



VIDEO TUTORIAL

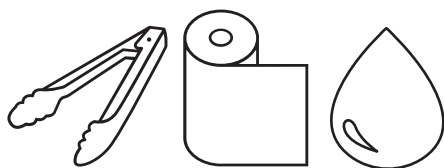
How to Season a New Blackstone Griddle | Blackstone Griddle



▶ [youtube.com/watch?v=VspmDVnj2pl&t=3s](https://www.youtube.com/watch?v=VspmDVnj2pl&t=3s)



PLEASE NOTE: Small variations in manufacturing and raw materials can cause some griddles to be slightly warped. A slight warp will disappear when the griddle is heated in preparation for cooking.



TOOLS NEEDED: Cooking tongs, Paper towels, and Cooking oil

Section 03

GRIDDLE SEASONING INSTRUCTIONS

For best results, we recommended seasoning the griddle before cooking on griddle top.

STEP 01 Make sure griddle top is wiped clean of debris. (For first time cleaning, please reference the Cleaning Your Griddle Top section.)

Blackstone griddle tops are pre-treated with soy oil as a protective coating. This coating may leave a discoloration on the griddle top. This is normal and will not affect the seasoning process.



STEP 02 Set your griddle to high heat until your griddle top changes color. Use tongs to hold a paper towel or cotton cloth and spread 2-3 tablespoons of your seasoning oil across the griddle surface.

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 03 You will know it is done when it stops smoking. You will want to repeat this 3-4 times for your initial seasoning.

The heat of the griddle will break down the oil and bond it to the metal, creating a new polymer that acts as a stick resistant and protective layer over the griddle.





WHY DO I NEED TO SEASON MY GRIDDLE?

Seasoning leaves a hard protective layer bonded to the steel surface.

- Natural stick resistance.
- Prevents rust and corrosion.



⚠ CAUTION

Customers in humid or coastal climates may require more frequent seasonings and the use of heavier cooking oils to avoid rusting and corrosion.

GRIDDLE SEASONING TROUBLESHOOTING SYMPTOMS

01. After seasoning, there is a brownish residue on the griddle surface.

POSSIBLE CAUSES	SOLUTION
01. Too much oil was used.	First, turn your griddle on high and let it heat for 10-15 minutes.
02. You turned off the heat too soon.	Next, scrape off as much of the thickened and partially cooked oil as you can. Then, re-season with a very thin layer of oil.

SYMPTOMS

01. After seasoning, the griddle surface is not black.
02. Food is sticking to the griddle surface.

POSSIBLE CAUSES	SOLUTION
01. The corners and edges do not have the same access to the direct heat of the burners, making it harder for the seasoning to darken like the rest of the griddle top.	Apply a thin layer of oil between cooks to maintain seasoned cooking surface. (Please reference the Cleaning your Griddle Top section.) After using your griddle for multiple cooks, the seasoning will even out and improve.

For further troubleshooting, please reference the Troubleshooting chapter.

For Frequently asked questions, visit blackstoneproducts.com/faq

WHAT OIL IS BEST TO USE?

The **Blackstone Seasoning and Cast Iron Conditioner** is the best and easiest way to get consistent results. This unique blend of oils combines the best of many different cooking oils.



Can I use any food grade oil?

Yes, but different oils can vary in the process from the burn time, smoke point, and durability once finished.

If you prefer to use an animal fat for seasoning, do not use bacon. Pure lard will work as it does not have the same additives as bacon.

**⚠ DANGER**

DO NOT place flammable items on side shelves near the griddle. Aerosol containers are particularly hazardous because **they can overheat and result in an explosion, fire, severe personal injury, or death.**

⚠ WARNING

DO NOT place oily or greasy towels near the griddle unit as they can spontaneously combust.

⚠ CAUTION

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

Do not remove grease tray until griddle has completely cooled.

FOR EVERY GRIDDLE SURFACE

The **Blackstone Griddle Degreaser and Cleaning Spray** is gentle enough to clean every surface of your griddle. Use it on the griddle top, the griddle frame, or anywhere that experiences a build up of grease.



Section 04

CLEANING YOUR GRIDDLE TOP

Follow these simple cleaning steps to ensure optimal performance and longevity of your Blackstone Griddle.

STEP 01 To clean griddle after each use, cool griddle below 300° F. Scrape food debris with spatula or straight metal scraper.



STEP 02 Wipe down griddle surface with paper towel.



STEP 03 Divide griddle surface into approximately 6" sections (width of scraper tool). Apply a small amount of water onto first section with a bottle and then scrape the water and debris toward the grease trap. Move to the next 6" section and repeat.

DO NOT USE MORE THAN TWO TABLESPOONS OF WATER AT A TIME.

(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.





FIRST TIME CLEANING

Blackstone Griddles are pre-treated with cooking oil to prevent rust and damage during shipping. For first time use, wash griddle with hot, soapy water.

THIS IS THE ONLY TIME YOU SHOULD USE SOAP ON THE GRIDDLE COOKING SURFACE.

Rinse and dry completely. Proceed with seasoning instructions. (Please reference the Griddle Seasoning Instructions section.)

PROTECTING YOUR GRIDDLE TOP

Store griddle in a cool, dry location. Always cover griddle if stored outdoors. Choose from a variety of griddle covers offered by Blackstone.

When protecting griddle with soft cover, use the “tenting” method to prevent water from accumulating on griddle top. “Tenting” involves placing an object (a bowl, tennis ball or PVC pipe) beneath soft cover in the center of griddle in order to allow water to slide off. “Tenting” helps prevent rust.

CUTTING ON THE GRIDDLE TOP

Using a knife directly on the surface of the griddle will not harm the griddle top.

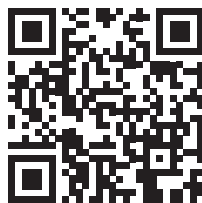
REMOVING RUST

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.

Recovering your Blackstone Griddle Top



▶ [youtube.com/watch?v=thPE2lgnSil](https://www.youtube.com/watch?v=thPE2lgnSil)



⚠ WARNING

NEVER APPLY COLD WATER ACROSS THE WHOLE SURFACE OF A HOT GRIDDLE AT ONCE. This may cause warping.

Adding a large amount of cold or frozen food (or food with significant water content) to a hot griddle may cause griddle to warp.

⚠ CAUTION

DO NOT USE SOAP ON THE GRIDDLE COOKING SURFACE. This will destroy the griddle's seasoning.

NEED HELP?

Register your Blackstone product at blackstoneproducts.com/register and visit us online at blackstoneproducts.com/support for missing parts, assembly and operation questions.

