

evo[®]

COOKTOP CLEANING GUIDE



JUST 5 MINUTES
Scrape, Scrub & Wipe



How to Clean Your Evo Cooktop

To maintain the natural non-stick properties of your Evo cooksurface, it is important to keep the cooksurface clean and oiled with cooking oil. Similar to caring for a cast iron skillet, the process is simple with a few steps that will return a lifetime of carefree cooking.

Items Needed:

- Evo Scraper, cleaning handle, cleaning pad and paper or terry cloth towels (screen for heavy cleaning)
- Cooking oil (vegetable canola, grapeseed)



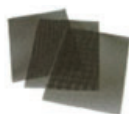
Scraper



Cleaning Handle



Cleaning Pad



Screen

Regular Cleaning:

1. Start with a warm cooksurface (preferably right after cooking).
2. Using the Evo scraper, scrape and remove food particles and debris.
3. Place a cleaning pad directly on cook surface. Pour a liberal amount of cooking oil over the pad. Place insulated blue cleaning handle on the pad.
4. Push handle against the pad and scour cooksurface in a circular motion with special attention to heavy carbon areas. Use more oil, if needed, for lubrication.
5. Wipe clean with paper towel or terry cloth. Repeat as necessary. The cooksurface should be black and glossy.
6. Finish by wiping the entire cooksurface with a lightly-oiled paper towel or terry cloth towel to season.



Heavy Cleaning:

1. If you have burned sugar based sauces or heavy carbon buildup follow the steps above with a screen placed under the cleaning pad.

Important Tips:

- Similar to a cast iron skillet, NEVER cook on a dry surface, ALWAYS apply oil to the cooksurface prior to EVERY cooking session (Use canola, soybean or grapeseed oil).
- After cleaning the Evo, pour 3-4 tablespoons of oil in the center of the cooksurface, and wipe the oil over the entire surface with a paper or terry cloth towel. This will condition the surface prior to cooking.
- ALWAYS properly clean the cooksurface after every use while the surface is still moderately hot. This will clean and re-season the surface in preparation for the next time you cook.
- **Do not use** water, club soda, salt, soap, degreasers, cleaning bricks, steel wool or any abrasive product on the Evo cooksurface. These will deglaze the surface, remove the oil seasoning and can cause rusting. If you accidentally deglaze your surface, follow instructions below to clean and re-season the cooksurface.



To re-season the cooksurface:

1. Apply about 4-5 tablespoons of vegetable oil to the surface and wipe the entire surface including the sides.
2. Turn both burners to medium and allow the oil to smoke and burn off slightly for about 5 minutes.
3. Reduce heat to low, wait several minutes and apply a second layer of oil.
4. Repeat steps 2-3. The surface will appear dark and glossy black. This repeated process will carbonize the oil and create a blackened patina and a natural non-stick oil seasoning.
5. Using the grill pad and cleaning handle, lightly polish the surface smooth on low heat.
6. When the surface has cooled, wipe the cook surface with a lightly oiled towel.

