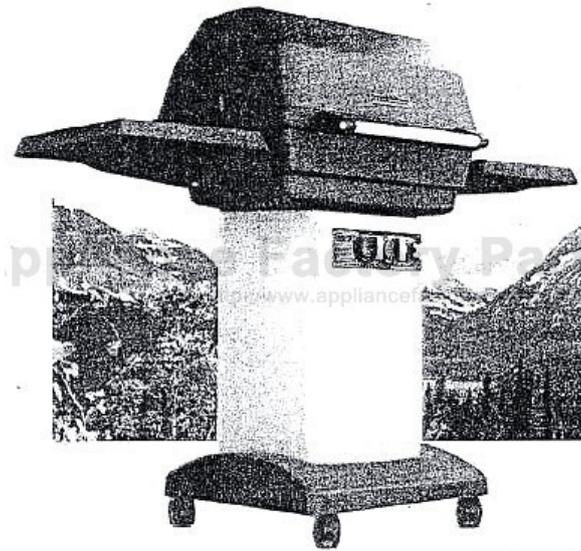


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----- Manual continues below -----



"there's nothing like... the great outdoors."™



**MODEL
Blackstone**

1000

GAS BARBECUE OWNER'S MANUAL

and
Assembly Guide

ASSEMBLER / INSTALLER:

Leave these instructions with the consumer.

CONSUMER / USER:

Read all these instructions and save them in a safe place for future reference.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or fire department.

FOR YOUR SAFETY

1. Do Not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

the Great Outdoors Grill Company
1520 West B Street
Joplin, Missouri USA 64801

telephone 888-869-5454





STATEMENT of COMMITMENT

Congratulations and thank you for your purchase of the Blackstone 1000. We are pleased that you have recognized the value of the design, function, and quality of components used in this Great Outdoors Grill Company product. We believe it is the finest grill on the market.

The Great Outdoors Grill Company is committed to producing quality grills that your family will enjoy for years to come. If you are not satisfied with your new grill, for any reason, please let us know.

You can call our toll free number at any time:

1-888-869-5454.

We want you to be completely satisfied with your purchase as we demand our products live up to our motto. Simply, we want you to agree, "*there's nothing like... the great outdoors.*"™

the Great Outdoors Grill Company
1520 West B Street
Joplin, Missouri USA 64801

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Patents Pending
USA 1998.

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If these instructions are ignored, there is a possibility of a hazardous fire or explosion which could result in physical injury or property damage! It is your responsibility to assemble, operate and maintain your gas grill properly.

CHOOSING A SAFE LOCATION

Once you have assembled your new grill, find a suitable location for use. Here are some rules to follow:

1. This gas barbecue grill is for outdoor cooking use only.

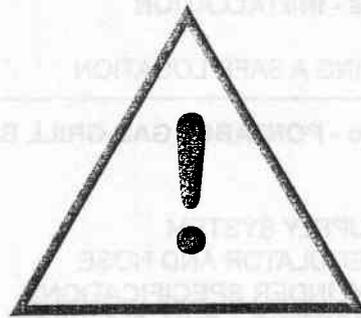
Do Not use in garages, breezeways, sheds or any enclosed area. Never operate the grill in enclosed areas as this could lead to a carbon monoxide buildup which could result in injury or death.

2. Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1, NFPA 54 (USA), or CAN/CGA-B 149.2, Propane Installation Code (Canada) and CAN/CGA-B 149.1 Natural Gas Installation Code. To check local codes; contact your local LP gas dealer or gas company listed in the Yellow Pages for recommended installation procedures and regulations.

This appliance is not intended to be installed in or on a recreational vehicle and/or boat.

3. Locate the barbecue away from any combustible construction by at least 24 inches (61 cm). Do not locate the barbecue grill under a ceiling or cover. Heat from the grill could cause damage.

Place the grill on a level surface. The grill will operate best if it is not facing directly into the wind. Avoid moving the grill while it is in use.



4. The grill area must be clear and free from combustible materials, spare LP cylinders, gasoline and other flammable liquids or vapors. Do not use lighter fluid or charcoal briquettes in a gas grill. Keep the ventilation openings of the cylinder enclosure free and clear from other debris. The flow of combustion and ventilation air is not to be obstructed.

5. Place your grill in a location away from children and pets. Do not leave the grill unattended while it is in use. Keep children and pets away from hot grill.

NOT FOR USE BY CHILDREN.

WARNING: Never use Natural Gas in a unit designed for Liquid Propane (L.P.) Gas. Never use Liquid Propane (L.P.) Gas in a unit designed for Natural Gas.

WARNING: The outside of the barbecue grill body will become hot during use. To avoid burns; do not touch any hot grill surface. If necessary, use a protective glove when operating control knobs, tank shut-off valve or lid handle.

Do not lean on or place over 15 pounds on a side table.

FUEL

This appliance is designed to use Liquid Propane gas (abbreviated LP gas or propane). LP gas is highly flammable. It becomes liquid when stored under high pressure inside a cylinder and vaporizes when released. LP gas is heavier than air and tends to collect in low areas. It is important that there are no leaking connections on your gas grill that could cause a fire or explosion. Refer to the section later in this manual on "Testing for Gas Leaks".

FUEL SUPPLY SYSTEM

Your LP gas grill requires a fuel delivery system which is made up of a LP gas supply cylinder, a fuel regulator, hose and gas control valve.

The fuel regulator of your new barbecue grill is equipped with a Type 1 coupling nut. Do Not attempt to connect to any other LP cylinder not equipped with a mating Type 1 cylinder valve. This grill is not to be used with any other cylinder connection device.

FUEL REGULATOR AND HOSE

The pressure regulator and hose assembly with the Type 1 fitting supplied must be used with the appliance. Do not use another hose and regulator assembly other than the one supplied with the grill or a manufacturer's replacement pressure regulator assembly.

The Type 1 connection system has the following features:

1. The system will not allow gas to flow until a positive connection has been made.
2. The system has a thermal element that will shut-off the flow of gas between 2400 F and 3000 F.
3. The system has a flow limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour.

4. The pressure regulator and hose assembly provided is factory set at an outlet pressure of 11 inches water column (.4 lb. per sq. inch).

WARNING: Any attempt to adjust the regulator is dangerous and could create a situation causing personal injury or property damage. Consult your LP gas dealer if you think the regulator is not working properly.

FUEL CYLINDER SPECIFICATIONS

Any LP gas supply cylinder used with this grill must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity must be 20 pounds of Propane. Full cylinder weight should be approximately 38 pounds (43.7 lbs. nominal water capacity).

The LP cylinder must have a shut-off valve terminating in a Type 1 LP gas cylinder valve outlet. A Type 1 compatible cylinder with a Type 1 cylinder valve has a positive seating connection which does not permit gas flow, until a positive seal has been obtained.

DANGER: Do Not insert any foreign objects into the valve outlet. You may damage the back check. A damaged back check can cause a leak, which could result in explosion, fire, severe personal injury or death.

The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated.

All LP gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transporta

tion (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling prevention device. Read labels on the LP Gas Supply Cylinder.

New cylinders are always shipped empty for safety. Allow only qualified LP gas dealers to fill or repair your LP gas supply cylinder.

Inform the gas dealer if it is a new or used cylinder to be filled.

Caution the gas dealer not to overfill the fuel cylinder.

After filling, have the gas dealer check for leaks and to see that the relief valve remains free to function.

Have the gas dealer weigh cylinder after filling to ensure that the cylinder is not overfilled.

TRANSPORTING A FULL CYLINDER

WARNING! Handle a full cylinder with care. Gas is under high pressure.

You should transport only one cylinder at a time. Transport the cylinder in an upright and secure manner with control valve turned off and the POL plug in place.

Do Not transport cylinder in passenger compartment of a vehicle.

Do Not leave cylinder in direct sunlight or in a high heat area such as a closed car trunk. High heat areas could cause the relief valve to vent gas.

Do Not store cylinder in a building, garage or any other enclosed area. Store outdoors in a well ventilated area, away from people and out of the reach of children.

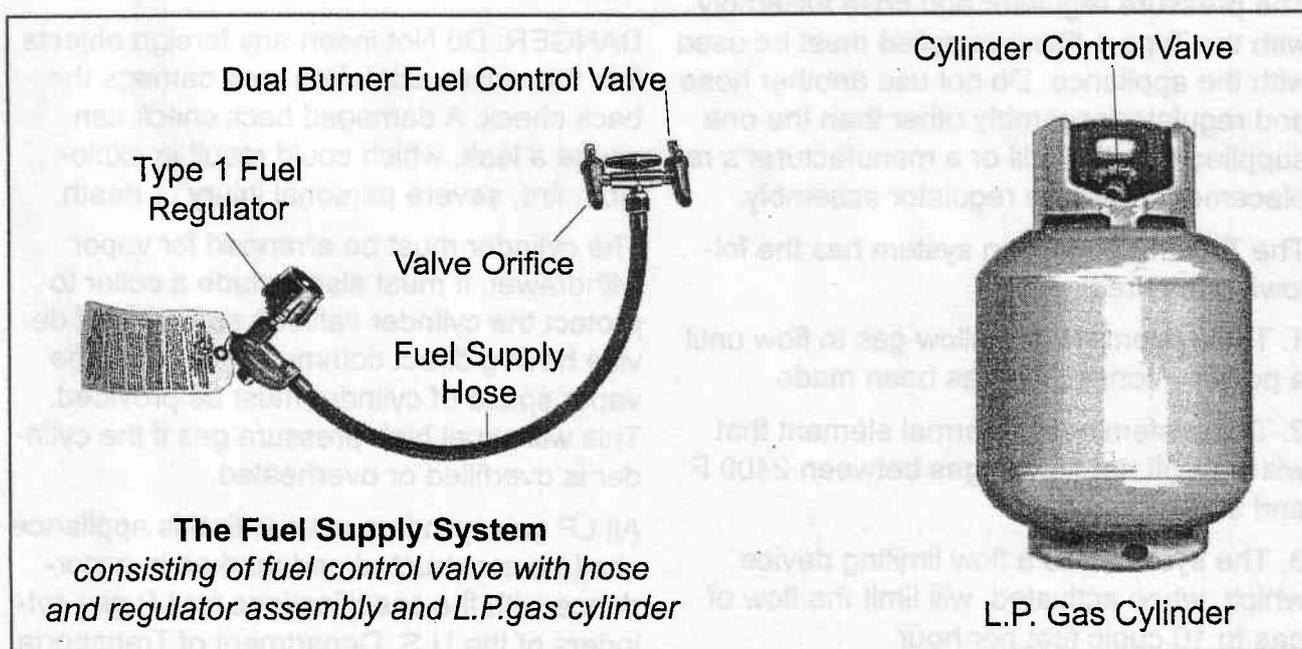
Use a cylinder cap on cylinder valve outlet during transport and when the cylinder is not connected to grill. Keep cylinder valve closed when not in use.

WARNING!

Do not store a spare LP-gas cylinder under or near this appliance.

Never fill the cylinder beyond 80 percent full.

If this information is not followed exactly, a fire causing death or serious injury may occur.



TAKE THESE INSTRUCTIONS TO THE LP GAS DEALER.

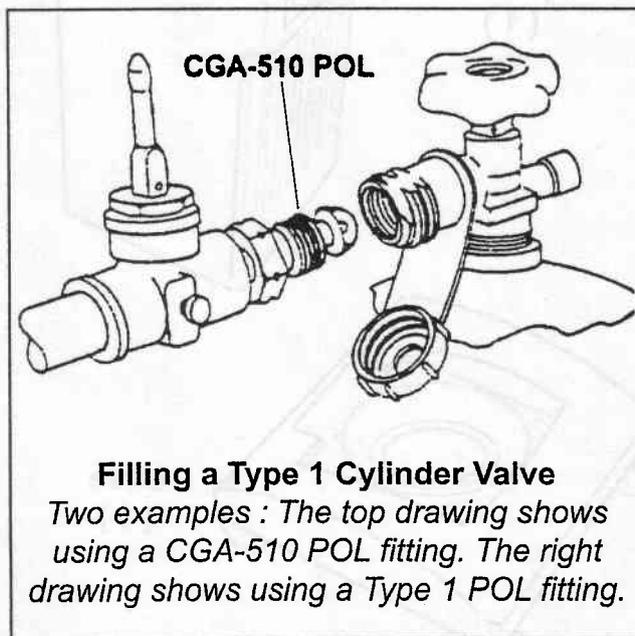
When using a cylinder exchange be sure the exchanged cylinder is a Type 1 cylinder, as a 510 POL cylinder will not fit Type 1 regulator.

FILLING and PURGING TYPE 1 LP GAS CYLINDERS

DANGER! Purging and filling of LP Gas cylinders must be performed by personnel who have been thoroughly trained in accepted LP Gas industry procedures. Failure to follow this instruction may result in explosion, fire, severe personal injury, or death.

IMPORTANT: Purge new cylinders before filling. This tank is easily filled with a standard CGA 510 POL filling connection.

The LP Gas cylinder has a Type 1 cylinder valve with a back-check module in its outlet which will not permit gas to flow until an evacuation device is installed. To purge the LP Gas cylinder, the backcheck module must be opened with an evacuation device.



