

# BLACKSTONE®

MODEL #1620

Owner's Manual

## Grill+Kabob



**VIDEO ASSEMBLY**

[www.blackstoneproducts.com/kabob](http://www.blackstoneproducts.com/kabob)



**WARNING**



**FOR OUTDOOR USE ONLY**

Please read manual carefully before assembly  
Retain this manual for future reference

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## PRODUCT REGISTRATION


To register your BLACKSTONE product please go to [www.blackstoneproducts.com/register](http://www.blackstoneproducts.com/register)


Model Number: _____
Serial Number: _____
Date Purchased: _____

<p><b>To Installer/Assembler:</b> Leave these instructions with consumer.</p> <p><b>To Consumer:</b> Keep this manual for future reference.</p>
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## SAFETY SYMBOLS

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

 <b>DANGER</b>
<b>DANGER:</b> Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

 <b>WARNING</b>
<b>WARNING:</b> Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

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

 <b>CALIFORNIA PROPOSITION 65 WARNING</b>
<b>WARNING:</b> This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. (California law requires this warning be given to customers in the State of California.) For more information: <a href="http://www.watts.com/prop65">www.watts.com/prop65</a>

## FOR YOUR SAFETY

This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Read all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when assembling and using the appliance.

Call the BLACKSTONE Products Information Center for help and missing parts, assembly questions, and operation problems. Before returning this product to the store, call: USA 435.252.3030 or email us at [support@blackstoneproducts.com](mailto:support@blackstoneproducts.com)

### CAUTION

**THIS UNIT IS HEAVY. FOR SAFE ASSEMBLY, TWO PEOPLE ARE REQUIRED.**

Some parts may contain sharp edges, especially as noted in these instructions. Wear protective gloves if necessary.

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

- Keep a fire extinguisher near the grill at all times.
- This grill is for outdoor use only in well-ventilated areas. **NEVER USE INDOORS.**
- Use caution when lifting and moving the unit to avoid back strain or back injury.
- Never move grill while in operation or still hot.
- **DO NOT** operate the unit near or under flammable or combustible materials such as decks, porches or carports. A minimum clearance of 36 in. is recommended. **DO NOT** operate the unit under overhead construction.
- **DO NOT** use this appliance as a heater.
- Operate the unit on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. **DO NOT** operate the unit on flammable material such as carpet or wood deck.
- **DO NOT** use this product in a manner other than its intended purpose. It is **NOT** intended for commercial use. It is not intended to be installed or used in or on a recreational vehicle and/or boats.
- **DO NOT** store this unit near gasoline or other combustible liquids or where other combustible vapors may be present.
- **DO NOT** store or operate this product in an area accessible to children or pets. Store this unit in a dry protected location.
- **DO NOT** leave the unit unattended while in use.
- **DO NOT** leave hot ashes unattended until the grill cools completely.
- **DO NOT** move the unit while in use or while ashes are still hot. Allow the unit to cool completely before moving or storing.
- **NEVER** use gasoline or other highly volatile fluids as a starter.
- Always cook your food after the flame is burned out.
- Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and placing in a noncombustible container. Make sure that there are no other combustible materials in or near the container.
- If you must dispose of ashes in less time than it takes for the ashes to completely cool down, then remove the ashes from the unit, keeping them in the heavy-duty foil, and soak them completely with water before disposing of them in a noncombustible container.
- Allow the unit to cool completely before conducting any routine cleaning or maintenance.
- Clean grill often, preferably after each cookout.
- Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- The use of alcohol, prescription, or non-prescription drugs may impair the user's ability to properly assemble and safely operate this grill.
- If you have a problem with your grill please call customer support at 435.252.3030 or email [support@blackstoneproducts.com](mailto:support@blackstoneproducts.com).

# PARTS LIST



**Logo Plate** (1 pc.)



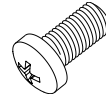
**M4 Screw** (2 pcs.)



**M4 Nut** (4 pcs.)



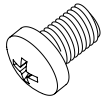
**M5x10 Screw** (6 pcs.)



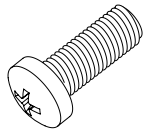
**M5x12 Screw** (2 pcs.)



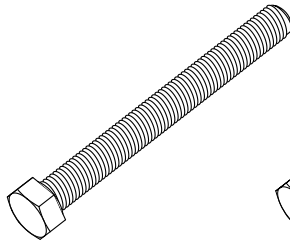
**M5 Nut** (4 pcs.)



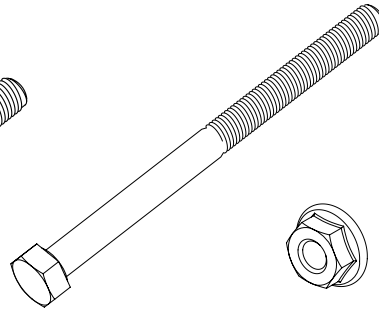
**M6x12 Screw** (4 pcs.)



**M6x20 Screw** (2 pcs.)



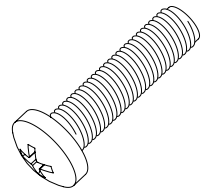
**M6x38 Bolt** (4 pcs.)



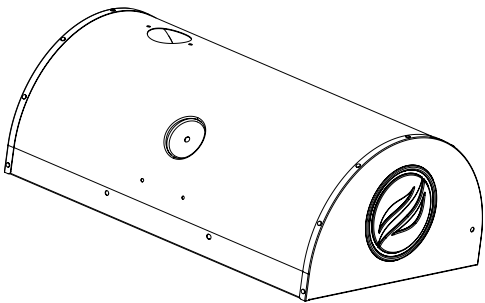
**M6x62 Bolt** (8 pcs.)



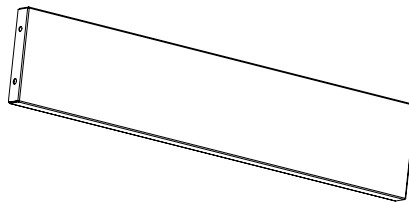
**M6 Flange Nut** (16 pcs.)



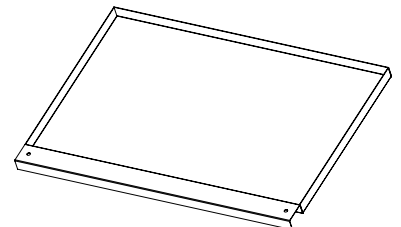
**M8 Screw** (4 pcs.)



**Lid** (1 pc.)



**Leg Supports** (2 pcs.)



**Ash Tray** (1 pc.)



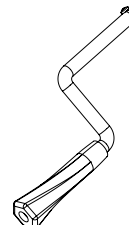
**Cotter Pin** (6 pcs.)



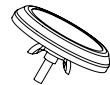
**Handle** (2 pcs.)



