



How to Handle and Care for Your American Metalcraft Product

Griddle

Preparation:

Prior to using your griddle for the first time, hand wash with a mild detergent and warm water then dry thoroughly with a soft cloth.

Washing:

When finished with the griddle remove burned or stuck on food with a plastic spatula or scrapper. While the griddle is still warm, not hot, wash with warm soapy water and a sponge or dish cloth. After washing, dry the griddle immediately with a soft cloth.

*Note: Do not expose the griddle to a dishwasher, abrasive sponges, caustic cleaners, or acidic detergents.

Daily Care Notes:

- Avoid high temperatures that can warp and damage the griddle.
- Never put cold water or ice onto the griddle surface while it's hot, this could cause warping.
- Store in a dry place.