PURGING and EVACUATION DEVICES for LP GAS CYLINDERS with TYPE 1 CYLINDER VALVES

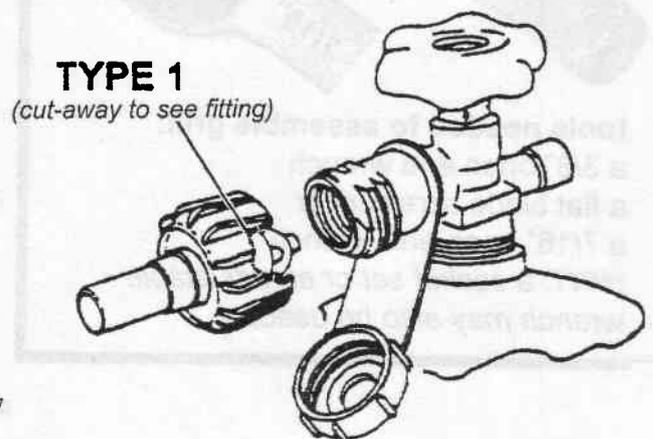
A. Hose end valve with a bleed port: Purging can be accomplished using a hose end valve containing a bleed port which also allows for evacuation without the use of an adapter.

B. Hose end valve without a bleed port: When a hose end valve does not have a bleed port, a separate device must be used for evacuation.

C. Purging using a Type 1 connection: LP-Gas cylinder evacuation can be accomplished during each purging by using a Type 1 connection. The Type 1 valve outlet has an external 1 5/16" ACME right hand thread which will accept this connection.

CAUTION: After purging or filling an LP Gas cylinder, Do Not insert a POL plug into the valve outlet. Insertion of this plug will prevent the back-check from closing. Use ONLY the provided cap and strap attached to the outlet. Close the cylinder valve knob before returning the cylinder to the customer.

For proper purging procedures in the U.S.A. refer to: Safety Bulletin NPGA # 133, "Purging LP-Gas Cylinders," and Safety Bulletin NPGA # 130, "Recommended Procedures for Filling Cylinders".



Getting Started;

1. Please follow the steps in the order that they are presented.
2. Assemble the grill at the location that you intend to use it.
3. You may want to place an old towel or cloth at the assembly site to prevent scratches to your deck and/or to prevent nuts and bolts from becoming lost.
4. Have a friend help. While the unit is made of lightweight aluminum, there is a lot of it! An assistant can make the assembly easier, by holding the parts in place while fastening the nuts and bolts in place.
5. Your barbecue has been provided with a Liquid Propane (L.P.) gas cylinder. As stated before, it is shipped empty for safety reasons. In order to be ready to barbecue immediately, please have your fuel cylinder filled with L.P. gas by an authorized L.P. gas dealer.

Assembly Step 1.

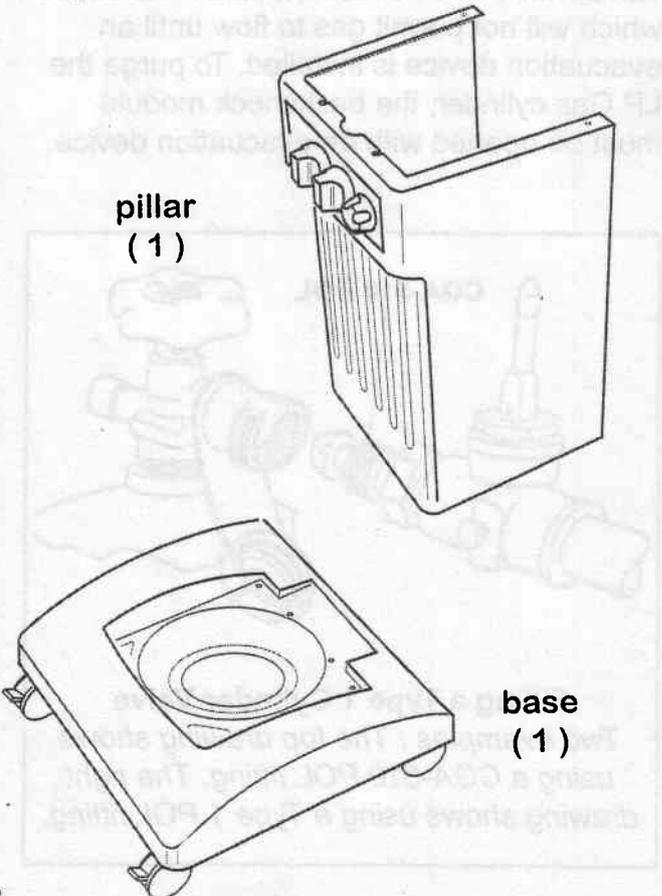
Unpack Grill Parts.

1. Remove and set aside all inner boxes and parts from the master carton.
2. Remove and set aside all wrapping paper and additional packaging from the parts.
3. Do not destroy carton or packing until your grill is completely assembled and operating to your satisfaction.

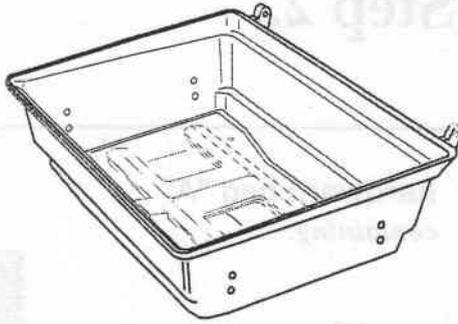
Locate these parts:

Main bag containing:

- (1) hardware bag "A",
- (1) hardware bag "B",
- (1) hardware bag "C",
- (1) hardware bag "D"



grill
bottom
casting
(1)



handle
(1)



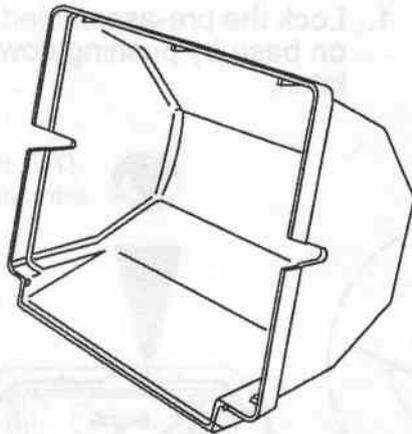
handle standoff
(2)



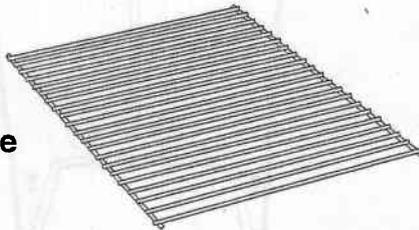
standoff gasket
(2)



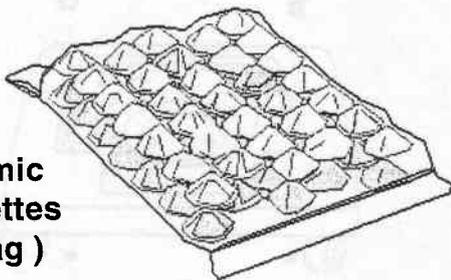
grill lid
(1)



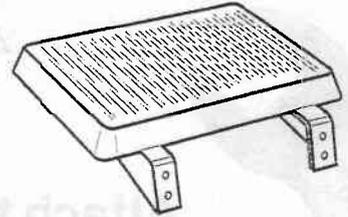
rock-grate
(1)



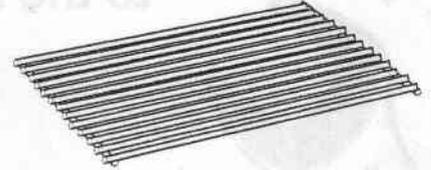
ceramic
briquettes
(1 bag)



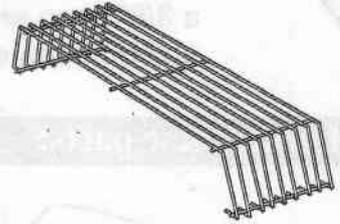
side
tables
(2)



cooking
grids
(2 piece)



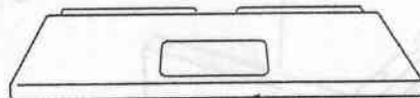
warming
rack
(1)



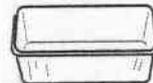
L.P. gas
cylinder
(1)



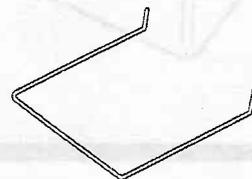
heat shield
(1)



grease pan
(1)



cylinder
retainer
wire
(1)



Assembly Step 2.



3/8"



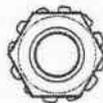
7/16"

Attach the Pillar to the Base.

tools needed:

a 3/8" open end wrench
a 7/16" open end wrench

hardware bag "A"
containing:



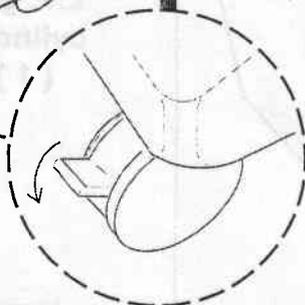
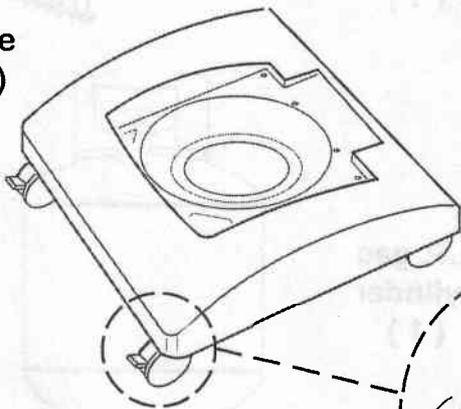
1/4-20
(4)



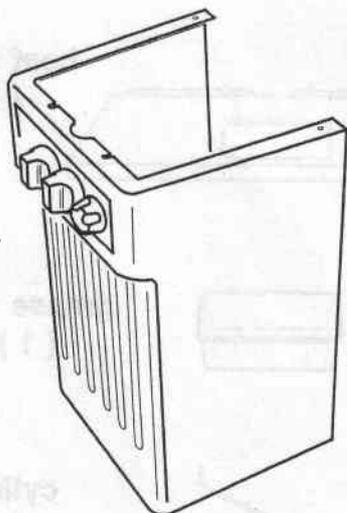
1/4-20 x 3/4"
(4)

Locate these parts:

base
(1)



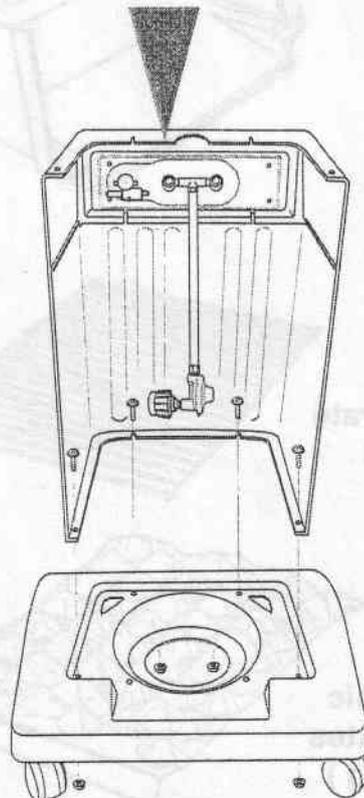
pillar
(1)

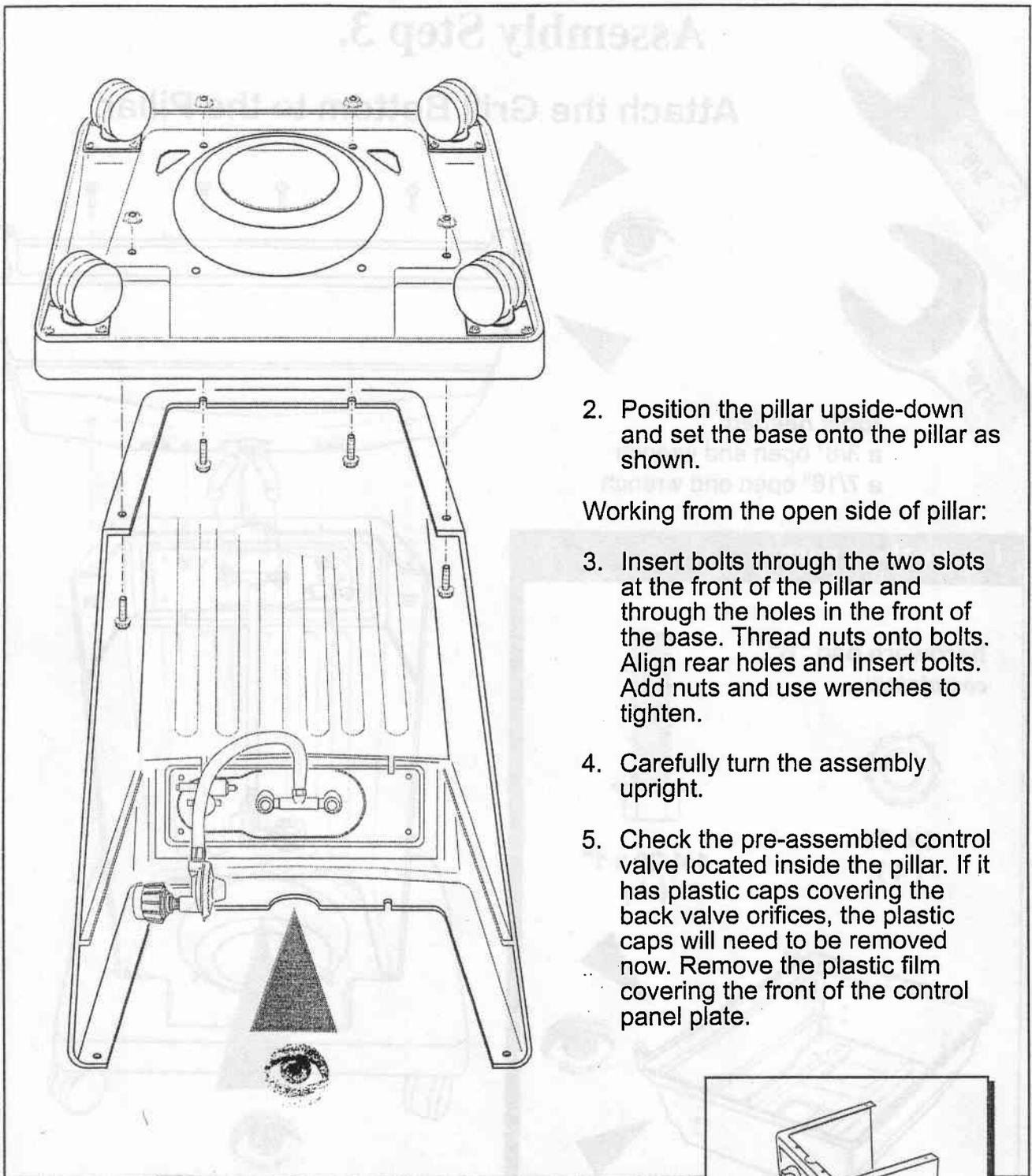


1. Lock the pre-assembled casters on base by pushing down on the latch.



(This symbol is to help orient area of assembly.)