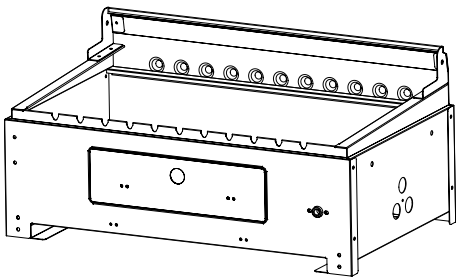
**Handle Spacer** (4 pcs.)



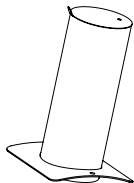
**Crank Handle** (1 pc.)



**Thermometer** (1 pc.)



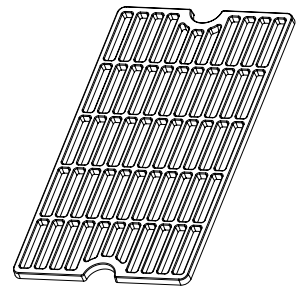
**Main Body** (1 pc.)



**Chimney** (1 pc.)

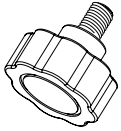


**Skewer** (11 pcs.)



**Grill Grate** (3 pcs.)

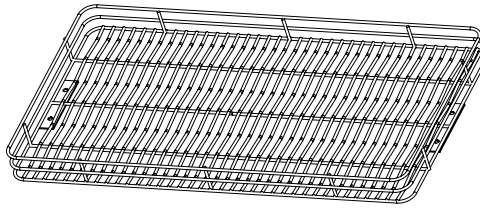
# PARTS LIST



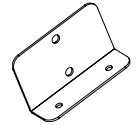
**Short Thumbscrew** (2 pcs.)



**Short Hitch Pin** (4 pcs.)



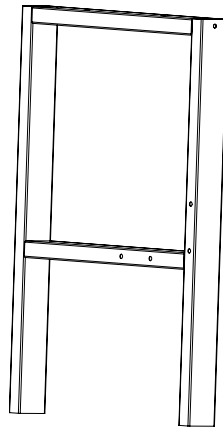
**Charcoal Tray** (1 pc.)



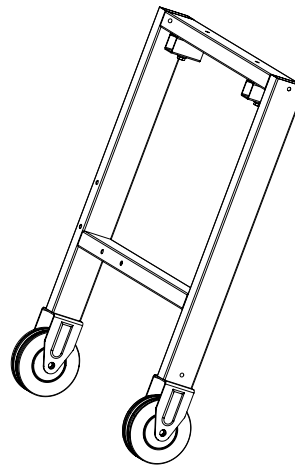
**Charcoal Tray Bracket** (2 pcs.)



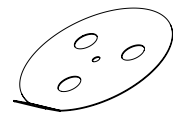
**Charcoal Door Knob with door catch, ST3.9 Screw, and mica plate thermal shield** (1 pc.)



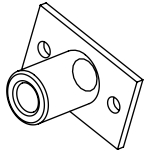
**Leg Frame** (1 pc.)



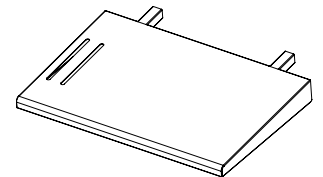
**Leg Frame with Wheels** (1 pc.)



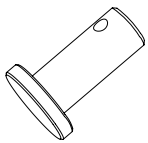
**Air Vent** (2 pcs.)



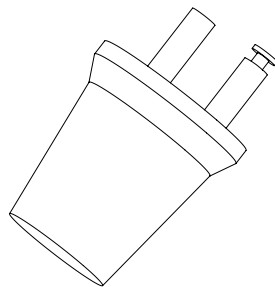
**Crank Handle Collar** (1 pc.)



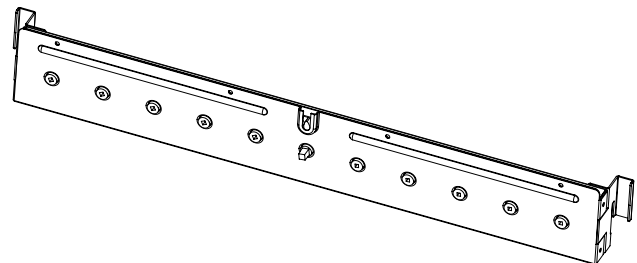
**Side Shelf** (1 pc.)



**Long Hitch Pin** (2 pcs.)



**Motor** (1 pc.)



**Gear Drive** (1 pc.)

# ASSEMBLY INSTRUCTIONS

## WARNING

The manufacturer has made every effort to eliminate any sharp edges. However, you should handle all components with care to avoid accidental injury.

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your BLACKSTONE Grill. Please refer to the assembly diagram as necessary.

**NOTICE:** Make sure all the plastic protection and packaging is removed before assembling



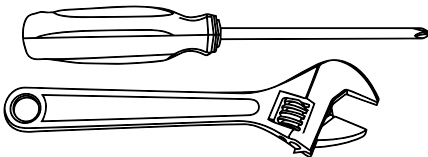
## VIDEO ASSEMBLY

Watch an actual BLACKSTONE Grill+Kabob assembly. Use a QR Code App and scan the QR code.

[www.blackstoneproducts.com/grill+kabob](http://www.blackstoneproducts.com/grill+kabob)

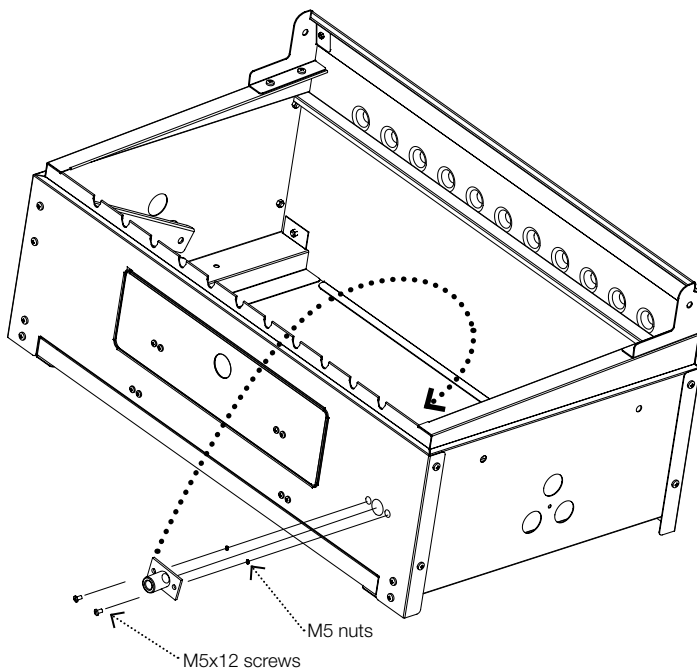
## TOOLS REQUIRED

Phillips head screwdriver and an adjustable wrench.



