

How To...

Cure a Cast Iron Cooking Grate



Keeping your Cast Iron Cooking Grates cured is key to preventing rust and food from sticking.

CURRING PROCESS:

1. If rust is present, remove first using a sand paper, sand blasting, or other non-metallic method.
2. GENEROUSLY coat room temperature/cold cast iron grates with vegetable oil or Crisco using a paper towel.
3. Place Cast Iron Grates in cold oven or on cold barbecue grill.
4. Turn grill on (set oven to 350°) and let grates rise to temperature with grill or oven.
5. Once at desired temperature, cook grates for approximately 1 hour.
6. Turn grill or oven off and let grates and appliance cool down to room temperature again.
7. Wipe off excess oil if necessary.
8. Cover cooled grill & grates with vinyl cover, or store grates in cool dry place until ready to use again.

Avoid cleaning with soap and water. If you do, you'll need to re-cure your grates again.

ALL EQUIPMENT IS FOR OUTDOOR USE ONLY

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