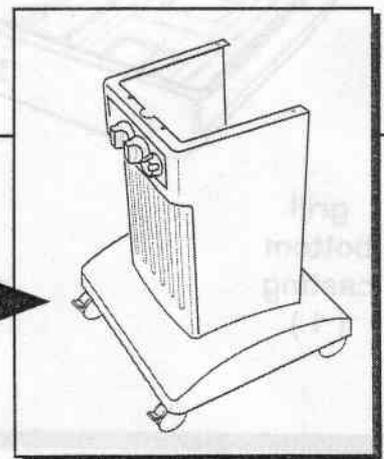


2. Position the pillar upside-down and set the base onto the pillar as shown.

Working from the open side of pillar:

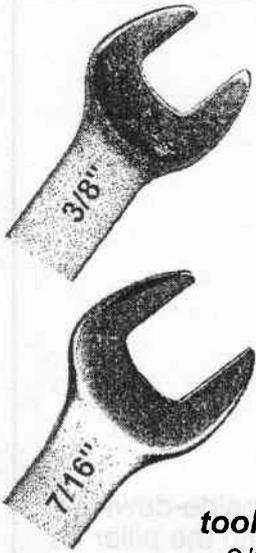
3. Insert bolts through the two slots at the front of the pillar and through the holes in the front of the base. Thread nuts onto bolts. Align rear holes and insert bolts. Add nuts and use wrenches to tighten.
4. Carefully turn the assembly upright.
5. Check the pre-assembled control valve located inside the pillar. If it has plastic caps covering the back valve orifices, the plastic caps will need to be removed now. Remove the plastic film covering the front of the control panel plate.

Your grill will now look like this:



Assembly Step 3.

Attach the Grill Bottom to the Pillar.



tools needed:
a 3/8" open end wrench
a 7/16" open end wrench

Locate these parts:

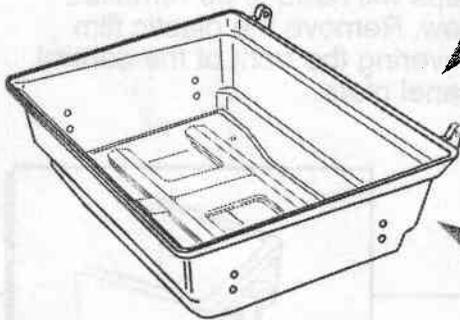
hardware bag "B"
containing:



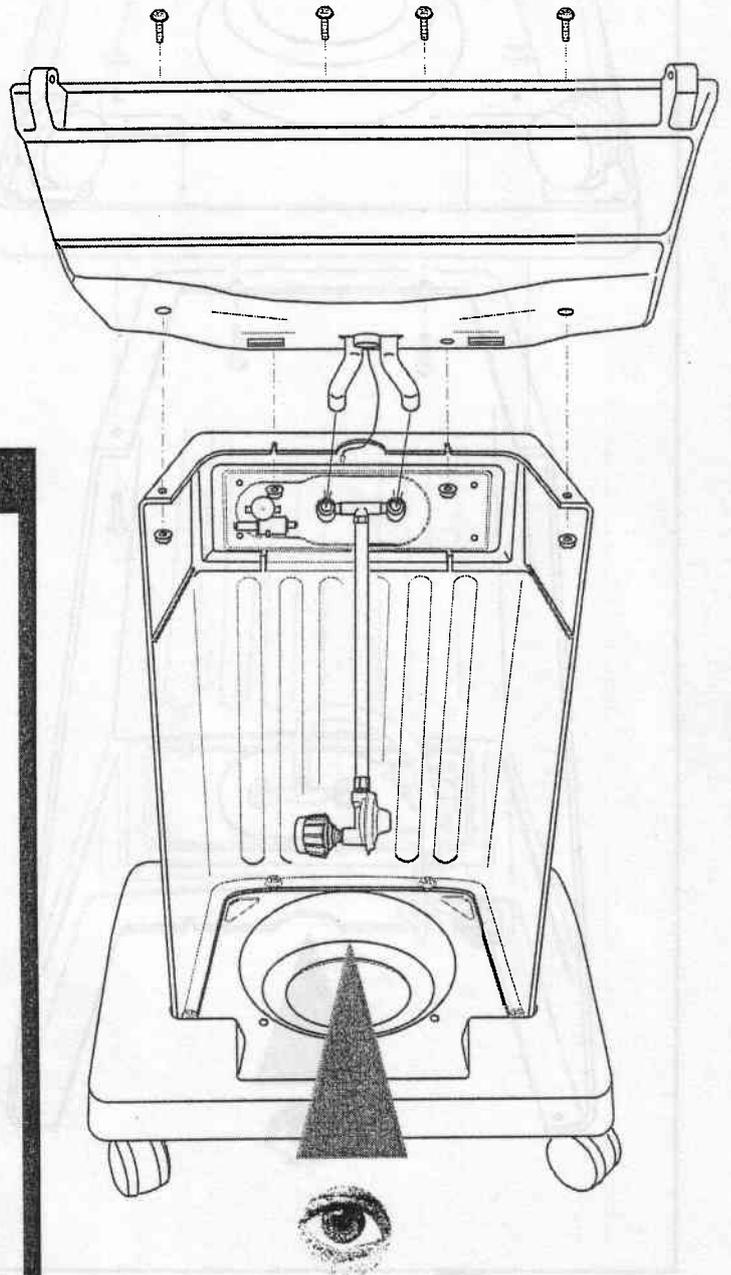
1/4-20
(4)



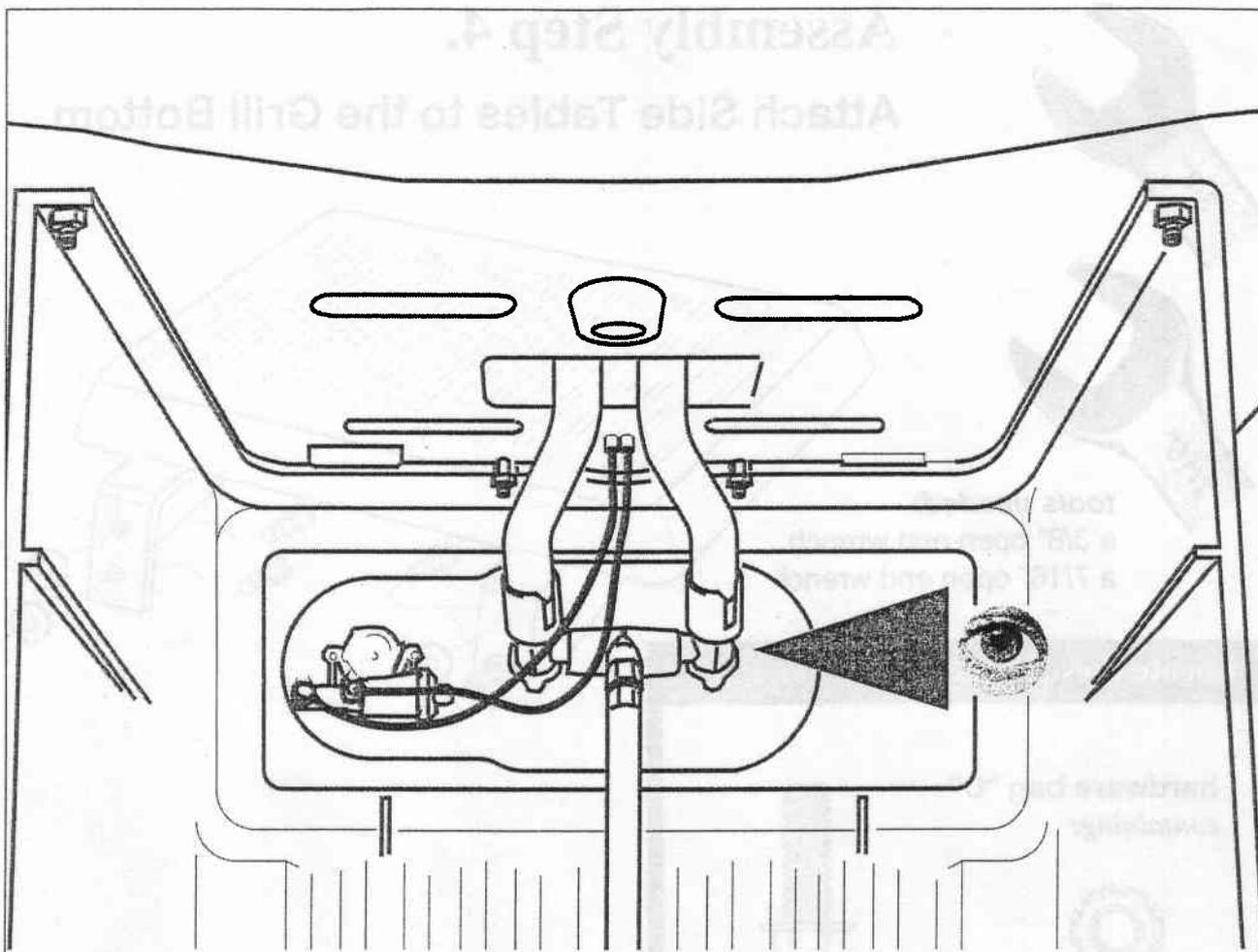
1/4-20 x 1"
(4)



grill
bottom
casting
(1)

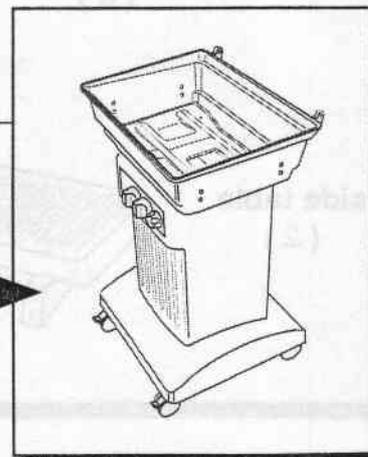


1. Position the grill bottom onto the pillar so that the rear hinge struts are toward the open side of the pillar, as shown.
2. Four holes in the bottom will align with two rear holes and two front slots in the pillar.



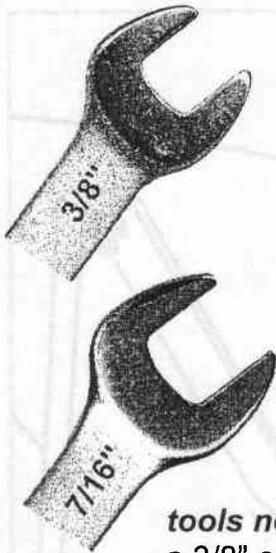
3. **IMPORTANT:** Make sure the control valve ends are inside the burner tubes extending through the grill bottom.
4. Insert four bolts into the bottom's holes and secure with nuts.
5. Locate the two black lead wires beneath the grill bottom. Press the loose ends of the lead wires onto the metal tabs located on the back of the igniter unit.

