



CLEANING

FLAT TOP GRILLS

SAFETY FIRST / FLAT TOP GRILL SHOULD BE COOLED DOWN

THE GRIDDLE

- Scraper or chain mail scrubber
- Water and mild dish soap
- Cast Iron Cleaner
- Cast Iron Conditioner

- STEP 1** After each use, clean off any food particles while the griddle is still warm. You might want to use a metal spatula or chain mail scrubber to remove stubborn bits.
- STEP 2** Then wash with hot water, mild dish soap (never use abrasive detergent), or our Cast Iron Cleaner.
- STEP 3** Rinse and dry thoroughly. Never scour or use a dishwasher, as this could chip the nice, seasoned finish you're going for.
- STEP 4** Apply a thin coat of Cast Iron Conditioner or cooking oil to the griddle and spread using a paper towel.
- STEP 5** Heat the griddle until it the oil starts to smoke. Then turn off the heat and wipe any excess oil off the griddle top.
- STEP 6** Store in a dry place.

THE BODY

- Water and mild dish soap
- Paper towel or old rags
- Stainless Steel Cleaner

- STEP 1** Spray stainless steel cleaner on the painted or stainless steel surfaces of your grill. Avoid spraying any plastic components. (You can also use hot, soapy water-it just may not work as quickly!)
- STEP 2** Let the cleaner sit for about 30 seconds to give it a chance to break down grease and stains.
- STEP 3** Wipe off the cleaner with a clean paper towel or rag. Wipe with the grain if you're cleaning stainless steel or in circles, if you're cleaning a painted surface.
- STEP 4** Repeat the process once more to clean off any remaining grease.
- STEP 5** Store in a dry place under a grill cover.