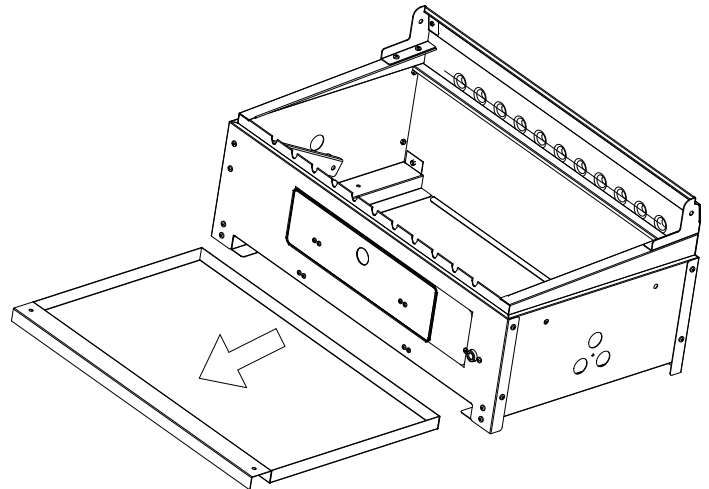
## STEP 1

Use (2) M5x12 screws and (2) M5 nuts to install the crank handle collar. Install the collar from the inside of the grill body.



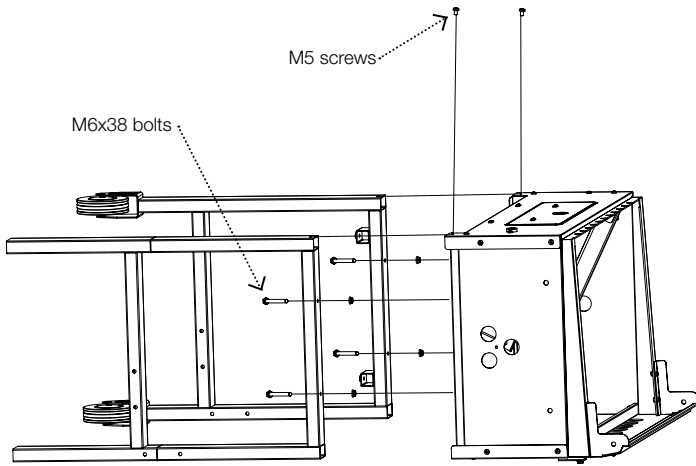
## STEP 2

Remove the ash tray from the main body.



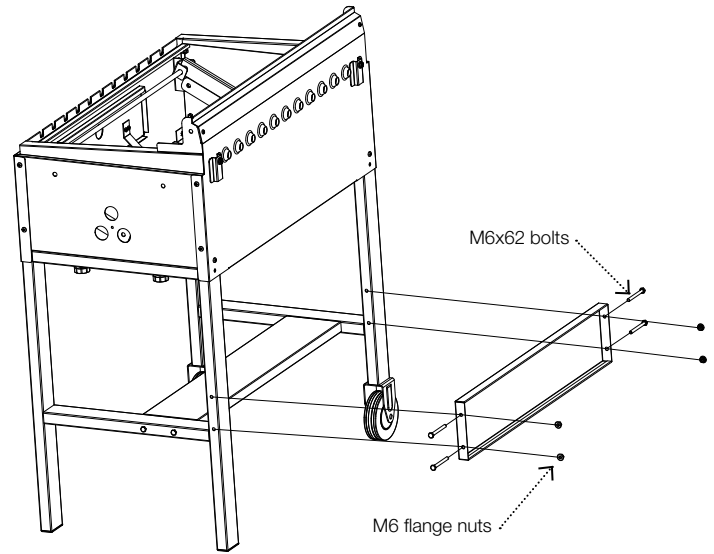
### STEP 3

Use (4) M6x38 bolts and (4) M6 flange nuts to attach the legs to the main body. Use (2) M5 screws through the front of the main body to secure the legs.



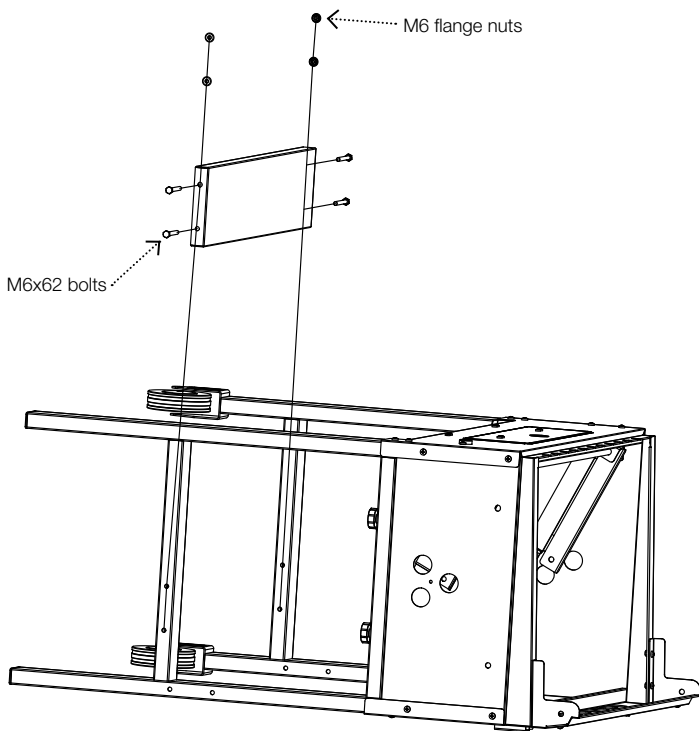
### STEP 5

Turn the grill upright. Use (4) M6x62 bolts and (4) M6 flange nuts to attach the other leg support to the back of the legs.



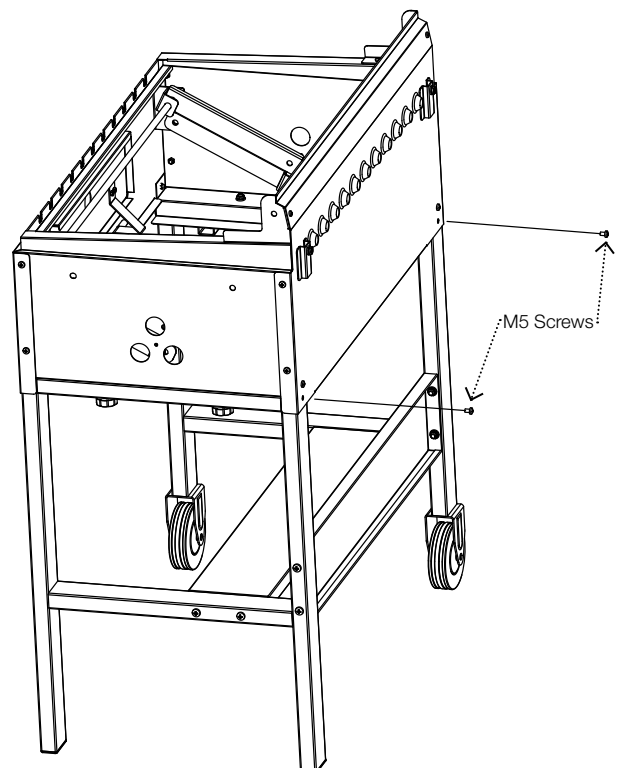
### STEP 4

Use (4) M6 bolts and (4) M6 flange nuts to attach the bottom leg support.



