



## Griddle Seasoning & Care Guide

### What is Seasoning?

Seasoning is a process by which oil is baked into metal to create a stick resistant surface and protect against oxidization. Blackstone Griddles come with a thin layer of soy oil on them to protect against rust during shipping. This may leave some blemishes and discolorization on your griddle top. This is normal and will all even out during the seasoning process.

### What oil should I use?

Some oils are better than others for seasoning. We recommend Flax seed oil for your initial seasoning since it creates a very durable bond, however, any of the following oils can be used.

- Flax Oil (recommended)
- Extra Virgin Olive Oil
- Canola Oil
- Vegetable Oil

### Initial Griddle Seasoning:

The basic idea behind your initial seasoning is to coat your griddle with oil and heat the oil above its smoke point to polymerize the oil and create a bond with the griddle top. You will end up with a black, stick resistant surface.

1. Apply small amount of oil (about 2-3 Tablespoons) to the surface of the griddle top and spread it around with a paper towel.
2. Turn your griddle on medium-high heat
3. Heat the oil until it reaches its "smoke point" and let it continue to heat on the griddle top until it stops smoking. Your griddle top will start to discolor. This is good.
4. When the oil stops smoking (about 25-30 minutes), turn your griddle off and let it cool down.
5. Repeat steps 1 through 4 a few times until you have a nice black surface on your griddle.

### Cleaning and Maintaining your Griddle

To clean the griddle after each use, scrape with a metal spatula or scraper and wipe down the griddle surface with a cloth or paper towel. For tough food residue, pour water onto the hot griddle surface and let it boil the residue off.

***After you are done using your griddle you should always apply a very thin coat of oil to the griddle surface to maintain your seasoning bond and protect it from rust.***

For this layer of oil you can use whatever cooking oil you want since this is a protective coating and not your initial seasoning bond. Non-stick cooking spray works fine for this as well. Store your griddle in a cool, dry place preferably with a cover. Treat your griddle top much like you would cast iron skillets and dutch ovens.

### What a well seasoned Griddle should look like

Your well seasoned griddle should be shiny black and have a natural stick resistant cooking surface. The more you cook with your griddle top, the more black, stick resistant and shiny it will become.

