

BLACKTOP PARTY HUB 360 GRILL-FRYER

INSTRUCTION & CARE MANUAL NO ASSEMBLY REQUIRED



WWW.BLACKTOP360.COM

Consumer: Retain this manual
for future reference.

**FOR OUTDOOR
USE ONLY**

OFFICE HOURS 9AM TO 5PM PST
Bravo Sports Corporation
12801 Carmenita Rd.
Santa Fe Springs, CA 90670 USA

PLEASE CONTACT
1-855-469-3430

FOR ASSISTANCE
DO NOT RETURN TO
PLACE OF PURCHASE

**READ ALL INSTRUCTIONS
SAVE THESE INSTRUCTIONS**

REQUIRES 1 AA BATTERY
(BATTERIES NOT INCLUDED)



Conforms to ANSI
STD Z21.89a-2008
Certified to CSA
STD 1.18a-2008

Intertek
4003522

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DANGER

If you smell gas:

- Shut off gas flow to the appliance.
- Extinguish any open flame with a fire extinguisher.
- If odor continues, keep away from the appliance and immediately phone your fire department.

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

DANGER

- Never operate this appliance unattended.
- Never operate this appliance within 10 ft. (3.0 m) of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 25 ft. (7.5 m) of any flammable liquid.
- Do not fill cooking reservoir beyond maximum fill-line.
- Never allow oil or grease to get hotter than 400°F (200°C). If the temperature exceeds 400°F or if oil begins to smoke, immediately turn the burner or gas supply OFF.
- Heated liquids remain at scalding temperatures long after the cooking process. Never touch the appliance until liquids have cooled to 115°F (45°C) or less.
- Be cautious when in close proximity to any gas appliance. Falling or tripping near the unit may result in the spilling or igniting of oil or splashing of boiling water, potentially causing personal injury and property damage.
- If a fire should occur, keep away from the appliance and immediately call your fire department. **Do not attempt to extinguish an oil or grease fire with water.**

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

▲ DANGER

- This manual contains important information that is necessary for the proper and safe use of this appliance, the **Blacktop 360 Grill-Fryer**.
- Read and follow the warnings and instructions carefully before and during the use of this appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.
- Installers: Leave this manual with the customer.

▲ DANGER

- This appliance is for **OUTDOOR USE ONLY**.
- Never operate this appliance unattended.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate this appliance.
- Never operate this device within 10 ft. (3.0 m) of any gas cylinder.
- Never operate this device within 25 ft. (7.5 m) of any flammable liquids.
- Use this appliance only on a level, stable, noncombustible surface like brick, concrete or dirt.
- Never operate this appliance under any overhead roof covering, awning, or overhang.
- Never use inside an enclosed area such as screen patios, garage, buildings, or tents.
- Keep a minimum clearance of 10 ft. (3.0 m) from all sides of the device to all overhead construction and 3 ft. (1.0 m) to any walls or rails.
- Never use in or on recreational vehicles and/or boats.

▲ DANGER

- Never use this appliance for anything other than its intended purposes.
- This appliance is not intended for commercial use.
- Never use this appliance as a heater.
- Keep the area clear of all flammable liquids and combustible material.
- This appliance is **HOT** while in use and after use. Avoid touching hot surfaces.
- Keep children and pets away from the appliance at all times.
- Do not allow anyone to conduct activities around the appliance during or following its use until the unit has cooled.
- The appliance is hot during operation and remains hot for a period of time following its use.
- Never move the appliance when it is in use.
- Allow the appliance to cool below 115°F (40°C) before moving or storing it.

▲ DANGER

- Accessory attachments and cookware not manufactured or supplied by Blacktop are not recommended for use this appliance.
- Perform a leak test before each use of the appliance. (See page 15)
- Keep the fuel supply hose away from any heated surfaces.
- Never attach a gas cylinder, move or alter fittings when the appliance is hot or in use.
- Do not attempt to disconnect any gas fitting while the appliance is in operation.
- Never fill the cylinder beyond 80 percent full. Overfilled cylinders can release gas.
- Never use a gas cylinder if it appears to have dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. The cylinder may be hazardous and should be checked by a liquid propane supplier.
- Never use during an electrical storm.
- In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover the appliance immediately and turn off the burners and gas supply. Do not attempt to move the appliance.
- When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface may not be acceptable for this purpose.
- Never operate this appliance if damage to the unit has occurred. Contact Bravo Sports Corporation's customer service department for assistance at 1-855-469-3430.
- Do not bump or impact appliance during use or while cooling.
- Always be careful when removing food from the appliance. All of the surfaces are hot and could cause burns. Always use protective gloves along with long, sturdy cooking tools.
- Store only when all surfaces are cold and clean.
- Never use the *Blacktop 360 Grill-Fryer* for anything other than its intended purpose. This unit is not for commercial use.
- Always use the *Blacktop 360 Grill-Fryer* in accordance with all applicable local, state and federal fire codes.
- Do not place a cooking vessel on the appliance while in operation.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or spatter from cooking liquids.
- When cooking with oil or grease, the thermometer provided **MUST** be used. Follow instructions in this manual for proper installation and use of the thermometer. If the thermometer supplied with this appliance has been lost or damaged, a replacement thermometer must be one specified by the manufacturer.
- Never overfill the cooking reservoir with oil, grease or water beyond the MAX FILL line. Never fill the cooking reservoir below the MIN FILL line. Follow instructions in this manual for establishing proper oil, grease or water levels.

READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!
**YOUR SAFETY IS VERY IMPORTANT - FAILURE TO FOLLOW PROPER
PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE,
PERSONAL INJURY OR DEATH.**

▲ DANGER

- In the event of an oil/grease fire, immediately turn off gas supply and call the Fire Department. Do not attempt to extinguish a fire with water. A **Type BC** or **ABC dry chemical** fire extinguisher may in some cases contain the fire.
- Keep your hands, hair and face away from the burner flame. Do not lean over or into the appliance when lighting the burner. This appliance has an open flame. Be careful of loose hair and clothing during operation, as they could catch fire.
- After use, always turn the control valve OFF first, then the gas cylinder valve OFF.
- Always allow the hot water to cool completely below 100°F (38°C) before moving to avoid the possibility of severe burns.
- Never use glassware, plastic, or ceramic cookware in this appliance.
- Always disconnect the LP gas canister from appliance when not in use.
- Do not store a spare LP gas canister under or near appliance. The gas canister safety relief valve may overheat, allowing gas to release, which may result in an intense fire and cause serious injury or death.
- LP gas canisters must be stored outdoors, out of reach of children, and must not be stored in a building, garage, or any other enclosed area.
- If you smell, hear or see gas escaping, immediately get away from the gas canister and call the Fire Department.
- Keep the fuel supply hose away from any heated surface(s).
- This appliance is not for frying turkeys.

▲ DANGER

- The LP gas cylinder being used must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) CFR 49 or the National Standards of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
- The installation of this appliance must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code and the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series
- Before each use, inspect gas hose for any signs of damage and check all nuts and bolts to be sure that they are tight and secure. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation.
- When lighting appliance, do not cover the burner or restrict airflow from the burner. An explosion could occur.
- If burner does not ignite, turn off the control valve and gas, wait five minutes before trying again.
- If the burner goes out during operation, turn the control valve OFF, then the gas cylinder OFF.
- Do not obstruct flow of combustion and ventilation. Keep the ventilation opening(s) of the cylinder enclosure free and clear of debris.
- Keep clear of trip hazards. Tripping over the appliance hose may result in the spilling of HOT grease or water, causing personal injury or property damage.

READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!
YOUR SAFETY IS VERY IMPORTANT - FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.
READ ALL INSTRUCTIONS, SAVE THESE INSTRUCTIONS

▲ DANGER

- Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water spatter. When frying with oil/grease, all food products **MUST** be completely thawed and towel-dried before being immersed in the fryer.
- Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
- Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow.
- When removing food from the appliance care shall be taken to avoid burns from hot cooking liquids.
- Check the thermometer before each use by inserting it into a pot of boiling water and ensuring that it registers approximately 212°F +/- 20°F (100°C +/- 10°C). If it does not function properly, obtain a replacement thermometer specified by Blacktop 360 in the parts list before using the appliance.
- Do not put appliance in storage or travel mode immediately after use. Allow appliance to cool to touch before moving or storing. Failure to do so could result in fire resulting in property damage, personal injury or death.
- THIS APPLIANCE SHALL NOT BE USED ON OR UNDER ANY APARTMENT OR CONDOMINIUM BALCONY OR DECK.
- PLACE DUST CAP ON CYLINDER VALVE OUTLET WHENEVER THE CYLINDER IS NOT IN USE. ONLY INSTALL THE TYPE OF DUST CAP ON THE CYLINDER VALVE OUTLET THAT IS PROVIDED WITH THE CYLINDER VALVE. OTHER TYPES OF CAPS OR PLUGS MAY RESULT IN LEAKAGE OF PROPANE.

**FAILURE TO PROPERLY FOLLOW THESE INSTRUCTIONS OR WARNINGS
MAY CAUSE FIRE OR EXPLOSION, WHICH COULD CAUSE PROPERTY
DAMAGE, PERSONAL INJURY, OR DEATH.**

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Cooking With Oil or Grease:

- DO NOT overfill the cooking reservoir with oil/grease or water. Follow instructions in the manual for establishing proper oil/grease or water levels.
- DO NOT leave appliance unattended while heating oil/grease or water, or while cooking food. Do not allow other people or pets near a gas appliance while still hot after its use. High temperatures will remain long after appliance is turned off. Allow to completely cool before cleaning and storing.
- Unthawed and soggy foods may cause oil or grease to boil and overflow. Always completely thaw and towel-dry all foods before frying. If ice is present on the food, the thawing process is not complete and may cause liquid to boil over and spatter, possibly causing a fire.
- Use caution when placing food in the cooking reservoir while the appliance is in operation. Carefully, watch for splashing of hot oil during emersion of product to be fried when placing in the cooking reservoir.
- When cooking with oil/grease, have an inspected, ready-to-use fire extinguisher readily accessible.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate this gas appliance.

If a Grease or Oil Fire Occurs:

