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› [Blackstone 22-Inch Electric Griddle - 1600W Non Stick Ceramic Titanium Coated Stainless Steel Tabletop Griddle with EZ-Touch Control Dial, LCD Display, Patented Rotate & Remove Glass Hood - 8001](#)

Blackstone 8001

Blackstone 22-Inch Electric Griddle Instruction Manual

Model: 8001
Brand: Blackstone

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Blackstone 22-Inch Electric Griddle. Please read this manual thoroughly before first use and retain it for future reference.



Figure 1: Blackstone 22-Inch Electric Griddle (Model 8001)

SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury. This appliance is for household use only.

- Ensure the griddle is placed on a stable, heat-resistant surface.
- Do not immerse the control panel or electrical components in water or other liquids.
- Always unplug the griddle from the outlet when not in use and before cleaning.
- Use caution when handling hot surfaces. Always use oven mitts or heat-resistant gloves.
- Keep children and pets away from the griddle during operation.
- Do not use metal utensils on the ceramic titanium-coated surface as this can cause damage. Use only heat-resistant silicone or wooden utensils.
- Ensure the electrical requirements (120V/60Hz/1600W) match your power supply.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other

reproductive harm (Proposition 65 warning).

COMPONENTS AND FEATURES

Your Blackstone 22-Inch Electric Griddle is designed for versatile indoor and outdoor cooking. Key components and features include:

- **22-Inch Non-Stick Griddle Plate:** Features a ceramic titanium coating for easy cooking and cleanup.
- **Patented "Rotate and Remove" E-Series Hood:** Provides sleek protection and traps heat for cooking and steaming. Can be removed for a Teppanyaki-style experience.
- **Two Independently Controlled Heat Zones:** Allows for cooking different foods at varying temperatures simultaneously.
- **LCD Digital Display with EZ-Touch Control Dial:** Easy-to-read display for monitoring heat zones and precise temperature control.
- **Rear Grease Management System:** A clean-catch, patented system that directs grease and food debris to the back for quick and easy cleanup.
- **Dishwasher-Safe Grease Cup:** For convenient cleaning.



FEATURES

- | | |
|--------------------------------------|---------------------------------|
| 1 22" NON-STICK GRIDDLE PLATE | 4 LCD DIGITAL DISPLAY |
| 2 REAR GREASE MANAGEMENT | 5 EZ-TOUCH CONTROL DIALS |
| 3 'ROTATE AND REMOVE' HOOD | 6 INDOOR & OUTDOOR USE |

Figure 2: Key Features of the Griddle

INDEPENDENT HEAT ZONES



22³/₄" × 13¹/₂"



307 IN²

Figure 3: Independent Heat Zones and Dimensions

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or return if necessary.
2. **Placement:** Place the griddle on a flat, stable, and heat-resistant surface. Ensure adequate clearance from walls and other objects for proper ventilation.
3. **Grease Cup Installation:** Locate the grease cup and slide it into the designated slot at the rear of the griddle. Ensure it is securely in place.
4. **Power Connection:** Plug the griddle into a grounded 120V/60Hz electrical outlet.
5. **Initial Cleaning:** Before first use, wipe the griddle surface with a damp cloth and mild soap. Rinse thoroughly and dry completely.

OPERATING INSTRUCTIONS

Preheating the Griddle

1. Ensure the griddle is plugged in.
2. Turn the EZ-Touch control dial for the desired heat zone to your preferred temperature. The LCD display will show the set temperature and current surface temperature.
3. Allow the griddle to preheat for 5-10 minutes, or until the desired temperature is reached.

Cooking on the Griddle

The 312-square-inch cooktop surface is spacious enough for various foods. You can cook up to 12 pancakes, 12 eggs, 12 hamburgers, 9 steaks, 16 bacon strips, or 12 chicken breasts.

- Apply a small amount of cooking oil to the griddle surface before adding food.
- Place food directly onto the preheated griddle.
- Utilize the two independent heat zones to cook different items simultaneously at their optimal temperatures.
- The patented "Rotate and Remove" glass hood can be used to trap heat for faster cooking or steaming, or removed for open-air grilling.
- Use only non-metal utensils (silicone or wood) to protect the ceramic titanium coating.



Figure 4: Cooking a Variety of Foods



22" GRIDDLE TOP CAPACITY

	or		or		or		or		or	
BACON SLICES		FRIED EGGS		PANCAKES		HOT DOGS		BURGERS		NY STRIPS
33		23		10		60		14		12

Food Quantities May Vary Based on Size of Food

Figure 5: Griddle Top Capacity

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your griddle.

1. After Each Use:

- Turn off the griddle and unplug it from the power outlet. Allow it to cool completely.
- Scrape any food debris into the rear grease management system and into the grease cup.
- Remove the grease cup and empty its contents. The grease cup is dishwasher-safe.
- Wipe the griddle surface with a damp cloth. For stubborn residue, use a mild non-abrasive cleaner designed for non-stick surfaces. Do not use harsh chemicals or abrasive pads.
- Wipe down the exterior of the griddle with a damp cloth.

- 2. Deep Cleaning:** Periodically, a deeper clean may be required. Ensure the griddle is cool and unplugged. Follow the steps above, paying extra attention to any accumulated residue.

3. **Storage:** Store the griddle in a dry place. If storing outdoors, use a protective cover to shield it from elements.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Griddle not heating up.	Not plugged in; power outlet issue; control dial not set.	Ensure power cord is securely plugged into a working outlet. Check control dial setting.
Uneven heating.	Griddle surface not level; food distribution.	Ensure griddle is on a flat, level surface. Distribute food evenly across the cooking zones.
Food sticking to surface.	Insufficient oil; damaged non-stick coating; incorrect temperature.	Apply a thin layer of cooking oil before adding food. Ensure proper temperature. Avoid metal utensils.
Grease overflow.	Grease cup full or improperly installed.	Empty grease cup regularly. Ensure it is correctly seated in its slot.

SPECIFICATIONS

- **Model:** 8001
- **Product Dimensions:** 20"D x 24"W x 7"H
- **Cooking Area:** 312 square inches
- **Power Requirements:** 120V / 60Hz / 1600W
- **Material:** Steel with Ceramic Titanium Coating
- **Weight:** 26.7 Pounds
- **Special Features:** Patented Rotate and Remove Glass Hood, EZ-Touch Control Dial, Rear Grease Management System
- **Material Type Free:** PTFE Free, BPA Free, PFOA Free



POWER REQUIREMENTS:

	120V	60Hz	1600W
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Figure 6: Product Dimensions and Power Requirements

WARRANTY AND SUPPORT

Your Blackstone 22-Inch Electric Griddle comes with a Limited Warranty. For specific warranty details and to register your product, please refer to the warranty card included with your purchase or visit the official Blackstone website.

For customer support, technical assistance, or to order replacement parts, please contact Blackstone customer service. Contact information can typically be found on the product packaging or the official website.

Visit the official Blackstone Store for more products and accessories:[Blackstone Store](#)

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This manual is for informational purposes only. Specifications are subject to change without notice.