



Flamen Hot BBQ

Before Use – Season your Grill

You should season your grill before use. This is done to burn off any manufacturing residue and will also protect the natural cooking surface from the elements.

Before first use, clean the cooking surface with warm soapy water and a sponge. Thoroughly rinse with fresh water

Dry the cooking surface, then lightly coat all sides of the grill surfaces with a cooking oil spray.

Position the hotplate and grills in the barbeque and heat for a few minutes until the surface just begins to smoke. Wait for the grill to cool and then wash again with some warm soapy water.

Dry the cooking surface, then lightly coat it with a spray oil again.

Now you are ready to cook !