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› Blackstone 22" On The Go Scissor-Leg Griddle with Two Burners -Stainless Steel Gas Griddle with Hood, Wheels, Side Shelf –Heavy Duty Outdoor Stainless Steel Griddle for Backyard, Patio Camping –1935 2019 Model (old model)

BLACKSTONE 1935

Blackstone 22" On The Go Scissor-Leg Griddle User Manual

Model: 1935
Brand: BLACKSTONE

PRODUCT OVERVIEW

The Blackstone On The Go 22" Scissor-Leg Griddle with Hood is designed for convenient outdoor cooking. Its "Roll & Go" scissor leg design facilitates easy transportation, making it ideal for various outdoor locations such as the beach, park, campground, or tailgate events. When not in use, the griddle collapses for compact storage and portability.

Key features include a classically styled painted hood, an orange On The Go handle grip, updated national control knobs, and a Piezo ignition system for reliable starting. The 22-inch grilling surface provides ample space for cooking a variety of meals, from breakfast foods to meats and vegetables. Dual stainless steel "H" style burners deliver 24,000 BTUs of heat, ensuring quick and even cooking across the 361 square inch surface.

A convenient side shelf offers additional space for food preparation, condiments, and utensils, and also serves as a heavy-duty handle for raising or collapsing the griddle legs. The built-in hood helps to speed up the cooking process and keeps the cooking surface clean. For easy cleanup, the griddle features a patented rear grease management system.



Image: The Blackstone 22-inch On The Go Scissor-Leg Griddle with its hood open, showcasing the cooking surface and control knobs.

SETUP AND ASSEMBLY

The Blackstone 22" On The Go Griddle is designed for minimal assembly. Most components come pre-assembled, allowing for quick setup. Follow these general steps for initial use:

1. **Unpacking:** Carefully remove all components from the packaging. Ensure all parts listed in the packing list are present.
2. **Unfolding the Legs:** The griddle features a "Roll & Go" scissor-leg design. To set up, simply unfold the legs until they lock into place. The side shelf can assist in this process.
3. **Attaching Propane Tank:** Connect your propane tank to the griddle's gas input. Ensure a secure connection to prevent leaks.
4. **Initial Seasoning:** Before first use, it is crucial to season the griddle surface. This involves applying a thin layer of cooking oil (such as avocado oil, as recommended by users) and heating the griddle until the oil smokes and darkens. Repeat this process several times to build a durable, non-stick surface.



Image: A detailed diagram highlighting key features such as the rolled steel griddle plate, rear grease management system, secure

latches for travel, the stainless-steel H-shaped burner, and the FlexFold legs with "Roll & Go" design.



Image: The griddle shown in its collapsed "FlexFold" position, ready for storage or transport, highlighting its portability.

OPERATING INSTRUCTIONS

The Blackstone 22" Griddle offers a versatile cooking experience with its dual burner system.

- **Ignition:** To ignite, ensure the propane tank is open. Push and turn the control knob to the "LIGHT" position. The Piezo ignition will spark to light the burner. If it doesn't ignite immediately, turn off the gas, wait a few minutes, and try again. Ensure the gas tank is fully open for proper ignition.
- **Heat Zones:** The two individually controlled knobs allow for two distinct heat zones. This enables cooking different foods at varying temperatures simultaneously or keeping some food warm while others cook.
- **Cooking Surface:** The 22-inch cooking surface (361 sq. inches) is suitable for a wide range of foods. It can accommodate approximately 12 burgers, 8 steaks, 30 hot dogs, 18 pancakes, or 18 eggs.

- **Using the Hood:** The built-in hood can be used to accelerate cooking, especially for items that benefit from trapped heat, and to keep the cooking surface clean when not in active use.



GRIDDLE TOP CAPACITY



33 Bacon

or



23 Eggs

or



10 Pancakes

or



60 Hot Dogs

or



14 Burgers

or



12 Steaks
(8" x 3.5")

DISCLAIMER: Food quantities may vary based on size of food.

Image: An infographic illustrating the griddle's capacity for different food items, such as 33 slices of bacon, 23 eggs, 10 pancakes, 60 hot dogs, 14 burgers, or 12 steaks (8"x3.5").



Image: Two individuals enjoying cooking on the Blackstone griddle in an outdoor environment, demonstrating its use for social gatherings.

CARE AND MAINTENANCE

Proper care and maintenance will extend the life of your Blackstone griddle and ensure optimal cooking performance.

- **Cleaning the Griddle Surface:** After each use, while the griddle is still warm, scrape off any food residue with a griddle scraper. Wipe the surface clean with paper towels. For stubborn residue, a small amount of water can be used to deglaze the surface while hot.
- **Seasoning Maintenance:** Regularly re-season the griddle surface, especially after thorough cleaning or if food starts to stick. Apply a thin layer of cooking oil and heat until it smokes. This maintains the non-stick properties and protects against rust.
- **Rear Grease Management System:** The patented rear grease trap collects excess grease and food particles.

Regularly empty and clean the grease cup to prevent overflow and maintain hygiene.

- **Exterior Cleaning:** Clean the exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners that could damage the finish.
- **Storage:** When not in use, especially for extended periods, store the griddle in a dry, covered area. The collapsible design makes storage convenient. Ensure the griddle surface is clean and lightly oiled before storage to prevent rust.

TROUBLESHOOTING GUIDE

If you encounter issues with your griddle, refer to the following common troubleshooting tips:

Problem	Possible Cause	Solution
Burner not igniting	Propane tank valve not fully open, low propane, igniter issue, gas line obstruction.	Ensure propane tank valve is fully open. Check propane level. Clean igniter electrode. Check for kinks or obstructions in the gas line.
Uneven heating	Griddle surface not level, burner ports clogged, strong wind.	Ensure griddle is on a level surface. Clean burner ports. Position griddle away from strong winds or use wind guards if available.
Food sticking to surface	Insufficient seasoning, griddle not hot enough.	Re-season the griddle surface thoroughly. Allow griddle to preheat completely before adding food.
Grease overflow from trap	Grease cup is full.	Regularly empty and clean the rear grease cup.

If problems persist after attempting these solutions, please contact customer support.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	BLACKSTONE
Model Name	On The Go Scissor-Leg Griddle with Two Burners
Model Number	1935
Product Dimensions	22"D x 29.5"W x 17.5"H
Item Weight	85 Pounds

Feature	Detail
Fuel Type	Gas
Main Burner Count	2 ("H" style)
Heat Output	24,000 BTUs
Cooking Surface Area	361 Square Inches
Material	Stainless Steel (Frame, Handle), Plastic (Other components)
Color	Black
Assembly Required	No
UPC	717604019351



GRIDDLE TOP
361.5
INCHES SQUARED

GRIDDLE
12,500
BTU-Per-Hour



Griddle Top Cooking Surface Dimensions:

22 1/4" Width × 16 1/4" Depth

Image: A diagram detailing the overall dimensions of the griddle (width, height, depth) and the specific dimensions of the griddle top cooking surface.

WARRANTY AND SUPPORT

The Blackstone 22" On The Go Scissor-Leg Griddle comes with a manufacturer's warranty. For specific details regarding the warranty coverage, terms, and conditions, please refer to the documentation included with your product or visit the official Blackstone website.

For customer support, technical assistance, or to inquire about replacement parts, please contact Blackstone directly. You can often find contact information on the product packaging, the official brand website, or through the retailer where the product was purchased.

Additional protection plans may be available for purchase from various providers, offering extended coverage beyond the manufacturer's warranty. Please review these plans carefully to understand their benefits and limitations.

Visit the official [BLACKSTONE Store](#) for more information and products.