

# How to Season, Clean, and Maintain Griddles

## Seasoning Your Griddle

You bought your griddle and are excited about creating lip-smacking delicacies on your brand-new griddle, and you can't wait to start using it. But wait!

Before you fire up that shiny new griddle for the first time, it needs a little spa treatment—aka seasoning. Think of it as giving your griddle a protective superhero suit made of oil. This not only keeps rust from crashing the party but also creates a slick, non-stick surface so your burgers flip like pros and cleanup doesn't feel like a workout. Plus, it adds flavor over time and keeps your griddle looking and cooking like a champ. Trust us—your future pancakes will thank you.

### How to Season your Griddle

You Will Need:



Tongs



Water



Cooking Oil



Paper Towels

# 1

#### Clean:

Wipe down the griddle top's cooking surface with a damp towel or paper towel.

# 2

#### Heat:

Once cooktop is clean, fire up burners to HIGH heat, and let the griddle heat up for 10-15 minutes. Griddle surface may begin to darken and discolor, this is normal.

# 3

#### Apply Oil:

Once grill is hot, apply cooking oil with tongs and paper towel to spread oil evenly on surface, including edges and sides.

# 4

#### Let Cook and Repeat:

Once oil is evenly distributed, let oil cook. When most of the oil appears to be burnt off the surface, reapply oil and repeat 2-3 times. After 3 cycles, the griddle will be seasoned.

### Preventing Future Corrosion

To keep your griddle rust-free:

- › **Season Regularly:**  
Apply a thin layer of cooking oil to the griddle surface after each use. Heat the griddle until the oil smokes, then let it cool. This creates a protective, non-stick layer.
- › **Clean After Each Use:**  
While the griddle is still warm, scrape off food residues. Apply a small amount of oil, wipe clean, and store properly.
- › **Cover When Not in Use:**  
Protect your griddle from moisture by covering it with a waterproof cover when it's not in use.
- › **Store in a Dry Place:**  
If possible, store your griddle in a sheltered area to minimize exposure to the elements.

## Cleaning Griddle Rust

### Understanding Griddle Rust

Rust forms when iron, water, and oxygen interact—a common occurrence when griddles are exposed to moisture. This process, known as oxidation, can compromise the integrity of your griddle over time.

If rust has already appeared on your griddle, follow these steps to restore its surface:

### How to Clean Griddle Rust

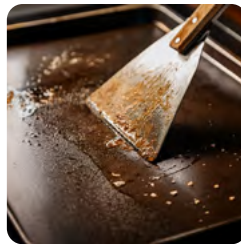
You Will Need:



Heat Resistant  
Gloves



Steel Wool



Scraper



Cooking Oil

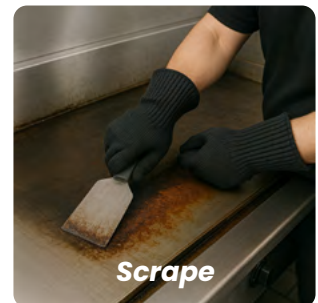


Paper Towels

# 1

#### Heat the Griddle:

Wear heat-resistant gloves and preheat your griddle to medium-high for about 20 minutes. This loosens the rust, making it easier to remove.



Scrape

# 2

#### Cool and Scrape:

Turn off the heat and allow the griddle to cool slightly. Use a metal scraper to remove as much rust as possible from the surface.

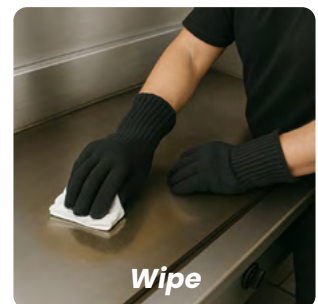


Scrub

# 3

#### Oil and Scrub:

Apply 3–4 tablespoons of cooking oil to the surface. Using steel wool, scrub the griddle to eliminate remaining rust particles.



Wipe

# 4

#### Wipe Clean:

Use paper towels to wipe the surface clean. Repeat the oiling and scrubbing process until all rust is removed.