

BLACKSTONE 1517

Blackstone Flat Top Gas Grill Griddle Instruction Manual

Model: 1517 | Brand: BLACKSTONE

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your Blackstone Flat Top Gas Grill Griddle. Designed for outdoor cooking, this griddle offers a versatile cooking surface for a wide range of meals. Please read this manual thoroughly before assembly or operation to ensure proper use and to prevent injury or damage.

SAFETY INFORMATION

WARNING:

- Always operate the griddle outdoors in a well-ventilated area.
- Keep children and pets away from the griddle during operation.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Ensure all gas connections are tight and leak-free before operation. Perform a leak test as instructed in the assembly section.
- Never leave the griddle unattended while in use.
- Allow the griddle to cool completely before cleaning or moving.
- Use heat-resistant gloves when handling hot surfaces.
- This product is designed for outdoor use only.

PRODUCT OVERVIEW

The Blackstone Flat Top Gas Grill Griddle is a robust outdoor cooking appliance featuring a large cooking surface and convenient design elements. Key components include:

- **Omnivore Griddle Plate:** A durable flat top cooking surface.
- **Rear Grease Management System:** Designed for easy cleanup and efficient grease collection.
- **Side Shelf:** Provides additional space for food preparation and storage.
- **Propane Connection:** Secure connection point for your propane fuel tank.

- **Electronic Ignition:** For quick and reliable startup.
- **Two Independent Heat Zones:** Allows for precise temperature control across different sections of the griddle.
- **Caster Wheels:** For easy mobility and transport.



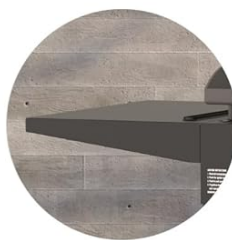
1
OMNIVORE
GRIDDLE PLATE



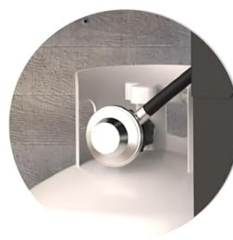
2
REAR GREASE
MANAGEMENT



3
SIDE
SHELF



4
PROPANE
CONNECTION



5
ELECTRONIC
IGNITION



Figure 1: Key components of the Blackstone 28-inch Griddle.