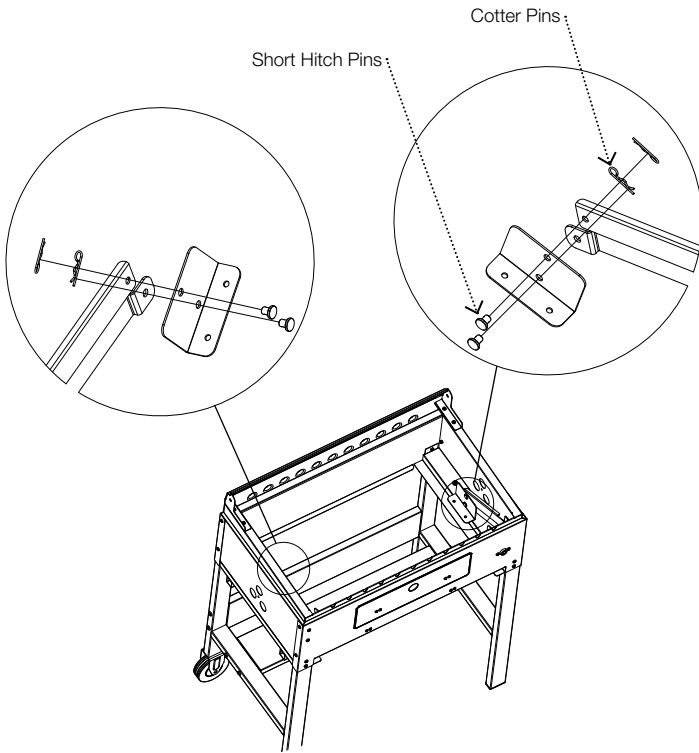
### STEP 6

Use (2) M5 screws to secure the legs to the back of the main body.



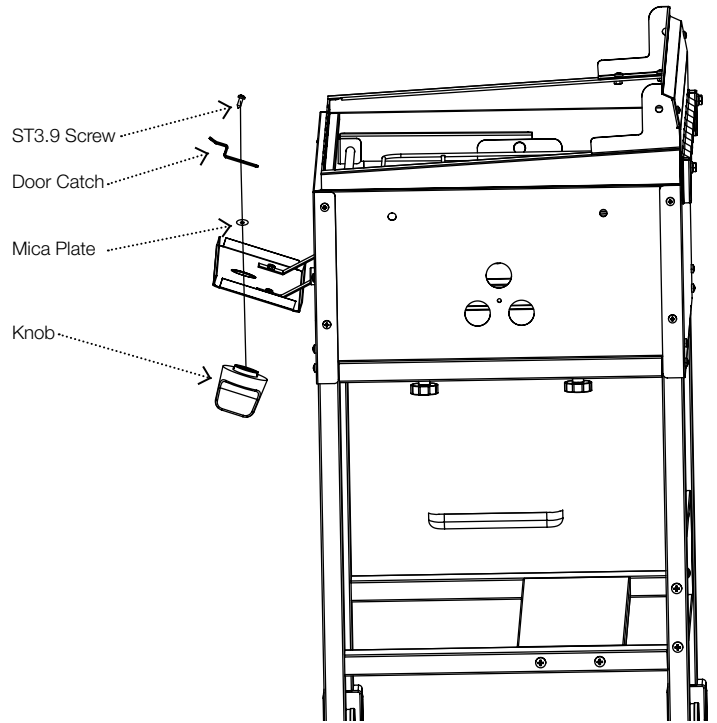
## STEP 7

Use (4) short hitch pins and (4) cotter pins to attach the charcoal tray brackets.



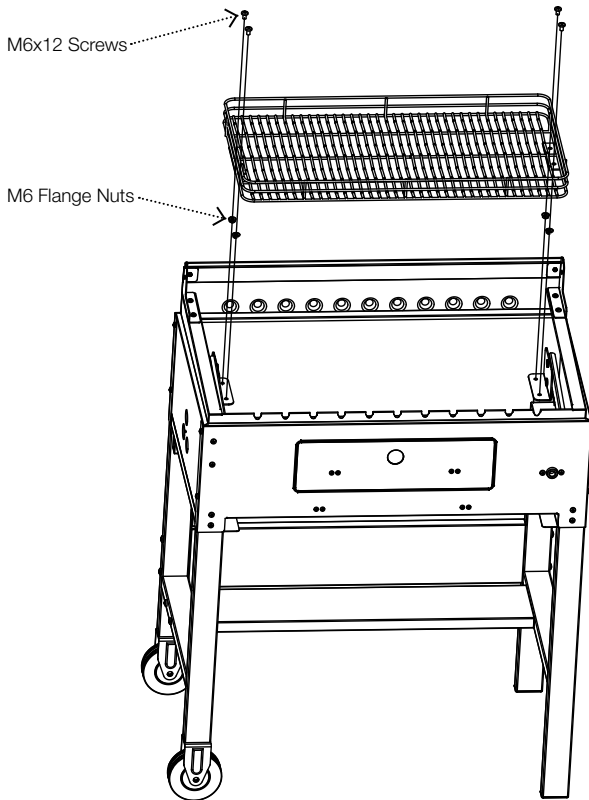
## STEP 9

Use the ST3.9 screw to attach the charcoal door knob to the charcoal door. Make sure the door catch and mica plate are on the inside of the door and the knob is on the outside.



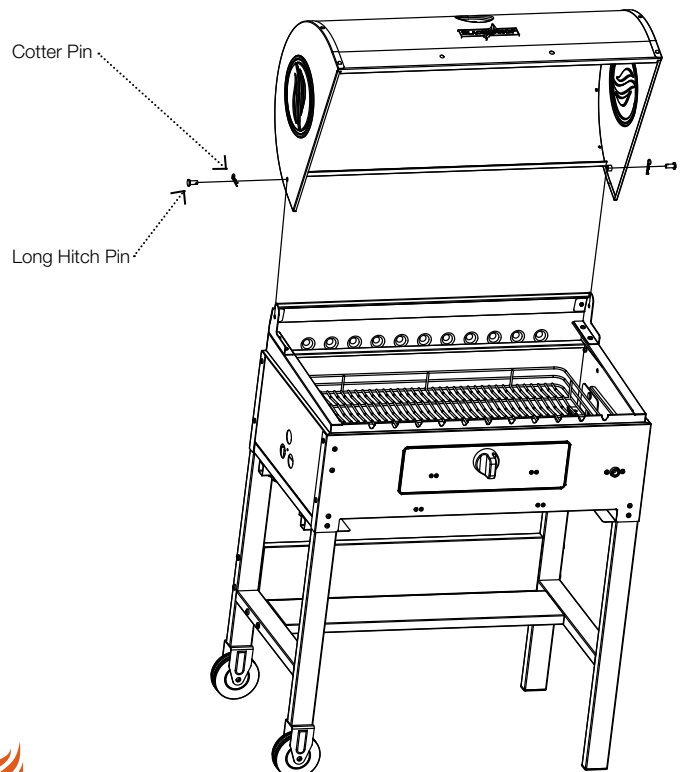
## STEP 8

Use (4) M6x12 screws and (4) M6 flange nuts to attach the charcoal tray to the charcoal tray brackets.



