

## BLACKSTONE 1883

# BLACKSTONE 1883 Original 28-inch Griddle User Manual

Model: 1883

## 1. IMPORTANT SAFETY INFORMATION

---

Read this manual thoroughly before assembling, operating, or servicing your BLACKSTONE 1883 Original 28-inch Griddle. Failure to follow these instructions could result in property damage, bodily injury, or death.

- **FOR OUTDOOR USE ONLY.** Do not operate this appliance indoors.
- Keep children and pets away from the griddle during operation.
- Ensure proper ventilation.
- Always connect and disconnect the propane cylinder outdoors.
- Do not store gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

## 2. PRODUCT OVERVIEW

---

The BLACKSTONE 1883 Original 28-inch Griddle is designed for versatile outdoor cooking. It features a large cooking surface, two independently controlled burners, and convenient side shelves.

### Key Features:

- **Cooking Surface:** 524 square inches, ideal for cooking for groups.
- **Burners:** Two H-style burners with a combined 34,000 BTUs for even heat distribution.
- **Heat Zones:** Independently controlled burners allow for different cooking temperatures on each side.
- **Integrated Hood:** Protects the griddle top when not in use.
- **Side Shelves:** Dual counter-height side shelves provide ample space for meal prep and serving.
- **Mobility:** Equipped with two wheels for easier maneuvering.
- **Ignition:** Electric ignition for quick and easy starting.
- **Grease Management:** Blackstone-patented rear grease management system for simple cleanup.



Figure 2.1: The BLACKSTONE 1883 Original 28-inch Griddle set up in an outdoor environment, showcasing its integrated hood and side shelves.

### 3. SETUP AND ASSEMBLY

---

The BLACKSTONE 1883 Griddle is designed for straightforward assembly. Most major components are pre-assembled.

#### 3.1 Unpacking and Inspection

- Carefully remove all components from the packaging.
- Inspect for any damage during shipping. Contact customer support if any parts are damaged or missing.
- Ensure all protective materials are removed from the griddle surface and body.

#### 3.2 Propane Tank Connection

1. Place the propane tank securely on the designated hook or shelf beneath the griddle.
2. Connect the regulator hose to the propane tank valve. Hand-tighten only.
3. Ensure all burner control knobs are in the "OFF" position before opening the propane tank valve.
4. Slowly open the propane tank valve fully.

#### 3.3 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.

1. Clean the griddle surface with hot, soapy water and rinse thoroughly. Dry completely.
2. Apply a thin, even layer of high smoke point cooking oil (e.g., flaxseed, canola, or Blackstone seasoning blend) to the entire griddle surface.

3. Turn the burners to medium-high heat. The oil will begin to smoke.
  4. Allow the griddle to heat until the oil stops smoking and the surface darkens. This typically takes 15-20 minutes.
  5. Repeat steps 2-4 at least 3-4 times, or until the griddle surface has a dark, even, non-stick finish.
  6. Allow the griddle to cool completely after the final seasoning.
- 

## 4. OPERATING INSTRUCTIONS

---

### 4.1 Lighting the Griddle

1. Ensure the propane tank valve is fully open.
2. Push and turn one burner control knob to the "HIGH" position. You should hear a click from the electric igniter.
3. Verify the burner has lit by looking through the ventilation holes. If it doesn't light within 5 seconds, turn the knob to "OFF", wait 5 minutes, and repeat the process.
4. Once the first burner is lit, you can light additional burners by pushing and turning their respective control knobs to the desired heat setting.

