

## IGNITION INSTRUCTIONS

### 1. CHECK VALVES

▲ Ensure gas is OFF before checking appliance valves.

**STEP 01** Turn all knobs to the ❶ OFF position.

**STEP 02** Open hood/ lid prior to lighting, as applicable.

**STEP 03** Push in knob(s) and release. Knob(s) should spring back. If knob(s) DO NOT spring back, replace valve assembly before using appliance.

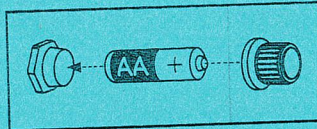
**STEP 04** Rotate knob(s) to LOW then turn back to OFF. Knob(s) should turn smoothly.

**STEP 05** Connect and turn ON the gas, as applicable.

### 2. BATTERY POWERED IGNITION

**STEP 01** Insert one (1) AA battery under the ignitor button.

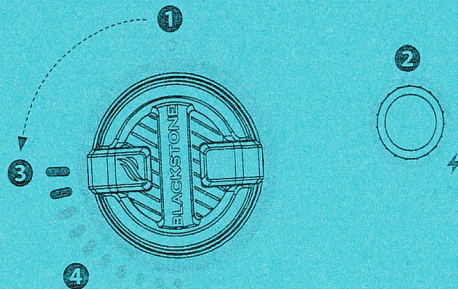
Screw the button into place over the positive terminal.



Clean the battery and appliance contacts prior to battery installation.

#### STEP 02

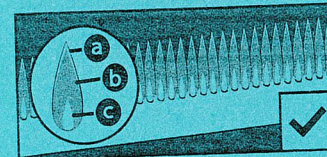
- ❷ Push and hold the ignitor button.
- ❸ Push and turn the control knob counter-clockwise to HIGH. (Release the ignitor button when the burner lights.)
- ❹ Adjust the temperature to desired level.



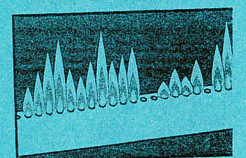
### 3. ALWAYS CHECK THE BURNER FLAME BEFORE USE

↔ Viewing distance: no closer than 18 in (46 cm).

#### HEALTHY FLAME PATTERN



#### YELLOW OR IRREGULAR



- a Flickers of yellow. b Dark blue. c Vibrant blue.

- When the temperature is set to HIGH, flames should be like the healthy flame pattern. When the temperature is set to LOW, flames should be like the yellow or irregular flame pattern.
- If flames are yellow, irregular, or in an unexpected location, turn the appliance OFF and turn to the Troubleshooting chapter.

#### ▲ WARNING

If burner does not ignite with open gas supply valve, will continue to flow out of burner and could accidentally ignite with risk of injury.

**If ignition does not occur in 5 seconds:**

- Turn the appliance OFF.
- Wait 5 minutes.
- Repeat the lighting procedure.

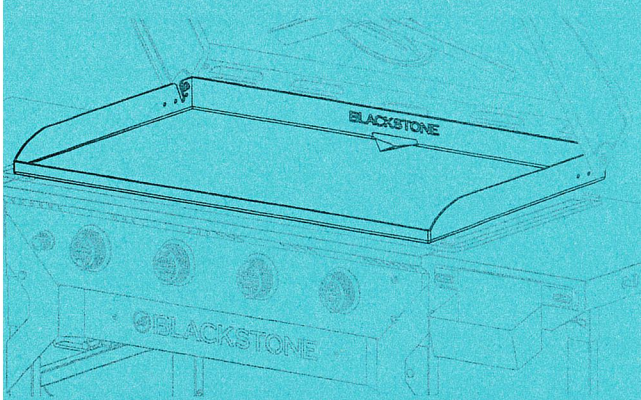
If burner does not ignite, turn the appliance OFF and turn to the Troubleshooting chapter.

#### ▲ CAUTION

If your appliance has a hood/ lid, leaving it closed over burners at a low setting for more than 10 minutes may cause over-heating and burns. The cover/ lid/ hood MUST be open when the appliance is in use.



# HOW TO USE YOUR GRIDDLE

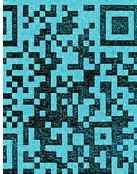


## WASHING YOUR GRIDDLE TOP BEFORE FIRST USE

**NOTICE**  
Soap will ruin a seasoned griddle. This is the only time you should use soap on the griddle cooking surface.

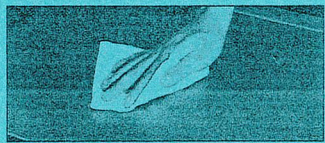
- STEP 01** Wash the griddle cooking surface with hot, soapy water.
- STEP 02** Rinse and dry completely.

## GRIDDLE SEASONING INSTRUCTIONS

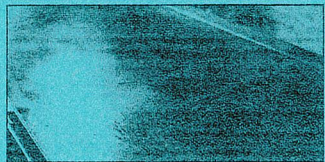


**VIDEO TUTORIAL**  
How to Season a New Blackstone Griddle  
[youtube.com/watch?v=VspmDVnj2pl&t=3s](https://www.youtube.com/watch?v=VspmDVnj2pl&t=3s)

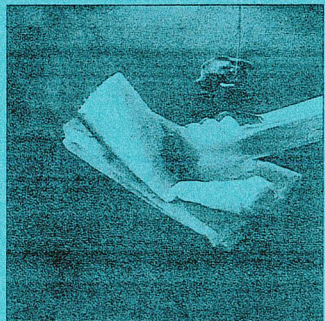
**STEP 01** Wipe any debris off griddle top.



