

FPAGP1: Fuego Professional Cast-Iron Griddle Plate

Fits Model F24C & F24S

Thank you for purchasing our Fuego Element Cast-Iron Griddle Plate. Please follow the simple steps outlined below to season and care for your new griddle plate. A well-seasoned grate will resist rust and create a virtually nonstick surface for cooking over time, preferred by most experienced chefs.

Seasoning:

- Remove the griddle plate from packing materials.
- Brush vegetable oil lightly over cast iron pieces to coat the entire surface.
- Heat the griddle to approximately 250 degrees Fahrenheit (120 degrees Celsius) on low over your grill for approximately an hour.
- Wipe the griddle well, and let it cool completely before use.
- To preserve this natural, protective coating, **DO NOT USE SOAP** when cleaning a seasoned grate. Instead, scrub the grate with a mixture of salt and vegetable oil, rinse with hot water, and dry completely over low heat before storing.

Use:

- It is important to preheat your grill surface prior to cooking to ensure an overall hot surface with even temperature. As the grates are made of cast iron, they take some time to heat but retain that heat extremely well and provide an excellent cooking surface for grilling.
- Turn the burner on high.
- Heat on high for approximately 7-10 minutes. Adjust to desired temperature and begin cooking.

Care:

- Turn the burner on high for approximately 10-20 minutes to burn away any food debris and/or grease.
- Let grill cool completely.
- Brush griddle with wire brush to remove any remaining debris. If necessary, scrub the grate with a mixture of salt and vegetable oil, rinse with hot water, and dry completely over low heat before storing.

Please contact Fuego Customer Support with any questions or concerns you might have at info@fuegoliving.com or [888.883.8346](tel:888.883.8346).