

Skillet Hack User Guide

Warning: *Inspect product for loose debris before use. Do not touch any part of the skillet with bare hands while the grill is turned on. After the grill has been shut down, do not touch the skillet for an additional 30 minutes to allow the skillet time to cool down. BBQ Hack is not responsible for any damage done to your skillet or any voided warranties because of this product. Keep out of reach of children. Final warning: If you use this product efficiently, you may experience an influx of houseguests due to a bunch of moochers wanting your delicious food. Proceed with caution.*

Season your Skillet Hack once, and you've got a Cooking workhorse...for a while. Season your Skillet Hack regularly, and you've got a Cooking workhorse for a lifetime. Every time you use your Skillet Hack, you're wearing some of the seasonings down, and eventually, it won't function as well. So season it again whenever you see dull spots. Or do what we do: Season it whenever it's out and you're cooking with it!

How to Season your Skillet Hack: Wash your skillet with warm, soapy water. A little soap is okay to use since you're preparing to season your skillet in the oven. Completely dry your skillet with a paper towel or lint-free cloth. You can place it on the stovetop on low heat for a few minutes to make sure it's completely dry. Add a very thin layer of cooking oil to the surface of your skillet (inside and out) with a cloth or lint-free paper towel. Go easy on the oil—you want just a thin layer, not enough to drip or run when you tilt it. Thin layers are important for baking seasoning into the skillet. If you're baking in the oven, preheat your oven to 450 - 500 degrees F. Place aluminum foil on the bottom rack of the oven to catch any excess oil. Put your cookware upside down on the center rack. This helps prevent oil from pooling on the cooking surface. Bake for 1 hour. Turn off the heat and allow the skillet to cool in the oven. This allows the seasoning to further cure and adhere to the skillet. If you're baking in your grill, turn the grill to high, and bake for 1 hour. Leave Skillet Hack inside, and let it cool.

While seasoning does wear down with use, the more you use your Skillet Hack, the better it performs. Every time you use it, you're also adding new molecules of polymerized oil. Over the long haul, your Skillet Hack will darken and grow shinier.

One day, you will get your Skillet Hack out, and there will be a spot of rust on it. Yes, it happens even to the most careful Skillet Hack caretakers. But don't worry; it's not fatal to your cookware. Simply eliminate it any way you can, even if it means taking steel wool to it. Just be sure to wash and re-season before you use it again.

You can use any spatula (and any tool) on the Skillet Hack. Metal spatulas provide the best results, especially when cooking delicate food such as eggs. Delicate food = sturdy spatula. If you are in need of a sturdy spatula go check out our spatula lineup. :)

Quick Tips for Cooking with the Skillet Hack

1. **You can use the Skillet Hack on any cooktop, oven, grill, or campfire.**

The Skillet Hack is right at home on any kitchen stovetop—induction, ceramic, electric, and gas — as well as in the oven, on the grill, or over a campfire.

2. Always heat and cool your Skillet gradually.

Letting your skillet slowly pre-heat helps distribute heat evenly, avoids hot spots on your cooking surface, and avoids warping. Slowly cool your Skillet Hack after cooking also avoids warping.

3. Use metal, wood, or high-temp silicone utensils.

The cooking surface can get very hot. Make sure to use cooking utensils designed to take the heat, like wood, metal, and silicone. Whatever utensils you use, make sure not to scrape or scrub too hard because you can strip the seasoning.

4. Use a handle holder or oven mitt.

The Skillet Hack handles can get hot. Always use high temp gloves or an oven mitt when cooking.

5. Protect countertops with trivets.

Use a trivet to protect your dining table or kitchen countertop from hot cookware.

How to Clean your Skillet Hack

Step 1: Wash

Wash your Skillet Hack by hand with warm water. You can use a small amount of soap. If needed, use a spatula, scrub brush, or non scratch pad. For stuck-on food, simmer a little water for 3-5 minutes, then use the spatula after the skillet has cooled.

Step 2: Dry

Dry promptly and thoroughly with a lint-free cloth or paper towel.

Step 3: Oil

Rub a very light layer of cooking oil onto the surface of the Skillet. Rub the oil onto the Skillet until it is evenly distributed.

Our Story: Hi, we are Sam and Brian, the founders of BBQ Hack. We are just a couple of backyard BBQ enthusiasts who believe that cooking brings people together. We developed and sold our first product in 2018 and since then we have released multiple products geared towards other grilling enthusiasts.

We hope you enjoy your BBQ Hack product and that it serves you well for years to come. Please keep in touch by joining the BBQ Hackers' Facebook group or follow us on Facebook or Instagram @bbqhack for all of our new products and updates. We wish you well on your BBQ journey and thank you for supporting and growing the BBQ Hackers' community.

Thanks,
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