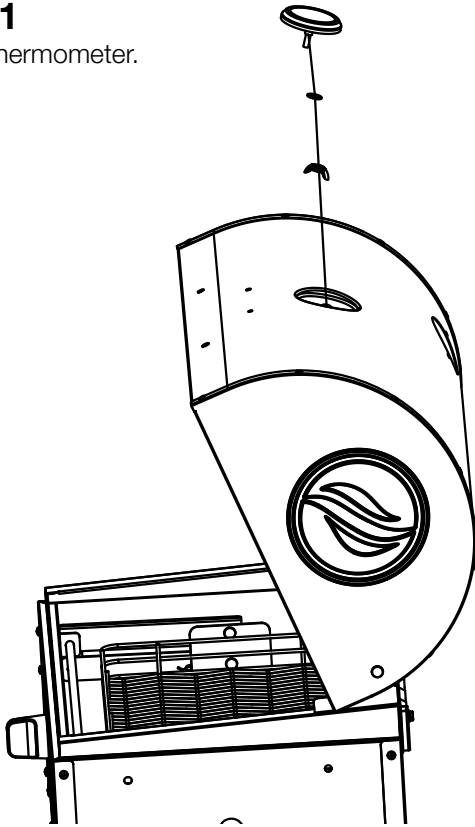
## STEP 10

Use (2) long hitch pins and (2) cotter pins to attach the lid to the main body.



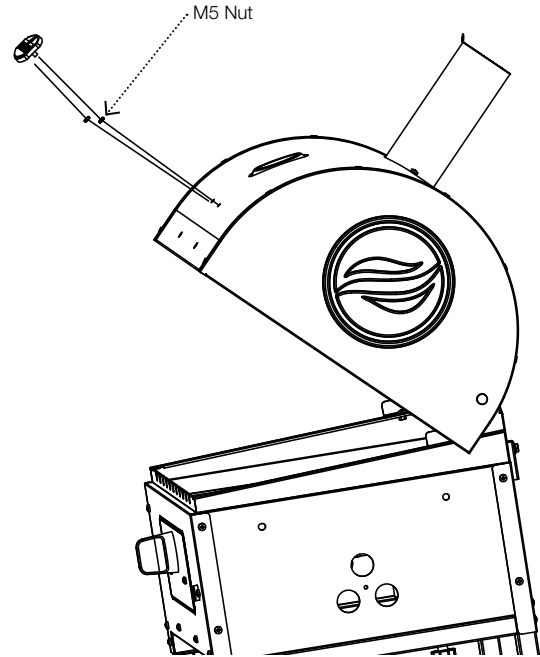
### STEP 11

Install the thermometer.



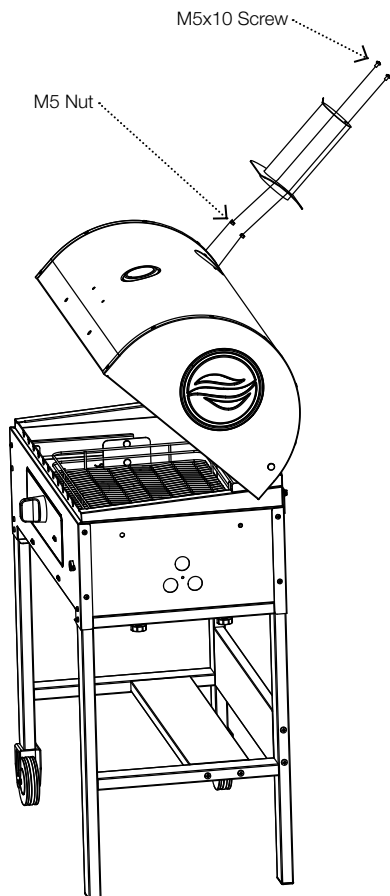
### STEP 13

Use (2) M5 nuts and install the logo plate.



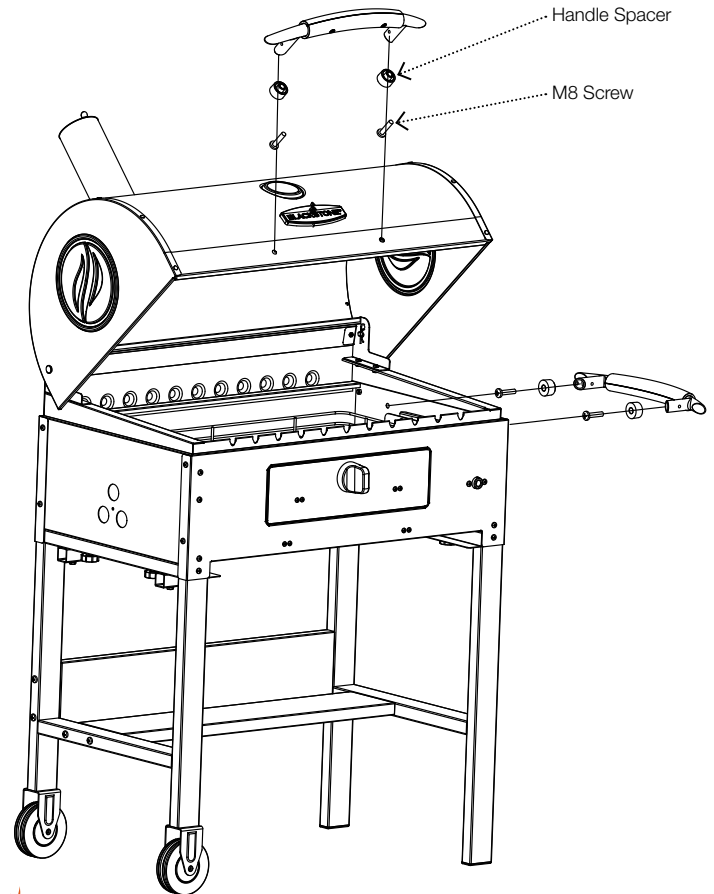
### STEP 12

Use (2) M5x10 screws and (2) M5 nuts to install the chimney.



