



PIT BOSS®

32043 (PB5BGD)

32044 (PB757GD, PB757GS)

32045 (PB336GS, PB200GS)

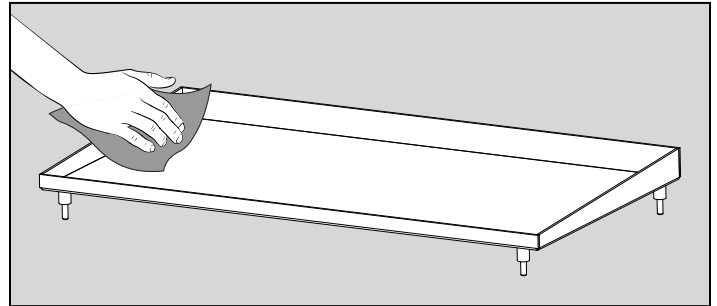
32046 (PB2BSPD, PB2BSPS)

41027 (PB3BGT1)

CERAMIC GRIDDLE TOP

FIRST USE - CLEANING THE HOT PLATE

Before using your griddle for the first time with food, wipe down the surface and edges of the Hot Plate with warm soapy water. Rinse thoroughly with clean water. This will dissipate any odors and eliminate any foreign matter from cooking into your food.



CARE & MAINTENANCE

The care of the Hot Plate is a continuous process that must be repeated over the life of your griddle to ensure the best cooking experience and longest life of use. It is important to clean and add a very minimal amount of oil to the Hot Plate after each use to maintain the non-stick cooking surface. Note: The Hot Plate does not need to be seasoned. Burning grease into the surface will damage the non-stick cooking surface.

1. Turn off the heat from cooking.
2. Allow the grill to cool to a point where it is safe for cleaning, but still warm. Then, use a griddle scraper or wooden utensil with a flat edge, to scrap off any excess food or grease from the cooking surface.

Note: Ceramic is not completely scratch resistant and can chip if using metal utensils. The best cooking utensils to use are wood, silicone, or nylon, as these materials will reduce wear on the cooking surface.

3. Spray or add a bit of water to the surface to steam and loosen any stubborn areas. Wipe with a clean cloth or paper towel. Sometimes burnt grease or debris can be difficult to remove. Use the Pit Boss® Degreaser and the Pit Boss® Scrub Brush to help loosen some of the burnt-on material.
4. Allow griddle to cool completely. Add a small amount of oil to the Hot Plate and rub it around with a paper towel to all corners and edges. Wipe any excess oil from the surface. This creates a protective barrier on the surface from moisture.

