

## ***BLACKSTONE GRIDDLE – CLEANING THE GRIDDLE***

Cleaning is easy! All you need is a [metal spatula](#), paper towels, hot water, a scouring pad, and cooking oil. Here's the steps:

1. Let the griddle cool down after cooking. We don't want any burned hands!
2. Scrape the surface with a metal spatula or scraper;
3. Wipe it down with a paper towel. You can use a dishcloth, but it can get greasy;
4. For stuck on food, pour some water onto the griddle while it's still warm. The hot water will make it easier for the harder residue to come off;
5. Rub a Blackstone Scouring Pad gently on the surface
6. Rinse off the water with paper towels
7. Dry it gently with a cloth
8. Coat with a layer of oil in between uses (Blackstone Seasoning & Cast Iron Conditioner or Blackstone Non-Stick Cooking Spray are recommended)

## ***BLACKSTONE GRIDDLE – STORING THE GRIDDLE & OTHER TIPS***

### **How Should I Store My Griddle?**



You have to find an appropriate place for your griddle to chill in between cookouts. It needs its space, and it needs to be suitable. Also, think about how much you use your griddle. Are you a weekend outdoor cooker, who every Sunday sizzles up some steaks for the whole family? Or are you more of a monthly guy that takes the griddle out to the tailgate when a big game comes on? What matters is that if you griddle up a lot, store it somewhere easy. And if you cook only from time to time, you can store it somewhere that's not so accessible without any worries. But, remember these pointers:

### **A Cool, Dry Place**

You need to store your griddle in a place that doesn't get damp to avoid rust. And it shouldn't be hot too since that's dangerous for the propane tank. The griddle can fit in a closet, but never put any objects over it. And if the garage is your pick, remember to check on it from time to time to remove dust.

## Cover Your Griddle

To keep your griddle in fine-working order, get yourself a [heavy-duty canvas cover](#). Covers are a shield that fend off any scratches, damage, dust, and rust that life throws at your Blackstone.

## Temperature Tips



Now it's time to turn up the heat and start griddlin'. But, before you get at it with the seared meats, sautéed mushroom, and sizzlin' veggies - follow these steps:

1. Turn up the heat to medium temperature. Keep the flames going for 3-5 minutes to improve heat distribution.
2. Turn the knob to reach the temperature you need. Pancakes for example cook on lower heat.
3. Remember that the griddle top gets hot fast. But it cools down slow. So even if you turn off the propane, the griddle keeps cookin'.

4. Let the griddle cool down a little before you start cleaning. You don't want to burn yourself.

And why not also [check our recipes](#)?

## **Pro Tips to Help Your Griddle Last a Lifetime**

Congratulations! You just got a griddle that's sturdy, versatile, and built for delicious cooking. Treat it well, and it can last for generations. Imagine, that - your sweet grandson or even HIS grandson griddlin' it up on a Blackstone! Wanna make that happen? Follow these tips to make sure your griddle is always functioning at its best!

### **Don't bother with Soap or Cleaning Products**

While it is a myth that regular soap will ruin your seasoning layer there really isn't any reason to ever use it. So, if your griddle has already been cooked on, ditch the soap and just use water while the griddle is warm. Definitely don't use cleaning products like detergents or oven cleaners. They will ruin your seasoning layer and can even cause corrosion. Also, cleaning products leave a funky taste on your griddle that can ruin your next meal.

### **Don't Use Abrasive Scrubbers**

Abrasive scrubbers really only need to be used to remove rust! They scratch up the whole griddle plate. Use water and a Blackstone Scouring Pad instead.

### **Always Preheat the Griddle Before Cooking a Big Meal**

Preheat the griddle before cooking! Especially if you're throwing a party at the tailgate or even for the whole neighborhood. Takes 10 minutes and we guarantee it'll improve the flavor. When you throw oil on a preheated griddle, it infuses with the steel and maintains the seasoning. This makes a non-stick surface for tastier meals. Think about all that seared steak - yum!

### **Store It Somewhere Nice - No Mess**

You can store your griddle after cooking anywhere, but make sure it's a safe spot. Don't pile anything on the griddle plate or keep any pointy metal objects around - this might cause scratches.

## Safety Tips

- Don't let the kiddos fiddle with the griddle when you're cookin'. Burned fingers or worse can ruin any family event. So, if you have small kids, always keep the griddle under adult supervision.
- Don't leave any plastic bags, containers, or other flammable materials close to the griddle top. This can be a fire hazard.
- Cook in an outdoor space with enough ventilation. This is for safety in case of any propane leaks you can't notice.
- If you can smell gas, stop cooking - cover the propane tank with a damp cloth. If you feel you're in danger, call 911.