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› [BLACKSTONE](#) /

› [Blackstone 2310 Iron Forged 36" Omnivore Griddle with X-Braced Hood, Powder Coated Steel, Black User Manual](#)

## BLACKSTONE 2310

# Blackstone 2310 Iron Forged 36" Omnivore Griddle User Manual

Model: 2310 | Brand: BLACKSTONE

## PRODUCT OVERVIEW

The Blackstone Iron Forged 36" Omnivore Griddle with X-Braced Hood is designed to enhance your outdoor cooking experience. This powerful griddle features an Omnivore griddle plate with built-in wind guards, engineered for faster heat recovery, warp prevention, and efficient fuel usage. With four independently heated cooking zones and a generous 768 square inches of cooking space, it is ideal for preparing meals for large gatherings.



Figure 1: Blackstone 36-inch Iron Forged Omnivore Griddle with X-Braced Hood, showcasing its robust design and ample cooking surface.

### Key Features:

- **Omnivore Griddle Plate:** Designed with built-in wind guards to prevent warping, recover faster, and use less fuel while maintaining high heat.
- **Spacious Cooking Area:** Offers 768 square inches of cooking space, capable of cooking up to 30 burgers or 21 pancakes simultaneously.
- **Versatile Cooking:** Suitable for preparing breakfast, lunch, and dinner, including omelets, hot dogs, and vegetables.
- **Multi-Tasking Capability:** Four independently heated burners allow for cooking different foods at various temperatures concurrently.
- **Mess-Free Cleanup:** Features a Blackstone-patented rear grease management system for easy and less messy grease disposal.



## FEATURES

<b>1 OMNIVORE GRIDDLE PLATE</b>	<b>5 BAR ACCESSORY RAIL SYSTEM</b>
<b>2 REAR GREASE MANAGEMENT</b>	<b>6 SIDE SHELF TOOL HOOKS</b>
<b>3 REINFORCED STEEL HOOD</b>	<b>7 ACCESSORY BIN</b>
<b>4 EXTENDABLE SIDE SHELF</b>	<b>8 PAPER TOWEL HOLDER</b>

Figure 2: Diagram highlighting key features including the Omnivore Griddle Plate, Rear Grease Management, Reinforced Steel Hood, Extendable Side Shelf, Bar Accessory Rail System, Side Shelf Tool Hooks, Accessory Bin, and Paper Towel Holder.

## SETUP

Proper assembly and connection are crucial for safe and efficient operation of your Blackstone griddle. The assembly process is designed to be straightforward, often taking approximately 2.5 hours, including initial seasoning.

### Assembly:

Follow the detailed instructions provided in the included user manual for step-by-step assembly. It is recommended to have a second person assist with assembly for ease and safety, especially when handling larger components.

- Ensure all parts are present before beginning assembly.
- Attach side shelves and the X-braced hood securely.
- Install the rear grease management system according to instructions.

## Propane Connection:

The griddle operates on gas (propane). Connect your propane tank securely to the griddle's gas line. Ensure all connections are tight to prevent leaks.

- Place the propane tank on the designated hook or shelf.
- Connect the regulator hose to the propane tank valve.
- Tighten all connections by hand, then check for leaks using a soapy water solution.



Figure 3: Product dimensions: 28"D x 64.5"W x 41"H, illustrating the overall size for placement considerations.

## OPERATING INSTRUCTIONS

The Blackstone griddle offers precise heat control and ample cooking space for diverse culinary needs.

### Ignition and Heat Control:

1. Ensure the propane tank valve is fully open.
2. Push and turn the desired burner control knob to the HIGH position.
3. Press the igniter button to activate the starter. You should hear a click and see the burner ignite.
4. Adjust the control knob to your desired heat level (Low, Medium, High).
5. Repeat for additional burners as needed.

## Cooking Zones and Usage Tips:

With four independent heating elements, you can create multiple cooking zones for different temperatures, allowing for simultaneous preparation of various dishes.