Your grill will now look like this:

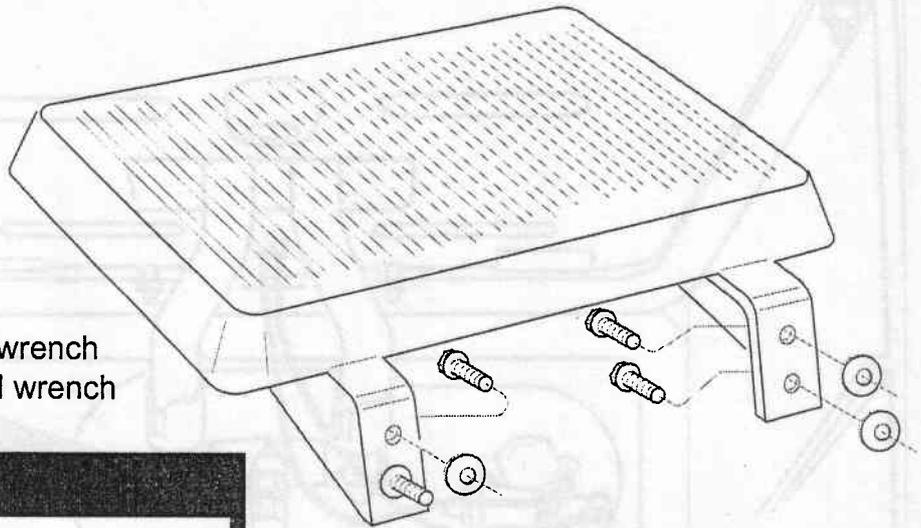


Assembly Step 4.

Attach Side Tables to the Grill Bottom.

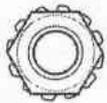


tools needed:
a 3/8" open end wrench
a 7/16" open end wrench

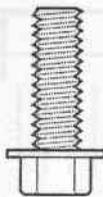


Locate these parts:

hardware bag "C"
containing:



1/4-20
(8)

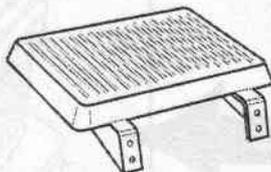


1/4-20 x 3/4"
(8)



gasket washer
(8)

side table
(2)



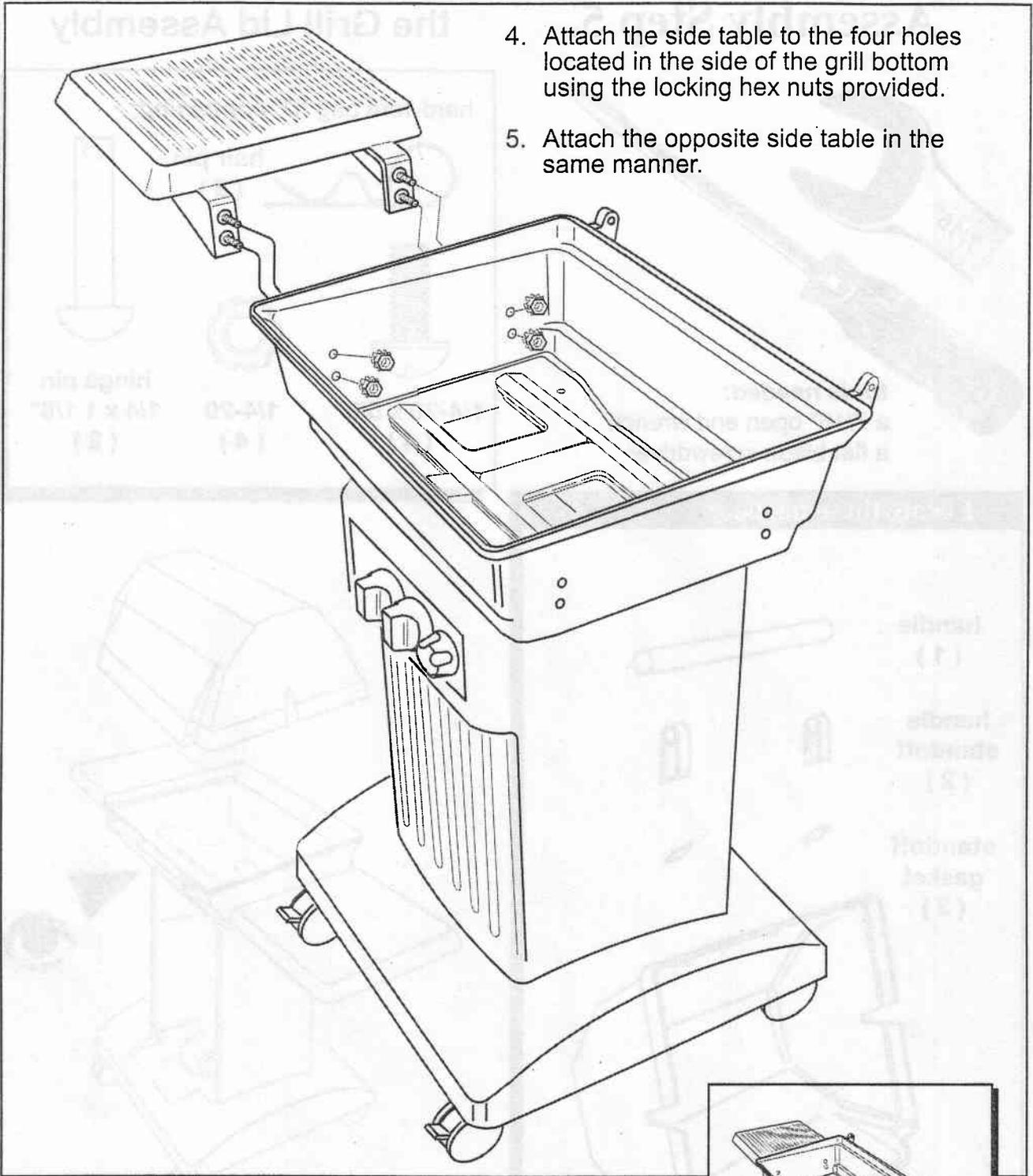
1. Insert 3/4" bolts through holes in the support arms of the side tables, as shown.

2. Slide a gasket washer over the threaded end of the bolt.

NOTE:

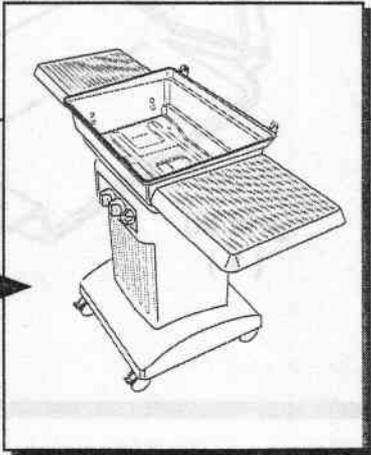
The gasket washers are intended to fit tightly on the bolts so as to hold the bolts in place while attaching the side table to the grill.

3. Prepare both side tables in this manner; using four bolts and gasket washers for each table.



4. Attach the side table to the four holes located in the side of the grill bottom using the locking hex nuts provided.
5. Attach the opposite side table in the same manner.

Your grill will now look like this: 



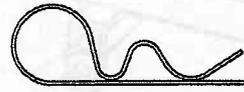
Assembly Step 5.



tools needed:
a 7/16" open end wrench
a flat blade screwdriver

the Grill Lid Assembly

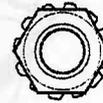
hardware bag "D" containing:



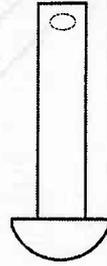
hair pin
(2)



1/4-20 x 5/8"
(4)



1/4-20
(4)



hinge pin
1/4 x 1 1/8"
(2)

Locate these parts:

handle
(1)



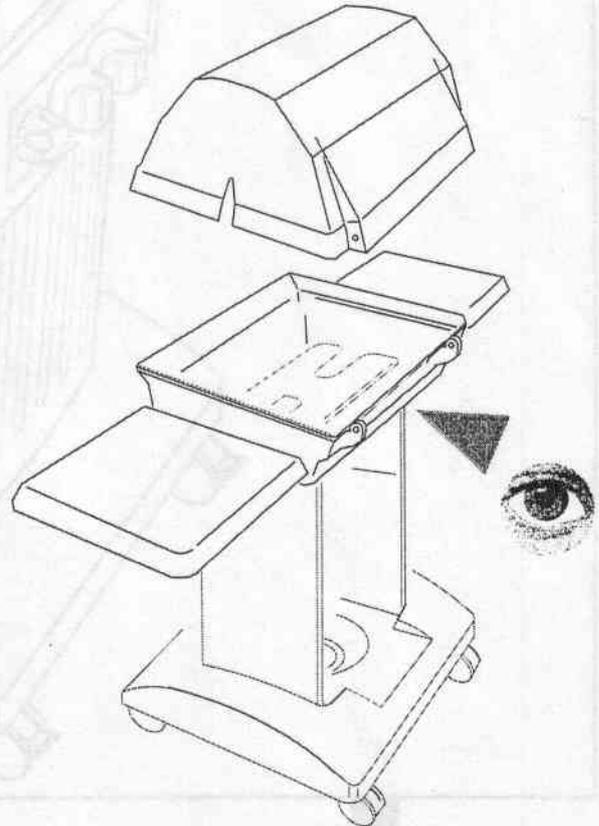
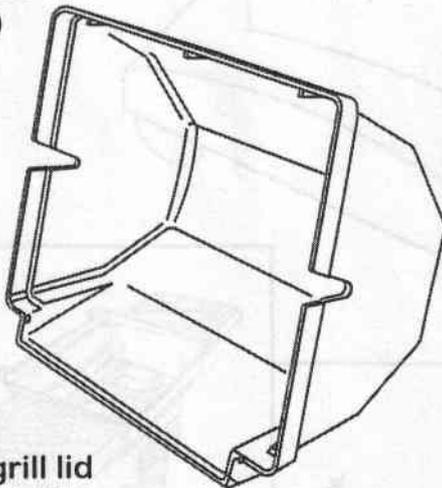
handle
standoff
(2)



standoff
gasket
(2)



grill lid
(1)



1. Position the back of the lid so that the rear holes are in line with the hinge struts on the back of the grill bottom.
2. Gently set the grill lid onto the grill bottom.

Installing the Internal Components in the Grill

Assembly Step 6

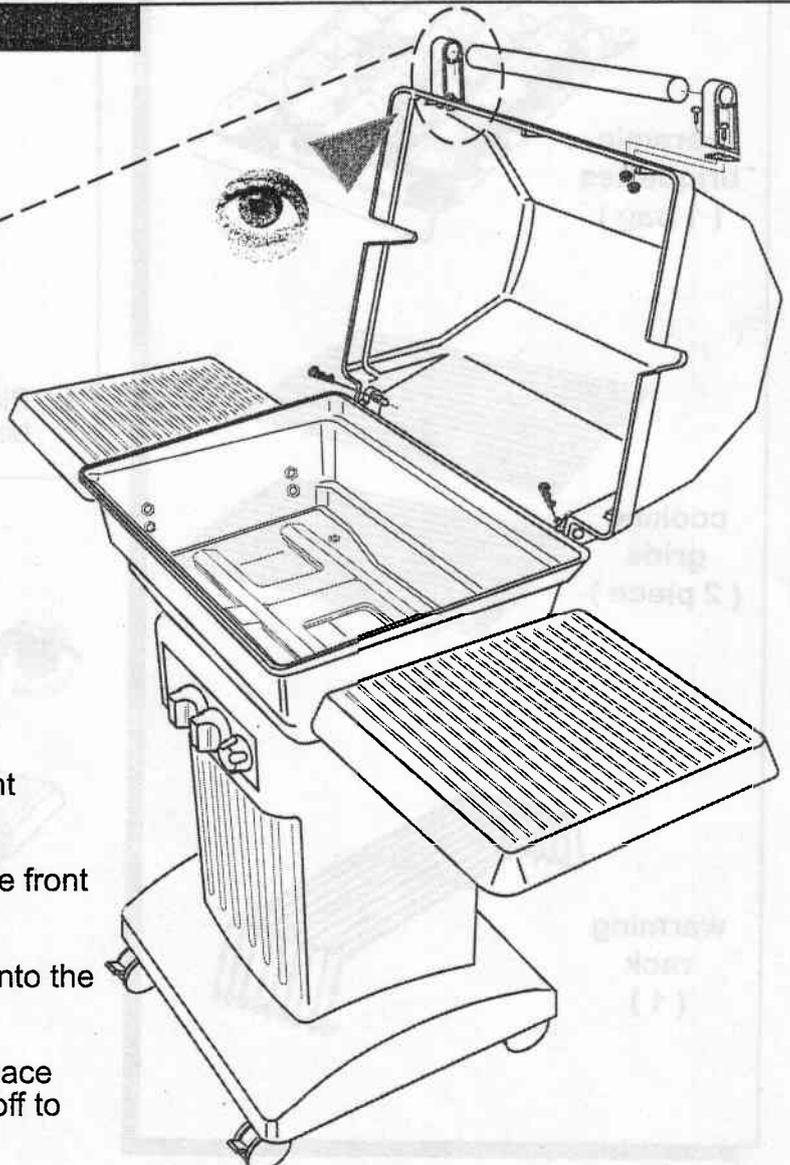
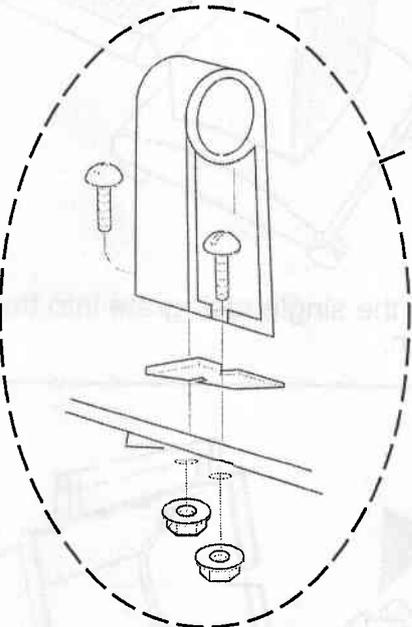


3. Hold the lid to align the hinge holes.
4. Insert a hinge pin through the hinge hole in the lid and into the hole in the bottom hinge strut.
5. After the hinge pin is in place, insert a hair pin through the hole of the hinge pin to secure it.

