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Blackstone seasoning instructions

Once the smoking stops and the griddle turns a dark brown or black, turn off the heat and let it cool down completely. Apply a thin coat of oil to the surface and heat it up to medium heat for a few minutes. Cover it with a griddle cover or wrap it in a plastic bag to protect it from dust and moisture. Seasoning a Blackstone griddle is a crucial step that enhances its performance, durability, and overall cooking experience. It creates a protective layer that prevents rust, ensures even heat distribution, and promotes better food release. In this comprehensive guide, we'll walk you through the process of seasoning your Blackstone griddle, providing detailed instructions and tips to achieve the perfect surface for your culinary adventures. **Step 1: Gather Your Seasoning Essentials** Before embarking on the seasoning journey, ensure you have the necessary tools and materials: **1. Blackstone Griddle:** The star of the show, your Blackstone griddle. **2. High-Heat Cooking Oil:** Choose an oil with a high smoke point, such as grapeseed, canola, or vegetable oil. **3. Paper Towels:** For wiping and spreading the oil evenly. **4. Heat-Resistant Gloves:** Protect your hands from the heat while handling the griddle. **5. Spatula:** To spread the oil and ensure it reaches every corner. **6. Newspaper or Aluminum Foil:** To catch any excess oil during the seasoning process. **Step 2: Prepare Your Blackstone Griddle** **1. Clean the Griddle:** Start with a clean griddle. Remove any leftover food particles or grease using a mild detergent and warm water. Rinse thoroughly and dry it completely with a clean cloth. **2. Remove the Griddle Top:** If your Blackstone griddle has a removable top, detach it from the base. This will allow you to season the griddle surface more easily. **1. Preheat the Griddle:** Turn on your Blackstone griddle and set it to medium-high heat. Allow it to preheat for about 5-10 minutes until it reaches the desired temperature. **2. Apply the Oil:** Dip a paper towel into the high-heat cooking oil and wipe it evenly across the entire griddle surface. Make sure to cover every nook and cranny. **3. Spread the Oil:** Use a spatula to spread the oil evenly, ensuring it penetrates all areas of the griddle. **Step 4: Burn Off the Oil** **1. Increase the Heat:** Turn the heat up to high and allow the oil to smoke and burn off. This process helps create the initial seasoning layer. **2. Monitor the Griddle:** Keep an eye on the griddle as the oil burns off. You'll notice the smoke decreasing and the surface turning a darker color. **3. Let it Cool:** Once the smoking stops and the griddle turns a dark brown or black, turn off the heat and let it cool down completely. **1. Apply Additional Coats:** To achieve a durable and long-lasting seasoning, apply 2-3 additional coats of oil, following the same process as in Step 3 and Step 4. **2. Cool Down Between Coats:** Allow the griddle to cool down completely between each coat of oil. This helps the seasoning layers to properly adhere to the surface. **Step 6: Finalize the Seasoning** **1. Wipe Off Excess Oil:** Once you've applied the final coat of oil, use a clean paper towel to wipe off any excess oil from the griddle surface. **2. Heat the Griddle:** Turn the griddle back on to medium heat and let it heat up for a few minutes. **3. Turn Off the Griddle:** Turn off the heat and let the griddle cool down completely. **1. Regular Use:** The best way to maintain your seasoned Blackstone griddle is to use it regularly. Cooking on the griddle helps reinforce the seasoning layer. **2. Clean and Season After Each Use:** After each cooking session, clean the griddle with a mild detergent and warm water. Rinse thoroughly and dry it completely. Apply a thin coat of oil to the surface and heat it up to medium heat for a few minutes. Turn off the heat and let it cool down. **3. Avoid Abrasive Materials:** When cleaning the griddle, avoid using abrasive materials such as steel wool or harsh chemicals. These can damage the seasoning layer. **4. Store Properly:** When not in use, store your Blackstone griddle in a dry place away from moisture. Cover it with a griddle cover or wrap it in a plastic bag to protect it from dust and moisture. **Frequently Asked Questions: Seasoning Your Blackstone Griddle?