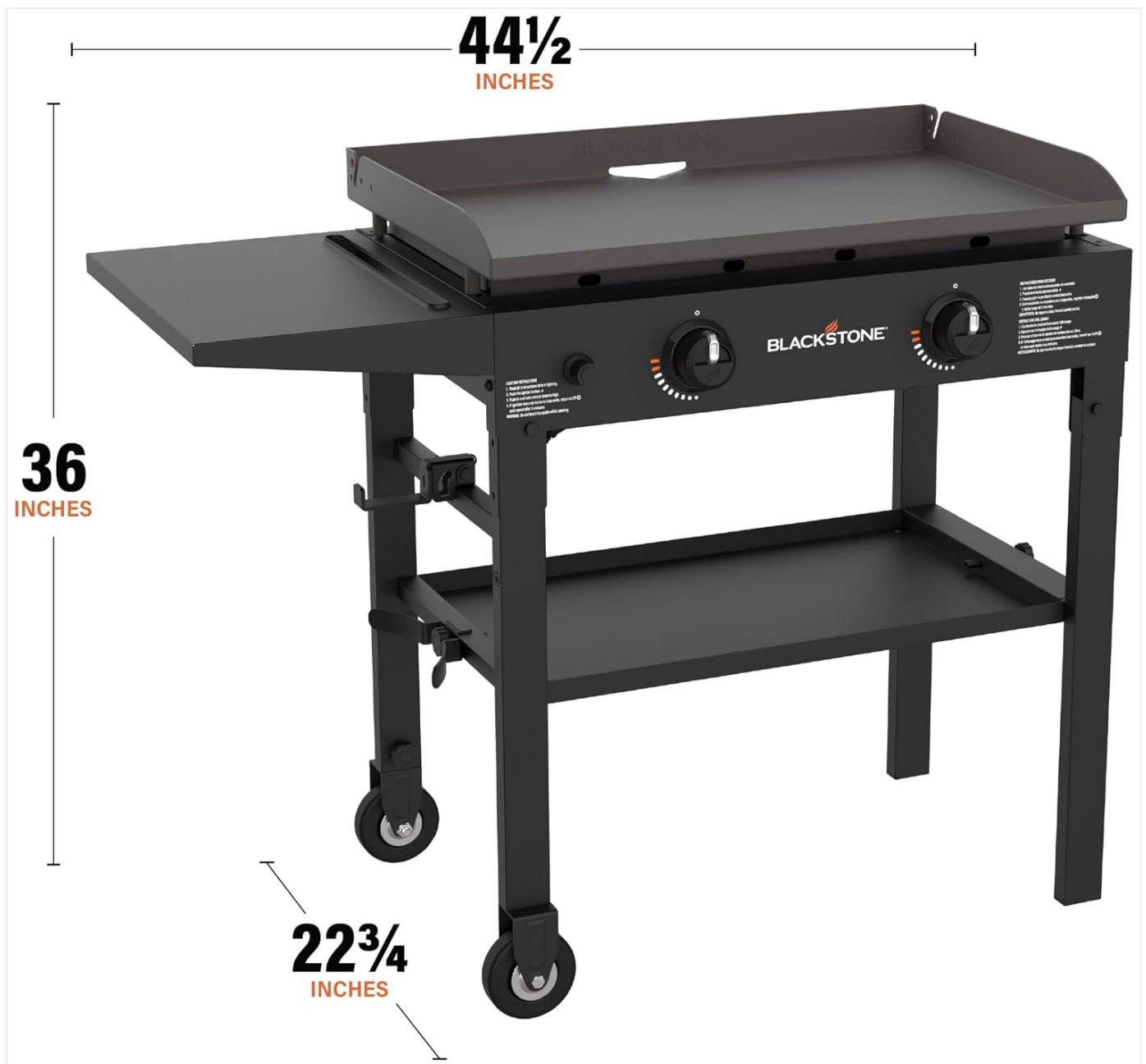


Figure 2: Overall dimensions of the griddle.