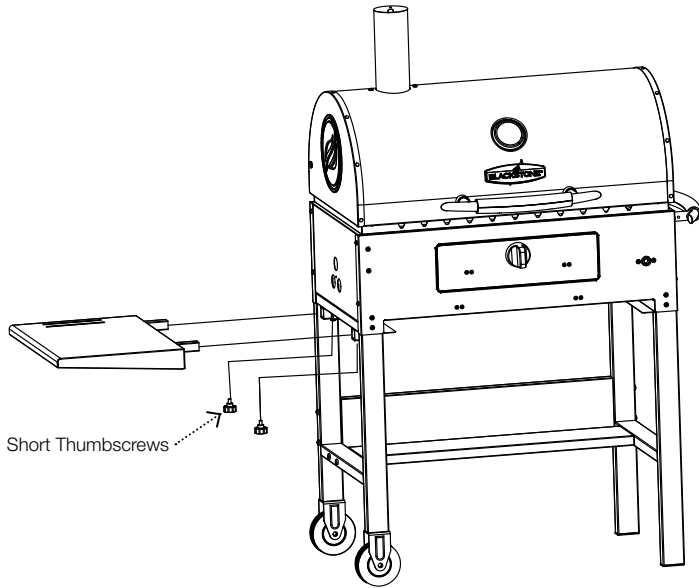
### STEP 14

Use the handle spacers and M8 screws to install the handles on the lid and side of the grill.



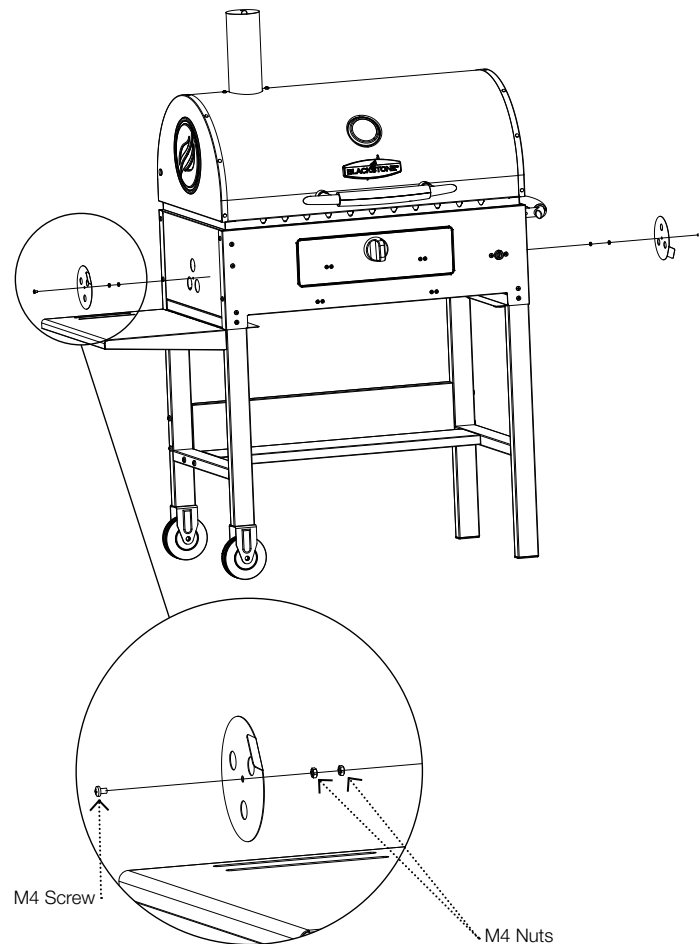
## STEP 15

Use (2) short thumbscrews to attach the side tray.



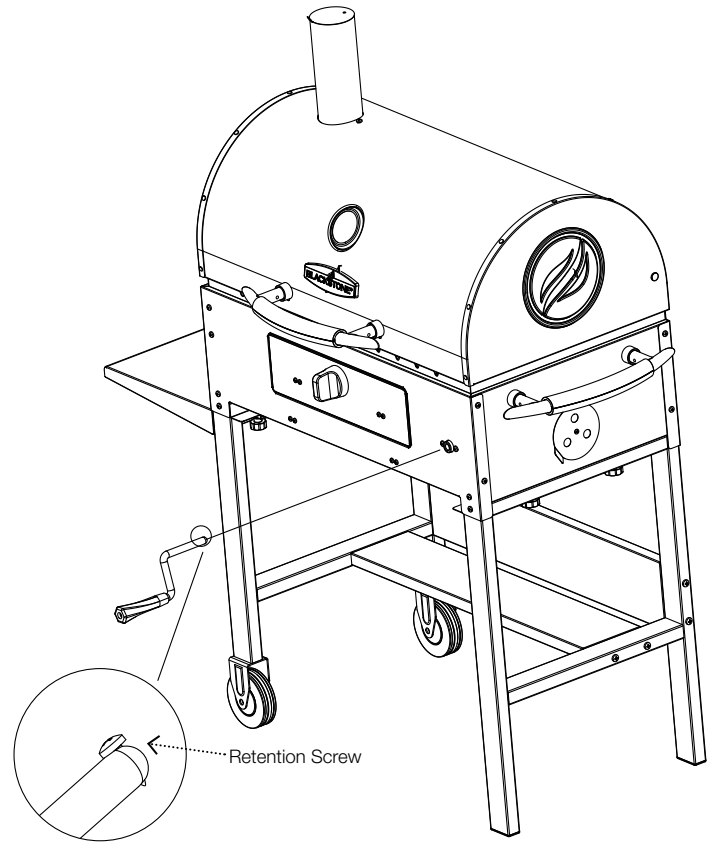
## STEP 16

Install the air vents with (2) M4 screws and (4) M4 nuts. Use (2) M4 nuts on the inside of the grill to lock the M4 screw and air vent.



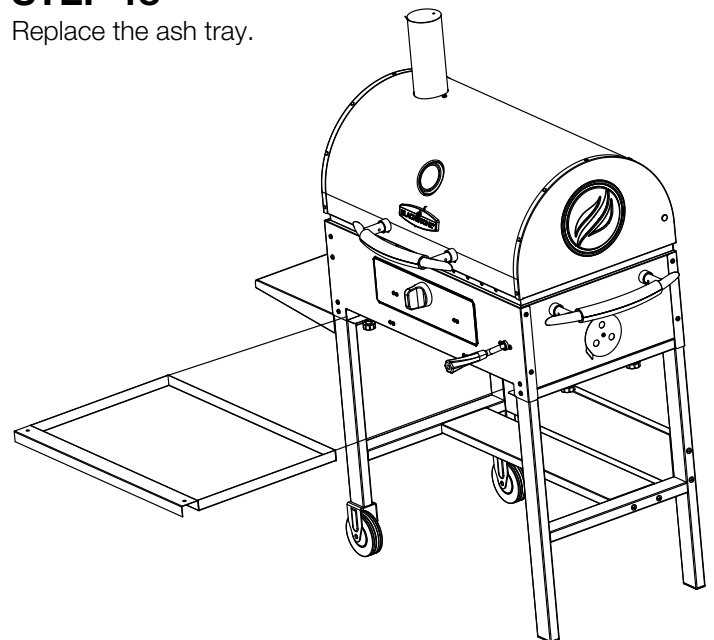
## STEP 17

Install the crank handle. Remove the retention screw at the end of the crank handle before installation. Once the crank handle is installed into the crank handle collar, replace the retention screw.