**STEP 02** Set your griddle to high heat until your griddle top changes color. (~10 min)



**STEP 03** Use tongs to hold a paper towel or cotton cloth and spread 2-3 tablespoons of your seasoning oil across the entire griddle top.



When seasoning your griddle top, remember to use a thin and even layer of oil—the thinner the layer of oil, the easier it will be to burn it off.

**STEP 04** The griddle top is ready for another layer of oil when it stops smoking. Repeat **STEP 03** 4 times, or until the griddle surface is black.



### NOTICE

DO NOT store any items within 3 in (8 cm) of the griddle top while in use.

### WHAT OIL IS BEST TO USE?

- Blackstone Seasoning and Cast Iron Conditioner.
- Any plant-based cooking oil.
- Rendered animal fat with no additives.



### CAUTION

Properly dispose of the rags/ towels used to spread oil on your griddle top to prevent fires that might occur due to spontaneous combustion.

Under the right conditions, residual oil on rags or towels can oxidize long after being removed from a heat source. The oxidation process itself produces heat which, if not dissipated, can build up and may cause the rags/towels and surrounding material to ignite.

## SEASONING TROUBLESHOOTING

### THERE IS A BROWNISH RESIDUE ON THE GRIDDLE SURFACE:

POSSIBLE CAUSES	SOLUTION
• Too much oil was used.	<b>STEP 01</b> Turn your griddle on high and let it heat for 10-15 minutes.
• You turned off the heat too soon.	<b>STEP 02</b> Scrape off as much of the thickened and partially cooked oil as you can.
	<b>STEP 03</b> Re-season with a very thin layer of oil.

### THE EDGES OF THE GRIDDLE SURFACE ARE NOT BLACK:

After using your griddle for multiple cooks, the seasoning will even out and improve.

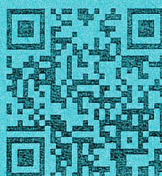
## PREVENTING RUST

Use your griddle frequently. Every time you cook, you are adding to the seasoning, which makes rust less likely.

### NOTICE

If you live in a humid or coastal climate, your griddle may require more frequent seasonings between uses.

If rust appears on the griddle surface, rub it off with steel wool, low grit sandpaper or the **Blackstone Pumice Stone** and re-season the surface.



### VIDEO TUTORIAL

Recovering your Blackstone Griddle Top  
[youtube.com/watch?v=thPE2lgnSil](https://www.youtube.com/watch?v=thPE2lgnSil)



## CAUTION

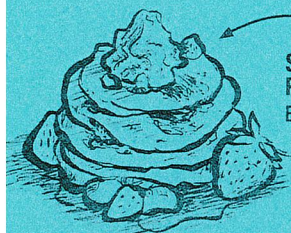
This appliance will be hot during and after use. Use long-handled utensils and oven mitts/ protective gloves when handling potentially hot parts, including handles close to the appliance body, to protect against burns and splatters.

## RECIPES AND COOKING TIPS

BlackstoneProducts.com/recipes

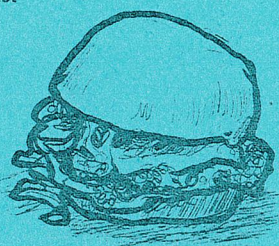
youtube.com/BlackstoneGriddles

@blackstoneproducts



**STRAWBERRIES AND CREAM PANCAKES**  
Breakfast

**OKLAHOMA FRIED ONION BURGER**  
Lunch

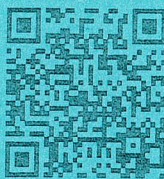


**TACOS BORRACHOS**  
Dinner

## CLEANING YOUR GRIDDLE

Clean griddle top after each use, while still warm.

- DO NOT use soap on the griddle top. This will destroy the griddle's seasoning.

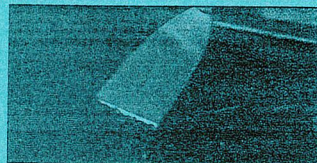


### VIDEO TUTORIAL

How to Clean your Blackstone Griddle

youtube.com/watch?v=-ledu9z6NPY

**STEP 01** Push loose food debris into the grease cup with spatula or straight metal scraper.



**STEP 02** Wipe down griddle top with a paper towel or a Blackstone Scrub Pad.

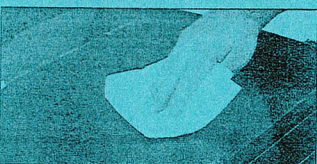


**STEP 03** Apply a few tablespoons of water to the griddle surface, then scrape the water and debris into the grease cup.

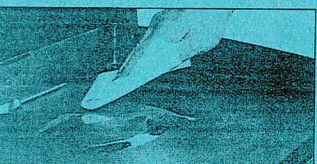
(For stuck-on food residue, use a bit of coarse salt.)



**STEP 04** Wipe again with a paper towel and dry completely.



**STEP 05** Apply thin coat of cooking oil to maintain seasoning and protect the griddle top.



## EMPTY YOUR GREASE CUP

The grease cup must be removed and emptied after each use.

**Note:** Making sure your griddle is on level ground will allow grease and water to drain towards the rear grease cutout.

Grease cup will be hot during and after use. DO NOT remove the grease cup until the griddle has completely cooled.