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## BLACKSTONE 2401

# Blackstone 2401 Iron Forged 22" Griddle User Manual

Model: 2401 | Brand: BLACKSTONE

## 1. INTRODUCTION

The Blackstone 2401 Iron Forged 22" Griddle with Flexfold Legs is designed for versatile outdoor cooking. Its compact and portable design makes it ideal for various outdoor adventures, from backyard cooking to camping trips. Featuring the Omnivore Griddle Plate Technology, this griddle ensures faster heat recovery, even heat distribution, and efficient fuel usage.



Figure 1.1: The Blackstone 2401 Iron Forged 22" Griddle in its operational setup.

Key features include a spacious 361 square inch cooking surface, two independently heated burners, a latching protective hood for transport, and a convenient side shelf for meal prep. The patented rear grease management system simplifies cleanup, making your outdoor cooking experience more enjoyable.

## 2. SETUP

Before first use, ensure all packaging materials are removed. Assembly is required. Follow the included assembly instructions carefully to set up the griddle legs and attach the griddle top securely. Once assembled, connect your propane tank to the griddle's gas inlet.



Figure 2.1: Proper connection of the propane tank and extension of the side shelf.

The Flexfold leg design allows for quick setup and collapse. To set up, simply unfold the legs until they lock into place. To collapse, release the leg locks and fold the unit into a compact, suitcase-like configuration. The built-in wheels and side shelf handle facilitate easy transportation.



Figure 2.2: The griddle's Flexfold legs and wheels enable convenient portability.

## Initial Seasoning

Before cooking, the griddle top must be seasoned. This process creates a natural, non-stick surface and protects the griddle from rust. Apply a thin, even layer of high-heat cooking oil (such as flaxseed, grapeseed, or vegetable oil) to the entire griddle surface. Heat the griddle on medium-high until the oil begins to smoke. Turn off the burners and let it cool. Repeat this process 3-4 times, allowing the griddle to cool completely between layers. The griddle surface will darken with each seasoning layer.

## 3. OPERATING

### Ignition

The Blackstone 2401 features Piezo ignition for easy starting. Ensure the propane tank is connected and the gas valve is open. Turn one burner knob to the 'LIGHT' position and press the igniter button. Once lit, adjust the flame to your desired cooking temperature. Repeat for the second burner.

## Temperature Control

The griddle has two independently heated burners, allowing you to create different temperature zones for various foods. Use the control knobs to adjust the heat from low to high. The Omnivore Griddle Plate is designed to maintain optimal cooking temperatures efficiently across the surface.



Figure 3.1: The griddle features two independent heat zones for versatile cooking.

## Cooking Tips

Utilize the full cooking surface for diverse meals. The 361 square inches of cooking space can accommodate up to 14 burgers or pancakes simultaneously. The side shelf provides additional space for food preparation and serving.



## FEATURES

<b>1</b> OMNIVORE GRIDDLE PLATE	<b>5</b> SECURE LATCH FOR TRAVEL
<b>2</b> REAR GREASE MANAGEMENT SYSTEM	<b>6</b> SIDE SHELF WITH HANDLE
<b>3</b> "ROLL & GO" FLEXFOLD DESIGN	<b>7</b> PIEZO IGNITION
<b>4</b> BUILT-IN HOOD	<b>8</b> COMPACT VERTICAL STORAGE

Figure 3.2: Overview of the griddle's key features for optimal use.

## 4. MAINTENANCE

### Cleaning the Griddle Top

After each use, while the griddle is still warm, scrape off any food debris using a griddle scraper. Push the debris towards the rear grease management system, where it will collect in the removable grease cup for easy disposal. Wipe the surface clean with a paper towel. For stubborn residue, pour a small amount of water onto the hot griddle to deglaze, then scrape and wipe clean.

### Re-seasoning

Periodically, or if the non-stick properties diminish, re-season the griddle top by applying a thin layer of cooking oil and heating it until it smokes, similar to the initial seasoning process. This maintains the protective layer and prevents rust.

### General Care

Clean the exterior surfaces with a damp cloth and mild detergent. Ensure the griddle is completely dry before storing. The

latching protective hood helps keep the griddle surface safe during transportation and storage.

## 5. TROUBLESHOOTING

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### Griddle Not Lighting

Ensure the propane tank is full and properly connected. Check that the gas valve on the tank is fully open. Verify that the burner knobs are turned to the 'LIGHT' position and the Piezo igniter is sparking. If the igniter is not sparking, check for blockages or damage to the igniter pin.

### Uneven Heating

While the Omnivore Griddle Plate is designed for even heat, ensure the griddle is level. Check for any debris or blockages in the burner tubes that might impede gas flow. Allow sufficient time for the griddle to preheat to achieve uniform temperature across the surface.