- Use the hottest zones for searing meats and the cooler zones for vegetables or keeping food warm.
- Utilize the side shelves for food preparation and holding cooked items. The extendable side shelf provides additional workspace.
- The side shelf bar system allows for attachment of accessories like tool hooks and accessory bins for convenience.

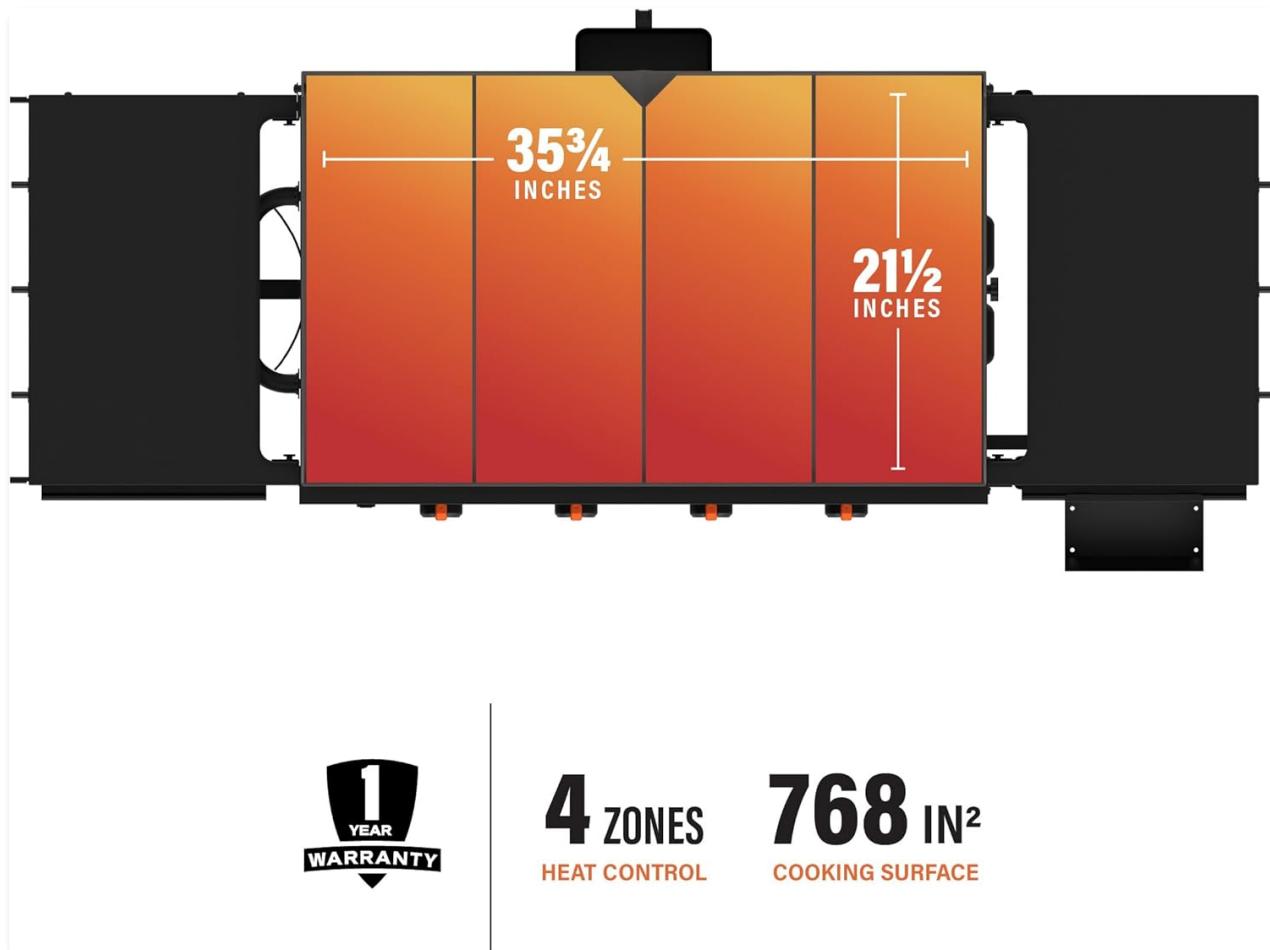


Figure 4: Illustration of the four independent heat zones, demonstrating how different temperatures can be maintained across the 768 sq. inch cooking surface.



