

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

- › [BLACKSTONE](#) /
- › [Blackstone 2450AZ 28-inch Omnivore Griddle User Manual](#)

## BLACKSTONE 2450AZ

# Blackstone 2450AZ 28-inch Omnivore Griddle User Manual

Model: 2450AZ | Brand: BLACKSTONE

## 1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your Blackstone 2450AZ 28-inch Omnivore Griddle. Please read all instructions carefully before assembly and use to ensure optimal performance and safety.

The Blackstone 28-inch Omnivore Griddle Bundle is designed for versatile outdoor cooking, featuring a durable griddle plate, an integrated hood, and convenient accessories. Its Omnivore Griddle Plate includes built-in wind guards for faster preheating, quicker recovery times, and improved heat distribution, all while using less fuel.



## FEATURES

- |  |                                 |
|--|---------------------------------|
| <b>1</b> 28" OMNIVORE GRIDDLE PLATE    | <b>5</b> REAR GREASE MANAGEMENT |
| <b>2</b> PROTECTIVE HOOD               | <b>6</b> FIXED CASTER WHEELS    |
| <b>3</b> DUAL FIXED SIDE SHELVES       | <b>7</b> INCLUDES TWO SPATULAS  |
| <b>4</b> ELECTRIC PUSH-BUTTON IGNITION | <b>8</b> BONUS SOFT COVER       |

*Image: Key features of the Blackstone 28-inch Omnivore Griddle, including the griddle plate, protective hood, dual fixed side shelves, electric push-button ignition, rear grease management, fixed castor wheels, included spatulas, and bonus soft cover.*

## 2. SAFETY INFORMATION

Always follow these safety guidelines to prevent injury or damage:

- **Outdoor Use Only:** This griddle is designed for outdoor use only. Do not operate indoors or in enclosed areas.
- **Clearance:** Maintain adequate clearance from combustible materials.
- **Level Surface:** Always operate the griddle on a firm, level surface.
- **Propane Tank:** Ensure the propane tank is securely connected and free from leaks.
- **Supervision:** Never leave the griddle unattended while in use.
- **Hot Surfaces:** Griddle surfaces become extremely hot. Use heat-resistant gloves and appropriate tools.
- **Children and Pets:** Keep children and pets away from the griddle during operation.

## 3. SETUP AND ASSEMBLY

Assembly is required for this griddle. Follow the detailed instructions provided in the included user manual for proper setup. Ensure all components are securely fastened before connecting the propane tank.

### 3.1 Propane Connection

Connect the propane tank to the regulator hose located underneath the griddle. Ensure a tight seal to prevent gas leaks. Always check for leaks before lighting the griddle.

Your browser does not support the video tag.

*Video: Demonstration of connecting the propane tank to the griddle and highlighting its portability with wheels.*

### 3.2 Leveling the Griddle

For optimal cooking performance and grease management, ensure your griddle is level. The griddle features adjustable legs to compensate for uneven surfaces. Adjust the legs as needed to achieve a stable and level cooking surface.

### 3.3 Seasoning the Griddle Plate

Before first use, and periodically thereafter, the griddle plate must be seasoned. This process creates a non-stick surface and protects against rust. Apply a thin layer of high smoke point oil (such as flaxseed, canola, or Blackstone Griddle Seasoning and Conditioner) to the entire cooking surface. Heat the griddle on high until the oil smokes and turns dark. Repeat this process 3-4 times until a dark, even coating is achieved.

## 4. OPERATING INSTRUCTIONS

---

### 4.1 Ignition and Temperature Control

The griddle features an electric push-button ignition. To light, push and turn the control knob to the 'High' position while pressing the igniter button. Adjust the heat using the individual control knobs for each burner to achieve desired cooking temperatures. The Omnivore Griddle Plate ensures even heat distribution across the 517 square inch cooking surface.

Your browser does not support the video tag.

