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BLACKSTONE 5554

Blackstone 5554 Pre-Seasoned Cast Iron Griddle Grill Press XL Instruction Manual

Model: 5554

INTRODUCTION

Thank you for choosing the Blackstone 5554 Pre-Seasoned Cast Iron Griddle Grill Press XL. This heavy-duty cast iron press is designed to enhance your griddle cooking experience by providing even pressure and heat distribution for various foods. Its pre-seasoned surface and robust construction ensure durability and ease of use.



Image: The Blackstone 5554 Cast Iron Griddle Grill Press XL, showcasing its robust design and heat-resistant handle.

SAFETY INFORMATION

- **Hot Surfaces:** The cast iron press will become very hot during use. Always use heat-resistant gloves or mitts when handling the press.
- **Handle with Care:** Despite the heat-resistant handle, prolonged exposure to high heat can still make it warm. Exercise caution.
- **Stable Placement:** Ensure the press is placed stably on food items to prevent it from tipping or sliding off the griddle.
- **Children and Pets:** Keep children and pets away from the cooking area and the hot press.
- **Proper Storage:** Store the press in a dry place to prevent rust.

SETUP

The Blackstone 5554 Griddle Grill Press comes pre-seasoned, meaning it is ready for immediate use. However, a quick rinse with warm water and a thorough drying is recommended before the first use to remove any manufacturing residues.

1. Unpack the griddle press from its packaging.
2. Wash the press with warm water and a soft cloth. Avoid using soap as it can strip the pre-seasoning.
3. Dry the press immediately and thoroughly to prevent rust.
4. (Optional) For added protection and to maintain seasoning, apply a thin layer of cooking oil to the cast iron surface before storing or after cleaning.

OPERATING INSTRUCTIONS

The griddle press is designed to apply even pressure and heat to food, ensuring consistent cooking and desirable searing. Its 10" x 10" size and 6.18 lb weight make it ideal for various applications.



Image: The griddle press being used to flatten and cook food on a hot griddle surface.

General Use:

- Preheat your griddle to the desired cooking temperature.
- Place your food item(s) on the hot griddle.
- Carefully place the griddle press on top of the food. The weight of the press will help flatten the food and ensure even contact with the griddle surface.
- Allow the food to cook for the recommended time, using the press to maintain consistent pressure.
- Remove the press using heat-resistant gloves and flip or remove the food as needed.

Specific Applications:

- **Smash Burgers:** Place a ball of ground meat on the griddle, then use the press to flatten it into a thin patty. This creates a crispy crust.
- **Bacon:** Use the press to keep bacon strips flat while cooking, preventing curling and ensuring even crispiness.
- **Paninis & Grilled Sandwiches:** Place the sandwich on the griddle and use the press to flatten and toast it evenly, creating a perfect panini.
- **Chicken & Steaks:** Apply the press to chicken breasts or thin steaks for faster, more even cooking and a better sear.

Your browser does not support the video tag.

Video: Official Blackstone video demonstrating various cooking applications on a griddle, including the use of a press.

MAINTENANCE

Proper care and maintenance will extend the life of your cast iron griddle press and maintain its pre-seasoned surface.

- **Cleaning:** After each use, allow the press to cool slightly. Scrape off any food residue with a plastic scraper or stiff brush. Wash with warm water and a minimal amount of mild soap if necessary, then rinse thoroughly. Avoid harsh detergents or abrasive scrubbers.
- **Drying:** Immediately dry the press completely with a towel or by placing it on a warm griddle for a few minutes to evaporate all moisture. This is crucial to prevent rust.
- **Re-seasoning:** If the press starts to lose its non-stick properties or shows signs of rust, it may need re-seasoning. Apply a thin, even coat of high-smoke point cooking oil (like flaxseed, grapeseed, or vegetable oil) to all surfaces of the press. Place it in an oven at 350-400°F (175-200°C) for one hour, then turn off the oven and let it cool inside. Repeat this process as needed.
- **Storage:** Store the clean, dry, and lightly oiled press in a dry environment.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the press	Insufficient seasoning or not enough oil on the griddle.	Ensure the griddle is properly oiled before cooking. Re-season the press if necessary (refer to Maintenance section).

Problem	Possible Cause	Solution
Rust appearing on the press	Moisture left on the cast iron after cleaning.	Always dry the press immediately and thoroughly after washing. If rust appears, scrub it off with steel wool, wash, dry, and then re-season the press.
Handle feels loose	Screw securing the handle may have loosened over time.	Tighten the screw at the base of the handle. Do not over-tighten.

SPECIFICATIONS

Model: 5554

Brand: BLACKSTONE

Material: Cast Iron

Color: Black

Product Dimensions: 10"L x 10"W x 4"Th

Shape: Square

Item Weight: 6.18 pounds

Nonstick Coating: Yes (Pre-seasoned)

Care Instructions: Hand Wash Only

Included Components: Blackstone 5554 Large Cast Iron Griddle Press



Image: Visual representation of the griddle press dimensions.

WARRANTY AND SUPPORT

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

Blackstone Official Website: www.blackstoneproducts.com

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