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Blackstone 1900

Blackstone 17" On The Go Tabletop Griddle with Hood User Manual

Model: 1900

Brand: Blackstone

1. PRODUCT OVERVIEW

The Blackstone On The Go Tabletop Griddle with Hood (Model 1900) is designed for portable outdoor cooking. This 17-inch griddle offers a versatile cooking surface suitable for various outdoor environments such as camping, tailgating, and backyard use. Its compact design and integrated hood make it convenient for transport and storage, while the patented Rear Grease Management System simplifies cleanup.

- Portable design, ideal for camping, tailgating, or hunting.
- 17-inch cooking surface providing 267 square inches of cooking area.
- Equipped with a single stainless steel "H" style burner for even heat distribution.
- Powerful 12,500 BTU output for efficient cooking.
- Features a Piezo ignition system for easy startup.
- Includes updated national control knobs for precise temperature adjustment.
- Patented Rear Grease Management System for simplified cleaning.



Figure 1.1: The Blackstone 17" On The Go Tabletop Griddle with Hood, showcasing its compact design and control knob.

2. SAFETY INFORMATION

Please read and understand all safety warnings and instructions before assembling, operating, or cleaning this griddle. Failure to follow these instructions could result in property damage, bodily injury, or death.

2.1 General Safety Precautions

- **FOR OUTDOOR USE ONLY:** Never operate this griddle indoors or in an enclosed area. Ensure adequate ventilation.
- **PROPANE GAS ONLY:** Use only propane gas with this appliance. Do not connect to a natural gas supply.
- **LEAK TEST:** Always perform a leak test on all gas connections before initial use and after any cylinder change.
- **CLEARANCE TO COMBUSTIBLES:** Maintain a minimum distance of 24 inches (61 cm) from the back and sides of the griddle to any combustible materials.
- **STABLE SURFACE:** Always operate the griddle on a level, stable, non-combustible surface.
- **CHILDREN AND PETS:** Keep children and pets away from the griddle at all times, especially during operation.
- **HOT SURFACES:** The griddle surface and surrounding areas will become extremely hot during use. Use heat-resistant gloves and appropriate tools.
- **NEVER LEAVE UNATTENDED:** Do not leave the griddle unattended while in operation.
- **FLAMMABLE MATERIALS:** Keep flammable liquids, aerosols, and other combustible materials away from the griddle.
- **HOOD OPERATION:** Do not close the hood while the griddle is in operation. The hood is for storage and protection only.

2.2 Propane Cylinder Safety

- Use only a 1 lb. (0.45 kg) disposable propane cylinder.
- Always connect the propane cylinder outdoors in a well-ventilated area.
- Ensure the cylinder is upright and securely connected before opening the gas valve.
- Do not store spare propane cylinders near the griddle.

3. PACKAGE CONTENTS

Carefully unpack all components and ensure all items are present before assembly. If any parts are missing or damaged, do not attempt to assemble or operate the griddle. Contact customer support for assistance.

- Blackstone 17" On The Go Tabletop Griddle with Hood
- Griddle Top
- Propane Regulator and Hose Assembly
- Two Spatulas (often included with "On The Go" models)
- Burger Press (often included with "On The Go" models)
- Carry Bag (often included with "On The Go" models)
- User Manual

4. SETUP

Follow these steps to set up your griddle for the first time.

4.1 Unpacking and Placement

1. Remove all packaging materials from the griddle and its components.
2. Place the griddle on a stable, level, non-combustible surface outdoors, ensuring adequate clearance from combustible materials (refer to Section 2.1).

4.2 Connecting the Propane Cylinder

1. Ensure the griddle's control knob is in the "OFF" position.
2. Screw the regulator onto the 1 lb. disposable propane cylinder until hand-tight. Do not overtighten.
3. Connect the other end of the regulator hose to the griddle's gas inlet.
4. Perform a leak test: Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Tighten connections or replace parts as necessary. Do not use the griddle if a leak is detected.

4.3 Initial Seasoning of the Griddle Top

Seasoning creates a non-stick surface and protects the griddle from rust. This process should be done before first use and periodically thereafter.

