



## IMPORTANT INSTRUCTIONS

This product sheet contains important care, use and seasoning instructions for your Camp Chef steel cookware. Keep this sheet in a safe place for easy reference.

Thank you for purchasing this heavy duty all-purpose cookware. Due to the nature of steel during the fabrication and welding process, you may notice some surface imperfections, blemishes, scratches or color variations. These do not affect the cooking properties of the cookware. With use the griddle or skillet may take on a darker seasoned finish. The more it is used the better it cooks! Please follow the care and seasoning instructions included on this page for best results.

## CARE & SEASONING (TRUE SEASONED COOKWARE)

### Maintain Seasoning

1. True seasoned cookware may have a light oily coating due to the manufacturing process. Before using, wash, rinse and dry thoroughly. Use mild, soapy warm water (never use abrasive detergent) and a stiff brush.
2. After each use allow cookware to cool completely. Wash cookware according to instructions below. Slowly warm steel griddle or pan on burner. Lubricate cookware

with a thin coating of Camp Chef Conditioner, lard or white crisco shortening. Do not use salted fat (margarine or butter). Be certain that the entire surface, including all corners, have been coated thoroughly. This will help maintain the seasoning on your cookware. This seasoning protects the steel from rust as well as providing a durable coating that helps minimize sticking. After cookware cools, wipe off excess oil/conditioner with a clean cloth.

## CARE & SEASONING (UNSEASONED COOKWARE)

### Seasoning Your Cookware

1. First use: Wash, rinse and dry thoroughly. Use mild, soapy water (never use abrasive detergent) and a stiff brush.
2. Slowly warm steel griddle or pan on burner. Lubricate cookware with a thin coating of Camp Chef Conditioner, lard or white crisco shortening. Do not use salted fat

(margarine or butter). Be certain that the entire surface, including all corners, have been coated thoroughly. This will help prevent rust.

3. With use, the cookware will become seasoned and will antique (darken) over time. Variations in color are normal and should be expected.

## COOKING & CLEANING

### Cooking On Your Cookware

1. Gradually heat cookware to cooking temperature. Best results are obtained with LOW to MEDIUM heat settings. Do not overheat or leave empty cookware on burner. Do not use high heat when cooking. High, intense or uneven heat may warp your cookware and damage the finish. (If warping does occur it will not effect the quality of the food.)

2. Apply a thin coat of Camp Chef Conditioner and store in a dry, clean area. When storing in a carry bag, leave the zipper open 2-4 inches so the metal won't sweat.

Steel, True Seasoned cookware will continue to antique and darken with use providing a durable coating that helps minimize sticking.

Rust, metallic taste or discolored foods are signs of improper or inadequate seasoning or may result from cooking acidic foods. If this occurs, wash thoroughly and re-season.

### Cleaning & Storing Your Cookware

1. After use, wash with hot water and/or mild dishwashing liquid (never use abrasive detergent). Rinse and dry thoroughly. Never scour or use a dishwasher. You may wish to use a plastic scrubber or plastic pan scrapper to remove stubborn food particles.

**Tip: Vegetable oils, lard and white crisco may turn rancid over time.  
If cookware smells rancid, wash before use and re-oil before cooking.**

## CARRY BAGS

Protect and transport your steel griddles with these durable carry bags. Features weather-resistant liner, wrap handles for added support and large, industrial EZ glide zipper. Find them all at [www.campchef.com](http://www.campchef.com)



CB-16



SGB-MD



SGB-LG



SGB-XL



SGB-40

## CARRY BAGS

GRIDDLES

	CB-16	SGB-MD	SGB-LG	SGB-XL	SGB-40
SG-100					✓
SG-90			✓		
SG-60				✓	
SG-30		✓			
SG-14		✓			
FG-32				✓	
FG-26			✓		
FG-16	✓				
FG-13	✓				

## ACCESSORIES

[www.campchef.com](http://www.campchef.com)



**Conditioner**  
Model CSC-8  
Keep your griddle seasoned and ready to use with this all natural Conditioner.



**Bacon Press**  
Model BAC-P  
Seasoned cast iron press keeps meats flat so that they cook evenly.



**Outdoor Cooking Guide**  
Model BK-8  
This cookbook includes tons of recipes and cooking tips for cooking in the outdoors.



**Spatula Set**  
Model SPSET  
Two heavy duty spatulas. One for flipping pancakes, the other for scraping and cutting directly on the griddle.



**Heat Diffuser**  
Model FT10  
A great addition to your Camp Chef stove, the Heat Diffuser helps spread and manage your heat more efficiently.