

BLACKSTONE®

**GRIDDLE
CARE
&
SEASONING
GUIDE**

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. To coat the cookware to prevent rust
2. To 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 cooking oil to prevent rust and damage during shipping. For first time use, wash the griddle in hot, soapy water. **THIS IS THE ONLY TIME YOU SHOULD USE SOAP ON THE GRIDDLE.** Rinse and dry completely with paper towels. 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. $\frac{1}{4}$ cup of table salt can also be used to buff off stuck on food. Proceed with Seasoning Instructions.

SEASONING INSTRUCTIONS:

1. Remove all food debris with spatula or scraper.
2. Apply a generous, even coating of cooking oil (olive, vegetable, peanut, etc.) to the griddle surface.
3. Use a paper towel to spread the oil evenly across the cooking surface of the griddle.
4. Allow griddle to cool down and store in a cool, dry place.

Frequently Asked Questions:

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.

CUSTOMERS IN HUMID OR COASTAL CLIMATES MAY REQUIRE MORE FREQUENT SEASONINGS AND THE USE OF HEAVIER COOKING OILS TO AVOID RUSTING AND CORROSION.

Q. *What types of cooking oils 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 detergents will erase the seasoning on the griddle. For tough spots use table salt and hot water.

Q. *Why does my griddle surface look dull and dry instead of shiny and black?*

- A. Season is a continuous process. Over time and the more often you season your griddle top, the more shiny, black and non-stick it will become.

If you have any further questions or concerns, please feel free to contact our Customer Support directly by calling (435) 252-3030 or visit us at www.blackstoneproducts.com and click the contact us under the Company tab at the top of the page or email us at support@blackstoneproducts.com for assistance.

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