

# Operation

## How to season your 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. Do not use animal fats for your first seasoning. This may increase the likelihood of corrosion.

1. Wash all griddle surfaces with warm soapy water. (this is the only time soap should be used). Rinse and dry completely.
2. With the griddle plate installed, follow “**Lighting Your Appliance**” section.
3. Heat the griddle with all burners on high setting for 10-15 minutes or until you see the griddle plate change colour.
4. Add 2-3 tablespoons of neutral, high smoke point vegetable oil to the middle of the griddle.
5. Wearing heat resistant gloves, pinch a wad of paper towel in long handled tongs. Wipe the oil thinly and evenly across the entire griddle surface (including the sides).
6. Once the smoke subsides, repeat the oiling process 3-4 times to build up a strong protective seasoning layer. The surface should look dark from edge to edge.



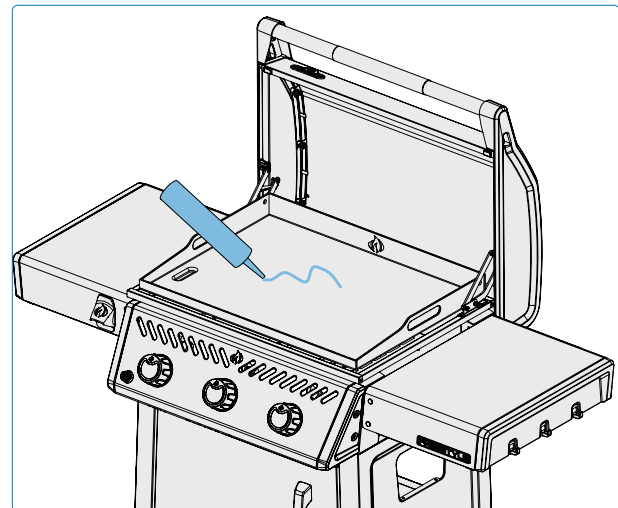
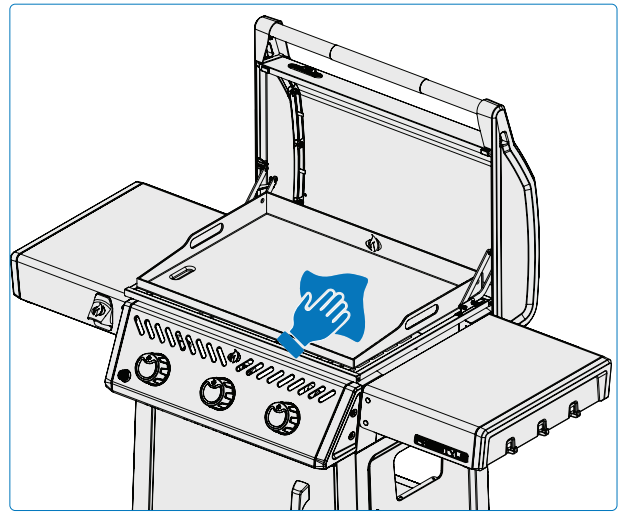
### IMPORTANT!

- **Consistent Use:** Season your griddle periodically, especially if you notice that the surface is losing its non-stick properties or is showing signs of rust. Cooking on your griddle regularly will enhance the seasoning as oil continues to bond with the surface during each use.



### LEARN MORE

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



### WE WANT TO HELP

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



### REGISTER YOUR APPLIANCE!

Go to [napoleon.com](http://napoleon.com) or your Assembly Guide for replacement part instructions.