

Wagner & Griswold Society

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(Moderators: [Scott Sanders](#), [Jeff Friend](#))

 **Meltdown** (Read 872 times)

Gene Dietzenbach
Ex Forum Member

 **Meltdown**

Feb 10th, 2011, 11:12am

Well I had some aluminum to clean so in the oven for a self clean cycle. I word to my fellow rookies, do not put anything on the bottom rack. These use to be Wagner sizzling platters.

 [meltdown.jpg](#)



Chuck Rogers
WAGS member
★★★★★

 **Re: Meltdown**

Reply #1 - Feb 10th, 2011, 11:19am

How hot does your self cleaning cycle get Gene? I've never had that happen to aluminum in my oven. Check the owners manual, or call the manufacturer to find out.

Posts: 8632

Tom Neitzel
Forum Administrator
★★★★★

 **Re: Meltdown**

Reply #2 - Feb 10th, 2011, 11:20am

Wow, Gene. That's a first for me. Just a bit more information. Was it gas or electric? How full was the oven - something pretty much covering every rack? I know when baking, if I put lots of pans on both shelves, it kind of blocks the circulation, the thermometer is slow to react and it gets way over temperature. I've only seen aluminum melt when on an electric burner on high that gets forgotten.

Tom

Gene Dietzenbach
Ex Forum Member

 **Re: Meltdown**

Reply #3 - Feb 10th, 2011, 11:26am

It was as full as I could get it. I have a electric oven and have done this before. The only thing I did different this time was I used the speed clean cycle. Don't know if it is alot hotter or what. It was hot enough to melt the aluminum and have it run down under the burner coil. I had to break the slag piece before I could get the platter out.

Brian Vick
WAGS member
★★★★★

 **Re: Meltdown**

Reply #4 - Feb 10th, 2011, 1:33pm

This is worthy of a mention in our cleaning section 😬 That fast clean cycle must run much hotter! 🔥
I've never heard of this happening before and I think Gene was lucky it wasn't worse.
OB 😊

Posts: 1867

Jeff Johnson
WAGS member
★★★★★

 **Re: Meltdown**

Reply #5 - Feb 10th, 2011, 1:37pm

OUCH! My condolences to your sizzling-slag platters.

Posts: 234

Roger Barfield
Forum Administrator
WAGS member
★★★★★

 **Re: Meltdown**

Reply #6 - Feb 10th, 2011, 3:15pm

From what I've read, the melting point for aluminum is 1200 degrees. I'm surprised it got that hot. I would have never expected that Gene. I know you probably didn't either. 😬

Posts: 7399

Gene Dietzenbach
Ex Forum Member

 **Re: Meltdown**

Reply #7 - Feb 10th, 2011, 4:45pm

Just to clarify. I had several other pieces that were on the two racks. These two items were on the very bottom rack, just above the coil. I thought I did this before without a problem, but maybe the platters are made different. 1200 degrees that's HOT! Scarey thing is I did this after we went to bed, glad I didn't burn the house down.

Side note: This incident will make your wife very mad, when the melted aluminum on the bottom of the oven, peels or burns the protective enamel off the oven. 😞

Brian Vick
WAGS member
★★★★★

 **Re: Meltdown**

Reply #8 - Feb 10th, 2011, 7:31pm

Gene,

The house is OK 😊 BUT I know what you mean about the wife being MAD 😞
OB 😊

Posts: 1867

Jeff Johnson
WAGS member
★★★★★

 **Re: Meltdown**

Reply #9 - Feb 11th, 2011, 10:17am

Good thing the "aluminum" dishes didn't contain a large percentage of magnesium in the alloy. That would certainly have lit up the kitchen!

Posts: 234