

## **Southbend Griddle Seasoning and Care**

New griddles should be carefully tempered and cared for in order to avoid possible damage. To break in a new griddle, first wipe it clean. Next, light all the griddle burners and turn them to low for one hour. Then gradually bring each griddle up to frying temperature. Next, spread three or four ounces of beef suet, or as a substitute, baking soda, to season it. Never allow water on a hot griddle and never wash it with soap and water.

### **Daily cleaning**

Use a Norton Alundum Griddle Brick to clean the griddle. Always remember to heat griddle slowly because quick heat may cause costly damage. Griddle plates cannot be guaranteed against damage due to carelessness. Never place utensils on griddle. Do not overheat griddle above 550°F, as this will cause warpage or breakage.

Do not use any type of steel wool. Small particles may be left on the surface and get into food products. Do not clean spatula by hitting the edge on the griddle plate. Such action will only cut and pit the griddle plate, leaving it rough and hard to clean.

Do not waste gas or abuse equipment by leaving valves at “Full On” position or thermostat at a high temperature if not required. During idle periods, set valves at “Low” position or thermostats to low temperature settings to keep griddle warm. Reset valves or thermostats, as required, for periods of heavy load. Turn valves or thermostats to “OFF” at end of daily operation.

On new griddles be sure to run the griddle for 10-15 minutes after cleaning to burn off any grease that may be in the seams of the plate. All above steps should be done while the griddle plate is at least above 150 degrees fahrenheit.

**NOTE: Never soak or water sit on the griddle surface for any length of time.**