed.

CAUTION:Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

REGISTER YOUR PRODUCT

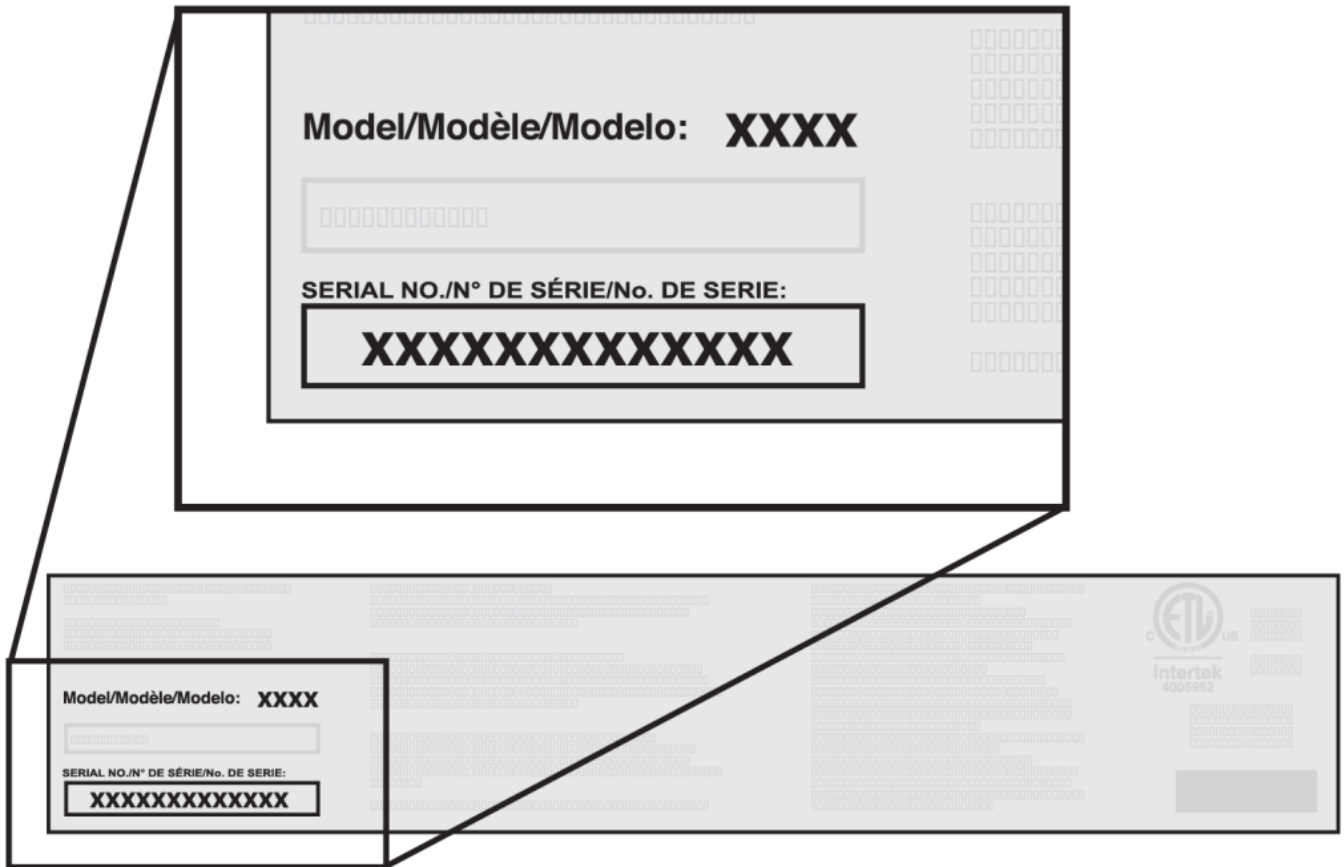
Registration allows our Customer Service Representatives to quickly provide assistance with your Blackstone product if needed. The North Atlantic Imports LLC 1-Year Warranty covers replacement parts up to one year after the date of purchase. (Please reference the Warranty chapter for more information.) To enable this warranty, you will need to provide:

1. Proof of Purchase/ Receipt/ Order Details

2. Your Blackstone product's Serial Number

3. Your Blackstone product's Model Number Your Blackstone product's Serial and Model numbers can be found on your griddle's Origin Label.





