

Lodge Reversible Cast Iron Grill/Griddle

Care & Use Guide

Manufacturer-based guide

This PDF summarizes official Lodge care and use guidance for seasoned reversible cast iron grill/griddles. A model-specific printed manual for this exact size was not located.

Before First Use

Lodge seasoned cast iron cookware is factory-seasoned and ready to use. Before cooking, rinse or wash the griddle, dry it completely, and apply a very thin film of cooking oil if desired.

Using the Reversible Griddle

- **Flat side:** suited to pancakes, eggs, sandwiches, burgers, and other griddle-style cooking.
- **Ribbed side:** suited to foods where grill marks and raised cooking ribs are useful.
- **Heat sources:** Lodge seasoned cast iron is compatible with stovetops, including induction, as well as ovens, grills, and campfires.
- **Preheating:** Cast iron retains heat very well. Heat gradually and use appropriate protection when handling hot cookware.

Everyday Cleaning: Wash - Dry - Oil

1. Wash	Use warm, soapy water and scrub with a stiff-bristled brush, nylon scrubber, or suitable cleaning pad.
2. Dry	Dry completely with a paper towel or lint-free cloth. Do not leave cast iron to air-dry while wet.
3. Oil	Apply a very thin layer of cooking oil over the cooking surface. Wipe away excess so the surface does not feel wet or sticky.

Important Care Notes

- **Do not soak** cast iron in water. Prolonged moisture can cause rust.
- **Do not use a dishwasher.** Dishwasher cleaning can remove seasoning and promote rust.
- Modern dish soap is acceptable for routine hand washing.
- Steel wool or metal scrubbers are not recommended for everyday cleaning, but they can be used when removing rust.
- Store the griddle completely dry in a dry location.

If Rust Appears

Surface rust can usually be restored. Scrub the rust away with steel wool or a suitable rust-removal tool, then wash and dry the cookware completely. Apply a very thin, even layer of cooking oil.

For more significant rust or damaged seasoning, Lodge recommends reseasoning in the oven: preheat the oven to 450-500°F, place the oiled cookware upside down on the upper rack, bake for one hour, and allow it to cool in the oven.

Maintaining the Seasoning

Seasoning is a layer of carbonized oil bonded to the cast iron. Regular cooking helps maintain and build the seasoned surface. After washing and drying, applying a very thin film of oil helps protect the cookware and maintain the finish.

Troubleshooting

Food sticking	Make sure the griddle is properly preheated and has an intact seasoned surface. A light amount of cooking fat may help.
Sticky surface	Too much oil can leave a tacky finish. Wipe away excess oil; cast iron should have only a very thin coating.
Rust spots	Remove rust, wash, dry completely, oil lightly, and reseason if needed.
Dull or uneven finish	Seasoning can change in appearance with use. Continue normal wash-dry-oil care unless the surface is rusting or flaking.

Safety

- Cast iron becomes extremely hot during cooking and stays hot after the heat source is turned off.
- Use oven mitts or other heat protection when moving or handling hot cookware.
- Avoid sudden extreme temperature changes, which can stress cast iron.
- Use the griddle only on stable, appropriate cooking surfaces and keep hot cookware away from children.

Official manufacturer guidance used for this guide

Lodge Cast Iron - Seasoned Cast Iron Cleaning & Care

Lodge Cast Iron - How to Clean

Lodge Cast Iron - Reversible Grill/Griddle product care guidance

This document is an independently formatted convenience copy of manufacturer guidance and is not an original Lodge instruction booklet.