1. Wash the griddle top with warm, soapy water to remove any manufacturing residues. Rinse thoroughly and dry completely.
2. Apply a thin, even layer of high smoke point cooking oil (e.g., flaxseed, grapeseed, or Blackstone Griddle Seasoning & Conditioner) to the entire cooking surface.
3. Turn the griddle to medium-high heat. The oil will begin to smoke.
4. Allow the oil to burn off completely, turning black and sticky. This typically takes 15-20 minutes.
5. Once the smoke subsides, turn off the griddle and let it cool.
6. Repeat steps 2-5 at least 3-4 times for optimal seasoning. The griddle surface should develop a dark, even, non-stick coating.



Figure 1.2: Dimensions of the Blackstone 17" On The Go Tabletop Griddle, showing approximate measurements of 20" height, 15" depth, and 27" width.

5. OPERATING INSTRUCTIONS

5.1 Ignition Procedure

1. Ensure the propane cylinder is securely connected and the gas valve on the cylinder is fully open.
2. Push in and slowly turn the control knob counter-clockwise to the "HIGH" position.
3. You should hear a click from the Piezo igniter. If the burner does not ignite within 5 seconds, turn the control knob to "OFF", wait 5 minutes, and repeat the ignition procedure.
4. Once ignited, the burner flame should be visible.

5.2 Temperature Control

The single control knob allows you to adjust the heat output from low to high. Rotate the knob to achieve the desired cooking temperature. Allow a few minutes for the griddle surface to reach the new temperature after adjustment.

5.3 Cooking Tips

- **Preheating:** Always preheat the griddle for 10-15 minutes before cooking to ensure even heat distribution.
- **Oiling:** Apply a thin layer of cooking oil to the griddle surface before adding food to prevent sticking.
- **Food Placement:** Utilize different areas of the griddle for varying temperatures if needed, though this model has a single burner.
- **Avoid Overcrowding:** Do not overcrowd the griddle, as this can lower the surface temperature and result in uneven cooking.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your griddle.

6.1 After Each Use

1. **Scrape:** While the griddle is still warm, use a griddle scraper to push food debris and excess oil into the rear grease

trap.

2. **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.
3. **Re-oil:** Apply a very thin layer of cooking oil to the clean, warm griddle surface to maintain the seasoning and prevent rust.

6.2 Rear Grease Management System

The grease trap is located at the rear of the griddle. Regularly empty and clean the grease cup to prevent overflow and maintain hygiene.

6.3 Storage

- Ensure the griddle is completely cool and clean before storing.
- Disconnect the propane cylinder.
- Store the griddle in a dry, protected area, ideally using the provided carry bag or a griddle cover to protect it from elements.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner does not ignite.	No propane flow. Clogged burner port. Faulty igniter.	Check propane cylinder connection and ensure valve is open. Clean burner ports with a wire brush. Contact customer support if igniter is faulty.
Uneven heating.	Griddle not level. Burner ports partially clogged.	Ensure griddle is on a level surface. Clean burner ports.
Excessive smoke during cooking.	Too much oil on griddle. Food residue burning.	Use less oil. Clean griddle surface thoroughly after each use.

8. SPECIFICATIONS

Feature	Detail
Model Number	1900
Cooking Surface Area	17 inches (267 sq. inches)
BTU Output	12,500 BTUs
Burner Type	Single Stainless Steel "H" Style Burner
Ignition System	Piezo Ignition
Fuel Type	Propane (1 lb. disposable cylinder)
Product Dimensions (D x W x H)	20.5" x 20" x 13"

Feature	Detail
Item Weight	34.4 Pounds
Material	Metal
Color	Stainless Steel / Black
Special Feature	Portable, Rear Grease Management System

9. WARRANTY AND SUPPORT

9.1 Limited Warranty

This Blackstone 17" On The Go Tabletop Griddle with Hood (Model 1900) comes with a **Limited Warranty (1 Year)** from the date of purchase. This warranty covers defects in materials and workmanship under normal use and service. Please retain your original purchase receipt as proof of purchase for any warranty claims.

The warranty does not cover:

- Damage resulting from misuse, abuse, accident, alteration, or improper installation.
- Normal wear and tear, including scratches, dents, or discoloration.
- Damage caused by failure to follow the instructions in this manual.
- Commercial use of the product.

9.2 Customer Support

For technical assistance, warranty claims, or to order replacement parts, please contact Blackstone customer support. Refer to the official Blackstone website or your product packaging for the most current contact information.

When contacting support, please have your griddle's model number (1900) and serial number (if applicable) ready.

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This manual is for informational purposes only and may be subject to change without notice.