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 **Cleaning Nickle Plated Griswold Skillet** (Read 1893 times)

**Seth Affoumado**
Ex Forum Member



**Cleaning Nickle Plated Griswold Skillet**


Aug 12th, 2010, 10:40pm

Any do's and Dont's I should know about?

Thank you all for such wonderful resources.

Seth


**Will Person**
Forum Administrator


**Re: Cleaning Nickle Plated Griswold Skillet**



Reply #1 - Aug 12th, 2010, 10:56pm


Welcome. You can clean nickel plated cast iron just like black iron skillets. Spraying down with oven cleaner or putting it into a lye bath is great. The only problem with using electrolysis is, if the plating is loose, it has a good chance of coming off. The lye bath is the best for them. In my opinion.

Posts: 9673

Will 

**Re: Cleaning Nickle Plated Griswold Skillet**


**Dwayne Henson**
WAGS member



**Re: Cleaning Nickle Plated Griswold Skillet**

Reply #2 - Aug 14th, 2010, 8:41pm

I'm with Will, lye. I wouldn't use a self cleaning oven, as chrome/nickel can turn blue with high temps.

Posts: 4254

**Seth Affoumado**
Ex Forum Member


**Re: Cleaning Nickle Plated Griswold Skillet**


Reply #3 - Aug 17th, 2010, 2:49am

Thanks guys! The skillet is really clean. I meant, once the skillet was seasoned properly, how do I keep it going? I don't want to use soap! The cooking surface is smooth and similar to aluminum, while the outside is light iron. I've coated the outside with canola oil. Not sure what to do on the cooking surface-

Any thoughts?

Seth

**Lee Mitchell**
Ex Forum Member

**Re: Cleaning Nickle Plated Griswold Skillet**

Reply #4 - Aug 17th, 2010, 6:30am

Seth, I haven't worked with nickle/chrome pieces so if what I'm about to say is wrong, some of the experienced folks here will set me straight. 😊

First, I wouldn't put canola oil on the outside on the plating. That'll just cook on an turn it dark again. That observation is based on trying to keep stainless steel cookware looking nice on the outside. It's a pain in an unspoken place to keep it looking "clean". Worse culprit is a SS kettle that we keep on the stove. It gets overspray from Pam and splatters from frying on the adjacent burner. Periodically I pull out the Dawn Power disolver to clean it up.


Next, is a personal opinion that applies to any cookware that's well seasoned. Washing it up in hot soapy water, after use, doesn't harm it in any way. For example, I have a skillet that I've been using since we got married. (Over 40 years ago, BTW.) When I make brown gravy, the cooled skillet goes into the sink for a good cleaning in hot SOAPY water. Or, if I fry fish in it. That helps remove the residual odor of fish.


The key to is that it must be well seasoned. A newly seasoned pan, especially if done according to many instructions that simply say bake at 350 for 1 hour to season, isn't really seasoned/cured. A good quality detergent, such as Dawn can remove some of that seasoning.

BTW, one more thing. 😊 A well seasoned CI pan can take LIGHTLY scrubbing with a vegetable brush or kitchen scrubbie pad, along with the hot soapy water. You have to use a gentle touch, especially with the scrubbie. Just enough pressure to remove whatever without damaging the seasoning. If you have to use elbow grease, use some other method to remove whatever. (Boiling for example.)

I'll leave it to others on how to season the interior of your pan. Hope my 2-cents helps with the other aspects.

Lee

**Deborah Maxwell**


**Re: Cleaning Nickle Plated Griswold Skillet**

Reply #5 - Oct 19th, 2010, 1:34am

hi,
speaking of changing color- has anyone ever had a cast iron skillet turn color (reddish) from being left on a hot burner, for a long time, with no oil in it?
i am asking because i was recently making tortillas in a skillet. no oil. it got really hot, and when i was done the skillet had started to look mottled and red, just like another that i have. that one will not turn black, no matter what i do to it. still cooks great, tho.[Quote from Dwayne Henson on Aug 14th, 2010, 8:41pm:](#)
I'm with Will, lye. I wouldn't use a self cleaning oven, as chrome/nickel can turn blue with high temps.

Posts: 130

**Chris Stairs**
Forum Administrator


**Re: Cleaning Nickle Plated Griswold Skillet**

Reply #6 - Oct 19th, 2010, 6:33am

Deborah,
If you get one REALLY hot, like a dull red hot, it can cause foundry scale, like you sometimes see on an item that was burned in a fire that got too hot. It's like a reddish colored rust that can never be removed.

I think Dwayne's comment about self cleaning ovens and plated pieces is correct. It looks like the chrome exhaust on a motorcycle, like a bluish rainbow effect. I do use the self cleaning oven, but never for plated items, only plain cast iron.

Chris

Posts: 2863

**Deborah Maxwell**

**Re: Cleaning Nickle Plated Griswold Skillet**

Reply #7 - Oct 19th, 2010, 12:15pm

thanks Chris!
another mystery solved.

Posts: 130