** **Q:** How often should I season my Blackstone griddle? **A:** It depends on how frequently you use it. If you use it regularly, you may only need to season it once every few months. If you use it less often, you may need to season it more frequently. **Q:** What kind of oil should I use to season my Blackstone griddle? **A:** Choose a high-heat cooking oil with a smoke point of 400°F (204°C) or higher. Some popular options include grapeseed oil, canola oil, and vegetable oil. **Q:** How do I know when my Blackstone griddle is properly seasoned? **A:** A properly seasoned Blackstone griddle will have a dark, almost black surface. It will also be non-stick and easy to clean. My favorite steps on how to season a new Blackstone Griddle:To season a Blackstone griddle, start by cleaning the metal plate or flat top grill surface with soapy water and a scrub brush. Rinse with hot water and dry with a clean paper towel.Then you need a hot flat top grill surface, preheat the griddle on high heat for 10-15 minutes or so you have a hot griddle surface and have some discoloration across the griddle top.Turn off the heat and let the griddle cool slightly. While the griddle top is still warm, add a thin layer of oil to the surface. You can use Blackstone Cast Iron Conditioner or flaxseed oil, vegetable oil, canola oil, or avocado oil, or extra virgin olive oil.Use a paper towels to spread the oil evenly across the entire surface of the griddle plate.Turn the heat back on to high and let the griddle heat up until it starts smoking. This is when the fatty acids oxidize at the smoke point of the oil, and it means the oil has bonded to the griddle top. You'll want to repeat this 2-3 times or until you have a nice, even, dark surface across your griddle top.Turn off the heat and let seasoned griddle cool completely. Once it's cool, wipe off any excess oil with a tongs paper towels careful to not burn yourself. You now have a clean Blackstone griddle and you can call yourself an expert on seasoning any other flat top grill.Does a Blackstone Griddle Come Pre-Seasoned?Many people wonder if a Blackstone griddle comes pre-seasoned. The answer is no, seasoned Blackstone griddles do not happen by themselves. However, they do come with a factory finished coating that needs to be cleaned off to make it food safe before cooking. The best way to remove this is to follow these steps of seasoning your griddle that can be a quick easy cleaning. To get things cleaned up, preheat the griddle on high heat for 10-15 minutes or until the surface is hot. Use oil and paper towel or an old kitchen towel to gently wipe off the surface. Be sure to wear heat-resistant gloves to protect your hands.After you've got things cleaned up, follow the steps above to season your Blackstone griddle. Proper maintenance and care of your griddle will help ensure that it lasts for years to come.What is the Best Oil for Blackstone Griddle Seasoning?Flaxseed oil is the best oil to use when seasoning a Blackstone Griddle. The oil's high smoke point allows it to withstand the heat of the surface without burning or smoking. Before seasoning, ensure that the griddle is clean and free of any food debris.How Do You Know When to Re-Season a Griddle?To determine when it's time to re-season your griddle, pay attention to the appearance of the cooking surface. If you notice that food is starting to stick or that the surface has become discolored or rusty, it may be time to re-season. You can also do a simple water test by sprinkling a few drops of water onto the surface. If the water beads up and dances across the surface, the seasoning layer is intact. If it sizzles and evaporates quickly, it's time to re-season.Clean and Dry the Griddle SurfaceCleaning and drying surface is an essential part of maintaining its longevity and performance. Start by scraping off any food residue with a spatula or scraper while the griddle is still warm. Once the griddle has cooled down, wipe it with paper towels to remove any excess grease or debris.How Long Does It Take To Season a Blackstone Griddle?The seasoning process for a Blackstone griddle typically takes about an hour. Start by cleaning the griddle with soap and water, then dry it completely. Apply a thin coat of oil to the entire surface of the griddle, making sure to spread it evenly with a paper towel. Heat the griddle to a high temperature and let the oil smoke and oxidize for about 10-15 minutes. Repeat this process multiple times until you have built up a new seasoning layer.Can I Use Soap and Water to Clean My Blackstone Griddle?Yes, but use a mild soap and water sparingly to avoid removing the griddle seasoning. Water Blackstone griddle seasoning is not a thing, you need oil to do that work.Can I Use Butter to Season My Blackstone Griddle?No, it's not recommended for Blackstone griddle seasoning. Use a high smoke point oil like flaxseed or vegetable oil or Blackstone oil conditioner to season your griddle.What Is a Smoke Point?It is the temperature that an oil will start to burn.What Should I Do If My Blackstone Griddle Starts to