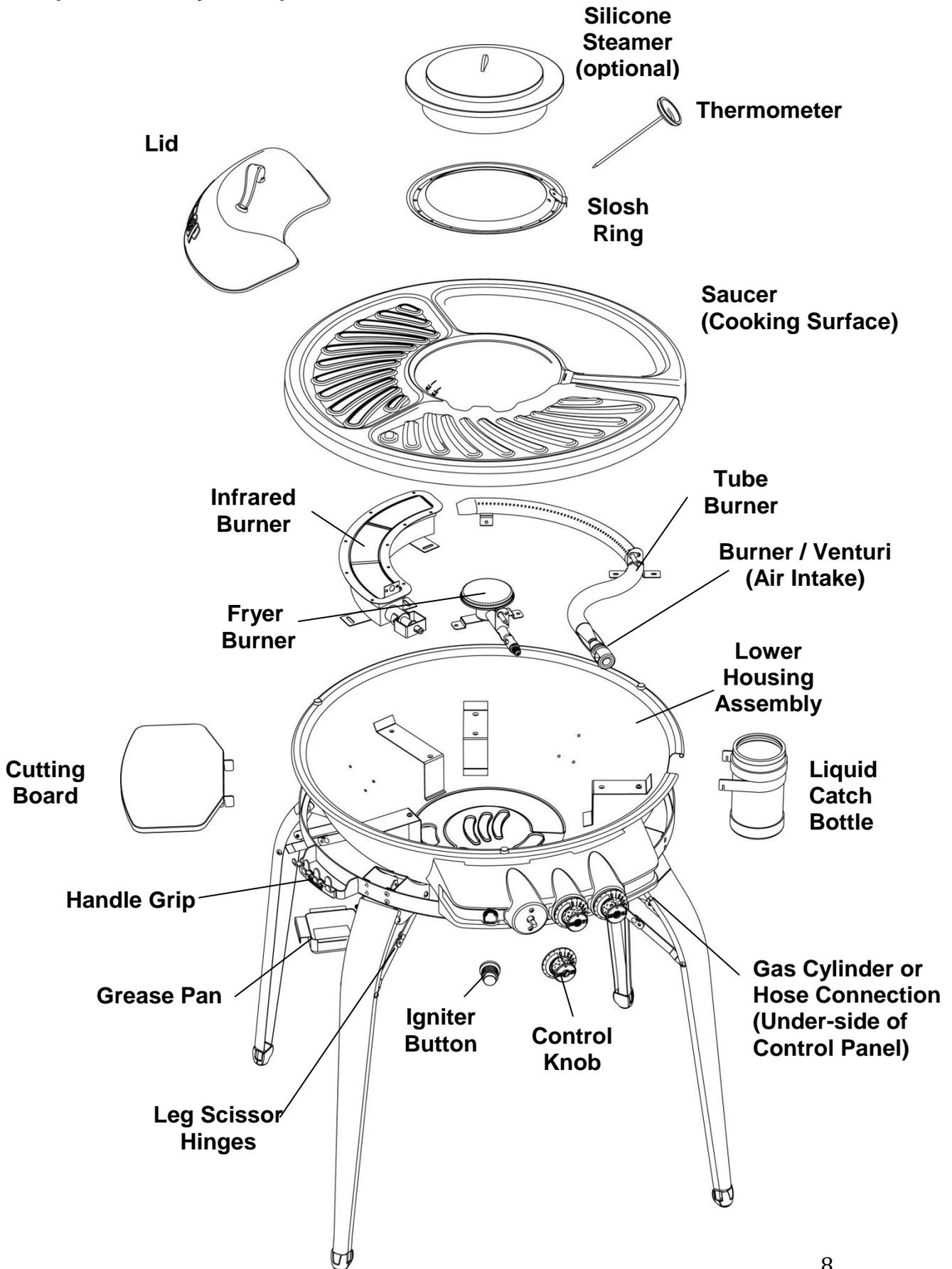
In the event of an oil/grease fire, do not attempt to extinguish with water. A **Type BC** or **ABC dry chemical** fire extinguisher may in some cases contain the fire. If possible:

1. Turn off gas supply.
2. Wearing a protective glove, cover the cooking reservoir with some type of noncombustible lid.

If a fire occurs (outside the cooking reservoir) follow these steps.

1. Call the Fire Department if property damage is possible.
2. Attempt to extinguish using chemical fire extinguisher specified.
3. Turn off the gas supply if possible.
 - In the event of rain, snow, hail sleet or other form of precipitation while cooking with oil, cover the appliance and immediately turn off the burner and gas supply. **DO NOT MOVE** appliance.
 - **DO NOT** operate this appliance **ON** or **UNDER** any overhead roof covering (carport), as well as on or under any awning, overhang, balcony, or deck.
 - **NEVER** turn gas on indoors; only ignite this gas appliance outdoors. This appliance is not to be used in a building or any other enclosed area.
 - **DO NOT** use **IN** or **ON** recreational vehicles and/or boats.
 - This appliance is **NOT** designed for use as a heater and should never be used as one.
 - This appliance should always be a minimum 10 feet away from overhead construction, walls, or rails. Keep the cooking area adjacent to the appliance clear of debris and free of anything flammable or combustible.
 - Use this appliance only on a level, stable, noncombustible surface like brick, concrete or dirt. Do not use appliance on or around any surface that will burn or melt such as wood decks, dry grass, leaves, wood rails, vinyl, or plastic. Asphalt surfaces may not be acceptable since they could be fire hazards.
 - Accessory attachments and cookware not manufactured or supplied by Blacktop 360 for this appliance are not recommended for use with this appliance.
 - Never use this appliance for anything other than its intended purposes. This appliance is neither designed nor intended for commercial use.
 - Keep children and pets away from the appliance at all times.
 - Never leave the appliance unattended.
 - **DO NOT** move the appliance when it is in use. Allow the appliance to cool completely before moving or storing.
 - **DO NOT** touch hot surfaces.
 - Avoid bumping of the appliance to prevent spillage or splashing.
 - Always separate and detach your gas canister from appliance when not in use.
 - Never attach, detach or change out a gas canister, nor move or alter fittings while the unit is hot or in use.
 - Never use a gas canister if it shows dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. The canister may be hazardous and should be checked before use by a propane supplier.
 - Do not allow anyone to conduct activities around your appliance during or following its use until the appliance has cooled. The appliance is hot during operation and remains hot for a period of time following its use.
 - Be careful when removing food from the oil or water. Allow food to rest and drain before handling or eating since it is hot and could cause severe burns.
 - Never use glassware, plastic, or ceramic cookware on the appliance.

