MAINTAINING YOUR ACCU-STEAM™ GRIDDLE

SEASONING YOUR GRIDDLE

When you receive your new Accu-Steam™ griddle, it is recommended that you clean the griddle thoroughly with a mild soap and water. After cleaning, it's time to season your griddle.

1. Turn your griddle on to the desired cooking temperature.
2. Let it heat up for ten minutes.
3. Pour enough oil on to cover the surface. Pan and Grill Shortening, Whirl or equivalent, even fryer oil will work. DO NOT use plain vegetable oil as it is not stabilized for high heat.
4. Work the oil into the griddle surface with a regular heavy-duty scratch pad and long handled pad holder.
5. You should do this for a couple of minutes, making sure that you scrub the entire surface area of the griddle.
6. Allow oil to sit on griddle surface for two minutes. Then squeegee the griddle surface off.

You have now seasoned your griddle and are ready to cook.



GRIDDLE CLEANING HINTS

Whenever you thoroughly clean the griddle with a chemical (at the end of a day or as needed), you should always reseason the griddle surface.

Reseasoning can be done at any temperature. Simply spread the oil onto the surface and clean it back off. This will leave a thin coating on the griddle surface.

Cleaning the Accu-Steam™ griddle with chemicals will not damage the surface, however it is seldom necessary. Simple cleaning with a scraper (for the heavy stuff) plus water and a heavy-duty scratch pad, is often more than enough to clean your stainless steel cook top. Cleaning with a grill screen or grill brick should never be used on the Accu-Steam™ griddle.

A griddle scraper is recommended for light cleaning in between sets of product. If time permits you can pour a little water on the cook surface and use the scratch pad and long handled pad holder to do a quick clean on the griddle. Unlike most other griddles, water or ice is recommended to clean your Accu-Steam™ griddle, and will not warp or crack the cook surface. This method will only take a couple of minutes to clean the entire surface of a 4ft. griddle.

Remember, if in doubt or if you have questions on cooking, operation, cleaning or seasoning just give us a call. We will be happy to assist!

AccuTemp™
INNOVATIVE COOKING EQUIPMENT SOLUTIONS