

## SEASONED CAST IRON REVERSIBLE GRILL/GRIDDLE CARE INSTRUCTIONS

### MAINTAINING THE QUALITY OF A PURE CAST IRON GRILL/GRIDDLE

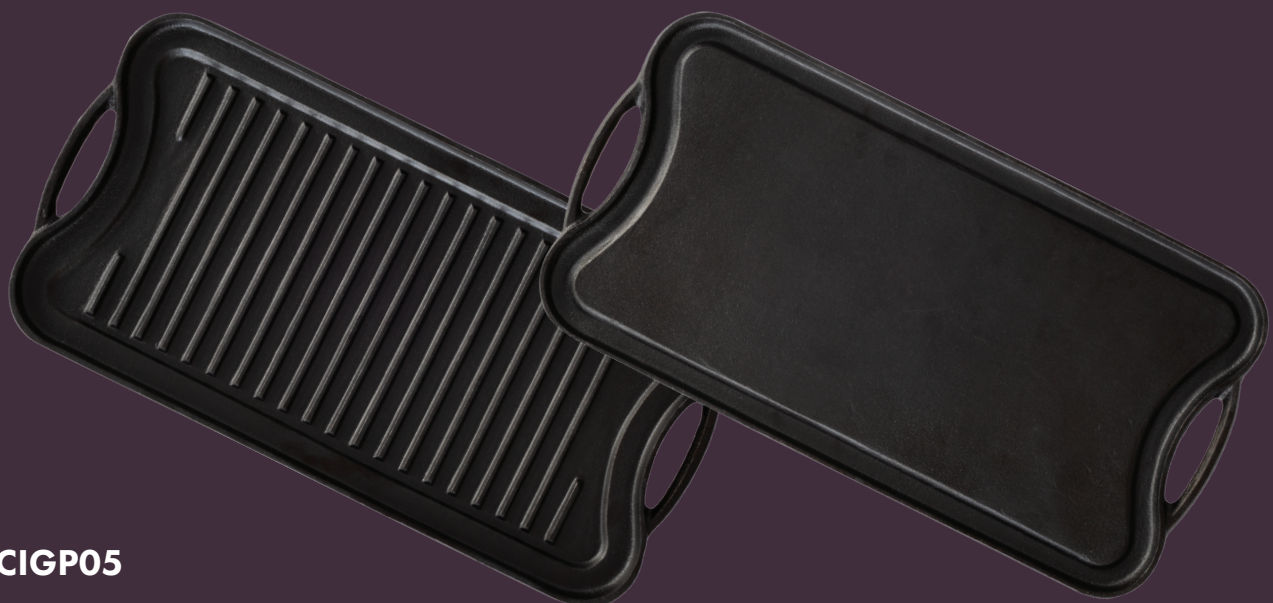
A new cast iron grill/griddle must be seasoned before first use. Seasoning consists of covering the grill/griddle with a protective oil layer created by heating the grill/griddle to high temperatures.

Here are the steps:

- Wash and dry the grill/griddle, clean it well using warm water (it is not recommended to use detergents).
- Wipe the grill/griddle with a clean towel and put the grill/griddle on a stovetop burner for a few minutes so that any drop of water left evaporates.
- Grease the grill/griddle with oil using a sponge/napkin soaked in oil to grease the entire surface. You can use any type of vegetable oil.
- The grill/griddle must absorb the oil and not have an oily appearance at the end. Make sure it is completely greased, then wipe it with a paper towel.
- Put the grill/griddle in the preheated oven at 230 degrees Celsius for a minimum of 30 minutes.
- Do not cook anything else in the oven during the burning process of the cast iron vessel, because the process may be affected by the steam created by other foods, as well as the respective food by the steam/smoke emanating from the cast iron grill/griddle in the seasoning process.
- Remove the grill/griddle from the oven and let it cool.
- Repeat the process (no washing, just oil + oven) 3-4 times, so more protective layers will be formed that prevent the apparition of rust.

### CLEANING AFTER COOKING

- As soon as the grill/griddle has cooled enough to touch it, wipe the food residual with a paper towel and wash the grill/griddle using warm water and a sponge or brush (it is not recommended to use detergents).
- Rinse the grill/griddle well, but do not leave it in the water to soak, because there is a risk that it will rust;
- Wipe the grill/griddle with a clean towel.
- Put the grill/griddle on the stove over low heat, to eliminate any drop of water.
- Apply a thin layer of vegetable oil over the entire surface of the grill/griddle.
- Repeat the treatment process periodically.



## STORAGE

- Store the grill/griddle in a dry place. Make sure that there are no water leaks that can get on the grill/griddle.
- If you store it with other dishes, it is advisable to cover it with a dry towel or a paper napkin to protect its surface.

## TREATMENT PROCESS OF RUST CAST IRON


If the grill/griddle rusted, most likely it stayed in the water a lot, with remnants of food, without the protective oil layer.

To remove rust entirely follow the instructions:

- Prepare a solution of white vinegar and water in a container large enough to submerge the entire grill/griddle. Fill the container, half with white vinegar and half with water.
- Put the grill/griddle in the vinegar solution. Make sure it is completely submerged, then let the mixture act for a few hours (no more than 3 hours). The vinegar will dissolve the rust.
- Use an abrasive brush if necessary to clean the remaining rust.
- Rinse the grill/griddle with water (it is not recommended to use detergents) and wipe it dry. Make sure it is completely dry by heating it on the stove or in the oven for a few minutes.
- Grease the grill/griddle with oil all over the surface.
- Make sure it is completely greased, then wipe it with a paper towel.
- Put the grill/griddle in the oven preheated to 230 degrees Celsius for 2 hours.
- Remove the grill/griddle from the oven and let it cool.
- Every time you cook in a pure cast iron grill/griddle, the oil you use seeps into the surfaces of the grill/griddle and helps to keep it in optimal conditions for longer.
- If the grill/griddle turns a grey colour, it means that it has been washed with a detergent that was too strong or with a sponge that was too abrasive. You can return the dish to its original state by repeating the oil seasoning process.

# LENOXX

[www.lenoxx.com.au](http://www.lenoxx.com.au)

 1300 666 848