Blacktop 360 Grill-Fryer - Exploded View



Saucer



Lid



Slosh Ring



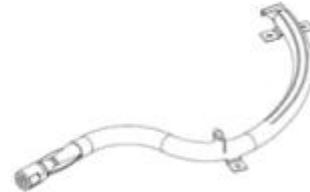
Thermometer



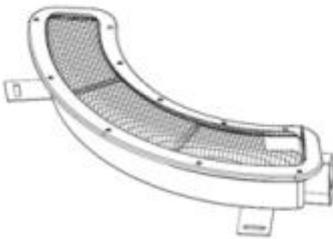
**Lower Housing Assembly
(Attached to Stand)**



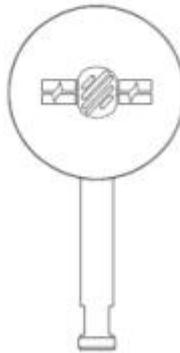
Tube Burner



Infrared Burner



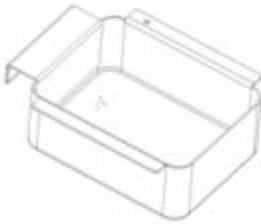
Fryer Burner



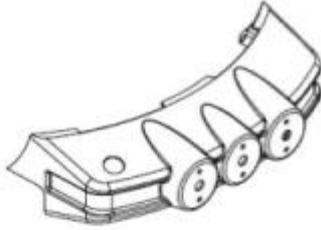
Stand



Grease Pan



Control Panel



Cutting Board



Liquid Catch Bottle



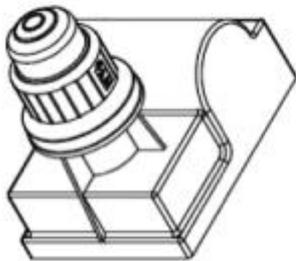
**Silicone Steamer
(Optional)**



Control Knob



Igniter Button

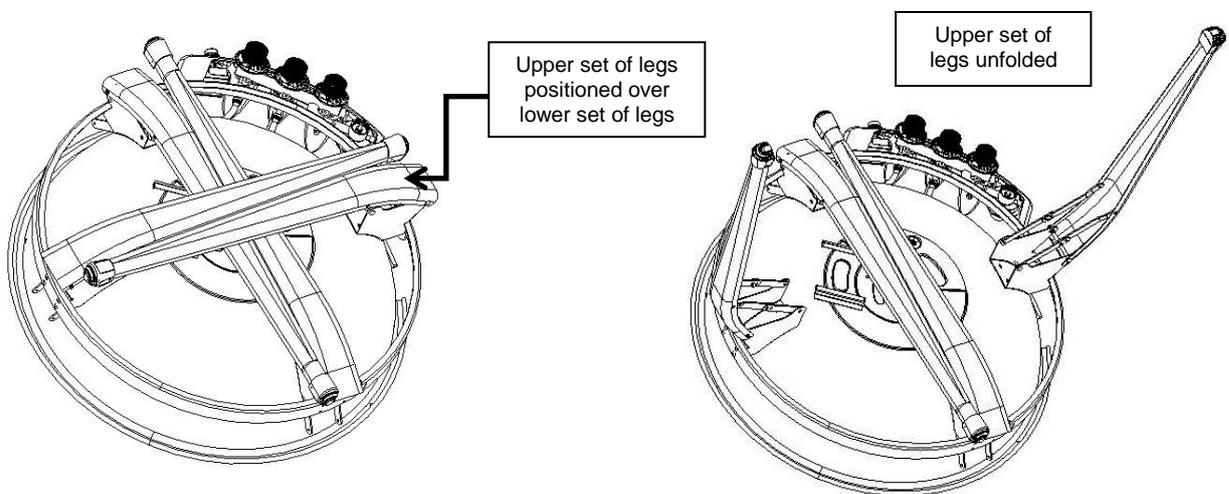


IMPORTANT SET-UP AND OPERATING INSTRUCTIONS SAVE THESE INSTRUCTIONS

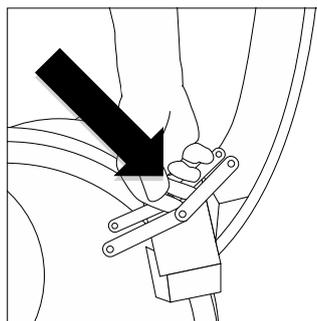
There is no assembly required for your **BLACKTOP 360 GRILL-FRYER**. It's ready to use!

Please pay attention to these important operating instructions, as this item is unlike any BBQ grill you have used in the past.

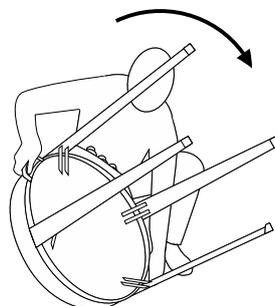
- 1- **Set-up:** When setting up your Blacktop 360 Grill-Fryer for the first time, be sure to observe that two (2) of the opposing legs are designed to fold tight against lower housing assembly, while the other two (2) opposing legs fold on top of the lower set of legs. See pictures below:



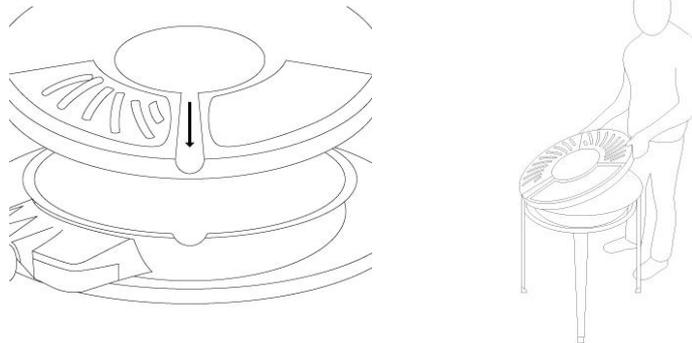
- 2- Fully extend the legs until the leg scissor hinges lock into place.



