

Griddle Care

Thank you for purchasing one of our griddles. The basic care is the same for all our models.

When you get your griddle it is shiny and looks like stainless steel. Do not waste time and effort trying to maintain that condition. It will turn brown to black with use. That is the seasoning. It is simply a thin build up of carbon that makes the griddle non-stick. If you scrub and use cleansers to make your griddle look like new your food will stick and you will not enjoy cooking with it.

Never put it in the dishwasher. It will just rust and drive you crazy.

Your griddle is partially seasoned when you get it but will stick unless you take a few minutes to season it further.

1. Before using for the first time wash your griddle in hot water and mild detergent to easily remove the preservative applied at the factory. The preservative is not harmful but may add an undesirable taste to the food.
 - a. You may need to scour off the glue that was attaching the label.
 - b. Immediately dry over high heat.
2. When the water has evaporated apply higher temp cooking oil (canola, corn, lard, shortening). Olive oil is not good for this.
3. Turn down to medium high and keep heating until the oil is smoking strongly and beginning to turn brown. Use a steel spatula to keep the oil spread evenly. Add oil as needed.
4. Caution; The smoke contains carbon monoxide. Avoid breathing. Turn on a fan or open a window.
5. Over time the carbon will get too thick and some will need to be removed. Carbon remover, scotch-brite pads, wire brushes and even sand paper will work.
6. Low to medium heat works best. On four burner models all burners should be on to prevent warping.

With a little care this is the last griddle you will need to buy.

Thank you for buying "Made in USA."