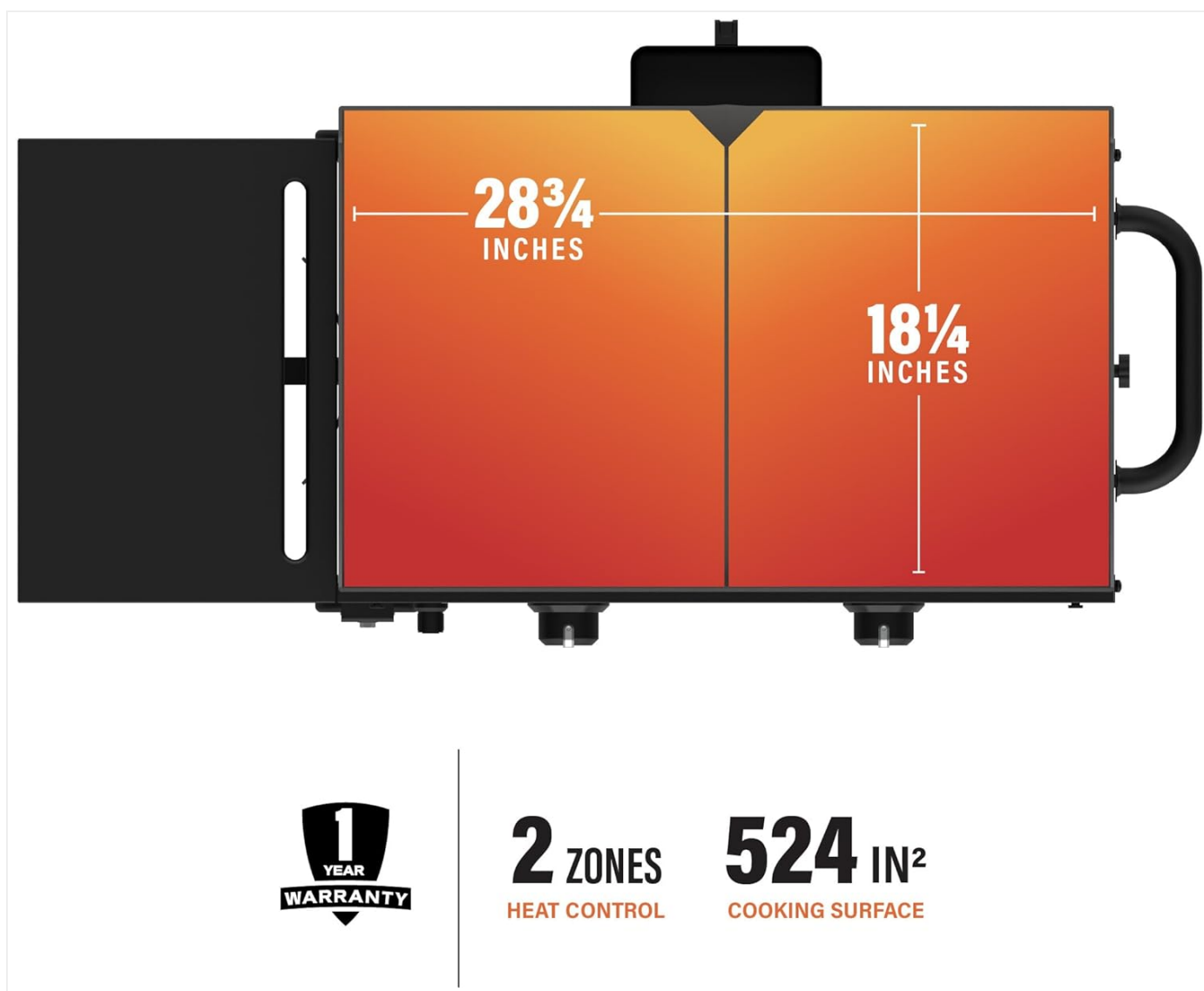


Figure 3: Cooking surface area and heat zones.

SETUP

Assembly

Assembly of the Blackstone griddle is required. Follow the detailed instructions provided in the separate assembly guide that came with your product. Ensure all parts are present and securely fastened before proceeding to the next steps.

Propane Tank Connection

1. Ensure the griddle control knobs are in the "OFF" position.
2. Connect the regulator hose from the griddle to the propane tank valve. Hand-tighten securely.
3. Open the propane tank valve slowly to allow gas flow.
4. Perform a leak test: Apply a soapy water solution to all connections. Bubbles indicate a leak. If a leak is detected, close the tank valve, tighten connections, and retest. Do not operate if leaks persist.

Initial Seasoning of the Griddle Top

Before first use, the griddle top must be seasoned to create a non-stick surface and protect against rust. This process involves applying a thin layer of cooking oil and heating the griddle until the oil smokes and darkens. Repeat this process several times.

1. Clean the griddle surface thoroughly with hot, soapy water to remove any manufacturing residues. Rinse and dry completely.
2. Apply a thin, even layer of high smoke point cooking oil (e.g., flaxseed, avocado, or Blackstone Griddle Seasoning) to the

entire cooking surface.

3. Turn the griddle burners to medium-high heat. The oil will begin to smoke.
4. Continue heating until the griddle stops smoking and the surface turns dark brown or black.
5. Turn off the burners and allow the griddle to cool.
6. Repeat steps 2-5 at least 3-4 times, or until a dark, even seasoning layer is achieved.



Figure 4: Recommended griddle seasoning product.

OPERATING INSTRUCTIONS

Ignition

1. Ensure the propane tank valve is fully open.
2. Push and turn a control knob to the "HIGH" position.
3. Press the electronic igniter button repeatedly until the burner ignites. You should hear a clicking sound and see a flame.
4. If the burner does not ignite within 5 seconds, turn the knob to "OFF", wait 5 minutes for gas to dissipate, and repeat the process.
5. Repeat for additional burners as needed.

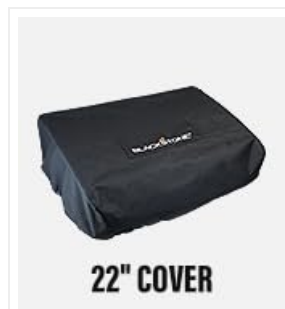


Figure 5: Illuminated griddle burners.

Temperature Control

The griddle features two independent heat zones, allowing you to cook different foods at varying temperatures simultaneously. Adjust the control knobs to achieve desired heat levels (LOW, MEDIUM, HIGH).

Cooking on the Griddle

The 524.69 square inch cooking surface is ideal for a variety of foods, from breakfast items like pancakes and bacon to lunch and dinner options such as burgers, steaks, and vegetables. Always preheat the griddle to the desired temperature before adding food.



28" GRIDDLE TOP CAPACITY



BACON SLICES

48

or



FRIED EGGS

33

or



PANCAKES

15

or



HOT DOGS

87

or



BURGERS

21

or



NY STRIPS

18

Food Quantities May Vary Based on Size of Food

Figure 6: Examples of food cooked on the griddle and capacity estimates.

MAINTENANCE

Cleaning the Griddle Top

Proper cleaning and re-seasoning after each use are crucial for maintaining your griddle's performance and preventing rust.

1. While the griddle is still warm (but not hot), scrape off any food debris using a griddle scraper.
2. Push excess grease and food particles into the rear grease management system.
3. For stubborn residue, pour a small amount of water onto the griddle surface while it's still warm to deglaze, then scrape clean.
4. Wipe the surface clean with paper towels.
5. Apply a very thin layer of cooking oil to the entire griddle surface to maintain the seasoning and prevent rust.



