



Thank you for your Griddle purchase!

**We're all fired up to welcome you
to the Oven Brothers family.**

**We hope your experience was awesome
and we can't wait to see you again soon.**

Cheers,

The Oven Brothers



The Oven Brother's Griddle™

Item # OBG

Owner's Instructions

HOW TO SEASON YOUR NEW OVEN BROTHERS GRIDDLE

Seasoning your new Oven Brothers Griddle is super easy and can be done in just a few steps.

First, it Needs a Bath! Cleaning Your Oven Brothers Griddle:

Make sure your Oven Brothers Griddle is clean and dry prior to seasoning. We recommend rinsing with hot water and drying immediately. We do not recommend using soap of any kind or placing the steel in a dishwasher. Using soap can lead to off tasting food while using a dishwasher could promote rust on your new griddle.

Second, we Apply a Thin Layer of Oil:

Once you've cleaned and dried your Oven Brothers Griddle, it's time to coat both sides and edges with a thin layer of oil that has a high smoke point. Using an oil with a high smoke point will allow the steel to be heated without smoking or burning during this process.

Suggestions for high smoke point oils for seasoning are:

- Grapeseed Oil
- Canola Oil
- Peanut Oil
- Coconut Oil

Third, Lets Toss it in the Oven:

Place your oiled griddle on your cooker and heat it up to 350°F (175°C) for approximately one hour. When time is up let the griddle cool down naturally before handling it. Always remember that your steel is going to be very hot so please handle with care.

YOU'RE SEASONING IS DONE!



Tips & Tricks

Always store your Oven Brothers Griddle in a dry place with minimal moisture. Exposing your steel to moisture and wet areas will eventually lead to rusting. We leave ours in the oven at all times!

When cleaning your Oven Brothers Griddle do not use any soaps. Use a scraper or steel wool to remove and caked on food then rinse with hot water and dry immediately.

If your Oven Brothers Griddle happens to rust, no need to panic. Using some steel wool or sand paper remove the rust, rinse with hot water, and re-season with the instructions above.

Note: When seasoning and using your Oven Brothers Griddle, it will turn darker shades of grey. This is completely normal. Think of your Nona's cast iron pan. The more she used it the better her food tasted.

Bon Appetit!