Rust?Use a mixture of salt, soap powder, and water to scrub off the rust - or pick up one of these Blackstone Griddle Cleaning Kits for everything you need. Then reseason the griddle with a thin layer of oil as mentioned above. How Long Does It Take To Season a Blackstone?It depends on the care of the surface in between cooks after the initial seasoning process. Stay observant how the griddle changes after it is stored. Bonus Tip: How to Clean a Blackstone Griddle Utah-based Blackstone has been marketing griddles since 2005, and their products have always been popular among backyard barbecue enthusiasts. Their popularity skyrocketed, however, when a series of TikTok videos extolling their virtues went viral in 2021. Sales that year more than doubled. And the good reviews kept coming. The original Blackstone griddle featured a 36-inch solid steel griddle top with a built-in grease management system. An H-shaped burner with four controls allowed users to separate the griddle into different temperature zones. While your burgers are cooking at high heat on one end, you can caramelize onions and warm buns at the other end. Newly introduced models come with 28-, 22- or 17-inch griddles. The larger ones, with protective hoods, come mounted on wheeled carts with food preparation areas and a propane hook-up. Lots of other accessories are also available. When you buy a Blackstone griddle, it's imperative to season the cooking surface before preparing any food. Although it doesn't look like it, the steel is porous. Seasoning fills the pores to make the surface rust-proof and stick-resistant. If you've ever bought a new cast iron frying pan, you know the drill, because the process is pretty much the same. P.S. Check out how the LoCo flat top grill compares to the Blackstone. What's the Best Seasoning? The word "seasoning" sounds like you're spicing up your griddle with herbs. Actually, it calls for an edible oil with a high smoke point. When you spread the oil on the griddle and turn up the heat, it hardens in the pores. The result: A non-stick surface that adds flavor to whatever you cook. Several household products make good candidates. They include: Avocado oil; Canola oil; Coconut oil; Flaxseed oil; Grapeseed oil; Peanut oil; Sesame oil; Shortening; Sunflower oil. Or you can use Blackstone Griddle Seasoning and Cast Iron Conditioner, which — surprise, surprise — Blackstone recommends. If you opt for an oil on our list, the choice is largely personal preference, but some are better than others. Avocado and grapeseed oil and the most recommended. Both leave a durable, low-maintenance surface that adds pleasing flavor to the food. Flaxseed oil is also a good choice. It makes a durable surface but smokes more than other oils. Preparing to Season Your Blackstone Griddle Start by gathering your materials: Before you start, the griddle must be squeaky clean. So fill your bucket with water, add a little dish soap and pour right on the griddle. Rub well with a lint-free rag, making sure you clean every square inch. Then rinse well with clean water, and wipe the griddle dry with another rag. Heat the Griddle To Darken It Turn the heat up to its maximum setting and wait 10 to 15 minutes for the metal to turn dark. As soon as you see the metal change color, turn off the heat. You're now ready to start seasoning. Spread the Oil Put on your heat-resistant gloves and grab a paper towel. If you prefer, you can do this part with tongs. The important thing is, don't touch the hot surface with your bare hands. Pour two to three tablespoons of oil on a 36-inch griddle (use a smaller amount for smaller griddles) and spread it around with paper towels. You're aiming to get as thin a layer of oil as possible over the entire surface. If you spread the oil too thick, it will form a gooey mess when you turn up the heat. Smoke Off the Oil Turn the heat back to its maximum setting. The oil will quickly begin to smoke, which is what you want. The smoke carries away most of the organic components of the oil, leaving behind the polymers that form the non-stick coating you're after. Leave the heat on high until the smoking stops and the metal turns black. This can take as long as 30 minutes, so you might want to have a book or a side project on hand to keep you occupied. Do It Again ... and Again It takes more than one round to season a new griddle, so put your gloves back on (or grab your tongs) and spread a second coat of oil. Remember to keep it thin. Turn the heat back up to maximum capacity and let this second coating smoke off, which will probably take another 30 minutes. For good measure, repeat the process a third time and, if you have time, a fourth. Apply a Final Coat Let the griddle cool slightly