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BLACKSTONE 1554

BLACKSTONE 1554 36" Omnivore Griddle Instruction Manual

Model: 1554

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your new BLACKSTONE 1554 36" Omnivore Griddle. Please read all instructions carefully before assembly and use. This versatile outdoor cooking unit is designed for preparing a wide range of meals, from breakfast to dinner, utilizing its advanced griddle plate technology and spacious cooking surface.



Figure 1: BLACKSTONE 1554 36" Omnivore Griddle

KEY FEATURES

- **768 Square Inches of Cooking Space:** Ample room to cook for large gatherings, accommodating up to 47 fried eggs, 21 pancakes, 30 burgers, or 27 steaks.

- **Omnivore Griddle Plate Technology:** Features built-in wind guards, heats more evenly, offers better thermal shock stability, and uses less fuel.
- **Four Independently Controlled Burners:** Allows for optimal heat control across different cooking zones, enabling simultaneous preparation of various foods at different temperatures.
- **Folding Side Shelves:** Two convenient side shelves provide additional space for meal preparation and serving.
- **Rear Grease Management System:** Patented system for easy cleanup, directing food debris and grease into a removable cup.
- **Integrated Tool Hooks and Paper Towel Holder:** Keeps cooking essentials organized and within reach.
- **Locking Caster Wheels:** Ensures stability during use and easy mobility when needed.



FEATURES

- | | |
|--------------------------|-------------------------|
| 1 OMNIVORE GRIDDLE PLATE | 5 ELECTRONIC IGNITION |
| 2 REAR GREASE MANAGEMENT | 6 PAPER TOWEL HOLDER |
| 3 FOLDABLE SIDE SHELVES | 7 LOCKING CASTER WHEELS |
| 4 TOOL HOOKS | |

Figure 2: Key Features Overview

SAFETY INFORMATION

Always follow these safety guidelines to prevent injury or damage to the griddle.

- **Outdoor Use Only:** This griddle is designed for outdoor use only. Do not operate indoors or in enclosed areas.
- **Propane Gas Only:** Use only propane gas (LPG) with this appliance. Do not use natural gas or any

other fuel.

- **Clearance:** Maintain adequate clearance from combustible materials. Refer to assembly instructions for specific distances.
- **Ventilation:** Ensure proper ventilation. Never block the flow of combustion and ventilation air.
- **Leak Check:** Perform a leak test on all gas connections before initial use and after any propane tank change.
- **Hot Surfaces:** Griddle surfaces and surrounding areas become extremely hot during operation. Use heat-resistant gloves and avoid direct contact.
- **Children and Pets:** Keep children and pets away from the griddle during operation and while it is cooling down.
- **Grease Fires:** In case of a grease fire, turn off the gas supply immediately. Do not use water to extinguish a grease fire.

UNPACKING AND ASSEMBLY

The Blackstone 1554 griddle requires minimal assembly. Ensure all parts are present and undamaged before proceeding.

- Carefully remove all components from the packaging.
- Refer to the included assembly guide for detailed, step-by-step instructions.
- Ensure all fasteners are securely tightened.
- Attach the propane tank holder and connect the gas hose as per instructions.

SETUP

Connecting the Propane Tank

1. Ensure the griddle's control knobs are in the 'OFF' position.
2. Place the propane tank securely in its designated holder.
3. Connect the regulator hose to the propane tank valve. Hand-tighten firmly.
4. Open the propane tank valve slowly to allow gas flow.
5. Perform a leak test on all connections using a soapy water solution. Bubbles indicate a leak.

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.

1. Clean the griddle surface thoroughly with hot, soapy water and rinse well. Dry completely.
2. Apply a thin, even layer of high-heat cooking oil (e.g., flaxseed, canola, or Blackstone Griddle Seasoning) to the entire griddle surface.
3. Heat the griddle on high until the oil begins to smoke and burn off, turning the surface dark. This typically takes 15-20 minutes.
4. Turn off the griddle and let it cool.
5. Repeat steps 2-4 at least 3-4 times, or until the griddle surface is uniformly dark and non-stick.

