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BLACKSTONE 1853

Blackstone 1853 28-Inch Flat Top Gas Grill Griddle

Instruction Manual

Model: 1853 | Brand: BLACKSTONE

INTRODUCTION

Thank you for choosing the Blackstone 1853 28-Inch Flat Top Gas Grill Griddle. This manual provides essential information for the safe and efficient use of your new griddle. Please read all instructions carefully before assembly and operation to ensure proper function and longevity of your product. This griddle is designed for outdoor cooking, offering a versatile surface for various meals.

IMPORTANT SAFETY INFORMATION

Always follow these safety guidelines to prevent injury or damage:

- For outdoor use only. Do not operate indoors or in enclosed spaces.
- Keep the griddle area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Maintain a minimum clearance of 10 feet from the sides and rear of the griddle to any combustible construction.
- Ensure proper ventilation.
- Do not leave the griddle unattended while in use.
- Keep children and pets away from the griddle at all times.
- Always check for gas leaks before each use.
- Use heat-resistant gloves when handling hot surfaces.
- Ensure the griddle is on a stable, level surface.

SETUP AND ASSEMBLY

The Blackstone 28-inch griddle is designed for straightforward assembly. While assembly is generally simple, it is recommended to have two people for certain steps to ensure stability and ease.

Unpacking and Component Check:

Carefully remove all components from the packaging. Verify that all parts listed in the assembly guide (typically included in the box) are present and undamaged. The main components include the griddle top, main body with burners, side shelf, lower shelf, and wheels.



Figure 1: Fully assembled Blackstone 28-inch Flat Top Gas Grill Griddle.

Assembly Steps:

- 1. Attach Legs and Wheels:** Securely attach the legs to the main body. Install the four industrial-strength caster wheels, ensuring two are locking wheels for stability.
- 2. Install Lower Shelf:** Place and secure the lower shelf, which provides convenient storage for food and utensils.
- 3. Attach Side Shelf:** Mount the side shelf, designed to hold a cutting board and a garbage bag holder.
- 4. Place Griddle Top:** Carefully place the cold-rolled steel griddle top onto the main body. Ensure it is seated correctly over the burners.
- 5. Connect Propane Tank:** Connect your propane tank to the griddle's gas line. Ensure all connections are tight and check for leaks using a soapy water solution.



Figure 2: Blackstone griddle with propane tank connected and side shelf extended.

The griddle features side handles for easy maneuvering and fold-up legs for transportability, making it suitable for both backyard and camping use.

OPERATING INSTRUCTIONS

Operating your Blackstone griddle is simple, providing a restaurant-style cooking experience.

Initial Seasoning (Before First Use):

Before cooking, the griddle top must be seasoned to create a non-stick surface and protect against rust. This process involves heating the griddle and applying thin layers of cooking oil with a high smoke point (e.g., flaxseed, canola, or Blackstone Griddle Seasoning). Repeat this process several times until the griddle surface turns dark brown or black.

Ignition Procedure:

1. Ensure the propane tank valve is fully open.
2. Turn the burner control knobs to the "OFF" position.
3. Push and turn one burner control knob to the "HIGH" position.
4. Press the battery-powered push-button igniter. You should hear a clicking sound and see a flame.
5. Once the first burner is lit, you can light the other burner by turning its control knob to "HIGH".
6. Adjust burner settings as needed for desired cooking temperature.

Cooking on the Griddle:

The 470 sq. inches cooking surface is ideal for a variety of foods, including eggs, pancakes, quesadillas, grilled cheese, steak, and vegetables. The two independent burners allow for different heat zones across the griddle surface.



Figure 3: The griddle in use, cooking a variety of foods simultaneously.

MAINTENANCE AND CARE

Proper maintenance ensures the longevity and performance of your Blackstone griddle.

Cleaning After Each Use:

1. While the griddle is still warm, scrape off any food debris and excess oil into the rear grease management system.
2. Pour a small amount of water onto the griddle surface to deglaze and steam clean. Scrape again.
3. Wipe the surface clean with paper towels.
4. Apply a thin layer of cooking oil to the griddle surface to maintain seasoning and prevent rust. Ensure the entire surface, including corners, is coated.



Figure 4: The convenient side shelf with integrated cutting board.

Long-Term Storage:

When storing the griddle for extended periods, ensure it is clean, dry, and well-seasoned. Consider using a griddle cover to protect it from elements.

TROUBLESHOOTING

This section addresses common issues you might encounter with your griddle.

Problem	Possible Cause	Solution
Burner not lighting	No gas flow; clogged burner ports; faulty igniter.	Check propane tank connection and level. Clean burner ports. Check igniter battery.
Uneven heating	Griddle not level; inconsistent gas flow; cold spots.	Ensure griddle is on a level surface. Allow griddle to preheat fully. Adjust burner settings.
Griddle surface rusting	Improper seasoning; lack of oil after cleaning; exposure to moisture.	Re-season the griddle. Apply a thin layer of cooking oil after each cleaning. Store in a dry place, preferably with a cover.
Grease not draining properly	Griddle not level; grease trap full or clogged.	Ensure griddle is level with a slight tilt towards the grease drain. Empty and clean the grease trap regularly.

SPECIFICATIONS

Feature	Detail
Brand	BLACKSTONE
Model Name	Flat Top Gas Grill Griddle
Model Number	1853
Product Dimensions	44.5"D x 19.5"W x 33.5"H
Cooking Surface Area	470 sq. inches
Fuel Type	Propane Gas
Main Burner Count	2
Material	Alloy Steel (Frame), Cold Rolled Steel (Griddle Top)
Finish Type	Powder Coated
Item Weight	20 pounds (approx. 9.1 kg)
Special Features	Side shelf with cutting board and garbage holder, Rear grease management system, Easy transportability, Fold-up legs, Four industrial strength caster wheels

Feature	Detail
Assembly Required	No (Pre-assembled main components, minor assembly required)
Ignition Type	Battery-powered push button ignition



Figure 5: Key dimensions of the Blackstone 28-inch griddle.

WARRANTY AND SUPPORT

Blackstone stands behind the quality of its products.

Satisfaction Guarantee:

If you are not completely satisfied with your Blackstone griddle at any point, please feel free to contact Blackstone directly or return the product. Blackstone is a leader in the outdoor cooking category and guarantees your satisfaction.

Customer Support:

For any questions, concerns, or assistance with your product, please refer to the contact information provided in your product packaging or visit the official Blackstone website for customer support resources.