after the final smoking, then apply a final coat of oil or conditioner. This prevents the metal surface from rusting, so you don't want to smoke it off. Just let the griddle continue to cool down. While you can use the same oil you did for smoking, it's not a bad idea to go with the Blackstone conditioner for this step. You can also wipe this on the griddle after each use to keep it seasoned and in top shape. To maintain your griddle, Blackstone recommends scraping off food after every use. Pour on some water, turn the burners to medium heat and scrape off the water along with the collected residue. When the griddle dries, pour on a tablespoon of oil, spread it around and let the griddle cool. Learn how to season a Blackstone griddle in this easy step-by-step guide! Plus, get tips for maintaining the griddle seasoning for a perfect non-stick surface! We manage a griddle cooking Facebook group with over 90,000 members, so I know that seasoning a Blackstone griddle can be one of the most intimidating parts of getting a new griddle. "Does my griddle seasoning look right?" is one of the most popular questions that we get in the group. Most people are afraid that they'll do it wrong and then their Blackstone griddle seasoning will just flake off or their flat top grill surface will be too sticky. And some people don't even realize that they have to season their Blackstone griddle before cooking on it. But don't worry... in this post I'll give you step-by-step instructions for how to season a Blackstone griddle, whether it's brand new and you're doing the initial seasoning or you've had it for years and you just need to do "maintenance seasoning". This guide will give you everything you ever wanted to know about Blackstone griddle seasoning, including what oil to use, how many rounds of seasoning you need, and detailed steps for getting that nice and smooth non-stick finish... and be sure you check out this post for how to clean a Blackstone griddle next! Seasoning is the process of building up layers of baked-on oil or fat on the surface of your griddle, similar to seasoning a cast iron skillet. The seasoning on the griddle plate acts as a protective layer and creates a nonstick cooking surface, and it naturally wears out over time, so it's necessary to maintain and replace those layers with proper maintenance. Seasoning a griddle actually occurs through a process called "polymerization". Polymerization occurs when the right oil or fat is heated at high enough temperatures to form a hard dark surface on your griddle. Certain fats are better for polymerization, which is why it's important to choose the right cooking oil for seasoning a Blackstone griddle or other flat top grill. (We'll talk about which oils to use in a minute). You'll need to know how to apply the initial coats of seasoning to your Blackstone before you start to test out the popular smash burgers or try your hand at hibachi chicken teriyaki. Here's why: To prevent rusting a proper seasoning can help protect your griddle's surface from rust by repelling water. The better seasoned your Blackstone griddle is, the less chance you have of water penetrating the seasoning layers and reaching the metal surface. To create a non-stick surface Think of your griddle surface as a piece of styrofoam... Styrofoam has small cracks, crevices, and bumps, and if you were to pour some scrambled eggs on it, the eggs would seep into those cracks and get stuck there. The same thing goes with your Blackstone griddle surface, except the unevenness on your griddle surface is microscopic. Applying very thin layers of seasoning (or baked-on oil) helps to fill in those microscopic rough parts on the metal's surface to create a non-stick, smooth, and glass-like surface. So instead of your food getting stuck in those small cracks and crevices, it just sits on top of the seasoning layers when you have a properly seasoned griddle. I have an entire post here about the best griddle seasoning oils that explains the different oil options and what you should NOT use. But after seasoning over 10 different griddles, including 4 different Blackstone griddles, I have found that avocado oil and grapeseed oil are best for seasoning a Blackstone griddle, or any rolled-steel flat top grill for that matter. Just like seasoning cast iron, high heat oils work best because they won't burn and they create a nice, strong seasoning layer on your griddle. Solid vegetable shortening is also a great choice because it's inexpensive and easy to find, and it also has a higher smoke point than some other options. Blackstone's official recommendations include vegetable oil, canola oil, shortening, and their own Blackstone Cast Iron and Griddle Conditioner. They also