OPERATING INSTRUCTIONS

Ignition

1. Ensure the propane tank valve is open.
2. Push in and turn one control knob to the 'HIGH' position.
3. Press the igniter button. You should hear a click and see the burner ignite.
4. If ignition does not occur within 5 seconds, turn the knob to 'OFF', wait 5 minutes, and repeat the process.
5. Repeat for additional burners as needed.

Heat Control and Cooking Zones

The griddle features four independently controlled burners, allowing for precise temperature management across different cooking zones.

- Adjust individual control knobs to achieve desired temperatures for different foods.
- Utilize higher heat zones for searing and lower heat zones for warming or slower cooking.

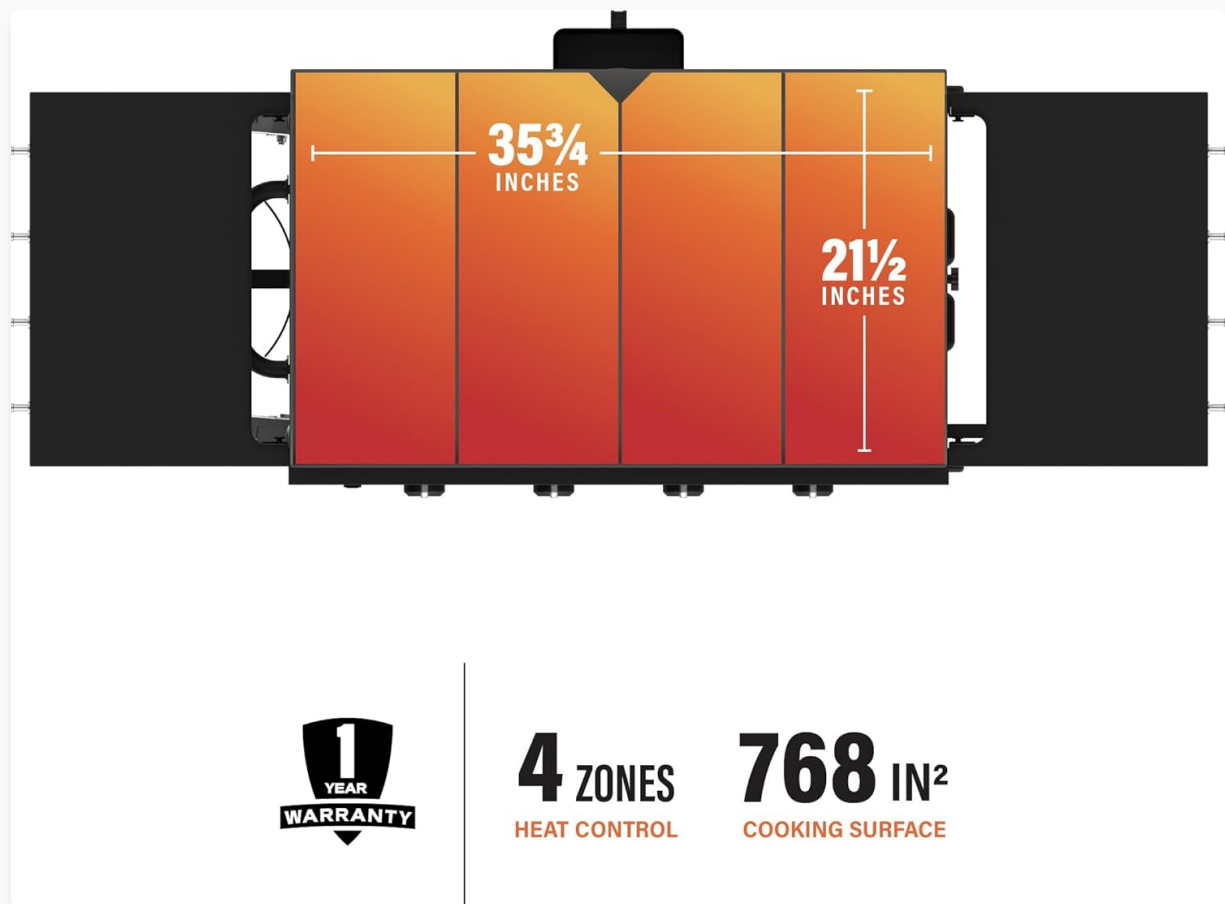


Figure 3: Four Independent Heat Zones

Video 1: Demonstrating the independent heat zones on the Blackstone griddle.