HINT: There is an air space between the back of the lid and the grill bottom where you can install the pins.

6. Repeat for the opposite side.

the Front Handle Assembly



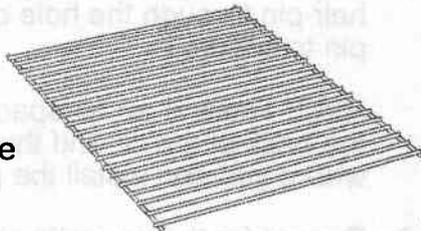
1. Raise the lid to attach the front handle.
2. Attach a handle standoff to the front of the grill lid, as shown.
3. Insert one end of the handle into the hole of the standoff.
4. While holding the handle in place assemble the opposite standoff to the lid in the same manner.

Assembly Step 6.

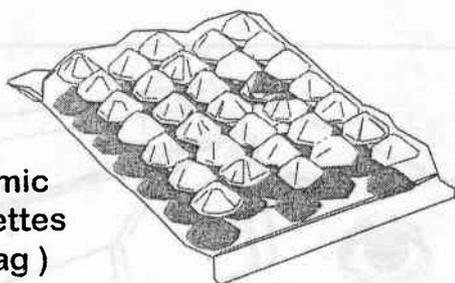
no tools needed

Locate these parts:

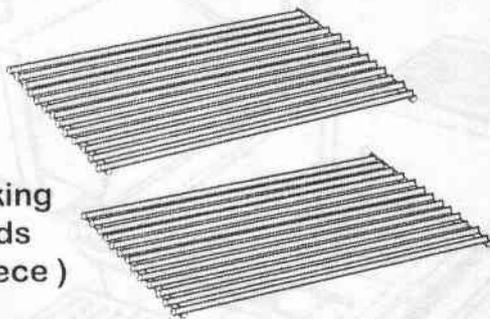
rock-grate
(1)



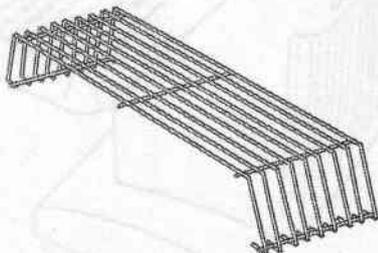
ceramic
briquettes
(1 bag)



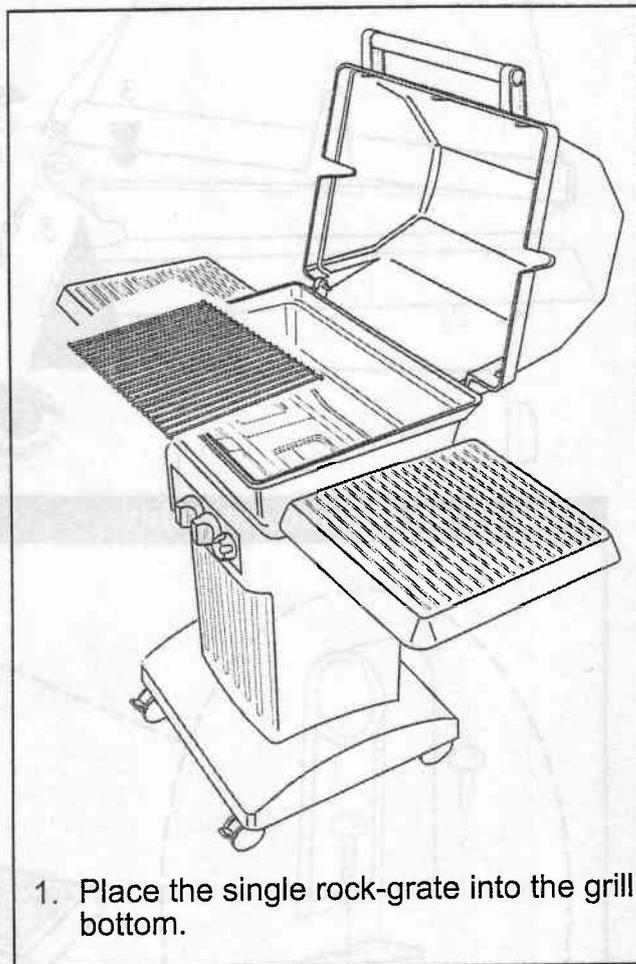
cooking
grids
(2 piece)



warming
rack
(1)

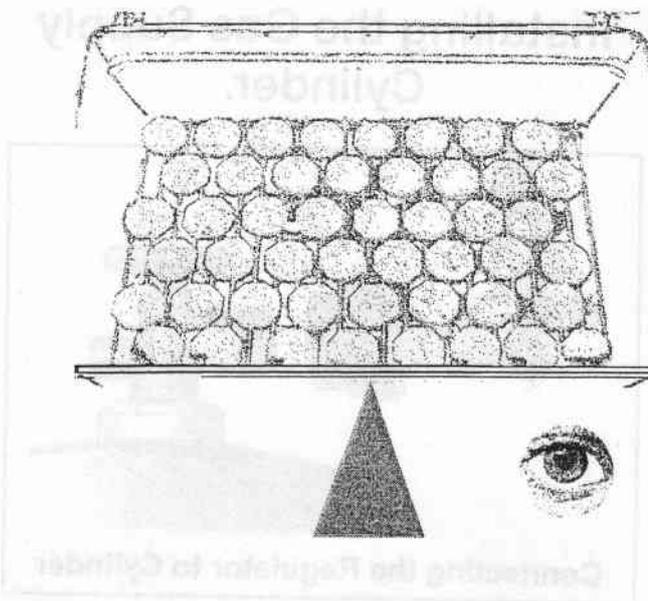


Installing the Internal Components in the Grill.



1. Place the single rock-grate into the grill bottom.

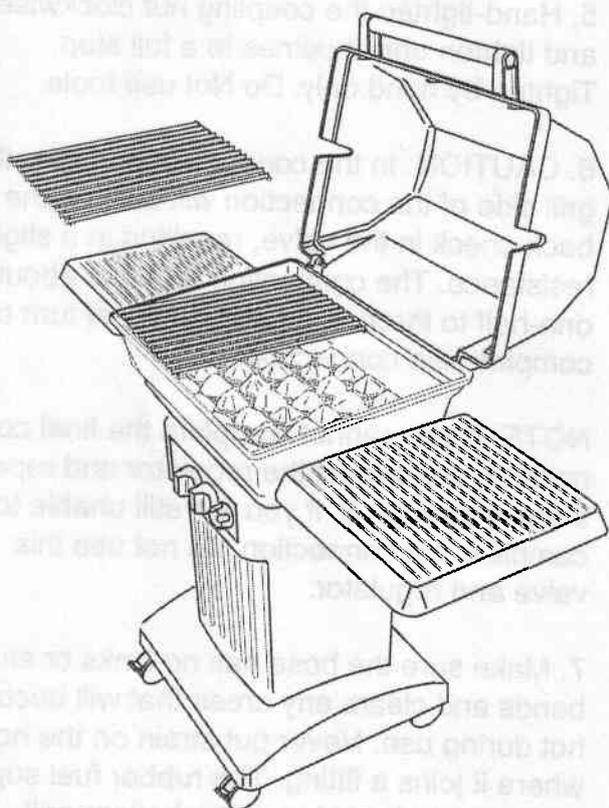




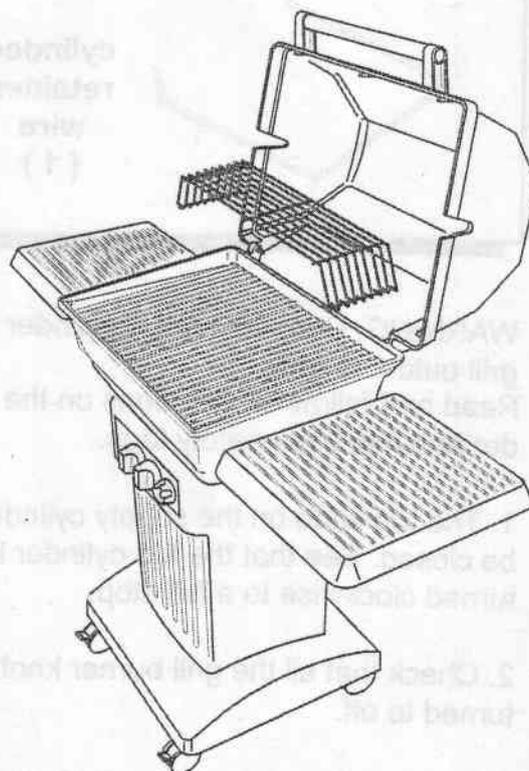
2. Open the package containing the ceramic briquettes.
3. It is important to properly arrange them onto the rock-grate to allow for good air flow during use.

NOTICE THE SPACING:

The proper amount of briquettes are supplied and there is no need to add more. Some space between the briquettes is necessary.



4. Set the two cooking grids on the front and back ledges formed inside the grill bottom for a level cooking surface.



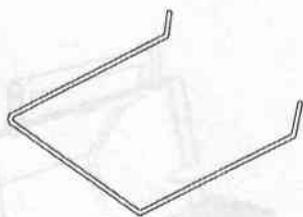
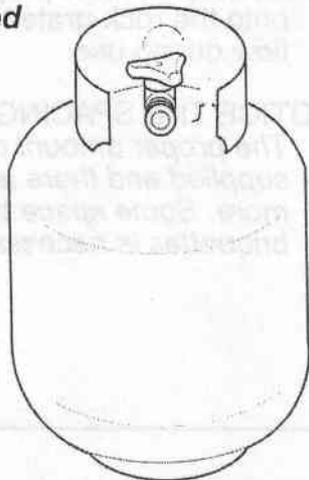
5. Set the warming rack onto the back of the cooking grids.

Assembly Step 7.

Locate these parts:

no tools needed

L.P. gas
cylinder
(1)

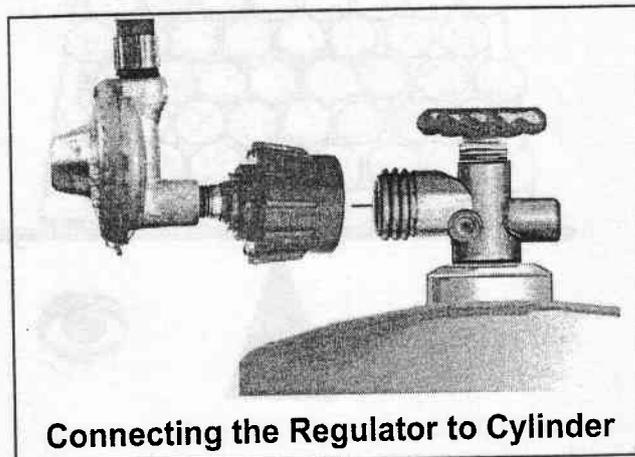


cylinder
retainer
wire
(1)

WARNING: Connect the LP cylinder to the grill outdoors only. Read and follow all directions on the cylinder and fuel hose safety tags.

1. The top knob on the supply cylinder must be closed. See that the top cylinder knob is turned clockwise to a full stop.
2. Check that all the grill burner knobs are turned to off.
3. Remove the protective caps from the cylinder valve and coupling nut, if present.
4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The

Installing the Gas Supply Cylinder.



Connecting the Regulator to Cylinder

coupling nut connects to the large outside threads on the valve outlet. Use care not to cross-thread the connection.

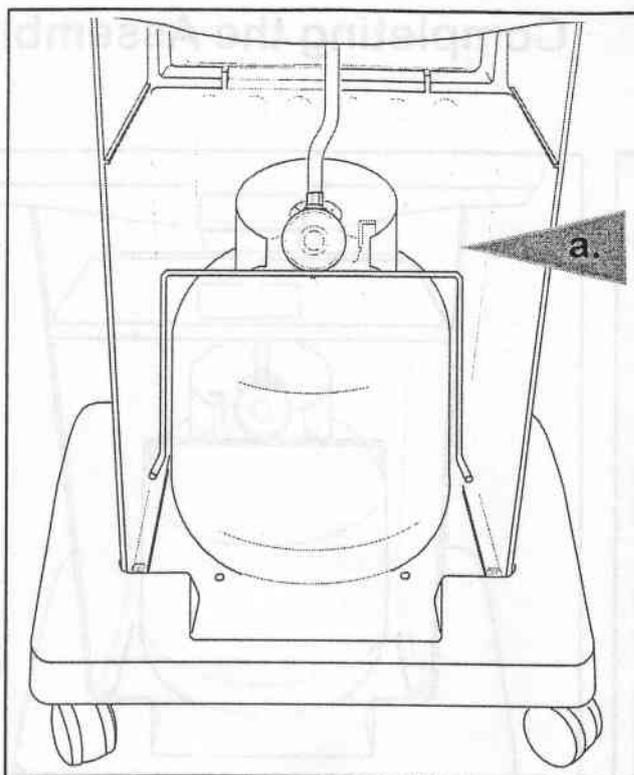
5. Hand-tighten the coupling nut clockwise and tighten until it comes to a full stop. Tighten by hand only. Do Not use tools.
6. **CAUTION:** In the connection process, the grill side of the connection will seal on the back-check in the valve, resulting in a slight resistance. The connection requires about one-half to three quarters additional turn to complete the connection.