include olive oil on their list, but I've spoken with many griddle owners that have had problems with their griddle tops becoming sticky after using olive oil, so I would not recommend that. Besides the seasoning oil or shortening, you will also need a few other items when seasoning your griddle or flat top grill. Here are the tools that I use and recommend: Paper Towels - I prefer to use the Costco brand of paper towels because I find them to be more durable than other brands, and they leave less lint behind. Metal or High-Heat Tongs - Tongs help to elevate your hand from the hot griddle surface. Most often when applying thin layers of oil to my griddle, I use long handled tongs to grab the wad of paper towels and distribute the oil across the surface, in the corners, and around the outer edges of my griddle. Grill Brick (optional) - If your griddle seasoning is in bad shape and you need to even it out a bit to rebuild it back up, then you'll need a grill brick. I've got a full guide on how to use a grill brick here. *You can check out some of my other favorite griddle accessories here! After seasoning over 10 griddles and flat top grills, I've perfected the simple process. Here are the easy step-by-step instructions that I use every time to perfectly season a new Blackstone griddle: Before you can apply fresh layers of seasoning, you need to be sure that the surface of your flat top grill or griddle is clean and dry. You can go here to see how to clean a Blackstone griddle. *Note - If you're seasoning a brand new Blackstone griddle, then you will want to use hot soapy water for the initial cleaning before you start the seasoning process. This helps to remove the gunk, debris, sticker residue, etc. from the manufacturing and transit. Then, use a squirt bottle of clean water to rinse the soap off the griddle surface, and dry it thoroughly with paper towels. If you're only applying some seasoning layers for maintenance or re-seasoning and your griddle is not brand new, then you probably won't need soap. You should be able to just squirt the griddle down with some clean water and use paper towels to wipe it clean. After the griddle is completely dry, turn all of the burners on high and preheat for approximately 10-15 minutes. You should start to see some discoloration with a darker black coloring in the center of the griddle like this: *NOTE - I have found that there are very few times you will ever need to turn a Blackstone griddle to high, but seasoning is one of them. Learn more about griddle temperatures, and grab a free printable griddle temperature guide here. When the griddle is hot, carefully add a small amount of the seasoning oil of your choice, and rub it in to the surface with a wad of paper towels. You should focus on applying a very thin layer of oil to the grill and make sure that there aren't any areas of pooled oil. If the oil is too thick, it will become sticky after heating instead of completely curing on the surface. If you're using Crisco shortening or Blackstone Griddle Conditioner, then a good spoonful for each seasoning layer should be good for a 4 burner griddle. *CAUTION - The oil will be VERY hot, so when you're rubbing it into the griddle surface, be sure that it doesn't splash up in the corners and burn your hands. I recommend using a pair of long handle metal tongs to grab the wad of paper towels and apply the oil like this: And don't forget about the sides and outside edges, too! Wipe those down with the oiled paper towels also. This is the most important step to seasoning a Blackstone griddle, and it's the step that most people never actually do. If you never heat your oil to its smoke point, then the polymerization process doesn't happen, and the layers of oil never actually get baked on to the surface. After you apply a thin layer of oil on the surface, just let the griddle top smoke - this shows that the oil is "burning into" and seasoning the griddle. Once your oil has been smoking for about 5 minutes, you should start to notice a decrease in the amount of smoke. Sparing you all of the chemistry speak, that's because the oil is basically turning into the hard layer of seasoning. The smoke will start to slow down and the griddle will not be smoking as much as before. You should also notice that the surface of your griddle appears slightly darker than before. If you're seasoning a brand new Blackstone griddle, then the darker patch in the middle will start to grow wider with each seasoning layer. Don't be surprised if after 5 seasonings, your corner areas are still brown in color instead of solid black. The Blackstone griddle seasoning will continue to build as you cook on it. After the smoke has dissipated (about 5-7 minutes), you