



Griddle Plates

BLZ-14-SSGP/BLZ-24-SSGP

*****IMPORTANT NOTE - Do not touch while hot or exposed to heated surface. Do not cover the entire surface of your grill with griddle plates or any other accessories that prevent airflow through and above the grates. This will cause your BBQ to over heat, which can cause damage or personal injury to you and your grill and griddle plate. Always operate with grill hood in the open position when using this product. Do not use this product with a side burner or power burner; this product is only intended for use with grills (with the exception of the BLZ-24-SSGP which is not to be used with the 25" 3LBM grill)**

Let's Get Started: Unpack the griddle with protective film side up. Remove the film from each panel taking extra precaution to not scratch the panels.



1. Align the griddle to the back of your grill. Make sure griddle is fully seated and orientated in the proper direction. Drip tray should face the front of the grill. Do not cover your grill surface with griddles or other accessories that prevent airflow through and above the grill grates. The grill must have room to let heat escape. Do not use a rear burner or infrared sear burner with this product. See above image for grill orientation.
2. Do not close grill hood, **always operate with grill hood open** while using this product or any other accessory that blocks airflow through and above the grates.
3. Turn burners on between medium-low* to preheat griddle plate.
4. To Clean: Burn off the griddle for 10 -15 min before using. Clean with damp cloth and protective gear to prevent burns.

OUR MOST IMPORTANT TIP:

***** Don't preheat or use on "high!" Most cooking takes place at a griddle surface temperature of around 350°- 400° Fahrenheit, but outdoor grills and most stoves are easily capable of heating cookware beyond 450°F. Preheat on "medium-low*" to ""medium" for best results. The Blaze Griddle heats very quickly, and very evenly! Cookware may warp due to heating it too quickly, and high temperatures can burn the outside of food before the inside is cooked. Allowing the cookware to heat gradually and bringing the cookware up to a medium to medium-high temperature allows the pan to heat evenly throughout and helps prevent warping and burning.**

How To Guide:

Griddle Care & Seasoning

Follow these simple cleaning and seasoning steps for optimal performance and long life of your griddle. We strongly recommend that the unit not be left outside for any length of time, to prevent dust collection on the cooking surface.

WHAT IS SEASONING?

Seasoning is the preparation of steel cookware for use. There are two reasons for seasoning: 1. To coat the cookware. 2. To create a natural, permanent non-stick cooking surface. Seasoning is an easy, but very important first step when using a griddle. When you season your griddle, you are providing the cookware with a natural, permanent non-stick surface. Remember: Seasoning is an ongoing process that takes time and repeated use before a griddle or pan develops a seasoned cooking surface. The more often you cook on and season your griddle, the more non-stick the surface will become.

Cleaning Griddle FIRST TIME:

Before first time use, wash the griddle in hot, soapy water. THIS IS THE ONLY TIME YOU SHOULD USE SOAP ON THE GRIDDLE. Rinse and dry completely with paper towels. Proceed with seasoning instructions.

AFTER EACH USE:

To clean the griddle after each use, first let the unit cool to 250 - 300 degrees. scrape gently with a spatula and wipe down the griddle surface with a paper towel. For tough food residue, with a squirt bottle, squirt small amounts of hot water onto the griddle surface and let it boil the residue off. Wipe again with a paper towel and dry completely. ¼ cup of table salt can also be used to buff off stuck on food. Proceed with seasoning instructions.

SEASONING INSTRUCTIONS:

1. Remove all food debris with spatula or scraper.
2. Apply a generous, even coating of cooking oil (olive, vegetable, peanut, Avocado, etc) to the griddle surface.
3. Heat on low for 10 - 15 min. Use a paper towel to spread the oil evenly across the cooking surface of the griddle.
4. Allow griddle to cool down and store in a cool, dry place.

COOKING AND PRE-HEATING

Please remember all grills cook and heat differently. It's best to test your cooking surface temperature before cooking.

1. Start with the griddle aligned to the rear of the grill grate surface. Light the burners directly under the griddle cooking surface on the lowest setting. Wait for 10 - 15 mins and check surface temperature. Keeping in mind desired cooking temperature. Griddle temperature should not exceed 500 degrees.
2. If temperature does not exceed 250 - 300 slowly increase temperature from low, to medium-low*, to medium.

How To Guide:

FOOD	TEMP.*	TIME	DIRECTIONS
EGGS	300° F	3 to 5 min.	Turn halfway into cooking time.
BACON	350° F	8 to 14 min.	Turn often.
SAUSAGE	350° F	20 to 30 min.	Turn halfway into cooking time.
FRENCH TOAST	350° F	6 to 10 min.	Turn halfway into cooking time.
HAMBURGER	350° F	8 to 14 min.	Turn halfway into cooking time.
HAM SLICES	350° F	14 to 18 min.	Turn halfway into cooking time.
SANDWICHES	350° F	6 to 10 min.	Butter outside and brown both sides.
PORK CHOPS	350° F	20 to 30 min.	Brown both sides, reduce temp. to 250° F. Turn halfway into cooking time.
POTATOES	350° F	10 to 12 min.	Turn halfway into cooking time.
STEAKS			
Rare	400°	4 to 6 min.	Turn halfway into cooking time.
Medium	400°	7 to 12 min.	Turn halfway into cooking time.
Well Done	400°	13 to 18 min.	Turn halfway into cooking time.
PANCAKES	350° F	2 to 6 min.	Pour batter onto griddle. When bubbles appear on top, turn.
SEAFOOD	325° F	5 to 7 min	Turn halfway into cooking time.

Cleaning Your Griddle

This appliance should be cleaned after every use.

1. After using, turn off gas. Allow griddle and cooking plate to cool before cleaning. (150 - 250 degrees).
2. Clean drip tray and empty the contents.
3. Wash the griddle, griddle plates and drip tray with warm, water. Dry thoroughly.

NOTE: Do not use steel wool scouring pads or harsh cleaners on any part of the appliance. If necessary, use a nylon scouring pad.