

BLACKSTONE 2427

Blackstone 22" Omnivore Tabletop Outdoor Griddle Travel Bundle - User Manual

Model: 2427

INTRODUCTION

The Blackstone 22" Omnivore Tabletop Griddle is designed for versatile outdoor cooking, perfect for camping, beach trips, or tailgating. Its portable design and dual independently controlled heat zones offer convenience and efficiency for preparing a variety of meals. This manual provides essential information for the safe and effective use, setup, operation, and maintenance of your griddle.

SAFETY INFORMATION

Always read and understand all instructions before assembling or operating this appliance. Failure to follow these instructions could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.

- **Outdoor Use Only:** This griddle is intended for outdoor use only. Do not operate indoors or in enclosed areas.
- **Ventilation:** Ensure adequate ventilation when operating.
- **Propane Safety:** Use only propane gas. Always connect the propane tank outdoors in a well-ventilated area. Check for gas leaks using a soapy water solution before each use.
- **Hot Surfaces:** The griddle surface and surrounding areas become extremely hot during use. Use heat-resistant gloves and avoid direct contact. Keep children and pets away from the hot griddle.
- **Stable Surface:** Always place the griddle on a stable, level, non-combustible surface.
- **Clearance:** Maintain proper clearance from combustible materials (e.g., walls, fences, trees).
- **Grease Management:** Regularly clean the grease management system to prevent grease fires.
- **Storage:** Disconnect the propane tank and allow the griddle to cool completely before storing. Store in a dry, protected area.

PACKAGE CONTENTS

Verify that all components are present before assembly and use:

- Blackstone 22" Omnivore Tabletop Griddle Unit
- 3' Propane Adapter Hose with Regulator
- Soft Cover for Griddle Protection
- User Manual (this document)



Image: The Blackstone 22" Omnivore Tabletop Griddle, showcasing the main unit, the included propane adapter hose with regulator, and the soft cover for storage and transport.

SETUP

1. **Unboxing:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Placement:** Place the griddle unit on a stable, level, non-combustible surface outdoors. Ensure sufficient clearance from any combustible materials.
3. **Propane Connection:**
 - Ensure the griddle's control knobs are in the "OFF" position.
 - Connect the propane adapter hose to the griddle's gas inlet.
 - Connect the other end of the hose (with regulator) to your 20-lb. propane tank. Hand-tighten securely.
 - Open the propane tank valve slowly.

- Perform a leak test: Apply a soapy water solution to all connections. Bubbles indicate a leak. If a leak is detected, close the propane valve, tighten connections, and re-test. Do not operate if leaks persist.

4. Initial Seasoning: Before first use, the griddle surface must be seasoned to create a non-stick cooking surface and protect against rust.

- Clean the griddle surface thoroughly with hot, soapy water and rinse completely. Dry immediately.
- Apply a thin, even layer of high-heat cooking oil (e.g., flaxseed oil, grapeseed oil) to the entire cooking surface.
- Turn the griddle burners to medium-high heat. Allow the oil to burn off completely, turning black and smoking. This may take 15-20 minutes.
- Repeat the oiling and burning process 3-5 times, or until the griddle surface has a dark, even, non-stick coating.
- Allow the griddle to cool completely after seasoning.

OPERATING INSTRUCTIONS

1. Pre-heating:

- Ensure propane tank valve is open.
- Push and turn the control knob counter-clockwise to the "LIGHT" position. You should hear a clicking sound as the igniter sparks.
- Once ignited, adjust the temperature to your desired level (Low, Medium, High).
- If ignition does not occur within 5 seconds, turn the burner control to "OFF", wait 5 minutes, then repeat the lighting procedure.
- Allow the griddle to pre-heat for 10-15 minutes to achieve even cooking temperatures.

2. Cooking:

- The griddle features dual stainless steel H-burners, allowing for two independently controlled cooking zones. Adjust each knob to achieve different temperatures across the 361 sq. in. cooking surface.
- Apply a small amount of cooking oil to the griddle surface before adding food.
- Cook food as desired. The flat top design is ideal for a wide range of foods, from breakfast items like bacon and eggs to burgers and stir-fries.

3. Grease Management: The griddle is equipped with a patented rear grease management system. Excess grease and food debris will flow into the rear grease tray.

- Ensure the grease tray is properly installed before cooking.
- Periodically check and empty the grease tray during extended cooking sessions or after each use.

4. Shutting Down:

- Turn all burner control knobs to the "OFF" position.
- Close the valve on the propane tank.
- Allow the griddle to cool completely before cleaning or moving.



Image: The Blackstone 22" griddle in use, cooking vegetable and meat skewers on the tailgate of a truck, demonstrating its portability and outdoor utility.



