



# CLEANING

## SIDEKICK

SAFETY FIRST / SIDEKICK SHOULD BE COOLED DOWN

### PIZZA OVEN

- Mild dish soap
- Wire brush
- Nylon cleaning pad
- Hot water
- Paper clip
- Soft brass bristle brush
- Cast Iron Cleaner
- Cast Iron Conditioner

**STEP 1** Wash with hot water, and a mild dishwashing liquid.

**STEP 2** Rinse and dry thoroughly. Never scour or use a dishwasher. For tough, baked on spots, we suggest using a plastic scrubber or plastic pan scraper to remove those stubborn food particles.

**STEP 3** To season griddle slowly warm the steel griddle on a burner. Lubricate griddle with a thin coating of Camp Chef Conditioner or olive oil. (Camp Chef Conditioner is recommended because it is palm oil based which gives it a longer shelf life than any other natural oil) Be certain that the entire surface, including all corners, have been coated thoroughly. This will help maintain the seasoning on your cookware. This seasoning protects the steel from rust, as well as provides a durable coat that helps preserve its non-stick properties. After griddle cools, wipe off excess oil/conditioner with a clean cloth. Finally, store in a dry, clean area.