FOR YOUR SAFETY

WARNING:NEVER partially cook meat or poultry to finish cooking later. Cook food completely to destroy harmful bacteria.Before proceeding, make certain that you understand the FOR YOUR SAFETY section of this manual. Hazardous fire or explosion may result if instructions are ignored.

Section 01:FOOD SAFETY

Food safety is an important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

1.CLEAN: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.



2.SEPARATE: Separate raw meats and poultry from ready-to eat foods to avoid cross contamination. Use clean platter and utensils when removing cooked foods from appliance.

3.COOK: Cook meat and poultry thoroughly to kill bacteria. Use thermometer to ensure proper internal food temperatures.

4.CHILL: Refrigerate prepared foods and leftovers promptly.

For more information visit foodsafety.gov or Canadian Partnership for Consumer Food Safety Education online at befoodsafe.ca

HOW TO TELL IF MEAT IS COOKED THOROUGHLY

Meat and poultry cooked with this appliance often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature and cut into food to check for visual signs of doneness. When reheating takeout foods or fully cooked meats like hot dogs, cook to 165° F/74°C , or until steaming hot.

MEAT COOKING TEMPERATURES



Poultry:165° F or 74°C Juices should run clear and flesh should not be pink.

Beef or Poultry Hamburger:160° F or 71°C Juices should not be pink and flesh should be brown in the middle.

Beef, Veal, & Lamb Steaks/Chops:145° F or 63°C

Beef, Veal, & Lamb Roasts:145° F or 63°C

ALL cuts of Pork:160° F or 71°C Juices should not be pink.

Section 02:ELECTRIC GRIDDLE SAFETY



SAFETY TIPS

1. Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45 °C) before moving or storing.
2. Use long-handled, non-metal utensils and oven mitts to protect against burns and splatters.
3. Do not allow the electric components to come in contact with water.
4. Wash griddle surface before initial use.

TURNING GRIDDLE OFF

- When not in use, turn OFF appliance by rotating the appliance control knobs to the OFF position and unplugging the unit.

PROTECTING THE NON-STICK SURFACE

1. Do not cut directly on the griddle surface.
2. Only use plastic, rubber, wood, and/or nylon cooking utensils on the cooking surface.
3. Avoid using anything that may scratch the surface, including metal scouring pads and abrasive cleaners.
4. Do not leave water on the griddle surface for more than two hours.
5. Do not wash the griddle top in the dishwasher.

FOR DAILY CLEANING:

STEP 01 Be sure that grease cup is in place.

STEP 02 Wipe off surface with a moist, soapy cloth or paper towel.

STEP 03 Wash off soap and dry.

FOR DEEP CLEANING:

STEP 01 Be sure that grease cup is in place.

STEP 02 Turn heat to low.

STEP 03 While wearing rubber gloves, use one (1) tablespoon of dishwashing detergent per



one (1) cup of hot water, and wipe down the griddle surface with a cloth or non-metal cleaning pad.

