

CARE AND CLEANING OF YOUR RANKIN GRIDDLE.....

Congratulations, you have purchased one of the finest commercial griddles on today's market.

YOU WILL NEED THE FOLLOWING TOOLS & SUPPLIES:

1. Cold water.
2. Rags or towels
3. A scraper.
4. A non-metallic pad (such as 3 M Scotchbrite)
5. Liquid or powder griddle cleaner.

A. BEFORE USING:

1. Clean the cooking surface, using a commercial cleaner, to remove any preservative. Follow the directions on package.
2. Make sure that the surface is level in both directions. (if you don't have a level, use a pan of water)
3. Heat your griddle to approximately 300°.
4. Lightly coat the surface with an edible cooking oil.
5. Bake for 5 or 10 minutes and wipe off the residue of oil.
6. Adjust valve for proper cooking temperature (Usually 250° to 375°). Cook fresh meats at 350°, Frozen at 375°.

B. CLEANING YOUR GRIDDLE AFTER EACH MEAL PERIOD.

1. Use cold water (Griddle should be approximately 200°)
2. Remove stubborn spots with scraper or non-metallic pad.
3. Rub with rags or towels.
4. Apply cooking oil (Follow directions A-3 to A-6 above).

C. CLEANING YOUR GRIDDLE DURING USE.

1. Use the scraper between loads.
2. Add cooking oil as needed.

D. CLEANING YOUR GRIDDLE AT THE END OF THE DAY.

1. Clean griddle (as in B. 1, 2, & 3 above).
2. Reduce temperature to approximately 200° and follow the directions on the commercial cleaner.
3. Re-season your griddle following the steps outlined in A. 3, 4, & 5 above.

DO NOT PERMIT YOUR EMPLOYEES TO DO THE FOLLOWING:

1. DON'T ~ Let the help play their favorite tune on the surface with the spatula or break egg yolks with the corner of a hamburger turner. (Evidence of this type of abuse, are small dents on the surface with a bump beside it.) Buy the cook a round corner flexible spatula.
2. DON'T ~ Use a grill brick on the cooking surface. (We spent your good money to give you a highly polished griddle, and you don't want it destroyed)
3. DON'T ~ Leave salt on the surface or around the edges of the splash. (Salt is highly corrosive and will actually eat the metal, causing the surface to pit)
4. YES, it will rust ~ If water is left on the plate and causes rust, simply remove the rust with a non-metallic pad and season with oil.
5. Steel will not turn black, the black is carbon, and it must be cleaned (See "C")

The side and back splash are welded to the plate at the bottom, so you will notice a crack around the perimeter of the plate. This crack will collect oil and water when the griddle is new water may boil up when it is fired up. Wipe this up with a paper towel. After a while this crack will fill with carbon and heal its self.

Follow the above suggestions and your RANKIN-DELUX griddle will give you many years of faithful service.