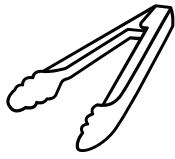
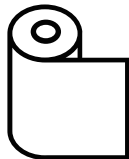


# GRIDDLE TOP SEASONING INSTRUCTIONS

## ITEMS NEEDED:



COOKING TONGS



PAPER TOWELS



COOKING OIL

## STEP 1: WIPE DOWN YOUR GRIDDLE TOP

Make sure your griddle top is wiped clean of debris.

**PLEASE NOTE:** Our griddle tops are pre-treated at the factory with soy oil as a protective coating. Sometimes, this coating can leave a discoloration on the griddle top. This is normal and will not affect the seasoning you make on your griddle top.



WIPING DOWN GRIDDLE TOP.



EXAMPLE OF A VISIBLE PRE-TREATED GRIDDLE TOP.

## STEP 2: PRE-HEAT YOUR GRIDDLE

Ignite your griddle by following the lighting instructions found on the unit or in your user manual. Turn all your burners to high. Wait for approximately 10–15 minutes until your griddle top starts to discolor.



DISCOLORING OF THE GRIDDLE TOP.

## STEP 3: POUR OIL

Pour a light amount of cooking oil on your griddle top. Any cooking oil will work, and the amount of oil you use depends on the size of your Captiva Designs griddle (refer to the measurement chart).



DISPENSING OIL ONTO THE GRIDDLE TOP.

# A GOOD SEASONING TAKES TIME SO GET COOKING!

## STEP 4: SPREAD OIL

Begin spreading the cooking oil over the surface of your griddle top using folded paper towels. Use cooking tongs or heat resistant gloves to grab hold of the folded paper towels as you spread the oil. Be sure to cover every part of your griddle top, including the corners and sides.



SPREADING OIL WITH A FOLDED PAPER TOWEL.

## STEP 5: LET THE OIL BURN OFF

Once your griddle is covered with a thin layer of oil, let your griddle continue to heat on high. Smoking will occur as the oil begins to bond with the surface of your griddle top, creating a stick-resistant surface.



GRIDDLE TOP SMOKING AND BURNING OFF OIL.

## STEP 6: REPEAT THE PROCESS

When your griddle top has stopped smoking, and there isn't a noticeable amount of sheen, repeat steps 3–5 about three times. After repeating the steps, your griddle top may not appear to be completely black, and that is fine. To get a dark surface, it's best to start cooking on your griddle top. In no time, you'll have a perfectly seasoned griddle top.



SEASONED GRIDDLE.