Grease Management

The Rear Grease Management System simplifies cleanup. Scrape food residue and excess grease towards the rear opening of the griddle top, where it will collect in the removable grease cup.

COOKING TIPS

- **Versatile Cooking:** The griddle is suitable for a wide array of foods, including smash burgers, stir-fries, pancakes, eggs, bacon, and more.
- **Cooking for Crowds:** With 768 square inches of cooking space, you can efficiently prepare meals for large groups.

- **Side Shelves:** Utilize the folding side shelves for convenient placement of ingredients, utensils, and serving platters.
- **Tool Hooks:** Hang your spatulas, tongs, and other tools on the integrated hooks for easy access.



36" GRIDDLE TOP CAPACITY

	or		or		or		or		or	
BACON SLICES		FRIED EGGS		PANCAKES		HOT DOGS		BURGERS		NY STRIPS
69		47		21		126		30		27

Food Quantities May Vary Based on Size of Food

Figure 4: Griddle Top Capacity



Figure 5: Integrated Tool Hooks

Video 2: Demonstrating cooking crunch wraps and highlighting griddle features.

MAINTENANCE AND CARE

Cleaning the Griddle Top

1. After each use, while the griddle is still warm, scrape off any food residue into the grease trap.
2. Pour a small amount of water onto the griddle surface and scrape again to remove stubborn bits.
3. Wipe the surface clean with a paper towel.
4. Apply a thin layer of cooking oil to the griddle surface to maintain seasoning and prevent rust.

Cleaning the Grease Trap

- Regularly empty and clean the grease cup located at the rear of the griddle.
- The grease cup is removable for easy disposal of contents and washing.

Storage and Protection

- Allow the griddle to cool completely before covering or storing.

- Use a weather-resistant cover to protect the griddle from elements when not in use.
- The locking caster wheels allow for easy movement to a storage location.

Video 3: Demonstrating the use of a griddle cover for protection.

TROUBLESHOOTING

- **Burner Not Igniting:** Check propane tank level and ensure all gas connections are secure. Verify the igniter button is functioning.
- **Uneven Heating:** Ensure the griddle is level. Check for any blockages in the burner tubes.
- **Food Sticking:** Re-season the griddle top if food consistently sticks. Ensure sufficient cooking oil is used during cooking.
- **Grease Leakage:** Ensure the grease cup is correctly positioned and not overflowing. Check for any damage to the grease management system.

SPECIFICATIONS

Attribute	Value
Brand	BLACKSTONE
Model Number	1554
Product Dimensions	62.5"D x 22"W x 36"H
Item Weight	120 Pounds
Fuel Type	Propane Gas
Main Burner Count	4
Cooking Surface Area	768 Square Inches
Heating Power	17.58 Kilowatts (17584 watts)
Material	Alloy Steel
Special Feature	Casters

