

# GRIDDLES – TIPS & TRICKS

## 1. Before first use

Remove all packing material, protective plastic, and film from surfaces of the unit. Heat the griddle to loosen and melt the coating; clean the surface by adding water or a non-corrosive cleaner. Scrape the oil residue from the plate with a griddle scraper. Rinse thoroughly and wipe dry with a soft, clean cloth.

## 2. Season the griddle

Heat griddle to a low temperature (300-350°F) and apply a small amount of cooking oil. Use a soft lint-free cloth to spread the oil over the entire griddle surface to create a thin film. Wipe off any excess oil with a cloth.

## 3. Use the griddle

A systematic approach to loading the griddle will produce the most consistent product results. Be careful not to dent, scratch, or gouge the plate surface. Do not try to knock off loose food that may be on the spatula by tapping the corner or the edge of the spatula on the griddle surface.

## 4. Zone cooking

Start with your lowest temperature setting at either side of the griddle, increasing the zone temperature as you move up the zone line. These zone cooking guidelines will vary depending on product temperatures, size, and shape.

## 5. Clean the griddle appropriately

Empty the grease drawer as needed throughout the day and regularly clean at least once daily. A clean griddle always looks better, lasts longer, and performs better. To produce evenly cooked, perfectly browned griddle products keep the griddle plate clean and free of carbonized grease.