

# STEELMADE

COOKWARE



## Setup

After removing the Flat Top from the packaging, place on top of the heating elements of your stove. Use a bubble level or a small amount of food oil in the middle of the Flat Top to make sure your stove is flat and level. Most stoves will have been leveled when they were first installed, but make adjustments to the leveling feet if necessary. This will make sure that oil and grease will not pool anywhere on the flat top or encourage it to run off the front. If the oil spreads out evenly in the middle of the Flat Top and does not run off in one direction, you're ready to go!

Wash the top surface with hot water and a nylon dish scrubber – dish soap isn't necessary. You may notice a gray film wash off the first few times you clean your Flat Top.

Dry immediately with a rag or cloth. Turn your stove burners to medium high heat and allow the Flat Top to come to temperature. Holding a paper towel with tongs to keep from getting burned, apply a thin layer of vegetable oil to the entire cooking surface. Keep it heated for 10-15 minutes before allowing to cool completely.

Install drip tray beneath drainage holes at front of Flat Top.

## Cleaning

Get right to it: Clean the Flat Top immediately after use, while it is still hot or warm. Don't soak the Flat Top or leave it in the sink because it may rust.

Add hot water: Wash the skillet by hand using hot water and a sponge or stiff brush. (Use tongs or wear gloves if the water is extra hot!) Avoid using the dishwasher, soap, or steel wool, as these may strip the pan's seasoning.

Scrub off stuck-on bits: To remove stuck-on food, scrub the pan with a paste of coarse kosher salt and water. Then rinse or wipe with a paper towel.

Dry the Flat Top: Thoroughly towel dry the Flat Top or dry it on the stove over low heat.

Oil it: Using a cloth or paper towel, apply a light coat of Steelmade Cookware Conditioning Oil or suitable alternative to the entire top surface of the Flat Top. Some people also like to oil the outside of the Flat Top. Buff to remove any excess.

Put it away: Store the Flat Top in a dry place.

Questions? Email [info@steelmadeusa.com](mailto:info@steelmadeusa.com) or call us at 844-577-7683