NOTE: If you cannot complete the final connection, disconnect the regulator and repeat steps 4 through 6. If you are still unable to complete the connection, do not use this valve and regulator.

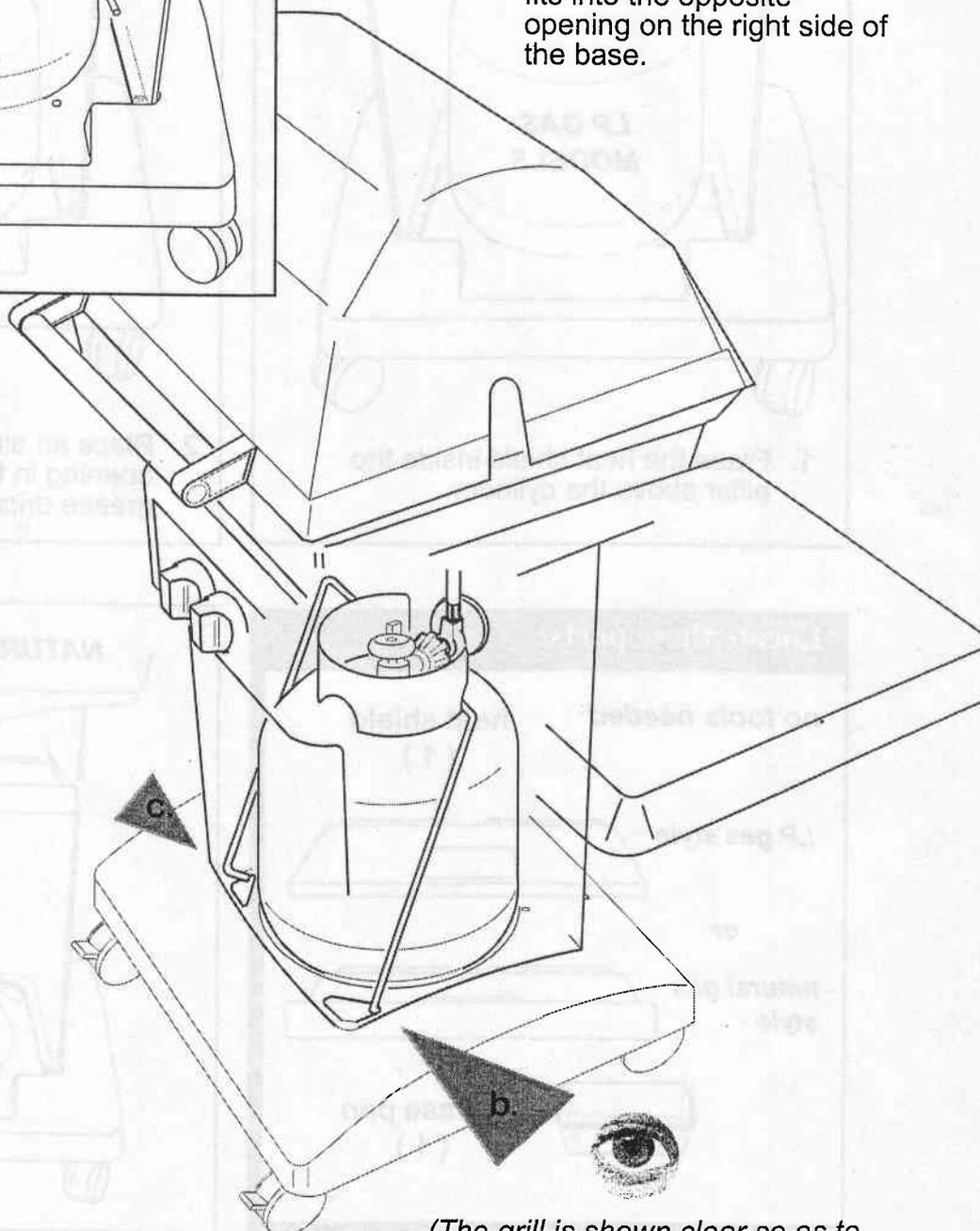
7. Make sure the hose has no kinks or sharp bends and clears any areas that will become hot during use. Never put strain on the hose where it joins a fitting. The rubber fuel supply hose must not touch the bottom grill casting during use.

8. Before lighting grill, check all connections for leaks using a mild soapy water solution.

Secure the cylinder to the grill.



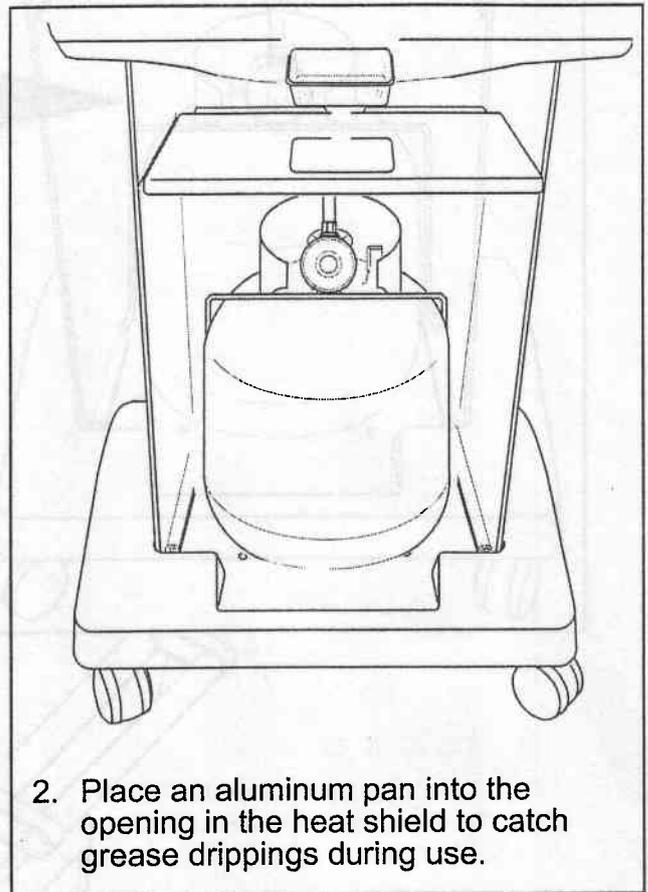
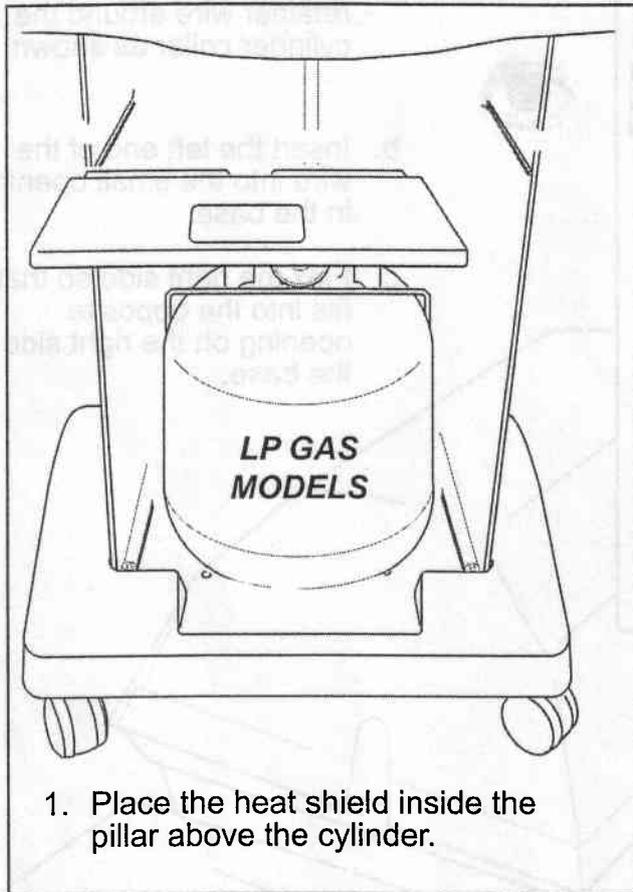
- a. Position the cylinder retainer wire around the cylinder collar as shown.
- b. Insert the left end of the wire into the small opening in the base.
- c. Flex the right side so that it fits into the opposite opening on the right side of the base.



(The grill is shown clear so as to see this step better.)

Assembly Step 8.

Completing the Assembly

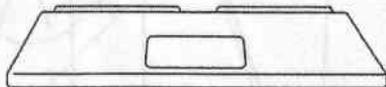


Locate these parts:

no tools needed

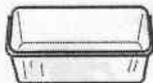
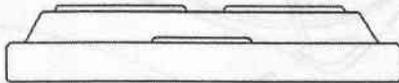
heat shield
(1)

LP gas style

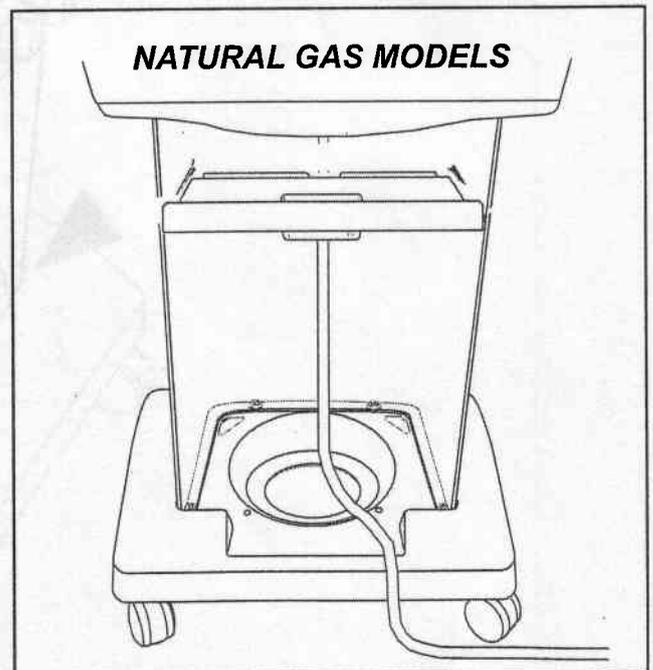


or

natural gas style



grease pan
(1)



CHAPTER FOUR - LEAK TESTING

DANGER

To Prevent Fire or Explosion Hazard:

- NO SMOKING!
- Do not permit any sources of ignition in the area when testing for leaks.
- Perform leak tests outdoors only.
- Never perform a leak test with fire or flame.

How to Check the Fuel Supply System for Gas Leaks

1. Mix a solution of equal parts mild detergent or liquid soap and water.
2. Turn off the burner control knobs.
3. Turn the top knob of the fuel supply cylinder counterclockwise (right to left) one rotation to open.

4. Apply the soap solution to connections of fuel supply assembly.

If no soap bubbles appear, the grill is okay for use.

If bubbles form at the connections, a leak is detected.

5. Turn off the knob on fuel supply cylinder.
6. Turn on the burner control knobs for a moment to release pressure in hose, then turn the control knobs back to off.
7. Wash off soapy solution with cold water and towel dry.

In case of a leak; often tightening the joint will stop a leak. If necessary replace the faulty part with a replacement part recommended by the manufacturer.

WARNING! Do Not attempt to repair the cylinder valve if it should become damaged, the cylinder must be replaced.

If you are unable to stop a leak, shut off the gas supply at the cylinder valve. Remove the cylinder from the grill. Call a gas appliance serviceman or LP gas dealer. Do Not use appliance until the leak is corrected.

Perform a leak test each time the gas supply cylinder is connected to the regulator. Leak test any time a part of the gas system is replaced. Perform a leak test at least once each year whether the LP gas supply cylinder has been disconnected or not.

Have a dealer check the cylinder for deterioration after 10 years, according to DOT regulations. Immediately replace cylinder if any is found.

IMPORTANT! Inspect the gas supply hose regularly. If there are cuts, excessive abrasion or wear, replace the hose prior to operating the appliance. Use only the hose replacement specified in the parts list for your barbecue grill.



IGNITOR LIGHTING SYSTEM

The Ignitor System is made up of the igniter unit, a gas collector box, two ceramic electrodes, and lead wires. When the igniter knob is turned, an electric spark is created at the ceramic electrodes. Gas that is trapped in the metal collector box located at the burner is then ignited by the spark.

Testing the Ignitor System:

Watch the electrode tip(s) inside the gas collector while activating the ignitor. It may be necessary to use a small hand mirror to see. To avoid a possible shock, do not touch the burner or metal parts on ignitor system while performing ignitor test. A visible spark should jump from the electrode. The spark gap is set when the electrode is installed.

If there isn't a spark, check the lead wires and connections. The ignitor wires should be kept away from the grill bottom. Also check that the ceramic electrodes in the collector box is not broken.