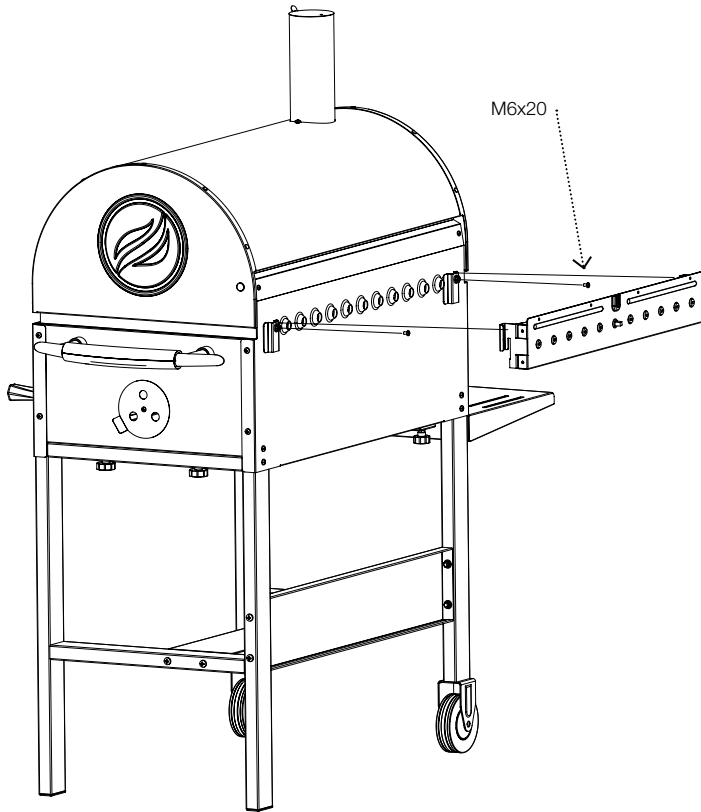
## STEP 18

Replace the ash tray.



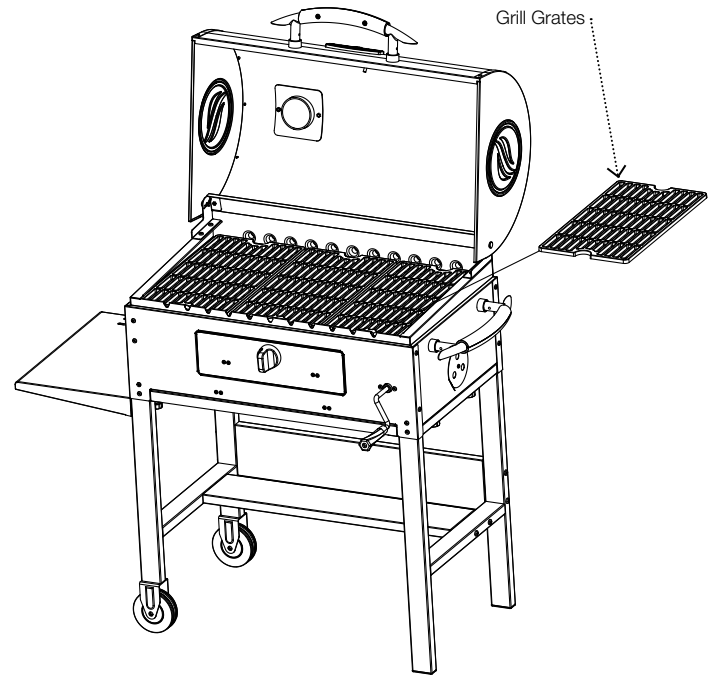
## STEP 19

Install the gear drive with (2) M6x20 screws.



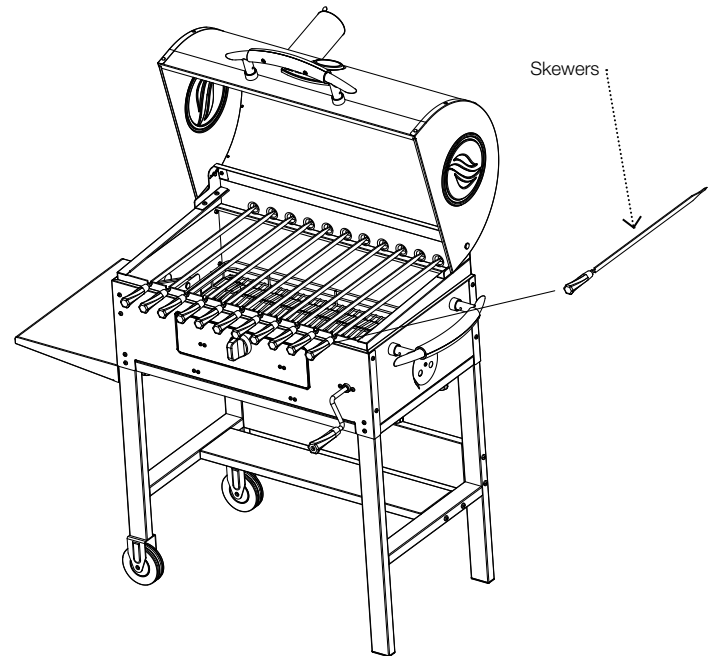
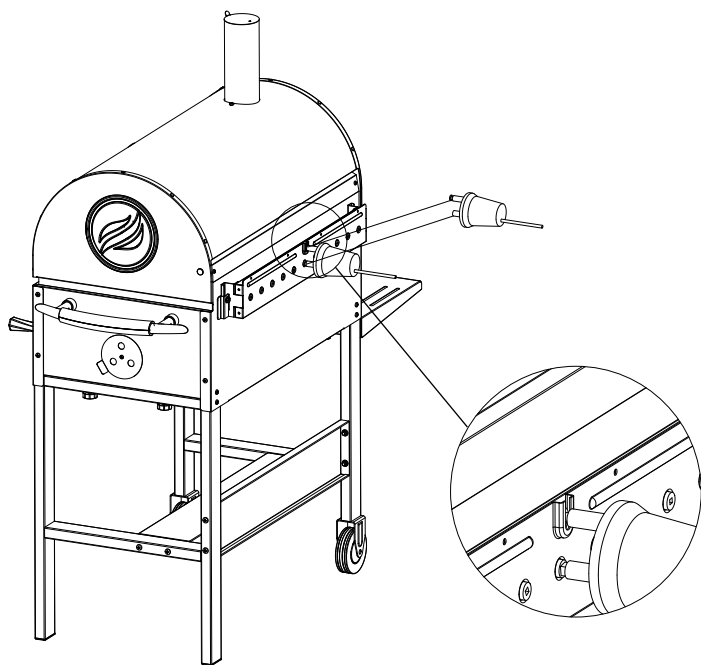
## STEP 21

Install the grill grates, the skewers, or a combination of both.