Image: The Blackstone 22" griddle cooking burgers on a truck bed, highlighting its ample cooking space for multiple items.

MAINTENANCE

1. Cleaning the Griddle Surface:

- After each use, while the griddle is still warm, scrape off any food residue with a griddle scraper.
- Wipe the surface clean with paper towels. For stubborn residue, pour a small amount of water onto the hot griddle to deglaze, then scrape and wipe.
- Once clean, apply a very thin layer of cooking oil to the griddle surface to maintain seasoning and prevent rust.

2. Cleaning the Grease Tray:

- Remove the grease tray from the rear of the griddle.
- Dispose of accumulated grease and food particles.
- Wash the tray with warm, soapy water. Rinse thoroughly and dry before re-installing.

3. Exterior Cleaning:

Wipe down the exterior surfaces with a damp cloth and mild detergent as needed. Avoid abrasive cleaners.

4. Storage:

- Ensure the griddle is completely cool and clean before storing.
- Disconnect the propane tank.
- Place the soft cover over the griddle to protect it from dust, moisture, and elements during transport or storage.
- Store the griddle in a dry, protected location.

TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|------------------------|--|---|
| Burner fails to ignite | No gas flow; clogged burner ports; igniter issue | Check propane tank connection and level. Ensure control knob is pushed in and turned to LIGHT. Clean burner ports if necessary. |
| Uneven heating | Griddle not level; burner issues; insufficient pre-heating | Ensure griddle is on a level surface. Allow adequate pre-heating time. Inspect burners for blockages. |
| Excessive smoke | Too much oil; food residue; grease buildup | Use less oil. Clean griddle surface and grease management system regularly. |

If you encounter issues not listed here or if solutions do not resolve the problem, please contact Blackstone customer support.

SPECIFICATIONS

- **Brand:** BLACKSTONE
- **Model Number:** 2427
- **Product Dimensions:** 25.13"D x 20.13"W x 8.63"H
- **Color:** Stainless Steel
- **Fuel Type:** Gas (Propane)
- **Recommended Uses:** Outdoor
- **Included Components:** Propane Adapter Hose with Regulator, Soft Cover
- **Assembly Required:** No
- **Handle Material:** Stainless Steel
- **Item Weight:** 39 Pounds
- **Frame Material:** Stainless Steel
- **Installation Type:** Free Standing
- **Main Burner Count:** 2
- **Cooking Surface Area:** 361 Square Inches
- **Heating Elements:** 2
- **Grill Configuration:** Dual Burner
- **Cooking System:** Dual Burner
- **Manufacturer:** Blackstone
- **UPC:** 717604024270

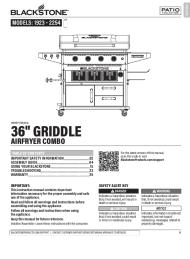
WARRANTY AND SUPPORT

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

Online Resources: www.blackstoneproducts.com

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Related Documents - 2427

| | |
|---|--|
|  | <p><u>Blackstone 22" Tabletop Griddle Owner's Manual (Model 1665) - Assembly, Use, and Care</u></p> <p>Comprehensive owner's manual for the Blackstone 22" Tabletop Griddle, Model 1665. It covers safety precautions, assembly, operation, maintenance, troubleshooting, and griddle seasoning to ensure safe and optimal use.</p> |
|  | <p><u>Blackstone 28" XL Griddle with Hood & Cabinet Owner's Manual</u></p> <p>This owner's manual provides essential safety information, step-by-step assembly instructions, operating guidelines, and troubleshooting tips for the Blackstone 28" XL Griddle with Hood & Cabinet (Model: 6009).</p> |
|  | <p><u>Blackstone 36" Griddle Air Fryer Combo Owner's Manual & Assembly Guide</u></p> <p>Comprehensive owner's manual and assembly guide for the Blackstone 36" Griddle Air Fryer Combo (Models 1923, 2254), covering safety, setup, operation, maintenance, and troubleshooting.</p> |
|  | <p><u>Blackstone 28" Griddle with Hard Cover - Owner's Manual and Assembly Guide</u></p> <p>Comprehensive owner's manual and assembly guide for the Blackstone 28" Griddle with Hard Cover (Models 2351-2416). Includes safety information, assembly instructions, usage tips, maintenance, troubleshooting, and warranty details.</p> |



[Blackstone 6038 36" Griddle Owner's Manual and Assembly Guide](#)

Comprehensive owner's manual and assembly guide for the Blackstone 6038 36" Griddle Drop-In with Hood and Insulating Jacket, covering safety, setup, operation, and troubleshooting.



[Blackstone 28" XL Griddle with Hood Owner's Manual & Assembly Guide](#)

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.