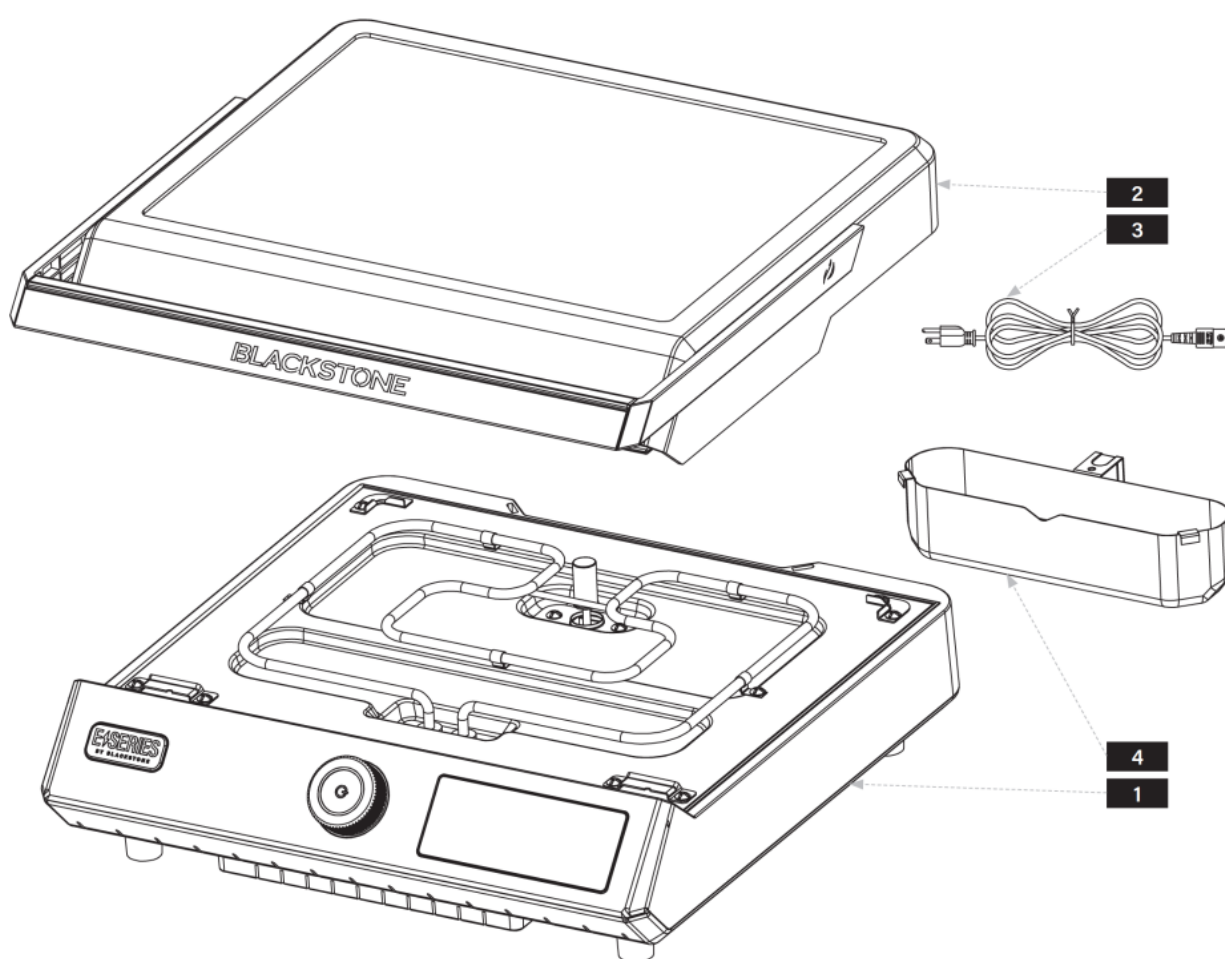
STEP 04 Turn off griddle, and once cool, wipe off surface with a moist, soapy cloth or paper towel.

STEP 05 Wash off soap and dry.

ASSEMBLY GUIDE EXPLODED VIEW

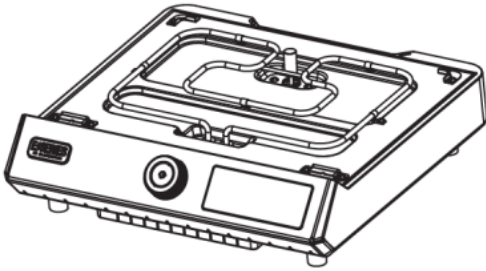
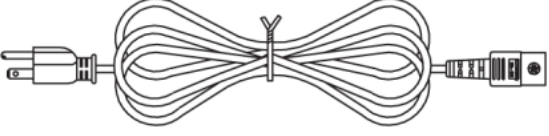
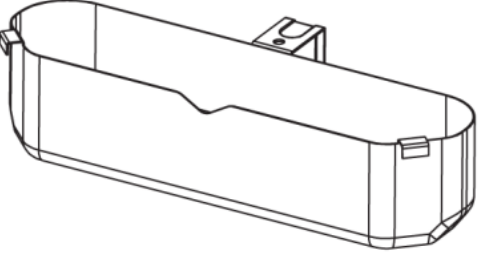
ASSEMBLY GUIDE

EXPLODED VIEW



ILLUSTRATED PARTS LIST



1 Griddle body (1 piece) 	2 Griddle top & Hood assembly (1 piece) 
3 Power cord (1 piece) 	4 Grease cup (1 piece) 

ELECTRIC REQUIREMENTS: 120V 60Hz 12.7A

ASSEMBLY INSTRUCTIONS

Please read all instructions thoroughly before proceeding. Make sure all the plastic packing material is removed before assembling. Find a large, clean area to assemble your griddle. Please refer to the parts list and assembly diagrams as necessary.

