

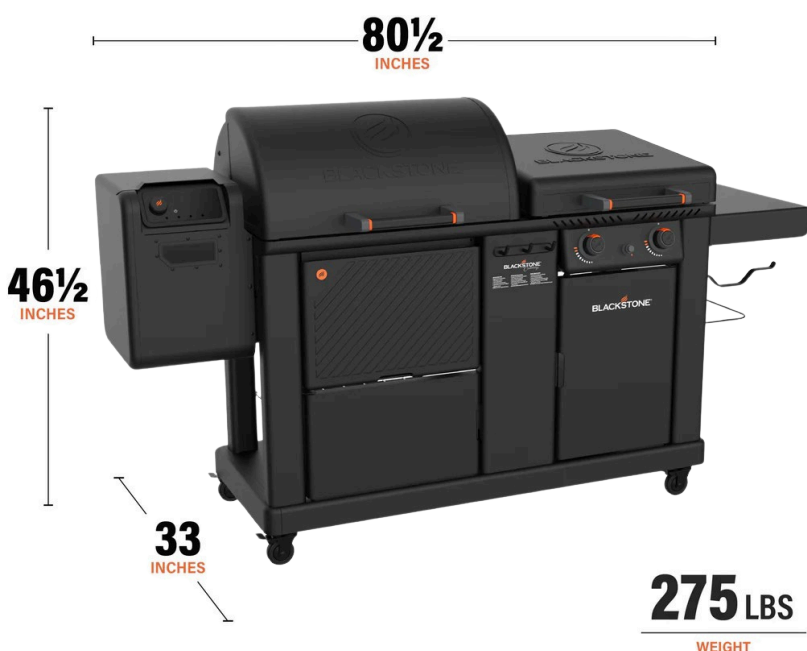


BLACKSTONE

Culinary 22" XL Griddle Pellet Grill Combo

The ultimate cooking unit is here. The 22" XL Griddle and Pellet Grill Combo is expertly equipped with a 20 lb. hopper, folding front shelf, and wireless connectivity. The griddle boasts two independent heat zones, paired with the industry leading Omnivore Griddle Plate, for enhanced cooking and efficiency. Explore endless possibilities and ignite your passion for cooking with the griddle and pellet grill combo.





- FEATURES**
- 1 20 LBS HOPPER W/ WEATHER GUARD
 - 2 DOUBLE-WALLED ROLLBACK HOOD
 - 3 ADJUSTABLE TOP GRILL RACK
 - 4 FOLDING FRONT SHELF
 - 5 OMNIVORE GRIDDLE PLATE
 - 6 REAR GREASE MANAGEMENT
 - 7 'X' BRACE HOOD
 - 8 FOLDING SIDE SHELF

Features & Specs

- Omnivore Griddle Plate Technology:**
 - Quicker preheat and recovery times, even heat distribution, higher fuel efficiency with fewer BTUs required for optimal cooking temperatures, and built-in wind guards keep the hot air in and the cool air out.
- Two independently controlled griddle heat zones:**
 - Cook your main and side dishes simultaneously at different temperatures.
- Weather-guarded 20 lb. pellet hopper with window:**
 - Large hopper minimizes the need for frequent pellet refills while the window allows you to monitor when pellets are low.
- Double walled rollback hood:**
 - Smooth rolling hood allows for easy access to your cooking space and provides improved heat and smoke retention.
- Smoke circulation system:**
 - Vents built into the hood help circulate and draw smoke throughout the barrel and out the top.
- Adjustable top rack:**
 - Seamlessly transition from a full shelf to a half shelf or stow it away to adapt to your specific cooking needs.
- Folding front shelf:**
 - Provides extra space for placing tools and food while cooking and folds away for compact storage.
- Wireless connectivity:**
 - Remotely control the pellet grill with the Blackstone Connect App to ensure your food is cooked perfectly, no matter where you are.
- Includes two meat probes (unit supports up to four).
- 120V/60Hz/250W power requirements.