*Video: Demonstration of the griddle's ignition process and cooking various items like pizzas, peppers, onions, and chicken.*

### 4.2 Versatile Cooking

The flat top griddle allows for a wide range of cooking options, from breakfast items like pancakes and bacon to lunch and dinner meals such as stir-fries, burgers, and vegetables. The large cooking area and dual side shelves provide ample space for meal preparation and cooking multiple items simultaneously.



## 28" GRIDDLE TOP CAPACITY

	or		or		or		or		or	
<b>BACON SLICES</b>		<b>FRIED EGGS</b>		<b>PANCAKES</b>		<b>HOT DOGS</b>		<b>BURGERS</b>		<b>NY STRIPS</b>
<b>48</b>		<b>33</b>		<b>15</b>		<b>87</b>		<b>21</b>		<b>18</b>

Food Quantities May Vary Based on Size of Food

*Image: Visual guide to the cooking capacity of the 28-inch griddle top for items like bacon, fried eggs, pancakes, hot dogs, burgers, and NY strips.*

Your browser does not support the video tag.

*Video: Demonstration of cooking a full meal including burgers, hot dogs, potatoes, and mushrooms on the griddle, highlighting its efficiency and features like the magnetic strip for utensils and bottle opener.*

## 5. MAINTENANCE

### 5.1 Cleaning the Griddle

After each use, allow the griddle to cool slightly. Scrape off any food residue into the rear grease management system. Wipe the surface clean with a paper towel. For stubborn residue, use a griddle scraper and a small amount of water while the griddle is still warm. Reapply a thin layer of cooking oil to protect the seasoned surface.

Your browser does not support the video tag.

*Video: Demonstration of cooking chicken and cauliflower rice, followed by cleaning the griddle surface.*

## 5.2 Rear Grease Management System

The griddle is equipped with a rear grease management system for easy cleanup. Ensure the drip pan is properly installed and emptied regularly to prevent overflow.

## 5.3 Using the Weather-Resistant Cover

After the griddle has completely cooled and been cleaned, place the integrated hood down and secure the heavy-duty 600D polyester canvas soft cover over the griddle. The cover is weather-resistant and features buckles to keep it secure, protecting your griddle from the elements.



### REINFORCED SEAMS



### WEATHER RESISTANT



### SECURE BUCKLES



*Image: Close-up of the weather-resistant cover, highlighting reinforced seams, weather resistance, and secure buckles.*

## 6. TROUBLESHOOTING

- **Griddle Not Heating Evenly:** Ensure the griddle is level and the burners are clean. Check for any blockages in the gas lines.
- **Difficulty with Ignition:** Verify the propane tank is open and has sufficient fuel. Check the igniter electrode for proper placement and cleanliness.
- **Gas Leak Smell:** Immediately turn off the gas supply. Do not operate the griddle. Check all connections for

leaks using a soapy water solution. If a leak is detected, tighten connections or replace faulty parts. If the smell persists, contact a qualified service technician.

## 7. SPECIFICATIONS

Feature	Specification
Brand	BLACKSTONE
Model Number	2450AZ
Product Dimensions	25.3"D x 53"W x 37"H
Item Weight	86 Pounds
Fuel Type	Gas
Material	Carbon Steel (Griddle Plate), Alloy Steel (Frame)
Finish Type	Powder Coated Black
Cooking Surface Area	517 Square Inches
Heating Elements	1 (Omnivore Griddle Plate)
Special Features	Removable Grease Tray, Removable Plate, Integrated Hood, Dual Side Shelves
Assembly Required	Yes

