

# How To...

## Cure a Steel Griddle Plate



1. Wipe the inside of the griddle with a paper towel soaked in vegetable oil.
2. Pour 1/8" in of oil in the bottom of the griddle.
3. Heat Griddle on **LOW HEAT** (either on a burner or in an oven) for about 2 hours. **Oil should not get hot enough to smoke or bubble.**
4. Remove Griddle from heat and let cool completely with oil in bottom, about 1-3 hours.
5. Wipe out excess oil with paper towels leaving a light film on interior of griddle.

After use, **DO NOT** wash griddle with soapy water. **IF YOU USE SOAP AND WATER YOU WILL HAVE TO RE-CURE THE GRIDDLE AGAIN!** Instead, clean by wiping out with oiled pot scrubber or use water only. Dry griddle well and apply a light coat of oil before storing.



SG-1  
15" x 16"



SG-2  
15" x 30"



SG-3  
16" x 40"

**THIS GAS GRILL IS DESIGNED FOR OUTDOOR USE ONLY.**

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