

# How To...

## Cure a Steel Griddle



1. Wipe the entire steel portion of the griddle (front and back, cooking surface, and sides) with a paper towel soaked in vegetable oil.
2. Pour 1/8" in of oil in the bottom of the griddle and spread it around.
3. Light griddle and set heat to **LOW** for about 2 hours. **Oil should not get hot enough to smoke or bubble.**
4. Turn griddle off 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. (will be a caramel brown color)

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 (spray or on paper towel) before storing.



Table Top Portable Griddles



Fixed Base Griddles

**ALL EQUIPMENT IS FOR OUTDOOR USE ONLY**

526 EAST ROLLING RIDGE DRIVE, BELLEFONTE, PA 16823

P: 814-359-2755

F: 814-359-2621

sales@bigjohngrills.com