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## Cast Iron Mongolian Cook Top Care and Maintenance

These are suggested standard operating procedures to prepare your top for use and maintain it thereafter. The cast iron top of a Mongolian range should be viewed as a large cast iron skillet. It must be washed and seasoned when new. The seasoning must be maintained to keep the black shiny surface that acts as a non-stick surface.

### Initial Seasoning

When new, wash the top very thoroughly with warm soapy water. The top is coated with rust inhibiting protective oil at time of manufacture. All traces of manufacturing oil must be removed prior to seasoning. Follow these steps for initial seasoning:

1. Remove all traces of manufacturing oil using warm soapy water and brushes, cloths, and/or mildly abrasive scrubbers such as green scouring pads.
2. After all traces of manufacturing oil have been removed, dry the top using clean wipes.
3. After the Mongolian pilots are lit, turn the gas valves to full **ON** position. Refer to the diagram in the Operating Instructions section of the manual.
4. The top will slowly begin to become hot. When a drop of water boils on the surface of the top, wipe the top with a thin coat of oil<sup>1</sup>. Immediately wipe the top with a dry cotton cloth to remove any excess oil. Avoid oil build ups. Do not use rags made of synthetic materials.
5. Wait an additional five to ten minutes to allow the top to continue to heat. The top will have started to become darker. Apply another coat of oil and wipe dry as above.
6. Continue to apply oil and wipe dry in approximately five minute cycles. The top should gradually darken and become black. When a black shiny surface has been achieved, the top is seasoned and ready for use. Reduce heat or turn valves to **OFF** if finished.

### Daily Use

We recommend the top be kept clean at all times. Visible food residue should be scraped off using a long handled griddle scraper. Apply cooking oil after scraping food residue and wipe with oil to make an even coating. Sauces containing sugar will caramelize and stick to the top requiring more work to scrape it clean. Try to apply sauces to the meal after it is plated or at within the final **30 seconds** of the cooking cycle. If saucing on the grill, try to use oil based sauces without sugar.

1. Scrape the grill as soon as food residue is visible.
2. Oil the grill after scraping or before the next meal is cooked.
3. Allow the grill to cool at the end of the day, then scrape the top clean and apply a light coat of oil.

### Annual Top Maintenance

If the top has visible excessive burned on food, it may become necessary to season the top almost as new. Heat the top and clean with abrasives as described above. Then polish the top using griddle screens and bricks. Then give successive seasonings as outlined above to regain the shiny black surface.

<sup>1</sup> We recommend peanut or grape seed oil. While many have severe allergies to peanuts, the reaction seems to be to the protein, and not the oil of the peanut. This is the case of our corporate chef. However, if you are concerned about allergic reaction to peanut oil, do not use it.