

Blackstone Adventure Ready 2-Burner 28"

Blackstone Adventure Ready 2-Burner 28" Outdoor Griddle Instruction Manual

1. INTRODUCTION AND OVERVIEW

The Blackstone Adventure Ready 2-Burner 28" Outdoor Griddle is designed for versatile outdoor cooking. It features a spacious cooking area and independent heat controls, making it suitable for preparing a wide variety of meals. The griddle surface is constructed from cold rolled steel for even and consistent heat distribution.

- **Large Cooking Area:** 448 square inches, capable of cooking up to 44 hot dogs or multiple burgers simultaneously.
- **Dual Burners:** Two independent heat controls allow for cooking different items at varying temperatures.
- **Grease Management System:** Features a rear-mounted system for easy cleanup.
- **Portability:** Legs fold in for convenient transport and storage.



Figure 1: Front view of the Blackstone Adventure Ready 2-Burner 28" Outdoor Griddle.

2. SETUP

2.1 Assembly

Assembly of the griddle is straightforward and typically takes approximately 10 minutes. Ensure all components are present and securely fastened according to the included quick start guide.

2.2 Propane Tank Connection

Connect a standard propane tank to the griddle's regulator. Ensure all connections are tight to prevent leaks. The griddle is designed to securely hold the propane tank during use.



Figure 2: Blackstone Griddle with propane tank connected, ready for use.

2.3 Initial Seasoning

Before first use, the griddle cooktop must be seasoned to create a non-stick surface and protect against rust. Apply a thin layer of griddle seasoning oil (or a high smoke point oil like flaxseed or avocado oil) to the entire cooking surface. Heat the griddle on high until it smokes, then turn off the burners and let it cool. Repeat this process 4-5 times, ensuring each layer is thin and evenly spread. This builds up a durable, non-stick layer.

3. OPERATING INSTRUCTIONS

3.1 Lighting the Griddle

1. Ensure the propane tank is connected and the gas valve is open.
2. Turn one burner knob to the 'Light' position and push the igniter button. Hold the knob for 2-3 seconds to allow gas to flow before sparking.
3. Once lit, adjust the flame to your desired temperature. Repeat for the second burner if needed.

3.2 Temperature Control

The two burners operate independently, allowing you to create different heat zones across the griddle surface. This is ideal for cooking multiple items simultaneously, such as searing meats on one side while gently cooking vegetables or keeping food warm on the other.

3.3 Cooking

The griddle is suitable for a wide range of foods including pancakes, eggs, bacon, hash browns, burgers, steaks, chicken, stir-fries, and vegetables. Utilize the large surface area to cook for groups efficiently.



Figure 3: Example of cooking multiple items on the griddle.

4. MAINTENANCE

4.1 Cleaning After Use

After each use, while the griddle is still warm, scrape off any food residue into the rear grease management system. Then, wipe the surface with a paper towel and apply a thin layer of cooking oil (such as olive oil or griddle seasoning oil) to maintain the seasoning and prevent rust.

4.2 Protecting Your Griddle

To protect your griddle from the elements and prolong its lifespan, it is highly recommended to use a weather-resistant cover when not in use. This will keep the griddle clean, dry, and protected from moisture and debris.



Figure 4: The griddle should be covered when not in use for protection.

5. TROUBLESHOOTING

5.1 Griddle Not Igniting

If the griddle does not ignite, ensure the propane tank is full and properly connected. For the piezzo igniter, turn the knob to allow gas to flow for 2-3 seconds before pressing the igniter button. If issues persist, check for blockages in the gas line or igniter mechanism.

5.2 Food Sticking to Griddle

Food sticking is often a sign of insufficient seasoning. Re-season the griddle surface by applying thin layers of oil and heating it multiple times until a dark, non-stick patina is formed. Ensure excess oil is wiped off during seasoning to prevent sticky residue.

6. SPECIFICATIONS

Brand	Blackstone
Model	Adventure Ready 2-Burner 28" Outdoor Griddle

ASIN	B08G3JVQ55
Material	Alloy Steel
Color	Black
Product Dimensions	44.5"L x 19.5"W x 33.5"Th
Item Weight	78.8 pounds
Cooking Area	448 sq. inches
BTUs	34,000
Number of Burners	2
Has Nonstick Coating	No (requires seasoning)
Is Dishwasher Safe	No

7. WARRANTY AND SUPPORT

For warranty information, product support, or to purchase accessories, please refer to the official Blackstone website or contact their customer service directly. Keep your purchase receipt for warranty claims.

You can visit the official Blackstone Store for more products and information[Blackstone Store](#)

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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