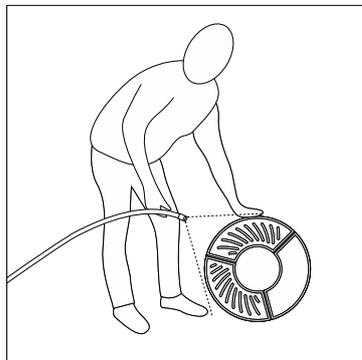
- 3- With both hands, use the handle grips to maneuver the appliance into place.



- 4- Take-down is the reversal of Set-up. Please see the hinges on legs that indicate "Fold First" or "Fold Last". Follow these instructions to ensure the legs fold neatly over each other in the correct position. The legs should fold flat against the lower housing assembly if completed correctly.
- 5- See the picture below for the correct location and position of the saucer on the legs and lower housing assembly. The saucer drain groove fits perfectly into the drain groove notch in the lower housing assembly. This is the only position in which the saucer should be used.

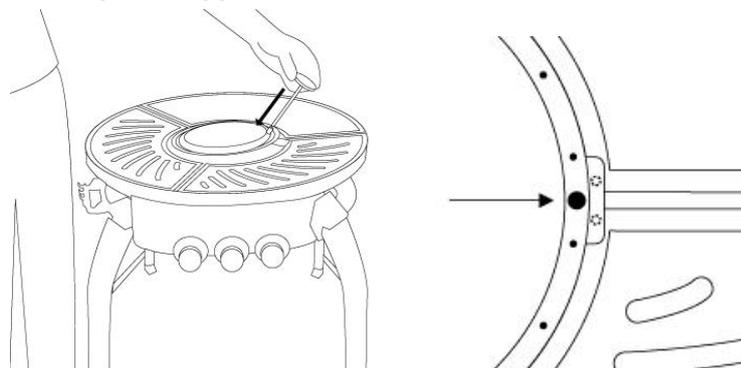


- 6- The saucer is completely removable for easy cleaning. Simply wait for the saucer top to cool and remove it from the lower housing assembly for cleaning.



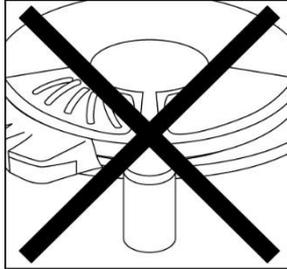
- 7- Place the thermometer in the short stem collar in the slosh ring. Place the slosh ring with thermometer on the cooking reservoir, aligning the pins in the slosh ring to fit into the two (2) small holes on the saucer.

**** Never operate appliance without the thermometer and slosh ring in place. ****



- 8- You can position the removable plates/shelves/cutting board onto the frame ring as you see fit.
- 9- Liquid Catch Bottle: The Blacktop 360 Grill-Fryer is equipped with a removable liquid catch bottle that is only to be placed on the frame ring after cooking when you are ready to drain liquid out of the cooking reservoir for easy disposal or re-use.

**** Never operate appliance with the liquid catch bottle attached to appliance. ****



**** Wait until the saucer and the liquid temperature in the cooking reservoir have cooled to at least 100°F before handling or draining. ****

- 10- Draining the Liquid from the Cooking Reservoir: Use gloves when draining the liquid out of the cooking reservoir. Firmly hold saucer with both hands while slowly tilting the saucer, draining the contents of the cooking reservoir through the drain groove and into the liquid catch bottle. You can pick the entire saucer up or carefully balance the saucer on the lower housing assembly, being careful not to spill the contents.



CARE & USE

GENERAL CARE

The entire BLACKTOP 360 GRILL-FRYER cooking saucer is made of high quality steel and coated with a stone enamel surface. To help protect this surface, do not use tools that can scratch this surface. Scouring pads should not be used for cleaning as they could scratch the non-stick surfaces.

The legs and lower housing assembly of your BLACKTOP 360 GRILL-FRYER are painted to protect the steel from corrosion during shipment. This paint is not harmful in any way. If the paint on these parts is scratched, a quality high-heat paint can be used to touch up bare steel surfaces.

The BLACKTOP 360 GRILL-FRYER should be covered or stored between uses (cover not included). Be sure not to cover appliance until it is cool to the touch.

Keep your BLACKTOP 360 GRILL-FRYER cooking area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Routinely check to keep the combustion area, including the burner/venturi assembly and ventilation openings clear of any debris or insect nests. A clogged tube can lead to a fire beneath the appliance.

Keep the ventilation openings free and clear from debris.

Visually check burner flames before operation.

USE - Getting started:

First Time Use

- Read your Instruction Manual, Warnings and Danger Signs to ensure your Blacktop 360 Grill-Fryer is safe for operation.
- You can attach either a 1 lb. or a 20 lb. LP gas cylinder (with Blacktop 360 approved hose and regulator). Please check your Tank Assembly Manual for complete information.
- Use only the pressure regulator and/or hose assembly supplied with the appliance.
- Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer.

1 lb. Cylinder

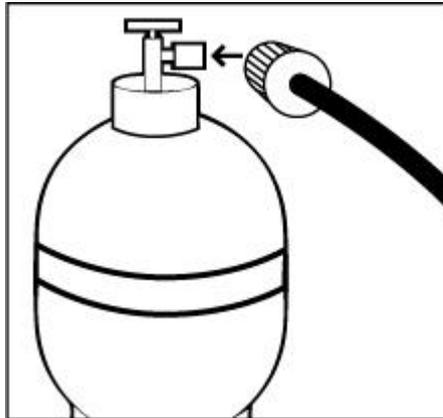
- Only cylinders marked "Propane" can be used.
- Align the threads of your 1 lb. cylinder carefully and rotate clockwise until the cylinder is fully seated into the regulator threads. Be sure to not cross-thread the cylinder onto the regulator. If the 1 lb. cylinder does not screw on easily, back the cylinder off the regulator by turning counterclockwise and retry.
- The cylinder should be disconnected when not in use.

