

## Care/Use Guidelines for PK carbon steel griddles



### First use:

Wash the griddle with mild soap and water, then rinse and dry well.

It's not necessary to season the griddle but if you do, the griddle will be easier to clean and your food will glide across the surface like Katerina Witt in the 1988 Calgary Olympics.

Note: This griddle is made of Carbon Steel. To prevent the griddle from warping, we recommend that it doesn't exceed a surface temperature of 850° F and always bring the griddle up to temperature gradually over an evenly spread bed of glowing, smokey coals. To keep it from rusting be sure to keep it seasoned.

### Seasoning:

Start with a clean, dry griddle. When the griddle is at a low temperature, use a high smoke point oil such as grapeseed, avocado or vegetable oil. DO NOT use motor oil. Not even full synthetic. Spread out a thin surface of oil using a spatula, other flat utensil, or a clean cloth/paper towel. Once it begins to smoke for a few minutes, consider your griddle seasoned. The griddle can be seasoned prior to, or after cooking, but always make sure that it's seasoned after use to keep it rust resistant.

### Use:

Remove the cooking grid and light your charcoal. Once the coals are burning, immediately spread them evenly across the bottom to reduce hot spots. Place your griddle evenly on your PK Grill's cooking surface support tabs. Allow the temperature to increase gradually. Much like your Great Aunt Millie, metals don't like to be shocked. Use a digital infrared gun (not your hand) to check the griddle temperature. Once the griddle has come up to the temperature your food requires, apply a thin layer of a high smoke point oil and you're ready to cook like Benihana.

### Temperature Guidelines:

All temperatures are Fahrenheit.

- Eggs- 275° for scrambled and 325° for fried
- Bacon and Pancakes - 325° - 375°
- Vegetables- 325°
- Chicken and fish - 325° to 350°
- Pork Chops - 325° to 375°
- Steaks/Fajita- 360° to 425°
- Smash burgers- 400° to 425°
- Clam Chowder - N/A. If you are cooking clam chowder on a griddle, you're watching the wrong YouTube videos.

### Clean:

Once you've finished cooking, close the vents, and scrape to loosen up any "food" or leftover debris. Apply a little high smoke point oil and continue scraping. Use a paper towel or cloth to remove the dirty oil. Repeat if necessary. Always make sure that it's seasoned well after use, to keep it rust resistant.