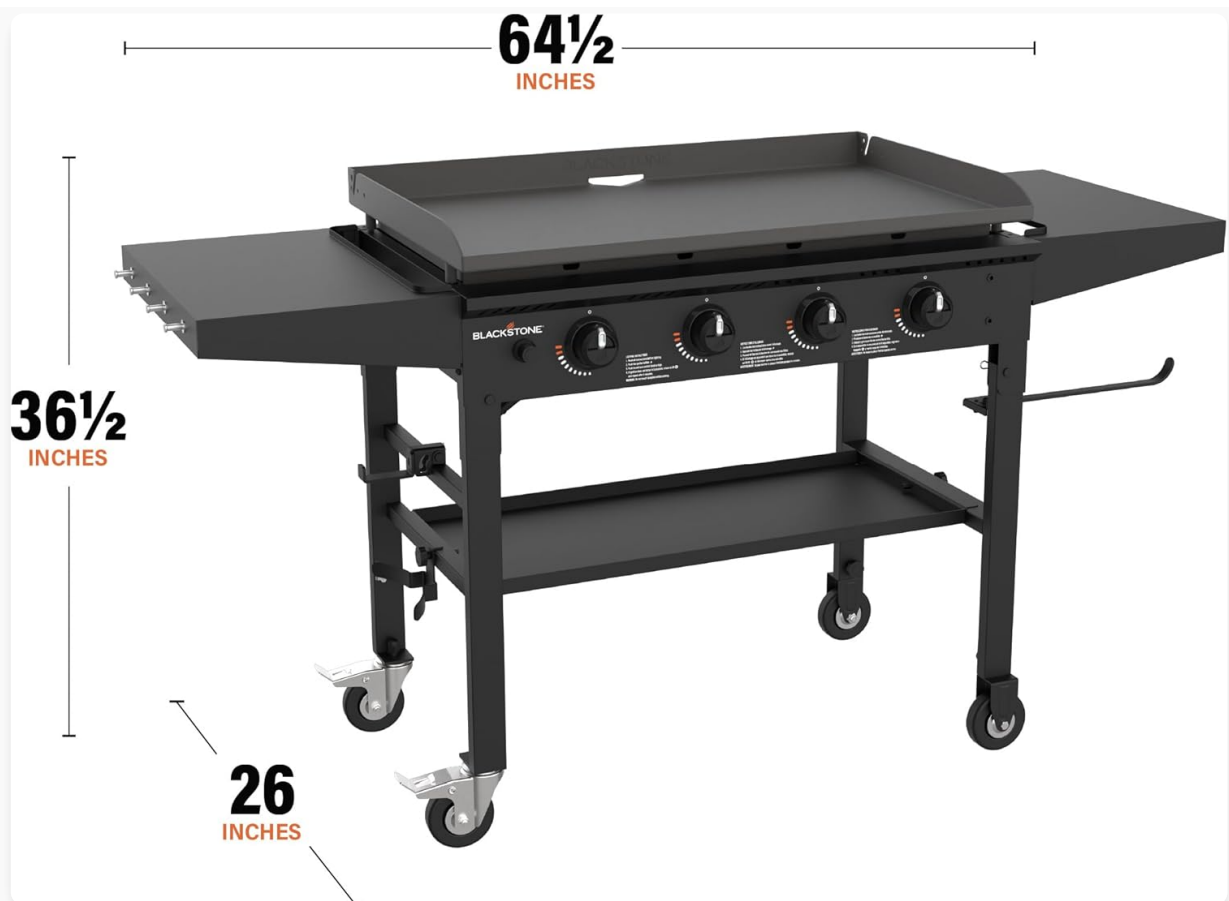





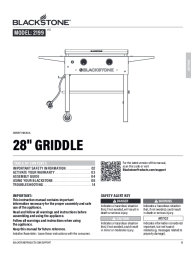
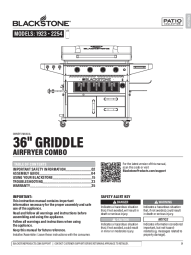
Figure 6: Product Dimensions

WARRANTY AND SUPPORT

The BLACKSTONE 1554 36" Omnivore Griddle comes with a **1-Year Manufacturer Warranty**. For warranty claims, technical support, or replacement parts, please contact BLACKSTONE customer service directly. Refer to the product packaging or the official BLACKSTONE website for the most current contact information.

Related Documents - 1554

	<p>Blackstone 36" Griddle with Folding Shelves Owner's Manual (Model 2266)</p> <p>This owner's manual provides comprehensive instructions for the Blackstone 36" Griddle with Folding Shelves (Model 2266), covering important safety information, warranty activation, assembly, operation, griddle seasoning, cooking tips, cleaning, maintenance, and troubleshooting.</p>
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	<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>Blackstone 28" XL Griddle with Hood & Cabinet Owner's Manual</p> <p>This owner's manual provides essential safety information, step-by-step assembly instructions, operating guidelines, and troubleshooting tips for the Blackstone 28" XL Griddle with Hood & Cabinet (Model: 6009).</p>
	<p>Blackstone 2362 36" Griddle Owner's Manual & Assembly Guide</p> <p>Official owner's manual and assembly guide for the Blackstone 2362 36" Griddle with Folding Side Table & Cabinet. Includes safety information, setup, operation, and troubleshooting instructions.</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>Blackstone 36" Griddle Air Fryer Combo Owner's Manual & Assembly Guide</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>