Sometimes dirt and rust at and around the electrode(s) can prevent an ignitor spark. Clean them with a de-greaser or warm soapy water and dry. Remove rust from electrode tip(s) and metal surfaces by lightly sanding with an emery cloth or fine grain sandpaper.

LIGHTING INSTRUCTIONS

(Read all the steps before beginning.)

STEP 1. Check burner venturi tubes for blockage from an insect nest. (Refer to the maintenance section labeled, "CLEANING THE BURNER VENTURI TUBES".)

STEP 2. Ensure that both the burner control knobs are in the OFF position.

STEP 3. OPEN GRILL LID!

WARNING: Attempting to light the grill with the lid down could cause an explosion.

STEP 4. Turn on L.P. cylinder valve. One counter-clockwise turn is enough to open the valve.

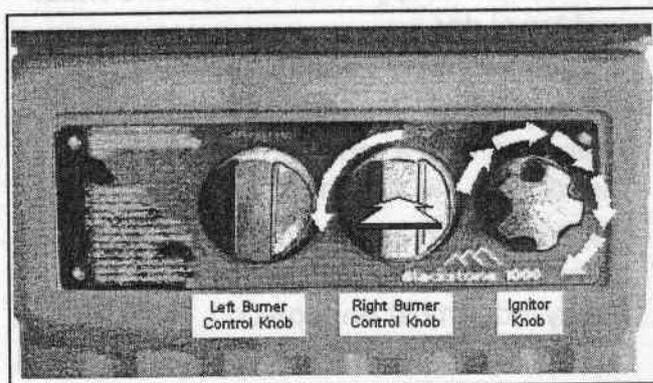
CAUTION: Do not stand with head or arms over the grill.

STEP 5. To light using the ignitor: push in and turn either burner control knob counter-clockwise to the high setting.

STEP 6.
IMMEDIATELY - Turn the ignitor control knob clockwise until you hear 4 or 5 clicks. The burner should light.

STEP 7.
If the burner fails to light, turn the burner control knob off and wait five minutes before attempting to light the burner again. This will allow time for released gas to disperse.

HINT: If the burner does not light after trying again, turn off burner control knob and try match lighting the grill once the gas has cleared.



Operating the Control Knobs

Gas control knobs press in and rotate counter-clockwise. Rotate the ignitor knob clockwise.

MATCH LIGHTING

IMPORTANT! The match lighting hole is found under the front right corner of the grill bottom. When match lighting the grill, use the gas control knob on your **RIGHT-HAND** side (closest to the match lighting hole).

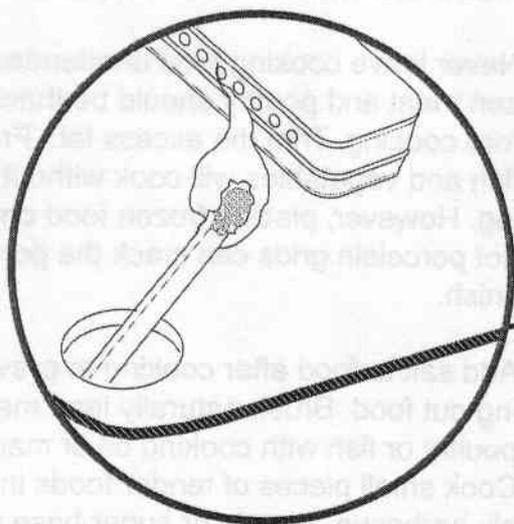
STEP 5. To match light: push down and turn the **RIGHT** burner control knob counter-clockwise to the high setting.

STEP 6.

IMMEDIATELY - Strike a long wooden match and position the burning match through match lighting hole in the grill bottom. Extend the flame near a burner port in the bottom edge of the burner. The burner should light.

To light the other side of the burner, press in and turn the opposite control knob. The flame will track around the burner. Allow grill to pre-heat with the grill lid closed for five minutes before cooking.

CAUTION: Do not touch any hot grill parts. The outside of the grill bottom especially becomes very hot during use. It may be necessary to use protective gloves.



Locating the Match Lighting Hole
beneath the lower right corner of the grill bottom casting.

HOW TO SHUT OFF THE GRILL

STEP 1. Turn the burner control knob(s) to off. The burner flame will go out.

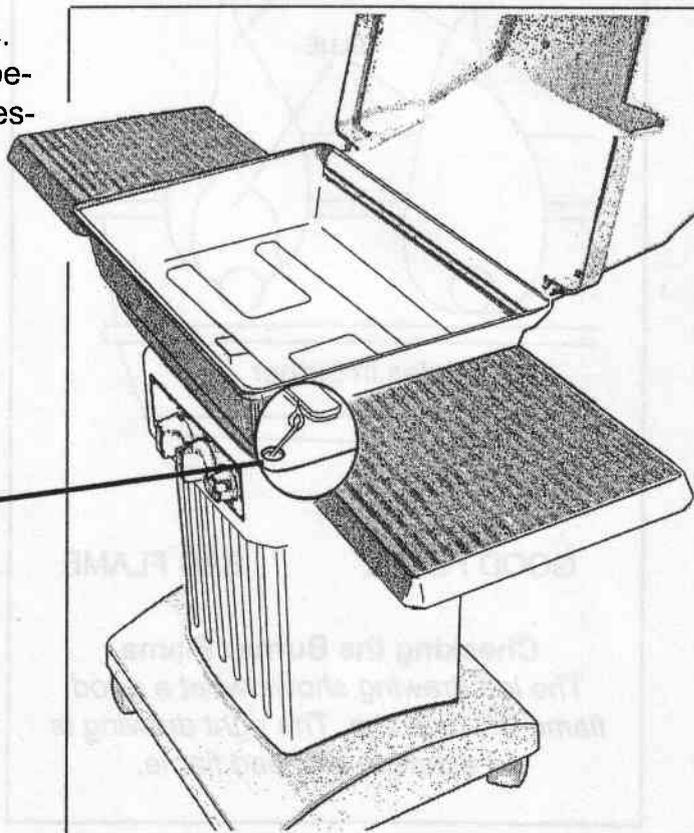
STEP 2. Turn off the top LP cylinder valve by turning the knob in a clockwise direction until it stops. Always have the gas shut off at the LP cylinder valve when the grill is not in use.

CONTROL SETTINGS

The high flame setting is for quick searing of meat. Sear foods, then finish cooking on a lower setting.

A medium setting works best for cooking steaks, pork chops and hamburgers.

The lowest setting works well for all roasts and rotisserie foods. Even thick steaks when seared on a high setting first, will finish with a better texture and more juice on low.

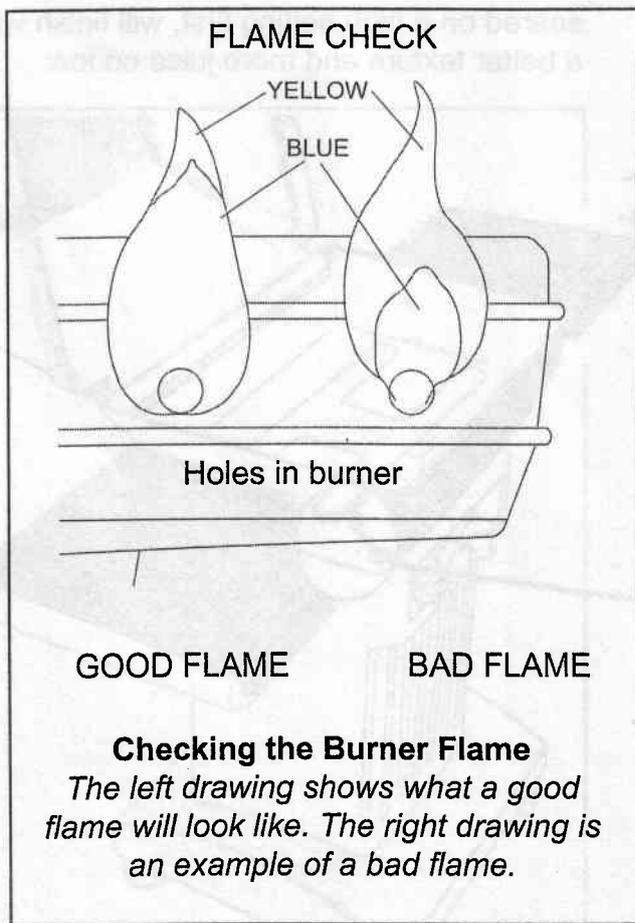


TO BREAK IN A NEW GRILL before using it for the first time; operate the grill with lid closed on a high setting for about 15 minutes. This will help burn away oil and the smell of new paint. After the oil has burnt away, check the burner flame.

BURNER'S FLAME

Keep the grill lid closed and the grids in place. Inspect the burner's flame by looking below the grill bottom and through the air supply openings.

A good flame should be blue with some yellow tip coming from the burner holes. Some yellow tips on flames up to 1" in length are acceptable as long as no carbon or soot deposits appear.



If flames are excessively yellow and irregular, the oil residue may not be completely burnt off. Or the venturi may not be properly positioned over the orifice(s). Allow grill to cool before repositioning venturi over valve.

After a grill has been in use for a while it may begin to have a more yellow flame. A build up of food deposits, fats, or cooking seasonings can cause yellowing of flames. Try cleaning the burner to remove built up residue. Check for clogged burner holes or blocked venturi tubes.

Regular use of your grill will actually help keep it operating more smoothly. It is not unusual for similar units to heat a little differently.

COOKING with YOUR NEW GRILL

Coat cooking grids with cooking oil to prevent food from sticking. Preheat the grill about five minutes before cooking. Cook with lid down when possible. This will keep temperature even, conserve fuel, improve food's flavor, and lessen flare ups.

Never leave cooking food unattended. Frozen meat and poultry should be thawed before cooking. Trim the excess fat. Frozen fish and vegetables will cook without thawing. However, placing frozen food onto very hot porcelain grids can crack the porcelain finish.

Add salt to food after cooking to prevent drying out food. Brush naturally lean meat, poultry or fish with cooking oil or margarine. Cook small pieces of tender foods in foil. Apply barbecue, tomato or sugar base sauces no sooner than the last ten minutes of cooking. Turn food with long handled spatula or tongs.

During operation, stand to side of grill when opening the grill lid. Lift lid handle slowly in case of a grease flare-up. Do Not expose any part of your body directly above the cooking area. Some flare up is expected. It adds a smoky flavor and sears food. But a major grease fire can cause a potentially hazardous situation and damage the grill.

IN CASE OF A MAJOR GREASE FIRE,
follow these steps:

1. Turn the burner control knob(s) to off.
2. Stay away from grill.
3. Allow the fire to burn itself out.
4. After the fire is out and the grill is cool, shut off the cylinder valve.
5. Clean all parts.
6. Check for damage to the LP Cylinder, LP Cylinder Valve, Regulator, Gas Supply Hose, Burner Valve and Burner. If any of these parts are damaged, replace them with factory authorized parts before operating the appliance again.

DUAL BURNER COOKING SYSTEM

The grill's burner may be operated to cook on either one or both sides at a time. This allows for various styles of cooking.

1. Use a direct heat source below the food when browning meat or cooking hot dogs and hamburgers. Check the food often.
2. Cook larger sized foods (such as roasts, turkey or duck) on a low direct heat. Place food and water in foil pan with corrugated bottom, adding water as needed.

3. If doing skillet or stir-fry cooking, limit the amount of oil and direct heat used.

4. Cook foods that burn easily over an indirect heat. Light one side of the burner and place the food on the other side for cooking. The food will cook slower but should be more tender. This method of cooking also reduces grease flare up. Add a small pan of water to help keep meat moist, replace the water as needed.

5. Casseroles may be cooked in oven-ware or foil pans using indirect heat.

6. Cook two foods at once using different settings.

7. To add smoke flavors, soak wood chips in water 30 minutes. Wrap moistened chips in aluminum foil leaving the ends open. Place the packet below the cooking grid prior to cooking food. Different flavors to use for smoking are garlic cloves, bay leaf, hickory, fruit-woods or mesquite wood chips.

STORING an L.P. GRILL

WARNING! Store the LP gas supply cylinder outdoors in a cool area, out of direct sunlight and away from people or pets.

NEVER store a spare LP gas supply cylinder under a grill body nor inside a grill enclosure to avoid the possibility of an explosion.

Portable grills may be stored indoors without the cylinder. If leaving it outdoors, cover the grill for protection from weather. Many grill dealers or manufacturers offer grill covers for purchase.

CARING FOR YOUR BARBECUE GRILL

Regular care of your grill will help keep it operating properly. All cleaning and maintenance should be done only when the grill is cool and with the fuel supply turned off. Occasionally inspect and tighten hardware that may become loose.

REGULAR CLEANING and UPKEEP

Clean parts inside the grill as needed. This will vary depending on use. Use a brass bristle brush on porcelain cooking grids. Do not use a commercial oven cleaner. Clean cooking grids with mild soap and hot water. Remove stubborn residue with a mild cleanser or scrub brush. Do not put grill parts in a self cleaning oven. The extreme heat could damage them.

Keep a small aluminum pan beneath the grill bottom to catch grease drippings during use. Replace the pan as needed. CAUTION: The grease pan and grill bottom become extremely hot during use. To avoid burn injury, empty grease holder only when the grill is cool.

The small vent hole in the regulator must be kept clean of dirt and debris. Keep fuel gas supply hose at least 3" away from the hot surface of the grill bottom casting.