Accessories



Griddle spatula (2), hamburger spatula, griddle scraper, square egg rings (2), round egg rings (2), omelet ring, grease cup liners (6), tongs, scrub pads (6), scrub handle, taco racks (4), 16 oz squeeze bottles (2), and a griddle essentials cookbook.



25 1/4" x 20 1/4"
MAIN RACK

22 1/4" x 19 3/4"



REMOTE
& DIGITAL
HEAT CONTROL

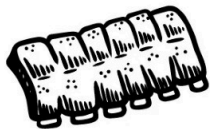
884 IN²
GRILL SURFACE

2 ZONES
HEAT CONTROL

440 IN²
GRIDDLE SURFACE



PELLET GRILL CAPACITY



RIB RACKS

8

or



CHICKENS

6

or



NY STRIPS

16

22" GRIDDLE CAPACITY



HOT DOGS

60

or



BURGERS

14

or



PANCAKES

10

Food Quantities May Vary Based on Size of Food

3 ADJUSTABLE TOP GRILL RACK OPTIONS



Adjustable Top Rack

Seamlessly transition from a full shelf to a half shelf or stow it away to adapt to your specific cooking needs.



Folding Front Shelf

Provides extra prep space while cooking and the convenient folding design keeps it out of the way until you're ready to use it.



Wireless Compatibility

Monitor and control your pellet grill remotely using the Blackstone Connect App, and ensure your food is cooked perfectly, no matter where you are.



20 LB Hopper

Minimizes the need for frequent pellet refills, so you can enjoy longer cooking sessions with wider menu possibilities.

Questions & Answers

How do I season my griddle?

- To start off, get a bowl of warm, soapy water and a dish towel to wipe down your griddle top and remove any dust or debris. Then, rinse your griddle top clean.
- Once clean, heat your griddle on high heat until your griddle top changes color. At that point, use tongs to hold a paper towel or cotton cloth and spread 2–3 tablespoons of your seasoning oil across the griddle surface. When seasoning your griddle top, remember to use a thin and even layer of oil—the thinner the layer of oil, the easier it will be to burn it off.
- The heat of the griddle will break down the oil and bond it to the metal, creating a new polymer that acts as a stick resistant and protective layer over the griddle. You will know it is done when it stops smoking. You will want to repeat this 3–4 times for your initial seasoning.
- Your first couple cooks, food might stick a little. Don't worry—just keep cooking and oiling it before and after each use. As the seasoning builds, the better your griddle seasoning will get.
- Remember, your griddle top is made of steel. If needed, it is easy to resurface and re-season again.

What do I do in between cooks on my griddle?

- Before you cook on your griddle, wipe a very thin layer of any cooking oil on it. After you're done cooking and you've scraped and cleaned your griddle, add a very thin layer of Blackstone's Seasoning & Conditioner or cooking oil to your griddle and spread it around with a paper towel or cotton cloth. This will protect it from the elements and prep it for your next cook.

What oil is best to use?

- After years of testing and cooking on griddles we created our own mixture. The Blackstone Seasoning and Cast Iron Conditioner is the best and easiest way to get consistent results. This unique blend of oils combines the best of many different cooking oils.
- You can purchase the Blackstone Seasoning and Cast Iron Conditioner at select retailers as well as on our website here.

How do I clean my griddle top?

- Griddle tops are similar to cast iron in their use and care. When cleaning either, the most important things to remember are you should use minimal water, never use soap, and always finish with a light layer of oil to protect your seasoning.



Product Warnings

- DEHP Warning: This product can expose you to chemicals including Di (2-ethylhexyl) phthalate (DEHP), which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.
- DINP Warning: This product can expose you to chemicals including Diisononyl phthalate, which are known to the State of California to cause cancer. For more information, go to www.P65Warnings.ca.gov.
- Dinbutyl phthalate (DBP) Warning: May cause cancer and birth defect or reproductive harm. For more information go to www.P65Warnings.ca.gov.
- Lead Warning: This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.
- Propane Warning: Fuels used in liquefied propane gas appliances, and the products of combustion of such fuels, can expose you to chemicals including benzene, which is known to the State of California to cause cancer, birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.