



# REMOVING & PREVENTING CORROSION ON YOUR GRIDDLE TOP GRILL

## HOW TO REMOVE RUST FROM YOUR GRIDDLE TOP GRILL AND PREVENT FUTURE CORROSION

There isn't a better way to stoke your fire for grilling than by bringing home a Nexgrill Griddle Top Gas Grill. With massive, premium hot-rolled steel cooking surfaces, these flat top beauties don't just look great, they grill like a dream.

The only downside of griddle top grills (and we're talking all brands of griddle tops) is their tendency to corrode when not properly cared for. The good news is, whether your griddle top grill is already a rusty mess or you're just starting to see signs of corrosion, not all hope is lost. In fact, by following the steps outlined, you can banish rust and corrosion from your griddle top for grill seasons to come.





## HOW TO REMOVE THE RUST FROM YOUR GRIDDLE TOP GRILL

Maybe this article is finding you just a little too late. That's okay! Even if your griddle top is already experiencing the throes of corrosion, a little bit of elbow grease will go a long way in restoring your grill to working order.

### WHAT YOU'LL NEED:



SCRAPER



PAPER TOWELS



COOKING OIL



STEEL WOOL



HEAT RESISTANT GLOVES



## ONCE YOU'VE GOT EVERYTHING ON HAND, JUST FOLLOW THESE STEPS!

- 01 HEAT IT UP**

Put on your heat-resistant gloves and fire up your griddle top to medium-high heat for about 20 minutes. The heat helps loosen up the rust for easier removal.
- 02 SCRAPE IT DOWN**

After 20 minutes, turn off your griddle top grill and let it cool down. Then use your metal scraper to scrape down the entire cooking surface, removing as much rust as possible.
- 03 COAT WITH OIL**

Next, coat your griddle top's cooking surface with 3-4 tablespoons of cooking oil, then scrub off any remaining corrosion with your steel wool.
- 04 WIPE IT CLEAN**

Wipe the cooking surface clean with your paper towels, then repeat step 3 until all signs of corrosion are gone.



## PREVENTING FUTURE CORROSION ON YOUR GRIDDLE TOP

Now that your griddle top grill is free of rust debris, you're probably wondering how to prevent corrosion from reoccurring. Smart thinking. And sure enough, there are several preventative measures you can work into your regular grilling routine that will greatly reduce the likelihood of corrosion causing you any further problems.

### SEASON YOUR GRIDDLE TOP

Ideally, you seasoned your griddle top grill when you first brought it home. But if not, don't sweat it. Just follow the steps below and your griddle top will be seasoned up and ready for years of quality grilling in no time.

#### **01** HEAT IT UP

Fire up your main burners to a HIGH heat setting, then let your grill heat up for 10-15 minutes. If the surface of your griddle top begins to darken and discolor as it heats up, don't worry! That's completely normal.

#### **02** COAT WITH OIL

Once your grill is plenty hot, apply cooking oil to the griddle top, using your tongs and a wad of paper towels to spread the oil evenly across the entire cooking surface – even the edges and sides.

#### **03** WIPE IT CLEAN

Once the oil is evenly distributed, simply let it cook. When most of the oil appears to be burnt off the surface, repeat this process two or three more times. After three full cycles, your griddle top will be fully seasoned and ready to grill. Nice work!



## COVER YOUR GRIDDLE TOP

COVER YOUR GRILL! Especially your griddle top. Covering your grill when it's not in use is the single easiest way to protect it from harmful, rust-causing humidity.

## CLEAN YOUR GRIDDLE TOP AFTER EVERY COOK

This may sound like a tall order, but it's totally easy – and definitely worth it in the long run. Every time you finish up grilling, simply scrape off any seared-on debris, add 3-4 tablespoons of cooking oil, wipe clean, and rest easy knowing your griddle top will be spotless next time you go to grill.

No rust. No gunk. Just good times and happy grilling.

### **A LITTLE LOVE AND MAINTENANCE GOES ALONG WAY**

Caring for your griddle top will help it last for seasons to come, so you can enjoy outdoor cooking for breakfast, lunch and dinner.