

**Congratulations on your purchase of the Original**

# **CHEF KING GRIDDLE!**

**Listed below are a few helpful hints to be used in getting the best performance from your new griddle**

Thank you for purchasing one of our griddles. The care is the same for all models.

When you get a griddle it is shiny and looks like stainless steel. Do not waste time and effort trying to maintain that condition. It will turn brown to black with use. That is the seasoning. It is simply a thin build-up of carbon that makes the griddle non-stick. If you scrub and use cleansers to make you griddle look like new you food will stick and you will not enjoy cooking with it. Never put it in the dishwasher it will just rust.

Your griddle will stick unless you take a few minutes to season it further.

1. Wash your griddle in hot clean water. You may need to scour off the glue that was attaching the label.
2. Promptly heat dry.
3. When the water has evaporated apply higher temp cooking oil. (Canola, Corn, lard, shortening) Olive Oil is not good for this.
4. Turn down to medium and keep heating until the oil is smoking, and beginning to turn brown. Use a steel spatula to keep the oil spread evenly. Add oil as needed.
5. **Caution: The smoke contains carbon monoxide. Use proper ventilation.**
6. Over time the carbon will get too thick and some will need to removed. Scotchbrite pads, wire brushes and even sand paper will work.
7. Low to medium heat works best. **On four burner models all burners should be on to prevent warping. Even heat is a must!**
8. Warrantied to 600 degrees. Use of a surface thermometer is recommended. With a little care this is the last griddle you will need to buy.

Thank you for buying "Made in USA"