

**BLACKSTONE 1842**

# Blackstone 22" Tabletop Griddle User Manual

Model: 1842

## 1. PRODUCT OVERVIEW

The Blackstone 22" Tabletop Griddle is a versatile and portable outdoor cooking appliance designed for ease of use and efficient cooking. It features a cold-rolled steel griddle top, dual 'H' burners for even heat distribution, and a unique rear grease management system for simplified cleaning. This griddle is ideal for various outdoor activities, including camping, tailgating, or backyard cooking.

### Key Features:

- 361 square inches of cooking surface.
- Dual 'H' burners producing a total of 24,000 BTUs.
- Integrated rear grease management system.
- Portable design with included legs and hood.
- Bulk adapter hose for use with 1-lb or 20-lb propane tanks.



Blackstone 22" Tabletop Griddle with its protective cover. This image shows the compact design of the griddle unit alongside its custom-fit cover, highlighting its portability and storage readiness.

## 2. SAFETY INFORMATION

**WARNING: For outdoor use only. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

**Proposition 65 Warning: This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).**

- Always operate the griddle on a level, stable, non-combustible surface.
- Keep children and pets away from the griddle during operation.
- Ensure proper ventilation and never operate indoors or in enclosed spaces.
- Do not move the griddle while it is in use or hot.
- Always turn off the gas supply at the propane tank after each use.
- Check for gas leaks regularly using a soapy water solution.

## 3. SETUP

Before first use, ensure all components are present and undamaged. The griddle comes with detachable legs, a hood, and a bulk adapter hose.

1. **Assembly:** Attach the legs to the main griddle unit. Ensure they are securely fastened for stability.

- 2. Propane Tank Connection:** Connect the bulk adapter hose to the griddle's gas inlet. This hose allows connection to either a 1-pound disposable propane tank or a larger 20-pound propane tank (sold separately). Ensure all connections are tight before opening the gas supply.
- 3. Initial Seasoning:** Before cooking, the griddle top must be seasoned. Apply a thin, even layer of cooking oil (such as flaxseed, vegetable, or canola oil) to the entire griddle surface. Heat the griddle on medium-high until the oil smokes and turns dark. Repeat this process 3-4 times to build a protective, non-stick layer.



Detailed dimensions and specifications of the Blackstone 22" Tabletop Griddle. This image provides key measurements such as width, height, and depth, along with cooking surface area (361 sq inches), BTU output (24,000 BTU-Per-Hour), and warranty information (1 Year Warranty). It also specifies the griddle top cooking surface dimensions as 22 ¼" Width x 16 ¼" Depth.

## 4. OPERATING INSTRUCTIONS

The Blackstone 22" Tabletop Griddle features two independent 'H' burners for precise temperature control across the cooking surface.

### 1. Lighting the Griddle:

- Ensure the propane tank is connected and the gas supply valve is open.
- Turn one burner control knob to the 'LOW' position.
- Press and hold the igniter button (if present) or use a long lighter to ignite the burner.
- Once lit, adjust the flame to the desired cooking temperature.
- Repeat for the second burner if needed.

2. **Temperature Control:** Use the individual control knobs to adjust the heat for each burner. This allows for different cooking zones on the griddle surface.
3. **Cooking:** Apply a small amount of cooking oil to the griddle surface before placing food. Cook as desired, utilizing the large cooking area for various foods simultaneously.
4. **Shutting Down:** When finished cooking, turn both burner control knobs to the 'OFF' position. Close the gas supply valve on the propane tank. Allow the griddle to cool completely before cleaning or moving.



Blackstone 22" Tabletop Griddle in use, cooking various foods like sausages, bacon, and cheeseburgers. This image showcases the griddle's cooking capacity and the dual burner controls, with visible lighting instructions printed on the control panel.

## 5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your griddle.

- **After Each Use:** While the griddle is still warm, scrape off any food residue into the rear grease management system. Wipe the surface clean with a paper towel. For stubborn residue, pour a small amount of water onto the griddle and scrape.
- **Grease Management:** Regularly empty and clean the rear grease cup.
- **Re-seasoning:** After cleaning, apply a very thin layer of cooking oil to the griddle surface to maintain its seasoning and prevent rust.
- **Exterior Cleaning:** Wipe down the exterior surfaces with a damp cloth. Avoid abrasive cleaners.
- **Storage:** Store the griddle in a dry place. Use the included protective cover to shield it from elements when not in use.



Close-up view of the Blackstone branded protective cover for the 22" Tabletop Griddle. This image emphasizes the durable material and branding of the cover, designed to protect the griddle when not in use.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner will not light	No gas flow; clogged burner; igniter issue	Check propane tank connection and gas level; clean burner ports; check igniter electrode.
Uneven heating	Clogged burner ports; griddle not level	Clean burner ports; ensure griddle is on a level surface.
Excessive smoke	Too much oil; food residue burning	Use less oil; clean griddle surface thoroughly.

If you encounter issues not listed here or require further assistance, please contact Blackstone customer support.

## 7. SPECIFICATIONS

- **Model Number:** 1842
- **Product Dimensions:** 25"D x 20.5"W x 8.25"H (approximate, without legs/hood)
- **Cooking Surface:** 361 sq inches (22 $\frac{1}{4}$ " W x 16 $\frac{1}{4}$ " D)
- **BTU Output:** 24,000 BTUs (total)
- **Burners:** Dual 'H' burners
- **Fuel Type:** Propane (1-lb or 20-lb tank compatible)
- **Material:** Cold-rolled steel griddle top, Stainless Steel body

- **Item Weight:** 35 Pounds
- **Special Features:** Adjustable Temperature Control, Portable Design, Adaptable Propane Tank Size

## 8. WARRANTY AND SUPPORT

This Blackstone 22" Tabletop Griddle comes with a **limited warranty** provided by the manufacturer, Blackstone. For specific warranty terms, conditions, and duration, please refer to the documentation included with your product or visit the official Blackstone website.

For technical support, replacement parts, or warranty claims, please contact Blackstone customer service directly. Ensure you have your model number (1842) and proof of purchase available when contacting support.

**Manufacturer:** Blackstone

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