can go ahead and apply another thin layer of oil and repeat the process again, allowing the smoke to build and then eventually dissipate after a few minutes. Then apply another thin coat of oil. The number of times that you need to repeat the process largely depends on the condition of your griddle surface. This is what my new Blackstone looked like after 3 coats of seasoning: I recently re-seasoned my brother-in-law's Blackstone griddle for him, because it was in rough shape. He hadn't used it or even lifted the lid in over 6 months, and it had started to rust. I went through the seasoning process about 4 times on his Blackstone, and then it was good as new and ready to cook on once again. *You can see this post with detailed instructions for how to fix a rusty Blackstone griddle. If you're more of a visual learner, then you can watch the full video of How to Season a Blackstone Griddle on my YouTube channel here... I'll walk you through the entire process start to finish: This is probably one of the most common questions that we get from new griddle owners. And don't worry... if the edges and some of the cook top are lighter in color after seasoning, you didn't do anything wrong. The griddle surface should still be well seasoned and non-stick at this stage, and the color will continue to darken as you cook more and more meals on it. It is NOT necessary for the entire griddle surface to be black in color after seasoning. If your food doesn't stick, you're good to go! Going through the complete seasoning process every single time that you cook on your griddle is not necessary. Most of the time you'll simply apply a thin layer of oil to the surface of your griddle after cooking and cleaning it and be done. However, if you notice that your food is starting to stick to your griddle surface, then that's a tell-tale sign that it's time to add another coat of seasoning. Also, if you haven't used your griddle in a long time and you notice that rust is starting to build up, go ahead and clean it well before adding a few layers of seasoning. It takes roughly 8-10 minutes to season a Blackstone griddle with one coat of oil, not including the time to preheat the griddle. So if you're seasoning a brand new griddle that requires 4 to 5 coats of seasoning, then you can expect to spend about 45 minutes to 1 hour. I hope this guide helps you to be more confident when seasoning your griddle or flat top grill, whether it's brand new or you just want to make sure that you're keeping it in tip top shape. And once your griddle is well-seasoned, be sure to check out this post for flat top grilling tips and tricks! Pinterest User? Be sure to PIN this to your Blackstone cooking board. This is a great way to support us! If you've been cooking up tasty meals on your Blackstone griddle for a while, chances are the cooking surface needs some rejuvenation. Seasoning is essential for keeping carbon steel griddles in tip-top shape. Over time, the protective layer can wear down from repeated cooking and cleaning. Food bits, grease, and other debris take their toll. Don't worry - reseasoning your Blackstone grill is straightforward. This process essentially re-layers the cooking surface to restore non-stick properties and prevent flavor transfer. With proper seasoning maintenance, your griddle will keep providing fantastic results for years of backyard cooking. In this comprehensive guide, we'll break down everything you need to know about reseasoning your prized Blackstone griddle: Why Reseason a Griddle? How Often to Reseason What You Need to Reseason Step-by-Step Reseasoning Guide Common Questions and Concerns Let's get into the nitty gritty and discuss why seasoning is so important for outdoor flat top griddles like the Blackstone. Seasoning provides several key benefits that keep your griddle performing its best: Filling the pores of the metal with oil polymers creates a smooth, non-stick layer. This prevents food from sticking and makes cooking - especially delicate foods like eggs - much easier. Seasoning creates a barrier between moisture in the air and the porous cast iron or carbon steel. This protection prevents oxidation (rust) from developing on the griddle over time. The oil used to season the griddle gets baked in, adding a subtle background flavor to everything you cook. A well-seasoned cooking surface prevents stubborn residue buildup and makes cleanup simpler. Seasoning seals the porous metal, preventing iron or other compounds from leaching into acidic foods during cooking. Obviously, you want all these perks in full effect on your Blackstone griddle. But seasoning slowly wears down over time from grilling, cleaning, weather exposure and other factors. That's why periodic reseasoning