20 lb. Cylinder

- Only cylinders marked "Propane" can be used.
- LP gas cylinders must be properly secured onto the grill hose adapter.
- Turn all control knobs to the OFF position.
- Turn cylinder OFF by turning hand-wheel clockwise to a full stop.
- Remove the protective cap from cylinder valve. Always use cap and strap supplied with valve.
- Hold regulator and insert nipple into cylinder valve.
- Hand-tighten the coupling nut, holding regulator in a straight line with cylinder valve so as not to cross-thread the connection. Turn the coupling nut clockwise and tighten to a full stop.
- The regulator will seal on the back-check feature in the cylinder valve, resulting in some

resistance. An additional one-half to three-quarter turn is required to complete the connection. Tighten by hand only – do not use tools.

- If the appliance is not in use, the gas must be turned off at the supply.



Leak Testing (Checking for gas leaks)

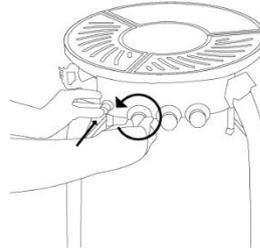
- After all connections are completed, check all connections and fittings for leaks with a solution of water and dish soap, about a 1:3 ratio.
- With all valves closed, apply the solution to all gas flow connections and fittings.
- Open tank valve about one and a half turns.
- Presence of bubbles at areas of wet solution indicates a gas leak.
- If leaks are detected or you smell or hear gas, shut off the valve and repair the leak, or replace the defective part. Do not use the appliance until all leaks are corrected.

Since 1995, all regulators (the part that attaches to the LP gas cylinder to regulate the flow of gas) have included a safety feature that restricts the gas flow in the event of a gas leak. You can inadvertently activate this safety feature without having a gas leak. This typically occurs when you turn on the gas using the grill control knob before you turn on the gas on LP gas cylinder valve. If the gas regulator safety feature activates, the grill will only reach temperatures between 250°F and 300°F even with all burners on the high setting.

OPERATION: LIGHTING

LP Gas Lighting Procedure

- Check all connections for leaks using the leak test as explained on page 15.
- Remove or lift the lid off the IR burner.
- Be sure the burner control knobs are in the OFF position.
- Open the LP gas cylinder valve one and half turns by turning counterclockwise, if using the Blacktop 360 hose extension
- To light the burners, you need to install one (1) AA battery (not included) into the top of the igniter. Unscrew the igniter knob by rotating counterclockwise and install the battery with the positive end up (small bump on end of battery).
- Push the electronic pulse igniter button, and simultaneously push in and rotate the burner control knob counterclockwise to the "5" set



- You will hear a "click-click-click-click" sound and you should see a small spark jumping from the end of the electrode rod to the side of the burner. If the burner does not light within three to five seconds, turn the burner control knob OFF and wait five minutes before repeating the steps again. If burner still fails to light check the battery and try again.
- To match-light the burner, remove the saucer, strike a match, and hold it close to the desired burner. Quickly turn the burner knob to the light position. If the burner does not light within four or five seconds, turn the burner knob off, wait five minutes, and repeat the process.
- If the burner flame is accidentally extinguished, turn the control knob off, wait five minutes, and repeat the lighting procedure.
- Pour some liquid in the cooking reservoir prior to lighting the cooking reservoir burner. The cooking reservoir burner should never be on if the cooking reservoir is empty.
- Once the burners are lit, let the burners cook for 10-15 minutes to burn off any oil used in the manufacturing process.
- **Your Blacktop 360 Grill-Fryer is now ready to use!**

The Blacktop 360 Grill-Fryer will get hot when in use, and can reach temperatures in excess of 650°F on the cooking surface.

We recommend letting the appliance cook on its highest setting for 10-15 minutes prior to your first use. Pour some liquid in the cooking reservoir so you do not damage the reservoir's surface. This aids in removing the oils used during manufacturing.

Pre-Heating Your Grill

Just like your home oven, the Blacktop 360 Grill-Fryer should be preheated to provide optimum performance. Preheat the appliance on high for 10-15 minutes (longer if weather conditions require).

All three cooking methods on the Blacktop 360 Grill-Fryer are equipped with electronic pulse igniter for ease of lighting. Please refer to the **lighting instructions** on beginning on page 16 or on the grill control panel if you have questions about how to light your Blacktop 360 Grill-Fryer.

If you run out of batteries for the igniter or the batteries have gone dead, you can simply remove the saucer and manually light the burners with a match. Please refer to the manual lighting instructions on page 16.

Cooking with the Blacktop 360 Grill-Fryer:

There are no hard and fast rules for cooking with your new Blacktop 360 Grill-Fryer, just some basic facts about how the different cooking surfaces work.

The three main cooking methods for your new Blacktop 360 Grill-Fryer are:

1. Open top BBQ grilling with IR burner.
2. Frying/cooking in the cooking reservoir.
3. Frying/cooking directly on the flat steel griddle section.

The Infrared Burner - Cooking with IR Energy:

Cooking on your Blacktop 360 Grill-Fryer is a hands-on, interactive cooking experience. The infrared cooking system cooks at a higher temperature than what you may be used to. As you get to know how your grill cooks, you may need to turn your food faster as it will cook in less time.

