

Griddle Use & Care Guide

Executive Chef Garth Blackburn with Sub-Zero Wolf shares his best practices for griddle care.

NEW GRIDDLE PREPARATION

Typically griddle units are shipped with a cleaner however, Chef Garth avoids these and instead prefers using a cooking oil such as grape-seed, vegetable, peanut or corn oil. He also recommends purchasing a bench scraper or dough cutter (rectangular piece of metal with a plastic or wooden handle) to use for cleaning the griddle.

After installation and before first use, Chef Garth suggests wiping off as much of the manufacturing oil as possible. Turn griddle on to 350 degrees and allow it to “burn off” for at least an hour and preferably up to 4 hours. It will give off odor during this time so make sure the timing is appropriate (not right before a dinner party!).

GRIDDLE SEASONING

- Turn the griddle on 350 degrees.
- Pour a small amount of oil on the griddle and spread with the bench scraper until griddle is evenly covered.
- Wipe off the oil with dry paper towels and tongs. Scrape excess oil into drip tray with bench scraper.
- Dry again with dry paper towels and tongs. Ensure there is NO residual oil before doing the next step or it will splatter.
- Wet paper towels with tap water and wipe griddle with tongs, starting at the back and working toward the front. If there is splattering, stop & dry again with dry paper towels.
- Repeat the above steps as many times as you have time for.

You can still cook on the griddle even without doing this, you’ll just need to cook with more oil or butter to keep food from sticking and it will appear uneven in color until it’s fully seasoned.

AFTER USE GRIDDLE CLEANING

- Griddle should still be on or at least hot.
- Firmly scrape as much surface residue off as possible with bench scraper- this will leave a kind of splotchy finish which is normal.
- If there is any oil or residue left on the griddle wipe and dry completely with paper towels. It is IMPERATIVE no remaining oil is left on the griddle before moving on to the next step.
- Wad up a few paper towels and wet with tap water. Using a set of tongs wipe side to side, starting at the back of the griddle and working your way to the front. Wet more paper towels and repeat as necessary.
- When griddle has been completely wiped, dry surface making sure there is no water left on the griddle.
- Wipe a small amount of oil over griddle to prevent rust. Wipe off any excess. Failure to wipe off excess oil with a dry paper towel will leave a sticky residue.