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Griddle Care

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

When you get your 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 your griddle look like new your food will stick and you will not enjoy cooking with it.

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

1. **Before using for the first time, wash your griddle in hot water and mild detergent to easily remove the preservative applied at the factory.** The preservative is not harmful but may add an undesirable taste to the food.
 - a. You may need to scour off the glue that was attaching the label.
 - b. Immediately dry over medium heat.
2. When the water has evaporated, apply higher temp cooking oil. (Canola, Corn, lard, shortening) Olive oil is not good for this.
3. Keep heating on medium until the oil is beginning to turn brown. Use a steel spatula to keep the oil spread evenly.
4. **Caution: Very smoky - use proper ventilation.**
5. Over time the carbon will get too thick and some will need to be removed. Carbon remover, scotch-brite pads, wire brushes and even sand paper will work.
6. When cooking, low to medium heat works best. **If you have a 2-burner model, both burners should be on to prevent warping. If you have a 4-burner model, all four burners should be on to prevent warping. Uneven heat causing warping is not warrantied**
7. **Use of a surface thermometer is strongly recommended.**

With a little care this is the last griddle you will need to buy.

Thank you for buying “**Made in USA.**”