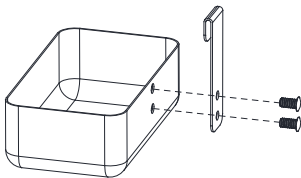




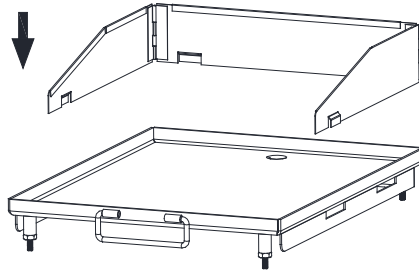
PART 1.

SET UP GRIDDLE TOP & HOW TO USE

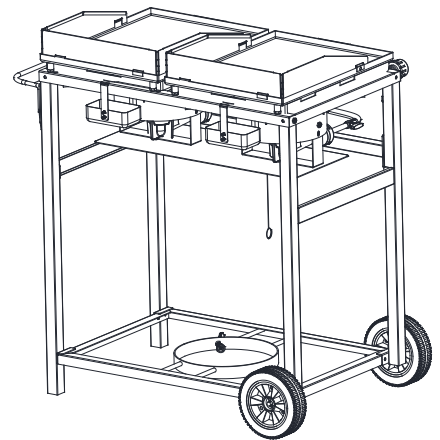
STEP 1



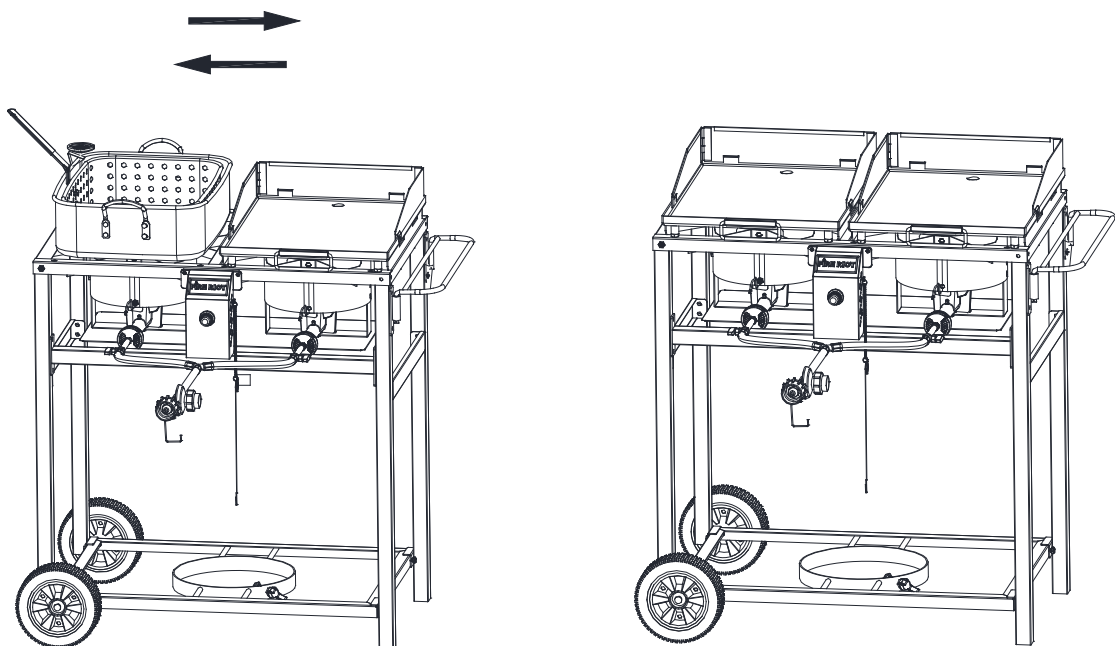
STEP 2



STEP 3



HOW TO USE





PART 2. SEASONING THE GRIDDLE

Seasoning is a process by which oil is baked into metal to create a stick-resistance surface and helps to prevent rusting. It can prolong the life of your griddle.

First use:

Wash your griddle cooking surface with a mild dishwashing detergent. Rinse with hot water and dry completely with a soft cloth or paper towel.

Seasoning:

Vegetable oil or extra virgin olive oil is recommended for initial seasoning.

1. Apply a small amount of oil (about 2-3 Tablespoons) and spread over the entire surface, including all corners, with a paper towel. Do not use salted fats such as butter or margarine.
2. Turn your unit on medium-high heat.
3. Heat the oil to its "smoke point" and let it continue to heat on the griddle top until it stops smoking. Your griddle top will start to discolor. This is normal.
4. When the oil stops smoking, turn your unit off then cool down to do another oil coating.
5. Repeat steps 1 to 3 a few times until a nice dark surface on the griddle.

CLEANING AND MAINTAINING THE GRIDDLE

To clean the griddle after each use, gently scrape off all food residues with scraper and wipe down the griddle surface with a cloth or paper towel. For stubborn food residues, pour water onto the hot griddle surface and let it boil the residues off. After you have used your griddle, you should apply a thin coat of cooking oil to maintain the seasoning bond and protect it from rust. Store your unit in a cool and dry place.

TO PREVENT RUSTING

Re-season your griddle frequently. If rust occurs, rub it off with steel wool or high grit sandpaper and re-season the surface. Remind to always completely dry the griddle before storing and keep away from rain and sprinklers.