

YAGOONA

Cook Plate Care

Congratulations on your purchase of a Yagoona Grill. These grills feature thick rolled steel Cook Plates. Please read the following tips and tricks to get the most out of your Yagoona Grill Cook Plates.

Seasoning your Cook Plates for the first time

Your Cook Plates work best when they are seasoned. This process is much like what is done with cast iron pots and skillets but much easier to do.

- Clean your Cook Plates with soapy water and rinse.
- Build a good fire in your firepit.
- When your Cook Plates are very hot, rub down with cooking oil. Take care to not burn your hands. We recommend BBQ gloves are used. Be aware the oil may flare up and burn.
- Seasoned surface darkens with the burnt oil.
- When the grill has cooled back to cooking temperatures, you can start to enjoy your new Yagoona Grill.
- With each use, the seasoning on the Plates will improve.
- **Warning - never leave an unseasoned Cook Plates outdoors.**

Cleaning

We have found that aggressive cleaning is not necessary on the Yagoona Grill Cook Plates, and it is best to do most of the cleaning before using, rather than after.

Before using

- Warm your Plates over the fire, as they warm the residual fats and oils from the last use will soften and can be scraped off with your Yagoona grilling spatulas.
- Apply new cooking oil over the entire cooking surface before starting to cook
- Residual oil can be scraped off into the fire or cleaned up with some kitchen paper.

After using

- Clean off any food bits from the grill with your Yagoona grilling spatulas.
Tip: use any straight edge on the cook plates to scrape clean your spatulas.
- Aim to leave some of the used cooking oil on the Cook Plates as a protective layer.
- When your grill is cool, it can be dismantled and stored away.

Storing vs leaving assembled

- If used often, the Yagoona Grills can be left outside assembled. In these cases it is important to ensure the Cook Plates are always oily.
- If you plan to use your Firepit for a fire only, then remove your Yagoona Grill and store away.
- Store in a ventilated area. Avoid damp locations.
- Use the Yagoona Universal Grill storage to keep your Grills neatly stored (#1123).

Rust

It is not unusual to have rust spots appear on your Cook Plates. Use steel wool, or a wire brush to clean it off and re-oil the Plate.