Here are some ideas that may help you:

- **Remove the lid from the IR grilling grate prior to lighting.**
- Sear marks are best made on fresh sections of the grill.
- Think about your meal and organize your food according to cooking techniques and required times as well as the best use of the cooking surfaces.
- Coat each piece of meat, fish or fowl with a light spray of high-heat oil such as canola.
- When using a sauce or glaze with excess sugars, keep in mind, use of excessive marinades will also require extra cleaning afterwards.

Using the Cooking Reservoir:

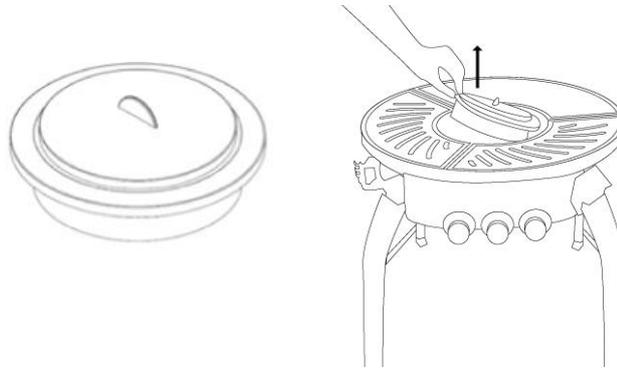
- **DO NOT OPERATE THE BLACKTOP 360 GRILL-FRYER UNATTENDED. IF THE TEMPERATURE OF THE OIL EXCEEDS 400°F (205°C), TURN OFF THE BURNER TO THE COOKING RESERVOIR UNTIL THE OIL TEMPERATURE HAS DROPPED TO 360°F.**
- **360°F IS HOT ENOUGH TO FRY ANY FOOD IN OIL. ALWAYS MONITOR THE COOKING RESERVOIR CLOSELY WHILE COOKING.**
- The cooking reservoir on the *BLACKTOP 360 GRILL-FRYER* is best used for frying French fries or chicken wings, as well as for steaming vegetables. Soups, baked beans, nacho cheese, fondues, and sauces are also ideal for the cooking reservoir.
- Located on the slosh ring of the cooking reservoir is the temperature gauge, which shows the accurate temperature for cooking. Always test the temperature gauge prior to cooking by boiling water and confirming the temperature is correct. Always use the temperature gauge when using the cooking reservoir.
- Once food being cooked in the cooking reservoir is complete, it can be placed onto the sloped drain section to cool and drain excess liquids back into the reservoir. This allows more food to be placed in the cooking reservoir.
- When finished with the cooking reservoir, you can easily pour the used contents from the cooking reservoir into the liquid catch bottle. This is only to be done after the saucer and the temperature of the contents of the cooking reservoir is below 100°F.
- Simply tilt the saucer and slowly drain the oil through the drain groove into the liquid catch bottle.

Using the Griddle:

- The griddle can be used to cook eggs and bacon, sauté vegetables, or cook pancakes.
- It is advised to use a light coat of cooking oil to help with clean-up.
- The lid accessory can be used to keep foods juicy and moist while cooking, and to concentrate the heat to the top of the food being cooked.

Using the Steamer:

- The silicone steamer accessory sits neatly inside the cooking reservoir, allowing you to steam vegetables, tortillas or other items.
- You cannot see the water steaming in the cooking reservoir, so you need to constantly monitor the steaming process by lifting up the silicone steamer to observe the water level. **Always make sure the cooking reservoir has water in it while steaming. You can damage the saucer if the cooking reservoir burner is on without any water or liquid in the cooking reservoir.**



Removing the Fuel Supply:

When you're finished using your BLACKTOP 360 GRILL-FRYER, turn off the gas flow but do not disconnect the gas cylinder until the unit is cool. Once the unit is cool to the touch, unscrew the gas cylinder and remove it. Make sure the oil in the cooking reservoir is cool before disposing of it. Using the liquid catch bottle, carefully tip the saucer over and pour the liquid into the bottle.

Helpful Cooking Hints:

Cooking times and temperatures may vary according to specific recipes, cooking conditions or barbecue equipment used. Take these factors into consideration to insure best results. If you use the indirect cooking method (lighting only one burner and placing food on opposite side of cooking grate), allow more grilling time.

Basic Cooking Temperatures: High = 650°F, Medium = 450°F, Low = 300°F

Food Safety

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

- Wash hands, utensils, and surfaces with hot, soapy water before and after handling raw meats and poultry.
- Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.
- Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.
- Refrigerate prepared foods and leftovers promptly.
- Meat and poultry cooked on a grill often brown 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.
- Whole poultry should reach 180°F; breasts 170°F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160°F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145°F. All cuts of pork should reach 160°F.
- NEVER partially grill meat or poultry and finish cooking later.
- Cook food completely to destroy harmful bacteria.
- When reheating foods or fully cooked meats like hot dogs, grill to 165°F or until steaming hot.

Clean-Separate-Cook-Chill

For more information call:

**USDA Meat and Poultry Hotline at 1-800-535-4555
Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST**

AFTER USE SAFETY AND MAINTENANCE

▲ DANGER

- Use caution when lifting and moving the appliance to avoid strains or back injury.
- It is recommended to have two people lift or move the appliance.
- DO NOT store the appliance near gasoline or other combustible liquids, or where combustible vapors may be present.
- Keep the area around the appliance clear and free of combustible materials and vapors.
- DO NOT store this appliance in an area accessible to children or pets.
- Store the appliance in a dry, protected location.
- DO NOT allow anyone to conduct activities around the appliance following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- This appliance becomes extremely hot. Allow the appliance to cool completely before handling.
- If you must handle the appliance while it is hot, ALWAYS wear protective oven mitts or heat-resistant gloves and use the handles when handling the appliance or its components.
- Allow the appliance to cool before removing and cleaning the grease pan.