## STEP 20

Install the motor on the gear drive.



# OPERATING INSTRUCTIONS

## DANGER

**CARBON MONOXIDE HAZARD.** Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents.

This grill has an adjustable charcoal tray. By turning the crank handle, the charcoal tray can be raised or lowered to desired height. This allows for different heat settings depending on the food you are cooking and the temperature at which you want to cook. It also allows easy cleaning of the interior of the firebox after the unit has cooled down completely. It is not recommended to raise a fully loaded charcoal tray higher than the middle height setting.

## CHARCOAL LIGHTING INSTRUCTIONS

- Open grill top.
- Remove cooking grates.
- Adjust charcoal tray to the center position.
- Place one even row of charcoal briquettes in the charcoal tray. Make sure that charcoal does not go above the top of the tray.
- Light briquettes.
- Move charcoal tray to the bottom position.
- With the top open, allow the briquettes to fully ignite (to the point where there is no further flame).
- Once the briquettes are lit, put the grates back in the grill.
- Adjust charcoal tray as required to achieve the proper temperature.
- The two side air vents on the lid should be kept open during cooking to allow air flow.

**NOTE:** The temperature should not go above 500°F. If the temperature goes above 500°F, you should reduce the quantity of briquettes that you have placed in the charcoal tray. The proper cooking temperature should not exceed 500°F.

## SEASONING UNIT

1. Before your first cooking you should season the unit to enhance the cooking and to provide better overall durability. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to foods.
2. Place about 60 briquettes in the charcoal pan. Do not place any briquettes against walls of the pan.
3. Coat interior surfaces with vegetable cooking oil.
4. Light briquettes and set ash pan at medium height by cranking the crank handle.
5. Sustain burn for about two hours with lid closed and all dampers to 1/4 of the way open. Allow the unit to cool down properly.
6. Once this is completed, the unit is ready for use.

Rust can appear on the inside of your grill. Maintaining a light coating of vegetable oil on interior surfaces will aid in the protection of your grill. Exterior surfaces of the grill may need occasional touch up. We recommend the use of commercially available black high temperature spray paint.

## NEVER PAINT THE INTERIOR OF THE UNIT!

## OPERATING THE FRONT DOOR, AIR VENTS, AND SMOKE STACK

## WARNING

**WARNING:** These metal parts could be very hot while grilling. Always operate these parts while wearing a heat-resistant glove.

- To open the door, rotate the knob left or right and pull.
- To close the door, push the door in and rotate the knob to engage the door catch.
- To adjust the side air vents, rotate them until desired air flow is achieved.
- To adjust the chimney, rotate the damper until the desired air flow is achieved.

# OPERATING INSTRUCTIONS

## GRILLING

Charcoal is recommended, however wood or a combination of both may be used as the fuel source for grilling if the fuel source is placed and ignited on the charcoal pan. Do not build too large a fire. We recommend starting a fire with no more than 4 lbs. of charcoal (approximately 60 briquettes) and adding more as needed during cooking through the front access door. After allowing the fire to burn down, place the cooking grates or the skewers in the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and or property damage.

## SAFE COOKING TEMPERATURES

Use a thermometer to ensure safe internal temperature.

### GROUND MEAT

- Beef, Pork, Veal, Lamb ..... 160°F
- Turkey, Chicken..... 165°F

**FRESH BEEF, PORK, VEAL, AND LAMB**..... 145°F  
with a 3 minute rest time

### Poultry

- Chicken and Turkey, Whole or Parts, Duck, Goose, Stuffing (cooked alone or in bird)..... 165°F

### SEAFOOD

- Fin Fish..... 145°F  
or flesh is opaque and separates easily with fork
- Shrimp, Lobster, Crab.....Flesh pearly & opaque
- Scallops ..... Milky with or opaque and firm



## WARNING

- Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit.
- Always wear protective clothing to prevent injury.
- Keep children and pets away.
- **DO NOT** move this unit during operation.
- Never substitute gasoline, kerosene or alcohol for charcoal lighter fluid. In some states, the use of charcoal lighter fluid is prohibited by law. In this case, paraffin-based starter cubes can be substituted, or use a charcoal chimney. Never use lighter fluid with an electric starter.

## CARE & MAINTENANCE

Regularly clean your BLACKSTONE grill between uses and especially after extended periods of storage. Ensure that the grill and its components are sufficiently cool before cleaning. Never handle hot parts with unprotected hands.

In order to extend and maintain the life and condition of your grill, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Store the grill in a cool, dry place.

# CUSTOMER SERVICE

## Our Customer Service staff is here to help you!

For questions regarding your BLACKSTONE product, or if you need replacement parts, contact us at:

USA Support: **435.252.3030**  
**support@blackstoneproducts.com**

We're pleased to help you with any questions concerning replacement parts or your warranty. Our customer service staff can be reached Monday through Friday from 9:00 am to 5:00 pm Mountain Standard Time. If all operators are busy or you call after hours, you may leave a message and your call will be returned or send an email.

# WARRANTY

## North Atlantic Imports LLC, 90 Day & Limited Warranty

North Atlantic Imports LLC, the manufacturer of BLACKSTONE Products, will warranty for 90 days from purchase all parts, workmanship, and finishes (against rust). It will be the manufacturer's option as to whether to repair or replace any of the above items.

If this BLACKSTONE grill fails due to a defect in material or workmanship within 90 days from the date of purchase, call (435) 252-3030 to arrange for replacement parts.

Please retain a copy of your proof of purchase to validate your warranty. You may be requested to send in a copy of your receipt to confirm any warranty requests.

All warranties are limited to the original purchaser only. This warranty does not cover any liability on the part of North Atlantic Imports LLC, its agents or employees, for any indirect or consequential damages for breach of warranty.

The purchaser must follow the manufacturer's usage instructions. Warranty coverage is void if this product is ever used for commercial or rental purposes. Under no circumstances is the manufacturer responsible for damages from the failure to operate this product properly.

All warranty coverage excludes paint loss, discoloration or surface rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.

After 90 days from the date of purchase, or if a valid proof of purchase cannot be provided, you can purchase replacement parts by calling (435) 252-3030. (Part purchase price with shipping and handling to be paid by customer.)

## the warranty, read below:

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 obligation under this warranty is limited to replacing or repairing, free of charge, any part or parts that may prove, to the satisfaction in 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; a) for 90 days 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 or 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 Imports LLC 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 Imports LLC written consent, outside of North Atlantic Imports LLC factory. 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. This warranty gives the original purchaser specific rights, and the original purchaser may also have other rights, which vary from state to state.

## For more detailed explanation of