After each cooking, turn control knobs to highest setting for 5 minutes to burn off grease drippings inside grill. Occasionally, turn the ceramic briquettes over before lighting to burn off extra grease residue. Replace them with fresh ones if they become too saturated with grease.

CLEANING the VENTURI TUBES

Spiders are very active in the late summer and fall just before frost. Unfortunately the venturi tubes located on your grill's burner can be an inviting home for them. This can be a serious problem if they build a home inside. A spider's nest or wasp's mud inside the venturi can block gas flow and can even cause a fire at the gas control valve. Such a fire can cause operator injury and serious damage to your grill.

The venturi tubes have fine screens to help discourage spiders and insects from building a nest inside. However, sometimes very small spiders may spin webs inside the venturi tubes. Inspect the venturi tubes - especially if a blockage is suspected.

To clean the venturi tubes, the grill must be cool. Disconnect and remove the fuel cylinder from the grill. Remove grill components from the grill bottom necessary to get to the burner inside. Detach and remove the burner from grill bottom. Inspect the burner for damage and clean it if necessary. Look inside the venturi tubes for any insect nest, spider web, or wasp mud.

Insert a long pipe cleaner or flexible wire (about 20" long) inside the venturi tubes to loosen and remove blockages. Be careful not to damage the spider screens inside the tubes.

If the blockage is inside the valve, it may be necessary to unscrew the orifices from rear of the gas control valve. Wash orifices in solvent and blow air through the small end holes. Replace the orifices into the valve ends when they are dry.

WARNING! Never attempt to operate your grill without orifices in the valve. A serious and immediate fire hazard would result.

Replace the burner assembly into the grill bottom after it is clean.

IMPORTANT! Make sure the valve orifices are inside venturi tubes.

Secure burner to the grill bottom and reconnect the igniter wire(s).

Replace the heat shield and grease pan.

Replace all other parts inside the grill bottom.

Reconnect the fuel cylinder to grill. Inspect the condition and position of the gas supply hose.

ANNUAL CLEANING and MAINTENANCE

It is a good practice to clean the whole grill once a year. As always, be certain the grill is cool and fuel supply is turned off. Cleaning should be done where detergent won't harm the work surface or lawn. Disconnect the fuel supply and remove the fuel supply cylinder. Tighten any loose hardware.

Use a putty knife or scraper to remove excessive grease build-up. Use a nylon cleaning pad or soft brass bristled brush with mild detergent and hot water to clean the grill. Use a wire brush to clean the rock-grate and burner. Clean clogged gas holes in the burner with an opened paper clip. Cover burner with a light coat of cooking oil to inhibit rust.

The body of your grill is made of aluminum. Aluminum is resistant to rust but oxidation may form white spots. To refinish castings; clean the exterior and lightly sand with medium emery paper or fine sandpaper. Clean off residue with vinegar water and rinse with clear water. When dry, paint with a high temperature paint following directions on paint can label.

OPTIONAL ELECTRICAL ACCESSORIES

If owner supplied electrical accessories are used with grill (such as an electric rotisserie), follow specification statements included with the accessory.

IMPORTANT: If using an external electrical source, the installed appliance must be electrically grounded according to local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code CSA C22.1.

WARNING: Electrical Grounding Instructions. Use an appliance equipped with a three-prong (grounding) plug for your protection against shock hazard and it should be plugged directly into a properly grounded threeprong receptacle. Do Not remove grounding prong from a three-prong plug.

Longer detachable power-supply cords or extension cords may also be used with care. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding-type 3 wire cord. Use outdoor extension cords with a surface marked with suffix letters "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances." Keep the connection to an extension cord away from water and off the ground. Arrange the cord so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

Do not clean any electrical product with a water spray or the like. Store electrical products indoors out of reach of children when not in use. Do Not allow cord to touch any hot surfaces which could melt the insulation.

WARNING: Do not use Liquid Propane Gas in a unit designed for Natural Gas.

If the appliance is for connection to Natural Gas the gas connections should be made by a qualified installer or a licensed plumber. The gas supply line may not be installed by the consumer.

The maximum inlet supply pressure is 11.0" w.c. for propane gas and 7.0" w.c. for natural gas.

The specified supply pressure is 11.0" w.c. for propane gas and 7.0" w.c. for natural gas.

The piping system should be installed in accordance with National Fuel Gas Code in the USA, including:

1. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

A quick connect coupling sleeve with 3/8" female end is provided. Install the connector at the pipe end, after the shut-off valve. This must be installed in the location where the grill will be in use. Refer to the INSTALLATION portion of the manual for guidelines on safe locations.

Natural Gas units are equipped with a 12 foot long quick-connect fuel hose in place of the shorter hose/regulator attached to the burner valve. Of course a LP cylinder is not needed. Modification to the burner valve/orifices also allow the use of natural gas.

To connect the fuel supply hose to the fuel supply, position the hose end into the sleeve opening. Slide the connector sleeve back, Firmly push the fitting into the connector. The sleeve should then slide forward to lock the fitting in place.

Test fuel connections as described in the LEAK TESTING section of the manual. Do not strain nor kink the fuel supply hose. See that the hose is kept clear of surfaces that become hot during use. Do not use the grill if a leak is detected or if the hose and connections become damaged. Replace damaged components with factory authorized parts only.

In sections of this owner's manual that refer to the L.P. fuel supply cylinder and L.P. fuel supply cylinder valve, please adapt the manual shut-off valve in its place. Most all other instructions should apply.

CHAPTER NINE- REPLACEMENT PARTS

Replacement parts are available direct from our warehouse. Some components are not available pre-assembled after the point of purchase. These parts may be ordered separately upon request.

For convenience, the following parts list is provided along with a representation of the items listed.

To order parts, contact us either by calling toll free, telephone number 1-888-869-5454, or writing us at our factory address.

Please have your order ready when you call. Some charges for replacement parts and shipping may apply.

For warranty replacements, proof of ownership and date of purchase is required. Please telephone 1-888-869-5454 to receive a Return Authorization Number before returning any grill components.

the Great Outdoors Grill Company
1520 West B Street
Joplin, Missouri USA 64801

Parts Enclosed

quantity	description	part number
1	Main Hardware Bag	AM000402
1	Hardware Bag "A"	
4	1/4 x 20 x 3/4" Bolt	
4	1/4 x 20 Hex Keps Nut	
1	Hardware Bag "B"	
4	1/4 x 20 x 1" Bolt	
4	1/4 x 20 Hex Keps Nut	
1	Hardware Bag "C"	
8	1/4 x 20 x 3/4" Bolt	
8	1/4 x 20 Hex Keps Nut	
8	3/4" Gasket Washer	AM000804
1	Hardware Bag "D"	
2	1/4 x 1 1/8" Hinge Pin	
2	Hair Pin	
4	1/4 x 20 x 5/8" Bolt	
4	1/4 x 20 Hex Keps Nut	
2	Handle Gasket	AM000704

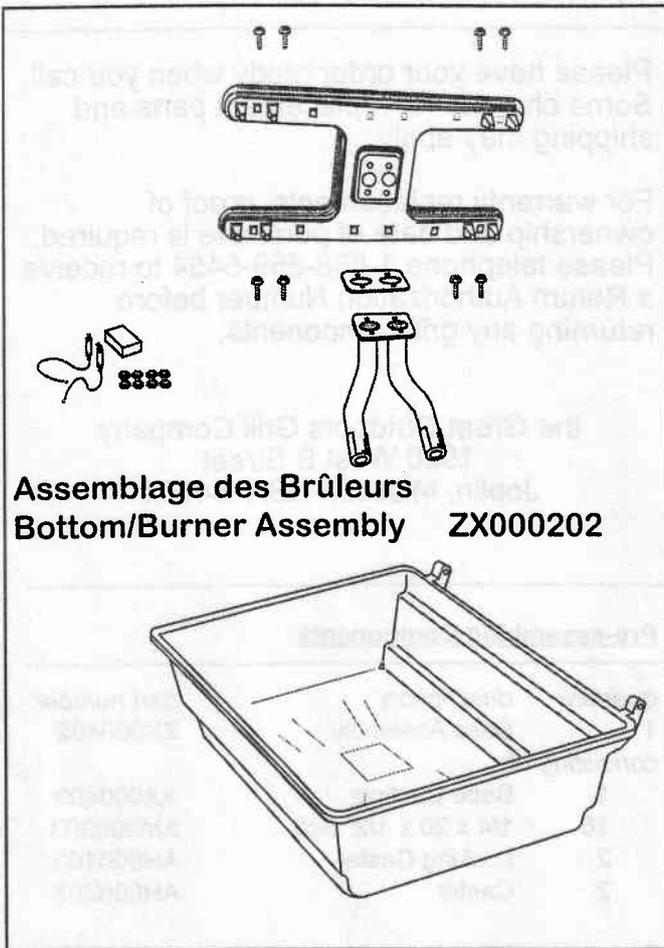
1	Side Table (set of 2)	ZX000502
1	Grate	AF000102
1 bag	Ceramic Briquettes	AQ000102
2 piece	Cooking Grid	AF000102
1	Warming Rack	AF000302
1	Grill Lid	ZX000102
1	Lid Handle	AH000302
2	Handle Standoffs	AZ000802
1	Heat Shield	AI000202
1	Aluminum Drip Pan	AI000302
1	Fuel Cylinder	AW000102
1	Wire Cylinder Retainer	AF000402

Pre-assembled Components

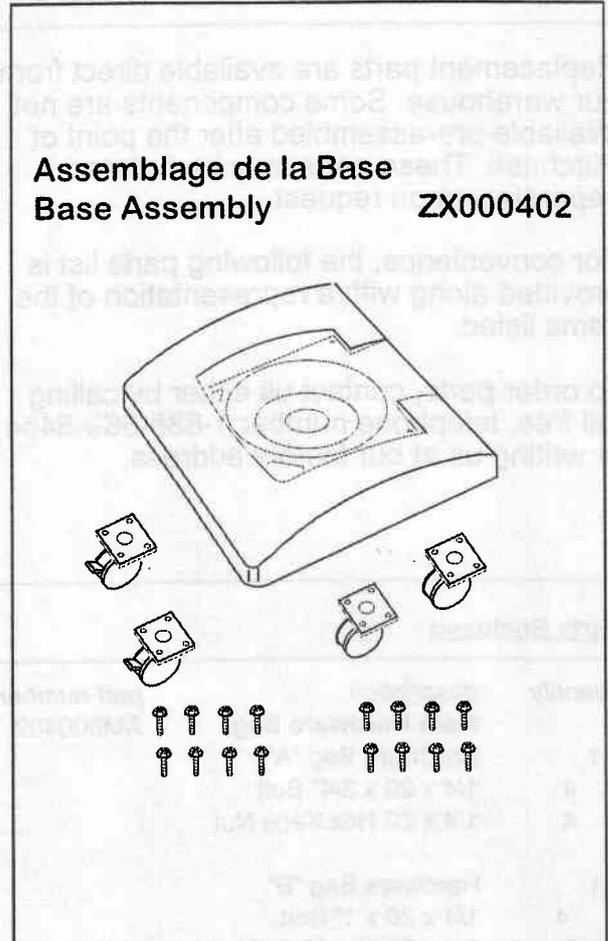
quantity	description	part number
1	Base Assembly	ZX000402
consisting of:		
1	Base Casting	AX000403
16	1/4 x 20 x 1/2" Bolt	AM000303
2	Locking Caster	AH000103
2	Caster	AH000203
1	Pillar Assembly	ZX000302
consisting of:		
1	Pillar Casting	AX000303
4	#10-24 x 3/8" Screw	AM000203
1	Printed Control Plate	AI000103
2	10 x 24 x 1/2" Bolt	AM000103
1	Valve/Regulator/Hose	AL000103
1	Rotary Ignitor Unit kit	AN000303
2	Control Knobs	AZ000703
1	Igniter Knob	AZ000603
1	Bottom/Burner Assembly	ZX000202
consisting of:		
1	Cast Iron Burner	AZ000303
1	Venturi Tube w/gasket	AZ000503
8	#8-32 x 1/2" Screw	AM000603
1	Bottom Grill Casting	AX000203
NOTE: All hardware is stainless steel.		
Natural Gas Models only:		
1	Natural Gas Valve/Hose Assembly	AL000203

Éléments Pré-Assemblés

Pre-assembled Components



**Assemblage des Brûleurs
Bottom/Burner Assembly ZX000202**



**Assemblage de la Base
Base Assembly ZX000402**

**BLACKSTONE 1000
Limited Warranty**

The Great Outdoors grill is guaranteed against broken or damaged parts at the time of purchase. Components are guaranteed against defect as follows: All cast aluminum parts are warranted against burn through, rust, and structural failure excluding paint, neglect or abuse for 75 years from the date of purchase. The cast iron burner (only) has a limited warranty of 25 years from date of purchase. If the burner should fail to operate during the warranty period, the Great Outdoors Grill Company will pro-rate the cost of a replacement burner. All other parts carry a 5 year limited warranty, except paint which is guaranteed to be free of defects for 90 days. L.P. cylinders (on propane models only) are warranted by the cylinder manufacturer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to our address without first obtaining a return authorization number from our customer service. This service is available toll free by calling 1-888-869-5454.

This warranty may give you specific legal rights which vary by state.