



CAMP WILABOSCA

Instructions for cleaning the stove

Cleaning the stove, including the griddle and the grease trap is the responsibility of the group using the camp. A fee will be assessed if either the griddle or the grease trap is not cleaned after you use the camp.

Cleaning the Griddle (once a day is all that is necessary):

- 1) Using a large spatula or trowel remove as much of the food and grease from the surface of the griddle as possible. The drier the surface the better.
- 2) Using the griddle stone provided scrape the griddle until all of the remaining food stuff is removed and the surface of the griddle is clean. If the griddle stone is not working well, use a knife to scrape a thin layer of built up grease/food from the stone. Except near the back scrape the griddle in only a front to back/back to front motion.
- 3) Wipe the griddle with a damp disposable cloth to remove any of the grit left by the stone.
- 4) Once clean apply a thin coat of oil so the griddle does not rust between uses.

NOTE: You can use soap and water during the cleaning process, but if you do you must season the griddle according to the instructions below.

Cleaning the Grease trap:

- 1) Slide the grease trap out of the holder on the side of the griddle. Pour the grease and food etc. into a large coffee can or other container with a lid. Take the can with you when you leave the camp.
- 2) Using blue thunder (provided) and plenty of hot water to clean the grease from the trap. Use your disposable cloth and water to clean the bracket that holds the grease trap.
- 3) Wait until the grease trap and bracket are dry before replacing the grease trap in the bracket.

Cleaning the rest of the stove:

- 1) Don't forget to use a cloth and soap and water to clean the backsplash on the stove, the burner tops, and the oven doors.

Seasoning the Griddle (if the griddle has been cleaned with soap and water):

- 1) Apply a thin coat of cooking oil to the griddle surface, about one ounce per square foot of griddle surface. Spread over the entire griddle surface with a cloth to create a thin film. Wipe off any excess oil with a cloth.
- 2) Turn on all thermostats to low.
- 3) Heat the griddle slowly for 15 to 20 minutes, then wipe away the oil. Repeat the procedure 2 to 3 times until the griddle has a slick, mirror like finish. Do this until you have reached the desired cooking temperature