



Griddle Care & Seasoning

Follow these simple cleaning and seasoning steps for optimal performance and long life of your Blackstone Griddle. We strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

WHAT IS SEASONING?

Seasoning is the preparation of steel or cast iron cookware for use. There are two reasons for seasoning:

1. Coat the cookware to prevent rust
2. Create a natural, permanent non-stick cooking surface

Seasoning is an easy, but very important first step when using the Blackstone Griddle. Unlike synthetically coated griddles, steel and cast iron can be seasoned repeatedly, constantly restoring the cooking surface. When you season your griddle, you are preventing rust and providing the cookware with a natural, permanent non-stick surface.

Remember: Seasoning is an ongoing process that takes time and repeated use before a griddle or pan develops a shiny, black surface like your grandmother's cast iron cookware. The more often you cook on and season your griddle, the more non-stick the surface will become.

CLEANING GRIDDLE

FIRST TIME

Blackstone Griddles are pre-seasoned with oil and a light plastic wrap to prevent rust and damage during shipping. Remove the plastic wrap. If any residue remains, turn on the griddle to high heat and burn the residue off. For further cleaning, wash the griddle in hot, soapy water. **This is the only time you should use soap on the griddle.** Rinse and dry completely. Discoloration on towel is normal. Proceed with seasoning instructions.

AFTER EACH USE

To clean the griddle after each use, scrape gently with a spatula and wipe down the griddle surface with a paper towel. For tough food residue, pour hot water onto the griddle surface and let it boil the residue off. Wipe again with a paper towel and dry completely. ¼ cup of table salt can also be used to buff off food that is stuck on. Proceed with seasoning instructions.

SEASONING INSTRUCTIONS

Season your griddle after the initial wash and each time after you cook on it. For best results, complete seasoning while griddle is still warm- with the burners off as the unit is cooling down.

1. Clean griddle and dry completely
2. Apply a thin, even coating of cooking oil to the griddle surface
3. Use a paper towel or soft cloth to spread the oil evenly across the top, bottom and sides of the griddle
4. Store griddle in a cool, dry place

FAQ

Q: What if my griddle starts to rust?

A: If rust appears on the griddle surface, rub it off with steel wool or low grain sandpaper and re-season the surface. Take care to always completely dry your griddle before storing and keep away from rain and sprinklers. Look for Blackstone protective products such as the Blackstone Griddle Storage & Carry Bag.

Q: What types of cooking oil can I use to season my griddle?

A: We recommend the following oils for seasoning purposes: olive oil, vegetable oil, canola oil, coconut oil and sesame oil. Lard can also be used to season the griddle top.

Q: Can I use dish detergent to clean my griddle?

A: Grease cutting dish detergent will erase the seasoning on the griddle. For tough spots use table salt and hot water.

Q: Why does my griddle surface looks dull and dry instead of shiny and black?

A: Your griddle surface may have been left on and gotten too hot but it is an easy fix. Simply oil and re-heat the griddle to bake the oil into the surface. Over time and the more often you season the griddle top, the more shiny, black and non-stick it will become.

If you have further questions or concerns, please feel free to contact our Customer Support office directly by calling (435) 252-3030 or visit us at www.blackstoneproducts.com and click the “Contact” button at the bottom of the page.

We hope you enjoy your new Blackstone purchase. Now go “Get Your GRIDDLE On!”