

# CAST IRON CARE GUIDE

## GONZO GRILL & GRIDDLE

Cast Iron is the ultimate cooking surface due to its ability to retain and evenly spread heat. Cast Iron cookware can last for generations, handle substantial abuse, and can even be made new again.

The Gonzo Grill's Cast Iron Grill/Griddle cooksurface comes pre-seasoned using soybean oil which is lightly coated and baked on. This pre-seasoning protects the cast iron surface and provides a non-stick coating which will improve over time with proper use and care.

! After use, hand-wash with hot water and immediately dry thoroughly. **Do not use soap or detergents**, as these will strip the oil seasoning. Do not wash in the dishwasher. Tough build-up may be removed using scouring pads or scrapers as needed.

! After drying, rub a light coating of cooking oil onto all surfaces before storing. To improve the seasoning effect of the oil coating, re-heat over low heat until oil just begins to smoke, then allow to cool before storing.

! If the cooksurface becomes rusted, or seasoning is stripped with soap, the Cast Iron Grill/Griddle can be scoured and re-seasoned. Visit [www.eurekacamping.com](http://www.eurekacamping.com) for re-seasoning tips and guidelines.