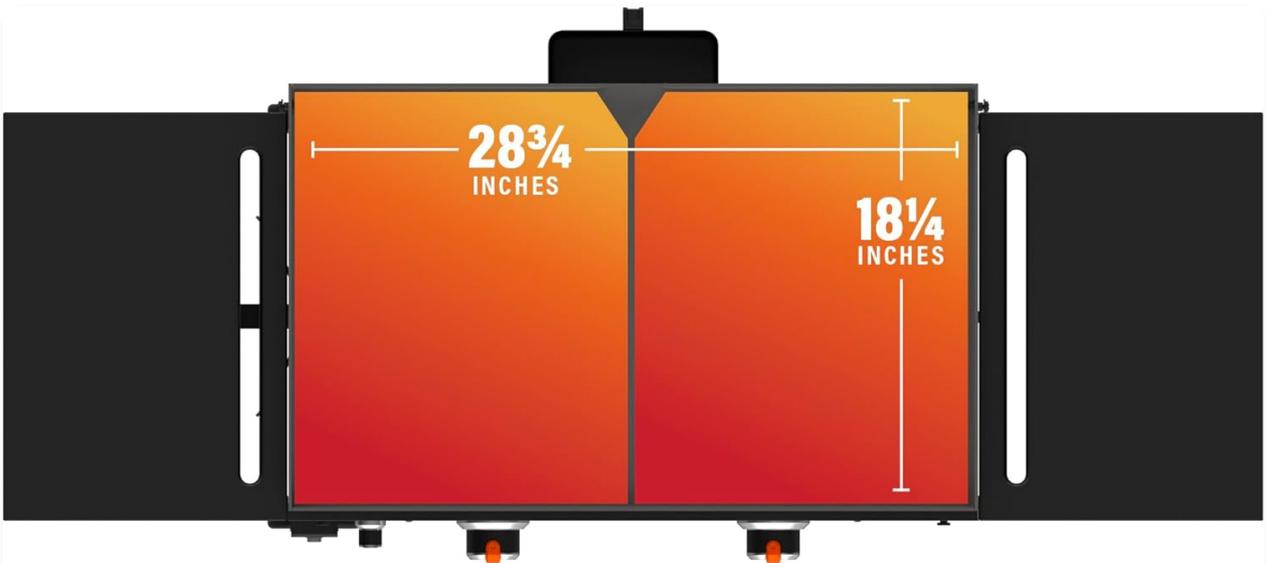
### 4.2 Cooking on the Griddle

The 28-inch griddle offers 524 square inches of cooking space and two independent heat zones, allowing you to cook various foods simultaneously at different temperatures.

- Preheat the griddle to your desired temperature. This may take 5-10 minutes.
- Apply a thin layer of cooking oil to the griddle surface before adding food.
- Utilize the dual heat zones for optimal cooking. For example, cook proteins on high heat and vegetables on lower heat.
- The integrated hood can be used to cover food for steaming or to keep food warm.



Figure 4.1: Various foods being cooked simultaneously on the griddle, demonstrating its large cooking area.



**2 ZONES**

HEAT CONTROL

**524 IN<sup>2</sup>**

COOKING SURFACE

**34,000 BTU/HR**

MAX OUTPUT

Figure 4.2: Illustration of the two independent heat zones on the griddle, highlighting the ability to cook at different temperatures.

## 5. MAINTENANCE AND CLEANING

---

Proper maintenance ensures the longevity and performance of your griddle.

### 5.1 After Each Use

- Scrape:** While the griddle is still warm, use a griddle scraper to push food debris and excess grease into the rear grease management system.
- Wipe:** Wipe the griddle surface clean with paper towels. For stubborn residue, pour a small amount of water onto the hot griddle to deglaze, then scrape and wipe.
- Re-oil:** Apply a very thin layer of cooking oil to the clean griddle surface to maintain seasoning and prevent rust.
- Empty Grease Cup:** Once cooled, remove and empty the rear grease cup. Clean it with warm, soapy water.

### 5.2 Long-Term Storage

- Ensure the griddle is thoroughly cleaned and re-oiled.
- Cover the griddle with a protective cover to shield it from elements.
- Store in a dry, protected area.

---

## 6. TROUBLESHOOTING

---

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

Problem	Possible Cause	Solution
Burner fails to light	No propane, clogged burner, faulty igniter, loose connection.	Check propane tank level and connection. Clean burner ports. Ensure igniter is sparking. Tighten all gas connections.
Griddle not heating sufficiently	Low propane, regulator issue, burner obstruction.	Verify propane tank is full and valve is fully open. Check regulator for proper function. Clean burners.
Uneven heating	Improper seasoning, burner issues, wind interference.	Ensure griddle is properly seasoned. Clean burners. Consider using wind guards if cooking in windy conditions.
Rust on griddle surface	Lack of seasoning or protective oil layer.	Clean rust with a griddle stone or steel wool, then re-season the affected area. Always apply a thin layer of oil after cleaning.

---

## 7. SPECIFICATIONS

---



Figure 7.1: Product dimensions and weight for the BLACKSTONE 1883 Original 28-inch Griddle.

Attribute	Value
Brand	BLACKSTONE
Product Dimensions	32.7"D x 21.7"W x 17.7"H
Special Feature	Durable
Color	Black
Fuel Type	Gas (Propane)
Recommended Uses For Product	Outdoor
Finish Type	Painted
Included Components	Griddle
Assembly Required	No (Minimal assembly)
Material	Stainless Steel

Attribute	Value
Handle Material	Metal
Model Name	Camp Gas Griddle with Hood & Side Shelves
Frame Material	Stainless Steel
Installation Type	Countertop (Refers to griddle top, unit is freestanding)
Wattage	10 KW
Main Burner Count	2
Cooking Surface Area	524 Square Inches
Number of Power Levels	1 (per burner, adjustable)
Heating Elements	2
Indoor/Outdoor Usage	Outdoor
Grill Configuration	Two-burner
Cooking System	Griddle
Manufacturer	Blackstone
UPC	717604018835
Part Number	1883
Item Weight	94.8 pounds
Item model number	1883
Size	2024 Model (28-inch)
Style	2024 Model
Pattern	Griddle Only W/Hood
Shape	Rectangular
Power Source	Propane
Item Package Quantity	1
Batteries Included?	No
Batteries Required?	No (for ignition, likely uses a built-in sparker)

## 8. WARRANTY INFORMATION

---

The BLACKSTONE 1883 Original 28-inch Griddle comes with a **1-Year Warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use and service.

For specific warranty details, claims, or to register your product, please refer to the official Blackstone website or contact their customer support.

---

## 9. CUSTOMER SUPPORT

---

For further assistance, technical support, or to purchase replacement parts, please visit the official Blackstone website:

[www.blackstoneproducts.com](http://www.blackstoneproducts.com)

Always refer to your product's serial number and model number when contacting customer support for efficient service.

---