Care and Maintenance to be performed before each use:

CAUTION: All care and maintenance procedures are to be performed only while the Blacktop 360 Grill-Fryer is turned off and cooled.

- Clean the cooking surfaces on the saucer with hot, soapy water. Rinse and dry thoroughly.
- You may lightly coat the cooking surfaces on the saucer with cooking oil or cooking spray.
- Frequently check and clean the burner/venturi assembly for insects and insect nests.
- A clogged tube can lead to fire outside the Blacktop 360 Grill-Fryer.
- Make sure the Blacktop 360 Grill-Fryer does not have any foreign objects obstructing the flow of combustion and ventilation air.
- To clean the inside and outside of the Blacktop 360 Grill-Fryer lower housing assembly and combustion area, simply use a damp cloth.
- Spray-washing with a water hose is not recommended for the appliance. Spray washing the saucer separately is acceptable provided water doesn't reach other components.
- All moisture should be wiped away and not be allowed to stand inside or on top of the Blacktop 360 Grill-Fryer.
- If rust is present on the exterior surface of the lower housing assembly, clean the area with steel wool or emery cloth and use heavy-duty, heat-resistant paint to touch up.
- NEVER apply additional paint to the interior of the Blacktop 360 Grill-Fryer.
- If rust is present on the interior of the Blacktop 360 Grill-Fryer, clean it thoroughly with steel wool or emery cloth and lightly coat the area with cooking oil or cooking spray to help minimize recurring rust.
- When an LP gas cylinder is not connected, cover the regulator opening with a piece of tape.

Flame Inspection and Adjustment

During each use, inspect the flames at the burner. A good flame should be blue with a yellow tip about 1 inch in length. If flames are excessively yellow and irregular, oil residue and food deposits may be collecting on the burner. Try cleaning the burner surface and the holes to improve the flames. Bad

flames may also be caused by poor regulator-to-venturi attachment. If you do not have a mostly blue flame on the tube burner, try adjusting the air shutter slightly to achieve a better flame.

Storing Your Grill

- Always let the Blacktop 360 Grill-Fryer cool before cleaning or checking the assembly.
- To protect your Blacktop 360 Grill-Fryer from weather, always keep your Blacktop 360 Grill-Fryer covered while not in use.
- Keep the area clear of all flammable liquids and combustible material including but not limited to wood, dry plants, grass, brush, paper and canvas.
- The Blacktop 360 Grill-Fryer may only be stored indoors if the gas cylinder is disconnected.
- Store in dry location.
- Always cover appliance when storing outdoors.

Troubleshooting:

- 1. If your burners are not lighting and you do not smell gas:**
 - a. If you are using a gas regulator with a hose, make sure your regulator valve is in the open position.
 - b. Check to make sure your gas lines are fully purged of air. Sometimes when hooking up new gas lines, the lines are full of air and need to purge before the gas will ignite.
 - c. Check to make sure the battery in your igniter is new or has a charge.
 - d. Make sure you are pushing the burner control knob in, then turning counterclockwise. This opens the gas valve, allowing gas to enter the combustion chamber.
- 2. If you DO smell gas and your burners are not lighting:**
 - a. Immediately turn the gas valves off
 - b. Press the igniter button and inspect each burner to make sure the spark is jumping from the igniter pin to the burner ports (holes).
 - c. If there is no spark, take a pair of needle nose pliers and slightly bend the igniter pin closer toward the burner ports and observe the spark.
 - d. If there is still no spark, please call customer service.
- 3. If the IR burner does not turn bright orange after lighting:**
 - a. Make sure there are no obstructions between the gas orifice and the IR burner manifold.
 - b. Call customer service if the IR burner does not ignite.
- 4. If there is too much orange flame in the round or tube burners:**
 - a. A small amount of orange flame on the end of the flame is fine. Most of the flame should be blue flame.
 - b. Adjust the air shutter to the tube burner so that the flame is mostly blue in color.

**PLEASE CONTACT 1-855-469-3430 FOR ASSISTANCE
DO NOT RETURN TO PLACE OF PURCHASE
READ ALL INSTRUCTIONS, SAVE THESE INSTRUCTIONS**

Warranty

- Manufacturer warrants to the original consumer/purchaser that this product shall be free from defects in workmanship and materials under normal and reasonable use and correct assembly (if assembled by consumer/purchaser), as follows:
 - (1) The steel saucer top for one (1) year of original purchase against manufacturing defects, excluding the paint finish;
 - (2) The burner/venturi assembly for a period of six (6) months from the date of purchase; and
 - (3) All other parts for a period of one year from the date of purchase.
- Manufacturer will, at its option, refinish or replace any product or part found to be defective during the warranty period. Manufacturer will require you to return the part(s) claimed to be defective, for its inspection, freight or postage prepaid.
- If you wish to obtain performance of any obligation under this limited warranty, you should write to: **Bravo Sports Corporation Customer Service, 12801 Carmenita Road, Santa Fe Springs, CA 90670**
- Manufacturer may require reasonable proof of purchase and we suggest you keep your receipt. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer/purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty.
- This warranty does not include the cost on any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of transportation of the product, or damage incurred through commercial use of the product. This express warranty is the sole warranty given by the manufacturer and is in lieu of all other warranties, express or implied, including implied warranty of merchantability or fitness for a particular purpose. Manufacturers, dealers, retail establishments, and/or any other parties have no authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. So the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and may also have other rights which vary from state to state.

**Bravo Sports Corporation Customer Service: www.bravocorp.com
12801 Carmenita Road, Santa Fe Springs, CA 90670 Ph: 1-855-469-3430**