

Blackstone Griddle – Startup and Tips

Having a Blackstone Griddle as part of your cooking gear is sure to lead to some adventures. From breakfast to camping to burgers to fajitas and more, this griddle is only limited by your imagination. So, what are you waiting for? Get a griddle and get to experimenting. Oh, and be sure to send us photos of your creations

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STARTUP AND SEASONING TIPS:

Pre Startup tips

- Ensure that the griddle plate is properly seated in the 4 holes (2 on each side)
- Wipe off cast iron griddle with damp towel, until clean and free from any debris and dry completely
- Be sure to tighten all gas connections and check for any leaks prior to first cook
- Install battery into the igniter button. Unscrew, add battery and screw down, finger tight
- Be sure all shelves (bottom and side) are tight
- Be sure casters are tight and locks work
- Be sure propane tank is new and has the proper OPD valve. Ask our helpful folks if unsure
- If possible, place griddle in a somewhat wind sheltered area

FIRST Startup tips

- Ensure that the griddle plate is properly seated in the 4 holes (2 on each side)
- Be sure propane tank is new and has the proper OPD valve. Ask our helpful folks if unsure
- Keep Propane tank at least half full or half empty ☺
- If possible, place griddle in a somewhat wind sheltered area
- Turn the propane on
- Turn the left burner (by the igniter button) to high
- Push the igniter button and listen for the ticking, do NOT look down into the space between the griddle and burners
- You should hear ticking followed by the ignition of the first burner. Allow burner to run for 30 seconds
- Turn on the second burner and repeat the process
- Repeat with ALL burners until the griddle is fully lit

SEASONING tips

- Wipe off cast iron griddle with damp towel, until clean and free from any debris and dry completely
- Use either LODGE Seasoning Oil or some fryer oil to properly prep the griddle surface, coat lightly using a clean towel
- Turn on griddle to high and allow to heat up for 5 minutes
- Using insulated gloves hold the same seasoning towel and apply more oil or seasoning and coat again
- Allow griddle to heat to full high temp, hold for 2 minutes and then shut down
- Re season with oil, lightly, before first cook

CLEANING tips

- Use griddle scraper or putty knife to remove and stuck on particles
- Use a LODGE chainmail sponge to clean the surface, when cooled
- DO NOT use soap on the griddle
- DO NOT scrub down to bare metal
- When done cleaning, be sure to wipe down with seasoning oil or cooking oil. Thin layer
- Store with cover on to prevent any rusting due to moisture or the elements

Grills / Grill Gear Used:

- Blackstone Griddle, 36" Ace SKU - 8338220
- Blackstone, Griddle Cover Ace SKU - 83382467
- Lodge Seasoning Care Kit Ace SKU – 6655807
- Lodge Chainmail Scrub Pad Ace SKU - 1939693