



Hunsaker Smokers Griddle Plate for 14.5" WSM, 18.5" WSM, 22.5" WSM, 22" Kettle, 24" Summit & Ceramic, & 26" Kettle

Thank you for purchasing the Hunsaker Smokers Griddle Plate!

Seasoning Information:

Before the first use, clean the griddle plate with dish soap and water to remove manufacturing oils. Dry the griddle plate with paper towels. Apply a light coat of cooking oil (canola oil, vegetable oil, flaxseed oil, grapeseed oil) to all sides of the griddle plate. Do not apply heavy coats of oil, doing so will make the griddle plate sticky. Multiple light coats of oil helps keep the griddle develop a non stick coating. Heat griddle plate in oven or in smoker/grill at approximately 300 degrees fahrenheit for an hour.

Cleaning after use:

Scrape any food off the plate before storing. Applying a light coat of cooking oil before extended storage will help prevent rust. Occasionally the plate may rust after non use. To clean the rust use sandpaper or steel wool and then re-season the griddle plate.

Charcoal Placement:

Use ½ or less chimney of charcoal and spread evenly. It only takes a little charcoal to heat the griddle plate to cooking temperature.

Warning:

Do Not Let Griddle Become Too Hot. Excessive Heat Can Cause Warping.
Griddle plate can get extremely hot! Do not touch or let others touch the griddle plate while in use.
Cooking bacon or fatty meats can cause fire or flare ups, please use caution. Do not use the griddle inside. Wear gloves while handling the griddle plate.

Contact:

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