

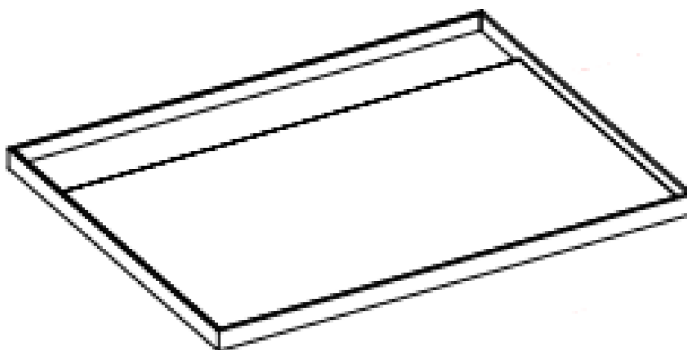


Bull Drop-In Griddle Plate User Guide

FOR USE WITH BULL DROP IN GRIDDLE PLATE SKU: 97020

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1. Introduction

Welcome to the Drop-in Griddle user guide! This guide will help you get the most out of your griddle while ensuring its longevity and safety. Please read this manual thoroughly before using your griddle.

2. Initial Setup

Before using your Bull Griddle plate, make sure it is properly installed by placing it in place of two cooking grates.

IMPORTANT: THIS PRODUCT IS INTENDED FOR USE OF 1 GRIDDLE PLATE PER GRILL. USING MORE THAN ONE CAN RESULT IN EXCESSIVE HEAT AND MAY RESULT IN DAMAGING YOUR GRILL

3. Seasoning the Griddle

A Stainless-steel griddle typically does not require seasoning in the same way that cast iron griddles do. However, it's still important to properly care for and maintain a stainless-steel griddle to ensure its longevity and optimal performance.

Here are some general Griddle maintenance tips:

- **Preheat:** Preheat the griddle before cooking to the desired temperature for best results.
- **Regular Cleaning:** After each use, clean the griddle with warm soapy water and a soft cloth or sponge. This should be sufficient for removing food residue.
- **Avoid Abrasive Cleaners:** Avoid using abrasive cleaners, scouring pads, or steel wool, as they can damage the chromium plating.
- **Oil Usage:** While seasoning is not necessary, you can still apply a thin layer of cooking oil to the griddle surface before cooking to enhance flavor and prevent sticking. However, this is not for seasoning purposes as you would with cast iron.

4. Cooking Tips

- Preheat the griddle before cooking to the desired temperature.
- Use a high-quality, food-grade oil with high smoke points to prevent sticking. Oils like avocado, Soybean, and Extra light olive oil have work best.
- Cook foods in batches to avoid overcrowding.
- Use a flat-edged griddle scraper to move and flip food.
- Maintain a consistent cooking temperature for the best results.



5. Proper Cleaning and Maintenance

Cleaning and maintaining a Stainless-steel griddle is relatively straightforward, stainless plating provides a durable and non-reactive surface. Proper care will help ensure that your griddle remains in excellent condition for years.

Here are cleaning and maintenance tips for a Bull Griddle:

Cleaning Tips:

- **Immediate Cleanup After Use:** After each use, while the griddle is still warm, scrape off any food residue and grease using a flat-edged griddle scraper. This prevents buildup and makes cleaning easier.
- **Cool Down Safely:** Allow the griddle to cool down to a safe temperature before proceeding with cleaning.
- **Warm Soapy Water:** Prepare a solution of warm soapy water using a mild dishwashing detergent.
- **Soft Cloth or Sponge:** Dip a soft cloth or sponge into the soapy water and gently scrub the griddle's surface to remove any remaining grease or food residue.
- **Rinse Thoroughly:** Rinse the griddle thoroughly with clean water to remove any soap residue.
- **Dry Completely:** Use a dry cloth or paper towels.

Maintenance Tips:

- **Regular Inspections:** Periodically inspect the chromium plating for any signs of wear, scratches, or damage. Address any issues promptly to prevent further deterioration.
- **Oil Application (Optional):** You can apply a very thin layer of cooking oil to the griddle surface before each use to enhance flavor and prevent sticking. Wipe off any excess oil to avoid a greasy buildup.
- **Avoid Abrasive Cleaners:** Never use abrasive cleaners, scouring pads, steel wool, or harsh chemicals on the surface, as they can scratch or damage the plating.
- **Use Appropriate Utensils:** Use utensils made of materials that won't scratch or damage the griddle's surface, such as wooden or heat-resistant plastic utensils.
- **Storage:** Store the griddle in a dry place to prevent moisture-related issues. Ensure it is completely dry before storing to prevent rust.



- Follow Manufacturer's Recommendations: Always follow any care and maintenance instructions provided by the manufacturer in the griddle's user manual or accompanying documentation. Manufacturer-specific guidance can vary.

By following these cleaning and maintenance tips, you can keep your Bull griddle in excellent condition, ensuring it remains a valuable and reliable kitchen tool for years to come.