

# TIPS & TRICKS

## GREENGRILL



Most of the Cadac Dometic cooking surfaces now have our GreenGrill ceramic coating. This ceramic coating is completely PFOA-free and so contains no toxic substances. GreenGrill guarantees healthier cooking!

### PREPARATION

- Before using the cooking surface for the first time, season it with a thin protective layer of oil to help prevent food from sticking.
- To season, lightly rub some oil, such as sunflower, on to the surface and then place over a medium heat for 2 - 3 minutes.
- Once cool, wash the pan and rinse clean. It's ready to go!

### USE

- **Note:** GreenGrill coating conducts heat better than products with a regular (PTFE) non-stick coating. We therefore recommend using only 75% of the power you are used to, which means cooking on low to medium heat.
- Apply a thin layer of oil with some kitchen paper or a brush before placing the cooking surface on the heat. Make sure you have greased all parts, so with a BBQ Grid oil the raised edges as well.

- Never leave the cooking surface on the heat source without oil, as it can damage the GreenGrill ceramic coating.
- Pre-heat the BBQ on a low-medium heat for 2-3 minutes only.

### TIPS

- **Tip:** We recommend cooking with sunflower oil or rapeseed oil because of their high burn point. Olive oil can have a relatively low burning point, which can cause food to stick to the pan and burn. We therefore do not recommend using olive oil.
- **Tip:** Bring meat or fish to room temperature before frying. This will prevent it from sticking to the cooking surface.
- **Tip:** Always use silicone and/or wooden utensils so that the GreenGrill coating is not damaged. Never use metal utensils as this can damage the coating.

## CLEANING

- Let the cooking surface cool down before cleaning. Extreme temperature changes can cause deformation of the cooking surface.
- The GreenGrill coating is 'Easy Clean'. Warm soapy water with a soft sponge is sufficient for cleaning the ceramic cooking surfaces.
- The easiest way to clean the ceramic cooking surfaces is with the **Cadac Dometic Ceramic GreenGrill Brush**.
- **Always avoid using scouring pads or steel wool.**
- If the cooking surface has burnt-on food debris, this can adhere to the coating, which can lead to brown spots. In these places, ingredients can stick to the cooking surface because the coating is no longer reached. Make sure that these brown spots are properly removed before use.
- For Grid soaking, the **Cadac Dometic Soft Soaks** are recommended as they provide a protected environment to loosen food and burnt on debris without the need to scrub and scrape the ceramic coating. Soak for 60 minutes before washing in hot soapy water.
- Dry with a soft cloth and you're done!

## MAINTENANCE

- We recommend regular seasoning of the ceramic cooking surfaces to ensure many years of easy grilling! Add a little oil to the cooking surface after cleaning and use kitchen paper to spread it evenly across the surface. The oil seals the surface from the outside air and moisture.
- Placing the cooking surface in a plastic bag before you put it into its storage bag ensures the storage bag remains clean.
- The storage bag helps to prevent damage to the GreenGrill coating.

**Check our website for more information:  
[cadacdometic.co.uk](http://cadacdometic.co.uk)**

