

FAQ

WHAT IS THE STEEL THICKNESS OF THE GRIDDLES?

All griddles are 7 gauge, except for the FG20 (10 gauge.)

DO I NEED TO CLEAN MY GRIDDLE AFTER EVERY USE?

Yes. Be sure to allow for your griddle to cool completely. Wash with hot water and or a mild dish soap, rinse, and store in a dry place.

WHY DID MY GRIDDLE WARP?

If the heat isn't even it will cause the griddle to warp. It is best to use a flame tamer—our newer griddles have this built in. To un-warp: You can put the griddle on your Camp Chef cooking system over medium heat. Put something heavy (pot with water or heavy rock) on the warped area. Heat it up until it lays flat, then turn the heat off (while leaving the heavy object on top.) Leave until it has completely cooled.

YES. BUT SURE TO ALLOW FOR YOUR GRIDDLE TO COOL COMPLETELY. WASH WITH HOT WATER AND OR A MILD DISH SOAP, RINSE, AND STORE IN A DRY PLACE.

No. Camp Chef griddles cannot go in the dishwasher and do not withstand detergents.

WHAT DOES IT MEAN IF MY FOOD TASTES RUSTY OR METALLIC?

This means is a sign of improper or inadequate seasoning. If this occurs, wash thoroughly and re-season.

DO I NEED TO PRE-HEAT MY GRIDDLE?

Yes. For the best performance pre-heat your griddle to medium or medium-low for approximately 5 minutes. This should produce a griddle surface temperature of 350 – 400F. Then turned heat to medium low to low for 2-3 minutes for uniform heat and you are ready to cook.

DOES MY GRIDDLE COME PRE-SEASONED?

Yes. All Camp Chef cast iron and griddles come pre-seasoned with the True-Seasoned finish, so they are ready to cook.

HOW CAN I ACTIVELY PREVENT WARPING?

Adjust your heat up slowly and keep all burners at the same output setting for an even cook and to avoid warping. Do not heat your griddle on high.

DO I NEED TO RE-SEASON MY GRIDDLE AFTER USE?

Yes. Re-seasoning your griddle is key. Slowly warm your griddle or pan on a burner. Apply a thin coat of Camp Chef Conditioner or olive oil. Make sure you cover all corners and

crevasses. Wipe any excess oil off, turn off your burner, and store in a dry place once completely cooled.

IS THERE ANY WAY TO PREVENT RUST ON MY GRIDDLES?

Yes. Be sure to re-season your griddle/cast iron after every use by using the Camp Chef Conditioner.

ARE THERE ANY TOOLS TO MANAGE GRIDDLE TEMPERATURES?

Yes. Use an infrared thermometer or a griddle surface thermometer.