is required. For best performance, plan to reseason your Blackstone griddle 2-4 times per year depending on frequency of use. The more often you use your griddle, the more you'll need to restore the seasoning. Here are some signs it's time to rejuvenate the seasoning on your flat top grill: Seasoning wearing thin causes food to adhere during cooking. This makes cooking more difficult and can lead to lost food that tears or sticks. Patches of rust becoming visible on the surface indicates your seasoning layer needs repair. As seasoning breaks down, the cooking surface loses sheen and becomes darker and duller looking. The cooked food absorbs a metallic flavor from the griddle surface. Ummm, no thanks! Harder to Clean: More elbow grease required to remove grease and debris means weaker seasoning. As soon as you notice any of the above warning signs, it's time to reseason your Blackstone. Don't wait until the griddle becomes totally unusable. Fortunately the reseasoning process is quick and easy. Reseasoning your flat top grill requires a bit of prep work but very few specialty tools. Here's what you'll need on hand: Cooking Oil - For seasoning, use a high smoke point neutral oil like avocado, grapeseed, refined coconut, etc. Avoid olive oil. You'll need ~1/2 cup oil. Paper Towels - For wiping down the griddle surface. Avoid scrubbing pads. Griddle Scraper - To remove debris without damaging the metal. Clean Cloth or Paper Towels - For buffing off excess oil. An old t-shirt works well. Grill Brush - To scrub off loose particles if needed. Use a brush with non-abrasive bristles. Water & Dish Soap - For initial cleaning of the cold griddle if needed. Avoid harsh chemicals. Oven Mitts or BBQ Gloves - To safely handle the hot griddle during seasoning. That covers all the essential tools. Before seasoning, make sure your griddle is cool, then remove any knobs/handles and grease trays. Now let's get into the step-by-step reseasoning process! Follow these steps to renew your flat top grill's seasoning layer: If needed, wash the cold griddle with warm water, mild dish soap and a plastic scraper to remove any chunks of debris. Avoid abrasive scrubbers. Rinse and dry thoroughly. Heat your Blackstone to 200-250°F to open the grill's pores in preparation for seasoning. Use a lower temperature for electric griddles. This only takes 5-10 minutes. Dip a few paper towels in your oil and lightly wipe a thin layer all over the cooking surface. Too much oil can lead to sticky residue. Use additional dry paper towels to spread the oil evenly across the entire griddle surface. Remove any excess puddling. Increase heat to 400-450°F. When oil begins smoking, let it continue for a few more minutes. This carbonizes the oil onto the metal. Repeat steps 3-5 up to 3-5 times until the griddle develops an evenly darkened patina. Allow griddle to cool completely between oil coats. Once cooled, take a dry cloth and give the surface a good buffing to remove any oil residue. Wipe off debris with paper towels. Your griddle is ready for cooking again! Break in the fresh seasoning with bacon, burgers or a veggie stir fry. It's normal for the reseasoned cooking surface to smoke a bit the first few times you use it. This stabilizes the new seasoning. With light use, your griddle should be back to prime non-stick condition. Still have some questions about refreshing your flat top grill? Here are answers to the most common queries: For the seasoning process, you want high smoke point neutral oils like refined avocado, grapeseed, vegetable, canola or peanut oil. Avoid olive oil or butter which can burn. Stick to neutral oils without additives. Flavored oils can burn and leave residues altering food taste. Heat between 400-450°F. Higher temperatures can damage the coating. Let it smoke a bit but don't let oil burn. Yes! Season the underside of the hood to prevent rusting. Remove hood to season. With proper care between seasoning, it can last many months depending on use frequency. Hard-wearing smooth tops may need seasoning a bit more often. Yes, follow the instructions to season 2-3 times prior to cooking the first meal. This prevents food from sticking. It's best to complete the full reseasoning process before cooking again. The surface needs time to cure. This is normal when the griddle is freshly seasoned. It should stabilize after a few cooking sessions. If its smoking even after a few cooks or its sticky, check out this tutorial. Once you get the reseasoning process down, maintaining your Blackstone grill's cooking surface will become second nature. With proper care and upkeep, your griddle will keep delivering mouthwatering backyard meals for years on end. Now get out there and start cooking up a storm!