### Excessive Smoke

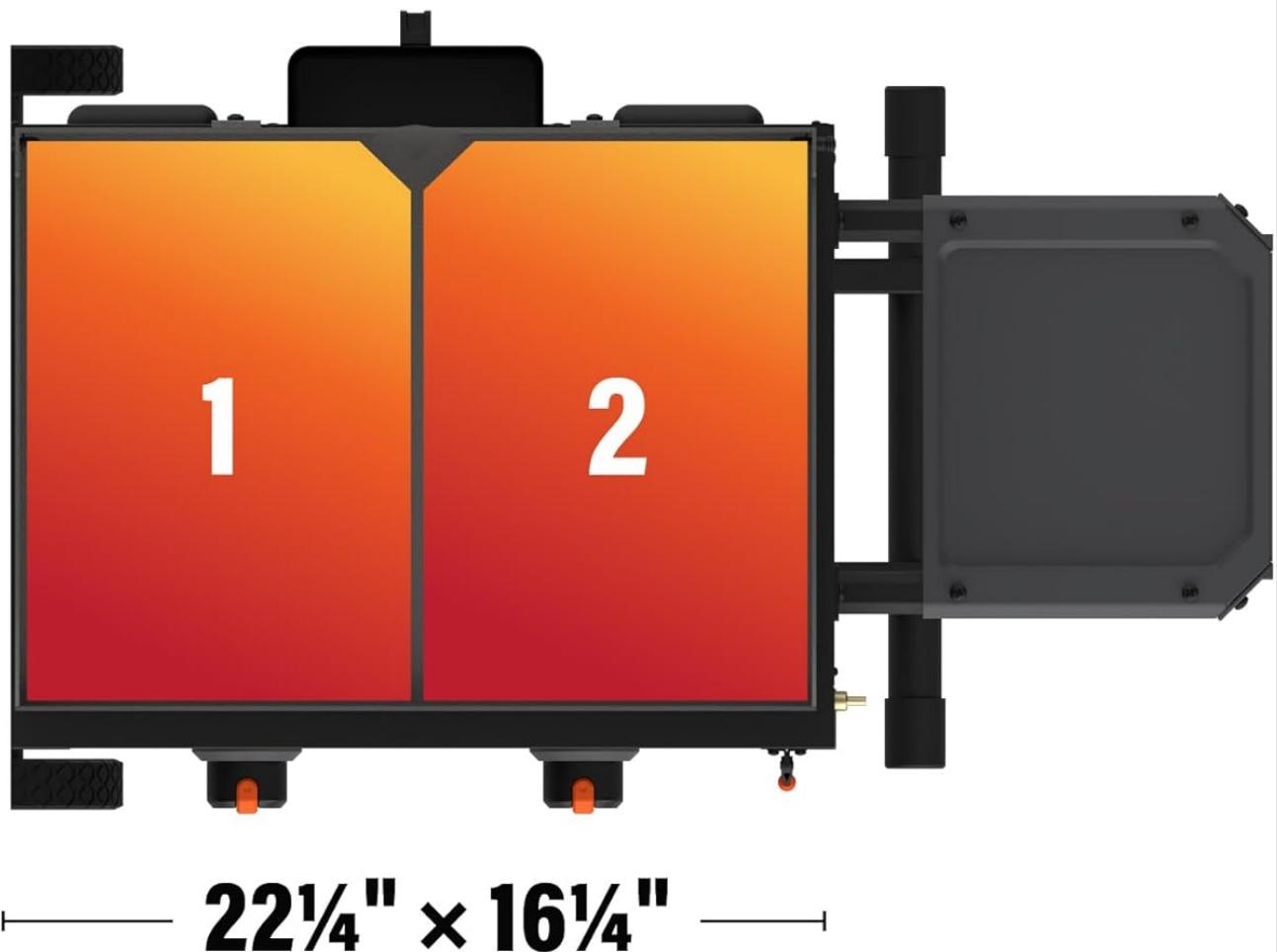
Some smoke is normal during cooking, especially with fatty foods. Excessive smoke might indicate too much oil or food residue on the griddle. Ensure the griddle is properly cleaned and seasoned with thin layers of oil.

## 6. SPECIFICATIONS

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Feature	Detail
Brand	BLACKSTONE
Model Name	Iron Forged
Model Number	2401
Product Dimensions (D x W x H)	24.3"D x 42.7"W x 38.9"H
Item Weight	76.1 Pounds
Material	Carbon Steel
Fuel Type	Gas
Main Burner Count	2
Cooking Surface Area	361 Square Inches
Special Features	Portable, Removable Grease Tray, Compact, Flexfold Legs, Omnivore Griddle Plate, Piezo Ignition
Assembly Required	Yes
UPC	717604024010

# INDEPENDENT HEAT ZONES



**361 IN<sup>2</sup>**

Figure 6.1: Detailed dimensions of the Blackstone 2401 Griddle.

## 7. WARRANTY & SUPPORT

For warranty information and customer support, please refer to the documentation included with your product or visit the official Blackstone Products website. It is recommended to register your product upon purchase to facilitate any future warranty claims or support needs.

Keep your purchase receipt and model number (2401) readily available when contacting customer service.

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