

# Wagner & Griswold Society

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

Seasoning Waffle Irons - Compressed Air (Read 696 times)

**Jeff Johnson**  
WAGS member  
★★★★★

Posts: 234

**Seasoning Waffle Irons - Compressed Air**

Apr 5<sup>th</sup>, 2011, 3:18pm

I recently bought my first cast iron waffle iron & low base on eBay - a Cruso #8. It was in fairly decent shape, and cleaned up pretty well. De-rusting was the easy part....lye bath soak, followed by some time in my 5 gal electrolysis tank.

The challenging part (no surprise for those who have seasoned a waffle iron, with it's myriad nooks & crannies) is re-seasoning the chunk of cast iron. Yes, I could have used a bristle brush & a cotton rag to remove the majority of oil sprayed onto the surface. I could have also used a cotton Q-tip or some other time-consuming method, but this didn't appeal to me.

Being an impatient male , I chose to use a **TOOL**. I cheated and used my home air compressor, combined with an air sprayer nozzle (AKA blow gun, or whatever it's called - see picture). After preheating the chunk-o-cast-iron to 250 F, I sprayed it with PAM, put it back into the 250 F oven for 10 minutes, then removed it.

I wiped the (fairly flat, smooth) exterior with a paper towel, then took it outside. Using my shop air compressor with an air nozzle (set at 90 PSI to avoid energetic disassembly), I removed the majority of oil from the nooks & crannies of the waffle iron half. NOTE that by using the compressed air method, you end up cooling down the cast iron pretty quickly. I ended up running the compressed air jet across the cast iron surface for a "first pass", sticking the cast iron back into the oven to reheat, then re-spraying the piece with compressed air again.

A nicely focused 90 PSI jet of air seems to do a decent job of removing the majority of oil from a nook-&-cranny-laden piece of cast iron (prior to completing the seasoning bakes at 350 & 500 F).

**NOTE** that the idea of using compressed air to remove excess seasoning oil is not brand new. See:

<http://www.griswoldandwagner.com/cgi-bin/yabb/YaBB.pl?num=1226971396/6>

The attached picture (from top to bottom) shows the nook & cranny-laden top of the WI with air nozzle, the PAM-sprayed bottom of the WI, and the bottom of the WI, after compressed air de-greasing.

[cruse-waffle-iron-composite.jpg](#)



**Scott Sanders**  
Moderator  
★★★★★

Posts: 1300

**Re: Seasoning Waffle Irons - Compressed Air**

**Reply #1** - Apr 6<sup>th</sup>, 2011, 9:02pm  
Hey Jeff,

Thanks for bringing this topic up again and thanks for finding the old thread regarding the air compressor. I'm glad the experiment worked out for you as well. I always thought that the high pressure air would be a good way to get the oil out of hard to reach areas. I now have my own air compressor along with an air nozzle like you are showing, but I must admit, I have not experimented with it yet. Now you've inspired me again to try it out for myself. Let us know if you come up with any more tips that may be helpful.

Thanks,  
Scott

BTW.....your waffle iron looks real nice.....good job!!!

**Jeff Johnson**  
WAGS member  
★★★★★

Posts: 234

**Re: Seasoning Waffle Irons - Compressed Air**

**Reply #2** - Apr 6<sup>th</sup>, 2011, 9:42pm

I did a second coating of PAM today on the WI. Using the compressed air approach makes this process MUCH easier than trying to get the excess oil out of each nook & cranny with a Q-tip (or section of cloth stuck on a thin piece of wood).

This approach might also be handy when seasoning corn bread pans made to look like baby ears of corn. Using an old washcloth, I was able to get the excess oil out of each of the "kernels", but suspect that compressed air might make it easier.

**Bryce King**  
WAGS member  
★★★★★

Posts: 1214

**Re: Seasoning Waffle Irons - Compressed Air**

**Reply #3** - Apr 7<sup>th</sup>, 2011, 7:03am

Can one use some of the compressed air in cans that are meant to blow dust and stuff off of and out of computers? I would like to try it when I use my cornstick pans.

**Scott Sanders**  
Moderator  
★★★★★

Posts: 1300

**Re: Seasoning Waffle Irons - Compressed Air**

**Reply #4** - Apr 7<sup>th</sup>, 2011, 1:37pm

Bryce.....I think the canned compressed air was talked about in the old thread that Jeff posted. I don't know if they would have enough pressure, plus they can produce very cold air (which might not be good on hot iron), and I think it could get a little costly buying the small cans (although much cheaper than buying a compressor... ). It might be worth a try. Let us know if you try it out and how it works.

Scott