

BLACKSTONE 2080

Blackstone 28 Inch Griddle Instruction Manual

Model: 2080

PRODUCT OVERVIEW

The Blackstone 28 Inch Griddle is a versatile outdoor cooking appliance designed for efficiency and ease of use. Featuring three independent burners, it offers precise heat control across its expansive 613 square inch cooking surface. This griddle is ideal for preparing a wide variety of meals, from breakfast items to large family dinners, and includes a convenient grease management system for easy cleanup. The package also comes with Blackstone griddle seasoning and heat-resistant gloves to enhance your cooking experience.



Image: The Blackstone 28 Inch Griddle, showcasing its main unit, propane tank, griddle seasoning, and gloves.

Key Features:

- **Spacious Cooking Area:** 613 square inches, capable of cooking for large groups.
- **Three Independent Burners:** Provides precise temperature control across different cooking zones.
- **High Heat Output:** Boasts 48,000 BTUs for efficient cooking.
- **Integrated Grease Management System:** Rear opening directs excess grease into a removable cup for easy cleaning.
- **Included Accessories:** Comes with Blackstone griddle seasoning and heat-resistant gloves.

SETUP

Initial assembly of the Blackstone 28 Inch Griddle is required. Follow the detailed instructions provided in the separate assembly guide that accompanies your product. Once assembled, ensure the griddle is placed on a stable, level surface away from flammable materials. Connect your propane tank securely according to the manufacturer's guidelines.



Image: The griddle positioned outdoors on a wooden deck, ready for use, with its side shelves extended.

Initial Seasoning:

Before first use, and periodically thereafter, it is crucial to season the griddle top. This process creates a non-stick surface and protects the griddle from rust.

1. Clean the griddle surface thoroughly with warm, soapy water and rinse completely. Dry it off.
2. Turn all burners to high heat and allow the griddle to heat until the surface changes color (typically a brownish-gold hue).
3. Apply a thin, even layer of high smoke point oil (like vegetable oil, flaxseed oil, or the included Blackstone griddle seasoning) across the entire griddle surface using a paper towel or cloth held with tongs.
4. Allow the oil to burn off completely until smoking stops. The surface will darken.
5. Repeat steps 3 and 4 at least 3-4 more times, or until the griddle surface is uniformly black. This indicates a well-seasoned surface.

OPERATING INSTRUCTIONS

The Blackstone 28 Inch Griddle features an electronic ignition system for quick startups and adjustable heat controls for precise cooking.



Image: A hand turning one of the griddle's control knobs, demonstrating the adjustable heat settings.

Lighting the Griddle:

1. Ensure the propane tank is connected and the gas supply is open.
2. Open the griddle hood prior to lighting.
3. Push in and turn a control knob to the HIGH position.
4. Immediately push the ignitor button. You should hear a click and see a flame.
5. If ignition does not occur within 5 seconds, return the knob to OFF, wait 5 minutes, and repeat the process.
6. Repeat for other burners as needed.

Cooking:

Utilize the independent burners to create different heat zones across the griddle surface. This allows you to cook multiple items simultaneously at their ideal temperatures. For example, you can have a high-heat zone for searing meats and a lower-heat zone for vegetables or keeping food warm.



Image: Various foods, including corn on the cob, bell peppers, and tortillas, cooking on the hot griddle surface.

MAINTENANCE

Proper maintenance ensures the longevity and performance of your Blackstone griddle.

After Each Use:

1. While the griddle is still warm, use a griddle scraper to push any food debris and excess grease into the rear grease trap.
2. Pour a small amount of water onto the griddle surface and scrape again, pushing the water and remaining debris into the grease trap. Repeat as needed until the surface is clean.
3. Wipe the griddle surface dry with paper towels.

- 4. Apply a very thin layer of cooking oil or griddle seasoning to the entire surface to protect it from rust.
- 5. Empty and clean the grease trap regularly.

Storage:

Store the griddle in a dry, covered area when not in use. Consider using a Blackstone griddle cover to protect it from the elements.