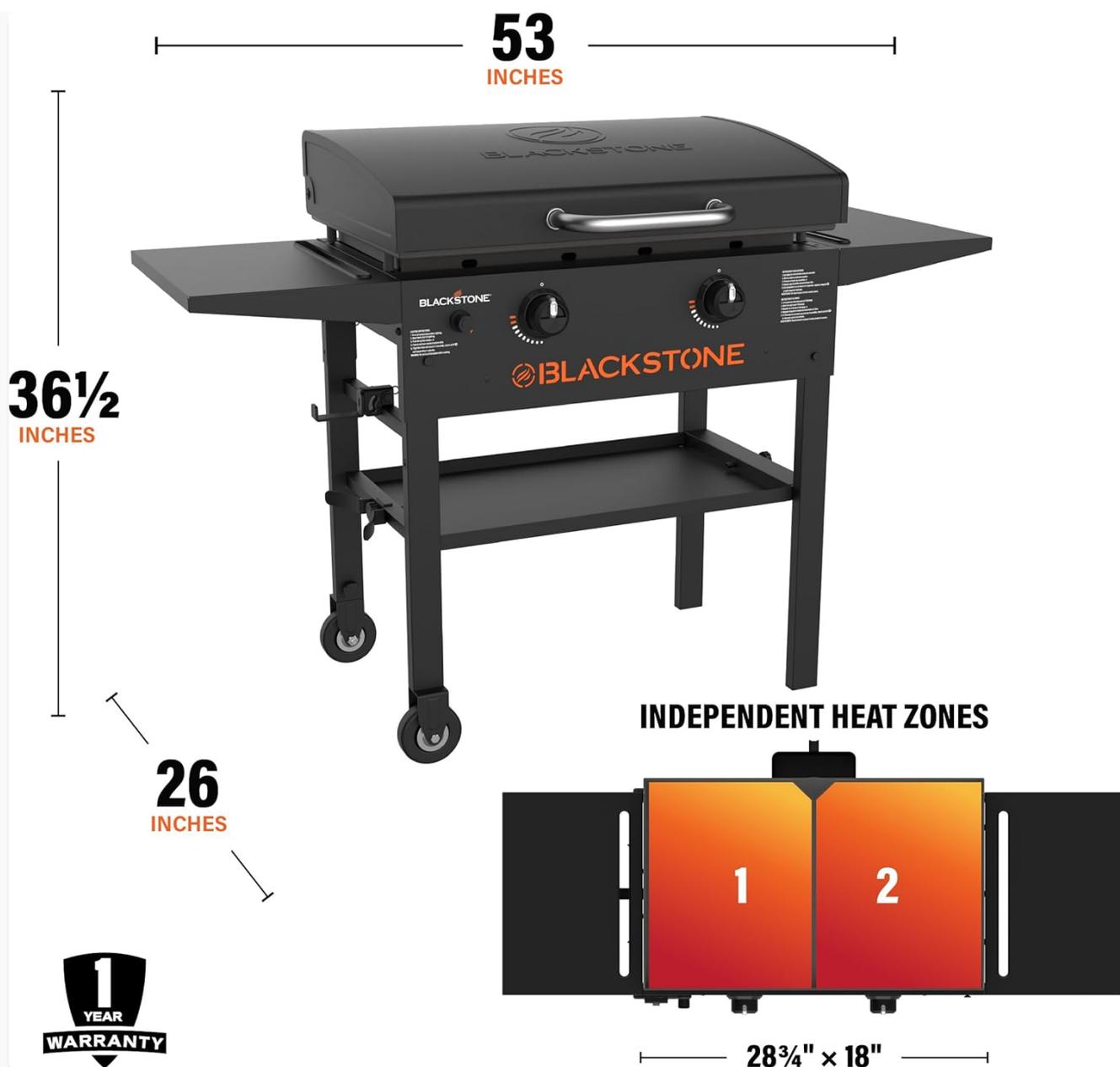


Image: Dimensions of the Blackstone 28-inch Omnivore Griddle, showing height, width, and depth.

## 8. WARRANTY INFORMATION

North Atlantic Imports, the manufacturer of Blackstone products, offers a 1-year warranty on most outdoor cooking equipment that is not consumable. For more details, please visit the official Blackstone Products warranty page: [blackstoneproducts.com/pages/warranty](https://blackstoneproducts.com/pages/warranty).

## 9. CUSTOMER SUPPORT

For further assistance, technical support, or to inquire about replacement parts, please contact Blackstone customer service. Refer to the official Blackstone website or your product packaging for the most current contact information.

