

Gotham Steel Grill Use & Care Guide:

Prior to using your Gotham Steel Grill wash with dish soap and water.
Dry completely prior to use.

Preheat the pan

Place your Gotham Steel Grill on your cooking surface, being sure to use 2 burners for the best even heating. Turn on your heat source on medium high heat and allow the pan to heat for 5 minutes. This ensures the entire surface of the pan is heated thoroughly allowing for even heat distribution while cooking. This also ensures your foods will cook evenly and help you to achieve the best grill marks.

Cooking Proteins and Vegetables:

When cooking proteins and vegetables it is helpful if you lightly oil the food. Although this is not needed to keep your food from sticking to the pan it does help to achieve the best grill marks. Place your food on the grill and allow vegetables to cook for 1 minute minimum before turning and proteins to cook for 2 minutes before turning.

Attaching the hooded grill to the Gotham Steel Grill

Place your Gotham Steel Grill on a stovetop and align tab on the lid with the slot on the side of the grill at a 45 degree angle. The grill lid is now attached and easily opens and closes. For safety purposes allow the grill and lid to cool completely if you choose to remove it from the base.

Cooking with the steamer rack:

Place the Gotham Steel Grill fitted with the hood on your cooking surface and add 1-2 cups of water or stock to the pan. Preheat the Gotham Steel Hooded Grill on medium-high heat for five minutes. More liquid may need to be added during the cooking process as some of this will evaporate. Place the steamer rack on the Gotham Steel Grill pan then place desired food on the steamer rack. Close the hood and allow food to steam for a minimum of 3 minutes. Cooking times will vary depending on the thickness of the food you are cooking.

PLEASE NOTE

**DO NOT USE STEAM RACK
WHEN DOING ANY GRILLING!**
ONLY USE WHEN STEAMING!