TROUBLESHOOTING

Here are some common issues and their potential solutions:

- **Griddle not heating evenly:** Ensure the griddle is level. Check that all burners are fully open and clear of debris. The independent burners allow for creating different heat zones, which might appear as uneven heating if not managed intentionally.
- **Food sticking to the griddle:** This often indicates insufficient seasoning or an uneven seasoning layer. Re-season the griddle following the steps in the 'Setup' section. Ensure a thin layer of oil is applied before each cooking session.
- **Excessive smoke during cooking:** A small amount of smoke is normal, especially during seasoning or when cooking fatty foods. Excessive smoke might indicate too much oil or grease on the griddle, or that the griddle needs cleaning.
- **Burners not igniting:** Check the propane tank connection and ensure the gas valve is fully open. Verify that the ignitor button is being pressed firmly while turning the control knob. If the ignitor is faulty, it may need replacement.

SPECIFICATIONS

Feature	Detail
Brand	BLACKSTONE
Model Name	Blackstone 28 Inch Griddle (Model 2080)
Product Dimensions	26.57"D x 32.67"W x 21.65"H
Item Weight	128 Pounds
Fuel Type	Gas
Main Burner Count	3
Wattage	14066 watts
Cooking Surface Area	613 Square Inches
Material	Alloy Steel
Assembly Required	Yes




Image: Diagram illustrating the dimensions (width, height, depth) and package weight of the griddle.

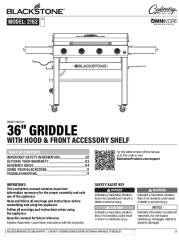
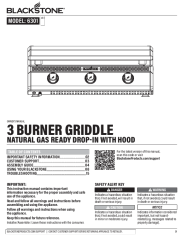
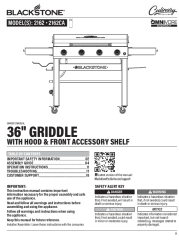
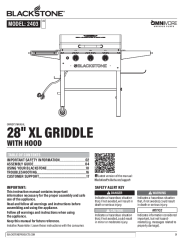

WARRANTY AND SUPPORT

For specific warranty information, please refer to the warranty card included with your product or visit the official Blackstone website. For technical support, replacement parts, or any other inquiries, please contact Blackstone customer service directly.

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Related Documents - 2080

	<p>Blackstone 2143 17" Griddle with Hood Owner's Manual</p> <p>Comprehensive owner's manual for the Blackstone 2143 17" Griddle with Hood, covering assembly, safe operation, maintenance, and troubleshooting. Learn how to set up and use your Blackstone griddle effectively.</p>
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 <p>36\" GRIDDLE WITH HOOD & FRONT ACCESSORY SHELF</p>	<p>Blackstone 36\" Griddle with Hood & Front Accessory Shelf - Owner's Manual</p> <p>Comprehensive owner's manual for the Blackstone 36\" Griddle with Hood & Front Accessory Shelf (Model 2162), covering assembly, safe operation, maintenance, and troubleshooting.</p>
 <p>3 BURNER GRIDDLE NATURAL GAS READY DROP-IN WITH HOOD</p>	<p>Blackstone 6301 3-Burner Griddle Owner's Manual</p> <p>This owner's manual provides comprehensive instructions for the Blackstone 6301 3-Burner Griddle, covering assembly, safe operation, maintenance, and troubleshooting for this natural gas ready drop-in griddle with hood.</p>
 <p>36\" GRIDDLE WITH HOOD & FRONT ACCESSORY SHELF</p>	<p>Blackstone 36\" Griddle Owner's Manual and Assembly Guide</p> <p>Comprehensive owner's manual for the Blackstone 36\" Griddle with Hood & Front Accessory Shelf (Models 2162, 2162CA). Includes detailed assembly instructions, operation guidelines, safety information, and troubleshooting tips.</p>
 <p>28\" XL GRIDDLE WITH HOOD</p>	<p>Blackstone 28\" XL Griddle with Hood Owner's Manual & Assembly Guide</p> <p>Comprehensive guide for assembling, safely operating, and maintaining your Blackstone 28\" XL Griddle with Hood (Model 2403). Includes safety information, step-by-step instructions, and troubleshooting tips.</p>
 <p>28\" XL GRIDDLE WITH HOOD & CABINET</p>	<p>Blackstone 28\" XL Griddle with Hood & Cabinet Owner's Manual</p> <p>Comprehensive owner's manual for the Blackstone 28\" XL Griddle with Hood & Cabinet (Model 6009), covering safety, assembly, operation, maintenance, and troubleshooting. Includes detailed instructions and important safety alerts.</p>