

## BLACKSTONE 1899

# Blackstone 36-inch Griddle with Hood & Four Stainless Burners

Model: 1899 | Brand: BLACKSTONE

### INTRODUCTION

The Blackstone 36-inch Griddle with Hood is designed to be the centerpiece of your outdoor cooking. With its robust construction and versatile features, it allows for a wide array of culinary creations, from breakfast to dinner. This manual will guide you through setting up, operating, and maintaining your griddle to ensure years of enjoyable use.



Figure 1: Front view of the Blackstone 36-inch Griddle with Hood.

## KEY FEATURES

- **Four Independently Controlled Cooking Zones:** Allows for diverse heat levels across the 760 sq. inches of rolled carbon steel cooking surface, preventing hot or cold spots.
- **Integrated Hood:** Provides faster cooking in windy conditions, helps retain steam, and minimizes splattering, ensuring a cleaner cooking area.
- **Dual Convenient Side Shelves:** Offers ample space for food preparation, spices, condiments, and cooking tools.
- **Magnetic Tool Hooks & Paper Towel Holder:** Keeps essential cooking utensils and paper towels within easy reach.
- **Four Caster Wheels:** Enhances mobility, allowing for easy relocation of the griddle.
- **Electric Igniting System:** Ensures quick and effortless startup.
- **Heavy-Duty Metal Construction:** Designed for durability and longevity in outdoor environments.
- **Patented Rear Grease Management System:** Simplifies cleanup by collecting excess grease in a convenient trap.

## SETUP AND ASSEMBLY

### Unpacking and Initial Inspection

Carefully remove all components from the packaging. Inspect for any damage during transit. Ensure all parts listed in the packing list are present. While assembly is generally not required for this model, verifying all components are secure is recommended.

### Propane Tank Connection

Connect your standard 20 lb propane tank to the griddle's regulator. Ensure a secure, leak-free connection. Always check for gas leaks using a soapy water solution before first use and after changing tanks.



Figure 2: Griddle in an outdoor setting, showing propane tank connection and side shelves.

### Initial Seasoning of the Griddle Top

Before first use, it is crucial to properly season the griddle top. This creates a non-stick surface and protects



against rust. Apply a thin, even layer of high-smoke-point cooking oil (like flaxseed, grapeseed, or vegetable oil) to the entire griddle surface. Heat the griddle on medium-high until the oil smokes and darkens. Repeat this process 3-4 times, allowing the griddle to cool slightly between layers. The griddle will develop a dark, glossy patina.

## OPERATING INSTRUCTIONS

### Ignition Procedure

To ignite the griddle, ensure the propane tank is open. Push and turn the desired burner knob to the HIGH position. Immediately press the ignitor button (located on the control panel) until the burner ignites. If ignition does not occur within 5 seconds, turn the knob to OFF, wait 5 minutes, and repeat the process. Always light one burner at a time.



Figure 3: Detailed view of the griddle's control panel with burner knobs and ignitor button.

### Temperature Control

The Blackstone 36-inch Griddle features four independently controlled burners. This allows you to create

multiple heat zones across the griddle surface. For example, you can have a high-heat zone for searing meats and a lower-heat zone for vegetables or keeping food warm simultaneously.

## Cooking on the Griddle

The large cooking surface is ideal for preparing a variety of meals. From pancakes, bacon, and eggs for breakfast to burgers, steaks, stir-fries, and fajitas for lunch or dinner, the griddle offers immense versatility. Apply a small amount of cooking oil before adding food to prevent sticking.

## Using the Hood

The integrated hood can be used to cover food while cooking, helping to trap heat and steam for faster cooking, especially useful for melting cheese or cooking thicker cuts of meat. It also acts as a protective cover when the griddle is not in use.



Figure 4: The griddle with its protective hood closed.

## Side Shelves and Accessories

Utilize the two side shelves for convenient food preparation and holding ingredients. The integrated magnetic strip is perfect for holding metal utensils like spatulas, keeping them clean and accessible. The paper towel

holder ensures quick cleanup during cooking.



Figure 5: Side shelf with magnetic strip for utensils and seasoning bottles.





*Figure 6: Integrated paper towel holder for convenience.*

## CARE AND MAINTENANCE

### Cleaning the Griddle Top

After each use, while the griddle is still warm, scrape off any food debris into the rear grease trap. Use a griddle scraper or spatula. For stubborn residue, pour a small amount of water onto the griddle surface while it's warm to deglaze, then scrape. Wipe the surface clean with paper towels. Reapply a thin layer of cooking oil to maintain the seasoning and prevent rust.

### Protecting the Griddle

To prolong the life of your griddle, always cover it when not in use. A weather-resistant cover will protect it from the elements. Store the griddle in a dry, sheltered area if possible, especially during extended periods of non-use or harsh weather conditions.

## TROUBLESHOOTING

- **Burner Not Igniting:** Check propane tank level and connection. Ensure gas flow is open. Clean burner ports if clogged.
- **Uneven Heat:** Ensure griddle surface is clean and free of debris. Check for proper burner flame distribution.
- **Rust on Griddle Top:** This indicates insufficient seasoning or improper cleaning. Re-season the griddle thoroughly. Always apply a thin layer of oil after each cleaning.
- **Grease Not Draining:** Ensure the griddle is level or slightly sloped towards the grease trap. Clean the grease trap regularly.