Figure 7: Rear Grease Management System for easy cleanup.



Figure 8: Example of a griddle cleaning toolkit.

Storage

When not in use, store your griddle in a dry, protected area. The griddle features fold-up legs and caster wheels for easy transport and compact storage. Consider using a griddle cover to protect it from the elements.

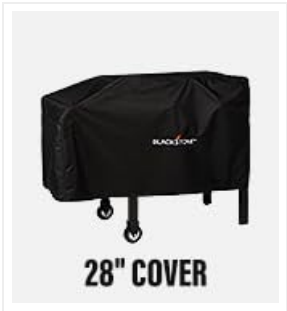


Figure 9: Caster wheels for easy movement.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner does not ignite.	No gas flow; igniter issue; low propane.	Check propane tank connection and level. Ensure igniter battery is functional. Clear any blockages in burner tubes.
Uneven heating.	Griddle not level; burner issues; insufficient preheating.	Ensure griddle is on a level surface. Allow adequate preheating time. Inspect burners for blockages or damage.

Problem	Possible Cause	Solution
Griddle surface rusts.	Improper seasoning; lack of oil after cleaning; exposure to moisture.	Re-season the griddle thoroughly. Apply a thin layer of cooking oil after each cleaning. Store in a dry environment, preferably with a cover.





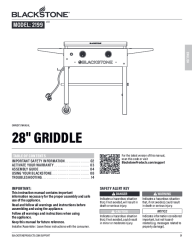
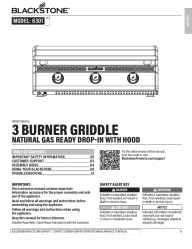
SPECIFICATIONS

Feature	Detail
Brand	BLACKSTONE
Model Name	Flat Top Gas Grill Griddle 2 Burner Propane Fuelled Rear Grease Management System
Model Number	1517
Product Dimensions	22.75"D x 44"W x 33"H
Cooking Surface Area	524.69 Square Inches
Main Burner Count	2
Fuel Type	Propane
Heating Power	9942 Watts
Material	Stainless Steel
Item Weight	69 Pounds
Assembly Required	Yes
Special Feature	Rear Grease Management System

WARRANTY AND SUPPORT

Your Blackstone Flat Top Gas Grill Griddle comes with a **1 Year Manufacturer Warranty**. For warranty claims, technical support, or any product-related inquiries, please contact Blackstone directly through their official customer service channels. You can find more information and contact details on the [BLACKSTONE Store](#).



 <p>28" GRIDDLE COOKING STATION Owner's Manual Model 1517</p>	<p>Blackstone 28" Griddle Cooking Station Owner's Manual - Model 1517</p> <p>Comprehensive owner's manual for the Blackstone 28" Griddle Cooking Station (Model 1517). Includes assembly instructions, safety warnings, use and care guidelines, maintenance tips, and troubleshooting.</p>
 <p>36" GRIDDLE WITH HOOD & FRONT ACCESSORY SHELF Owner's Manual Model 2162</p>	<p>Blackstone 36" Griddle with Hood & Front Accessory Shelf - Owner's Manual</p> <p>Comprehensive owner's manual for the Blackstone 36" Griddle with Hood & Front Accessory Shelf (Model 2162), covering assembly, safe operation, maintenance, and troubleshooting.</p>
 <p>17" GRIDDLE WITH HOOD Owner's Manual Model 2143</p>	<p>Blackstone 2143 17" Griddle with Hood Owner's Manual</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>22" TABLETOP GRIDDLE Owner's Manual Model 1665</p>	<p>Blackstone 22" Tabletop Griddle Owner's Manual (Model 1665) - Assembly, Use, and Care</p> <p>Comprehensive owner's manual for the Blackstone 22" Tabletop Griddle, Model 1665. It covers safety precautions, assembly, operation, maintenance, troubleshooting, and griddle seasoning to ensure safe and optimal use.</p>
 <p>28" GRIDDLE Owner's Manual Model 2199</p>	<p>Blackstone 28" Griddle Model 2199 Owner's Manual and Assembly Guide</p> <p>Comprehensive owner's manual and assembly guide for the Blackstone 28-inch Griddle, Model 2199. Includes safety instructions, warranty information, assembly steps, usage guidelines, cleaning, and troubleshooting.</p>
 <p>3 BURNER GRIDDLE NATURAL GAS READY DROP-IN WITH HOOD Owner's Manual Model 6301</p>	<p>Blackstone 6301 3-Burner Griddle Owner's Manual</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>