

*Your Outdoor Kitchen's mild steel cooktop is designed to be seasoned before use -
Cooking on an unseasoned cooktop can cause food to stick and damage your hotplate.*

Follow these steps to keep your cooktop in perfect, non-stick condition

This can be repeated as necessary to maintain the non-stick finish. Refer to user manual for detailed instructions.

STEP 1 | **Clean your hotplate with hot soapy water**
Ensure to remove all oils and dirt from packaging and transit.


STEP 2 | **Heat plate and wipe on a very small amount of any edible oil**
Maintain high heat for 2-3 minutes to burn off oil.

STEP 3 | **Repeat until hotplate is an even brown colour**
Wipe away any excess oil with a clean cloth or paper towel. Your cooktop is now ready to use.

STEP 4 | **Repeat prior to every cook for the perfect non stick finish**
The cooktop will become darker and seasoning properties will improve with each use.

Hotplate seasoning colour guide



 Always use caution around hot surfaces. Use appropriate heatproof utensils and never touch cooking surface directly.