

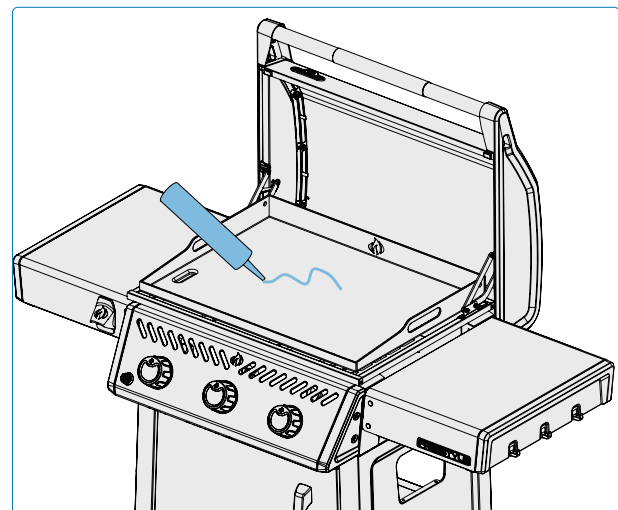
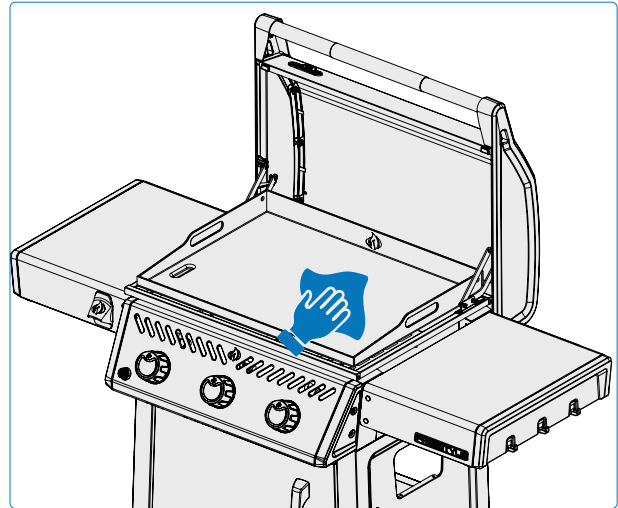
Operation

How to Season your Stainless Steel Griddle for the First Time

Before First Use

Proper seasoning is important to ensure you get the best cooking results and prolong the lifespan of your griddle.

1. Wash the griddle with warm, soapy water to remove any factory residues. Rinse and dry completely.
2. Choose a high-smoke-point oil such as avocado oil. Sparingly apply enough oil to lightly coat the griddle surface.
3. With the griddle plate installed, follow “**Lighting Your Appliance**” section.
4. Heat the griddle on medium until the oil smokes and the surface darkens, indicating it’s bonding with the stainless steel. Let the smoke dissipate naturally (10–15 minutes), then turn off all burners and allow the griddle to cool completely.
5. Once the griddle has cooled, use a paper towel to wipe off any excess oil or residue. Ensure only a thin, even layer remains to prevent stickiness.
6. Repeat the oiling and burning-off process **2–4 times** to build a durable, non-stick protective coating. This seasoning strengthens with each layer, making future cooking and cleaning easier.



LEARN MORE

Scan the QR code to watch a step-by-step video guide on seasoning your griddle.



DID YOU KNOW?

Before storage, apply a very light coat of oil to maintain protection and prevent discoloration.



WE WANT TO HELP

Napoleon is here to ensure your cooking experience is memorable. Contact us if you require additional help.