## 36" GRIDDLE TOP CAPACITY



BACON SLICES

**69**



FRIED EGGS

**47**



PANCAKES

**21**



HOT DOGS

**126**



BURGERS

**30**



NY STRIPS

**27**

Food Quantities May Vary Based on Size of Food

Figure 5: Visual representation of the griddle's capacity, showing it can accommodate large quantities of food like 69 bacon slices, 47 fried eggs, 21 pancakes, 126 hot dogs, 30 burgers, or 27 NY strips.

## MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your Blackstone griddle.

### Cleaning the Griddle Top:

The Blackstone-patented rear grease management system simplifies cleanup. After cooking, allow the griddle to cool slightly.

1. Scrape any food debris and excess grease towards the rear grease channel.
2. The grease will collect in the grease cup for easy disposal.
3. Wipe down the griddle surface with a paper towel or a griddle cleaning tool.
4. For stubborn residue, apply a small amount of water while the griddle is still warm (not hot) to steam clean, then scrape and wipe.

## Seasoning the Griddle:

Proper seasoning creates a non-stick surface and protects the griddle from rust. This is especially important for the carbon steel griddle plate.

- After each use and cleaning, apply a thin layer of Blackstone Griddle Seasoning & Cast Iron Conditioner (or high smoke point oil like flaxseed or grapeseed oil) to the warm griddle surface.
- Spread evenly with a paper towel until the surface is lightly coated.
- Allow the griddle to cool completely before covering.



Figure 6: The Blackstone griddle in an outdoor setting, demonstrating its use for family cooking and meal preparation.

## TROUBLESHOOTING

Here are some common issues and their potential solutions:

Problem	Possible Cause	Solution
Uneven Heating	Improper burner adjustment or wind interference.	Adjust burner knobs to achieve desired heat zones. Ensure wind guards are properly utilized.
Food Sticking	Insufficient seasoning or improper cleaning.	Re-season the griddle surface thoroughly. Ensure all food residue is removed after each use.
Igniter Not Working	Low battery, loose connection, or clogged igniter port.	Check and replace battery if necessary. Ensure connections are secure. Clean igniter port.
Propane Leak Smell	Loose gas connections.	Immediately turn off propane. Check all connections with soapy water; bubbles indicate a leak. Tighten connections. If smell persists, contact customer support.

For more complex issues, refer to the full user manual or contact Blackstone customer support.

## SPECIFICATIONS

Specification	Detail
Brand	BLACKSTONE
Model Name	Iron Forged
Series Number	2310
Product Dimensions	28"D x 64.5"W x 41"H
Item Weight	130.5 Pounds
Material	Carbon Steel
Color	Powder Coated Black
Fuel Type	Gas
Main Burner Count	4
Cooking Surface Area	768 Square Inches
Assembly Required	Yes
Special Features	Tool Holder, Folding Side Table, Heavy Duty, Locking Caster

## WARRANTY & SUPPORT

Blackstone products are designed for durability and performance. This griddle includes a user manual with detailed warranty information.

- **Warranty:** Specific warranty details are provided in the included User Manual. Please refer to it for terms and conditions.
- **Customer Support:** For any questions, troubleshooting, or assistance, please contact Blackstone customer support. Information can be found in your user manual or on the official Blackstone website.
- **Returns:** This product typically offers 30-day easy returns. Please check with your retailer for specific return policies.

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