



## OWNER'S MANUAL P81201167A

Your hot plate has a rust-resistant finish, but seasoning before the first use is recommended. Clean after each use and re-season every 2 to 3 cooking sessions for optimal performance. Please follow the steps below.

### **Seasoning: (1) Before the first use (2) After every 2 to 3 cooking sessions**

Items Needed: Tongs, lint-free paper towels or cotton cloth, neutral cooking oil

1. Handwash the hotplate, rinse, and thoroughly dry (This will be the **ONLY** time you use soapy water on your hotplate and make sure it's **COMPLETELY** dry before continuing the seasoning process)
2. Pour  $\frac{1}{4}$  cup of a neutral oil (i.e. canola oil, vegetable oil, grapeseed oil) into a bowl.
3. Dip a paper towel or cloth in the bowl and squeeze out excess oil. Wipe the hotplate evenly from side to side and top to bottom, including both the interior and exterior. Use a clean towel if needed to remove any leftover oil.
4. Preheat the hotplate **on high** for about **10 minutes**. During this time, the surface will start to smoke and darken. If you see any oil beading, wipe it off with cooking mitts and tongs.
5. Continue heating for another **20 minutes**. The surface will keep darkening and smoking until it stops. Once finished, turn off the barbeque. A well-seasoned hotplate will be uniformly dark.

**IMPORTANT:** Allow the hotplate to cool completely for about 30 minutes.

6. The hotplate now has one coat of seasoning. For optimal cooking performance, follow these steps after every 2 to 3 cooking sessions.

### **Cleaning & Maintenance: After each use**

Items Needed: Scraper or spatula, paper towels, neutral cooking oil, room temperature water

Clean the hotplate surface after each use to maintain its condition and ensure a non-stick cooking surface. Follow these steps for proper cleaning:

1. After turning off the barbeque, let it cool for 5 minutes. Use a scraper to push excess grease and debris into the hole.

**NOTE:** For stubborn food debris, use a small amount of room temperature water while scraping. AVOID large amounts of cold-water during cleaning.

2. Wipe the surface with paper towels, directing debris into the hole.
3. Apply a small amount of neutral cooking oil (e.g., vegetable or canola) across the surface.
4. Rub the oil evenly with paper towels, soaking up any excess.