## PRODUCT SPECIFICATIONS

Specification	Detail
Brand	BLACKSTONE
Model Name	Griddle with Hood & Four Burners
Model Number	1899
Product Dimensions	26.77"D x 43.5"W x 20.28"H
Item Weight	158.7 Pounds
Fuel Type	Gas (Propane)
Main Burner Count	4
Heat Output	60,000 BTUs (17.58 Kilowatts)
Cooking Surface Area	769 Square Inches
Frame Material	Stainless Steel
Handle Material	Stainless Steel
Special Features	Utensil Hook, Wheels, Side Shelf, Hood, Paper Towel Holder, Magnetic Tool Hooks, Rear Grease Management System
Assembly Required	No



## WARRANTY AND SUPPORT


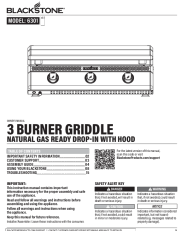

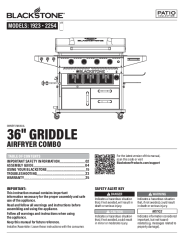
For warranty information, product registration, or technical support, please refer to the official Blackstone website or contact their customer service directly. Keep your purchase receipt for warranty claims.

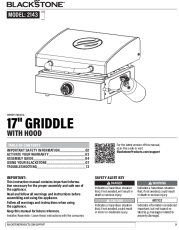
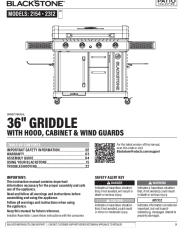
## OFFICIAL PRODUCT VIDEOS

No official product videos from the seller were found for this item.

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## Related Documents - 1899

	<p><a href="#">Blackstone 28" XL Griddle with Hood &amp; Cabinet Owner's Manual</a></p> <p>Comprehensive owner's manual for the Blackstone 28" XL Griddle with Hood &amp; Cabinet (Model 6009), covering safety, assembly, operation, maintenance, and troubleshooting. Includes detailed instructions and important safety alerts.</p>
	<p><a href="#">Blackstone 6301 3-Burner Griddle Owner's Manual</a></p> <p>This owner's manual provides comprehensive instructions for the Blackstone 6301 3-Burner Griddle, covering assembly, safe operation, maintenance, and troubleshooting for this natural gas ready drop-in griddle with hood.</p>
	<p><a href="#">Blackstone 36" Griddle Owner's Manual and Assembly Guide</a></p> <p>Comprehensive owner's manual for the Blackstone 36" Griddle with Hood &amp; Front Accessory Shelf (Models 2162, 2162CA). Includes detailed assembly instructions, operation guidelines, safety information, and troubleshooting tips.</p>
	<p><a href="#">Blackstone 36" Griddle Air Fryer Combo Owner's Manual &amp; Assembly Guide</a></p> <p>Comprehensive owner's manual and assembly guide for the Blackstone 36" Griddle Air Fryer Combo (Models 1923, 2254), covering safety, setup, operation, maintenance, and troubleshooting.</p>

 <p><b>BLACKSTONE</b> 2143 17" GRIDDLE WITH HOOD</p> <p><b>17" GRIDDLE WITH HOOD</b></p> <p>Model: 2143 Capacity: 17" x 17" Material: Stainless Steel Weight: 25 lbs Dimensions: 17" x 17" x 10"</p> <p><b>SAFETY</b></p> <p>Read and understand all instructions before using this product. Failure to follow the instructions may result in property damage, personal injury, or death.</p> <p><b>WARNING</b></p> <p>Do not use this product if you are under the influence of alcohol or drugs. Do not use this product if you are tired or distracted. Do not use this product if you are not properly trained. Do not use this product if you are not familiar with the product. Do not use this product if you are not familiar with the product.</p>	<p><a href="#">Blackstone 2143 17" Griddle with Hood Owner's Manual</a></p> <p>Comprehensive owner's manual for the Blackstone 2143 17" Griddle with Hood, covering assembly, safe operation, maintenance, and troubleshooting. Learn how to set up and use your Blackstone griddle effectively.</p>
 <p><b>BLACKSTONE</b> 2154-2312 36" GRIDDLE WITH HOOD, CABINET &amp; WIND GUARDS</p> <p><b>36" GRIDDLE WITH HOOD, CABINET &amp; WIND GUARDS</b></p> <p>Model: 2154-2312 Capacity: 36" x 36" Material: Stainless Steel Weight: 150 lbs Dimensions: 36" x 36" x 10"</p> <p><b>SAFETY</b></p> <p>Read and understand all instructions before using this product. Failure to follow the instructions may result in property damage, personal injury, or death.</p> <p><b>WARNING</b></p> <p>Do not use this product if you are under the influence of alcohol or drugs. Do not use this product if you are tired or distracted. Do not use this product if you are not properly trained. Do not use this product if you are not familiar with the product. Do not use this product if you are not familiar with the product.</p>	<p><a href="#">Blackstone 36" Griddle with Hood, Cabinet &amp; Wind Guards Owner's Manual</a></p> <p>This owner's manual provides comprehensive instructions for the Blackstone 36" Griddle (Models: 2154-2312), covering safety guidelines, assembly procedures, operating instructions, maintenance, and troubleshooting tips.</p>