

GRIDDLE MAINTENANCE

Cleaning a New Griddle: The griddle surface is supplied from the factory with a protective lubricant that should be fully cleaned prior to heating the griddle for the first time. For this initial cleaning, use either warm soapy water and a sponge or a household degreaser such as Simple-Green. Be sure to fully rinse the surface with clear warm water. The surface should then be dried.

Seasoning: Once cleaned and dried, the griddle surface should be seasoned. Apply a coating of light cooking oil. Grape seed or Peanut oil work best. Do not use olive oil. The griddle surface should be re-seasoned after any thorough cleaning.

General Cleaning: After each use, be sure to remove and clean the grease tray. The drain spout should also be inspected after use and cleaned accordingly. The griddle surface can be cleaned with a small amount of cooking oil and a fibrous pad (such as Scotch-Brite). Always rub gently and in the direction of the grain. Stubborn stains can be removed with a fine grit griddle brick. A thorough cleaning can be accomplished with warm soapy water and fibrous pad, rubbing in the direction of the grain. Be sure to fully rinse the surface with clear water. The surface should then be completely dried. After a thorough cleaning that includes soapy water, the griddle surface must be re-seasoned as instructed above. Note: a “bleaching” affect can be accomplished after cleaning by treating the griddle (when cool) with a small amount of pickle juice or vinegar. Always apply a thin coating of light cooking oil after “bleaching”.



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RANGES AND HOODS, TO MAKE YOU FEEL LIKE A PRO AND STYLISH COOKER.