

Tip of the Week

*This should also
be done after
every cleaning*



RAVEN RANGES INC

*How to properly season
your new Griddle.*

*From
RAVEN RANGE*

Seasoning your Griddle:

- **WARNING:** The griddle and its parts are hot. Use care when operating, cleaning or servicing at all times
- **Before you Start:**
 - The griddle is shipped with a protective coating. Remove the film prior to turning anything on. Use a non-corrosive, grease dissolving commercial cleaner, following manufacturer's directions. Rinse thoroughly and dry with soft clean cloth.
- **Seasoning the Griddle:**
 - This is to avoid possible surface corrosion. Heat to low (300-350 degrees) and pour a small amount of cooking oil (about 1 oz. per square foot of surface) use a soft lint-free cloth to spread the oil over the entire surface to create a thin film. Wipe off any excess oil with a cloth. Repeat the procedure until the griddle has a slick, mirror-like surface; it will almost turn a light caramel color. This should also be done after every cleaning.

HAPPY GRILLING FROM RAVEN RANGE!

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