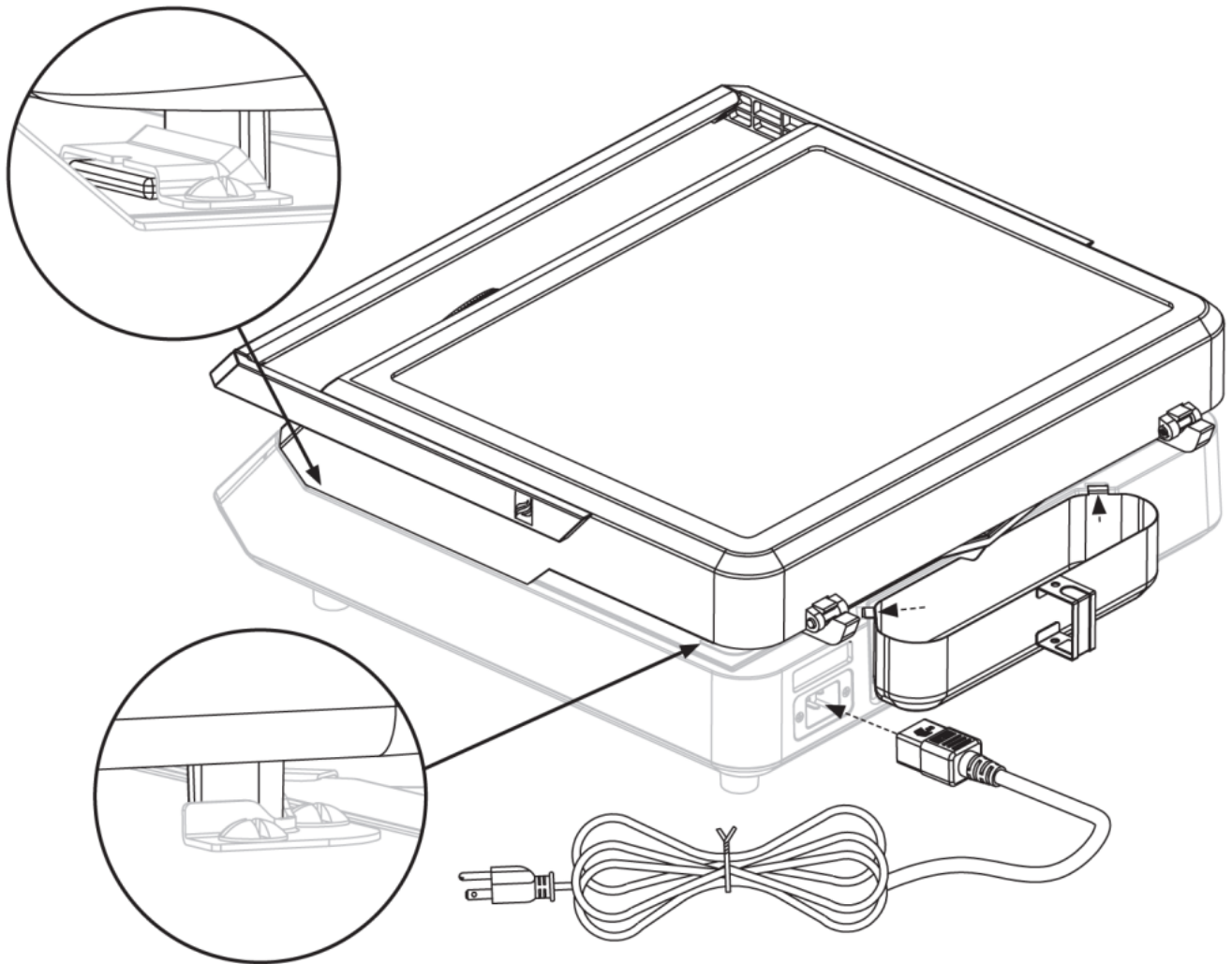
STEP 01 Hang the grease cup on the back of the griddle body.

STEP 02 Place the griddle top and hood assembly onto the griddle body, making sure that the griddle top feet are fully seated.

STEP 03 Insert the power cord plug into the socket on the griddle body.

STEP 04 Enjoy cooking on your Blackstone 17" Electric Griddle!





Documents / Resources

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