

Wagner & Griswold Society

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

Yes or no to aluminum in Lye bath. (Read 419 times)

Scott Jarvis
WAGS member
★★★★★

Yes or no to aluminum in Lye bath.

Aug 20th, 2011, 10:10am

Can you put an aluminum skillet into a Lye bath, or should you not do it? A friend of mine told me he recently acquired a large aluminum skillet with some build up on it. I read in the cleaning section but it just said use elbow grease to clean up aluminum, it didn't mention the Lye. If it can't be done I will let him use his own elbow grease, if the lye bath can be used I won't mind helping him out.
Thanks
Scott

Chuck Rogers
WAGS member
★★★★★

Re: Yes or no to aluminum in Lye bath.

Reply #1 - Aug 20th, 2011, 10:19am

DON'T DO IT SCOTT !!!! ☹️ No aluminum in the lye or electro tanks. A self cleaning oven will burn off the build up without damaging the aluminum. Just be sure to remove any handles. The high heat of the SCO will remove the tempering of bail type handles, and of course, burn the wood ones.

Dwayne Henson
WAGS member
★★★★★

Re: Yes or no to aluminum in Lye bath.

Reply #2 - Aug 20th, 2011, 10:21am

No Lye. I had an early electric waffle iron and just sprayed it good with oven cleaner, lye, and let it set for a few hours, came back and the pattern was all eroded. That is when I found out lye dissolves/destroys/eats aluminum. Elbow grease is the best, but another option is the cleaning cycle in a self cleaning oven. Now how about a photo of this square skillet?

Tom Neitzel
Forum Administrator
★★★★★

Re: Yes or no to aluminum in Lye bath.

Reply #3 - Aug 20th, 2011, 10:46am

As all have said, the best answer is No - don't even think about it.

Here's a picture of an Aladdin aluminum waffle iron that I cleaned in a lye bath several years ago. It had the nicest steel coil handles. Cleaned all the aluminum right off the handles.

Now, after you look at this and think about it, you can use a lye bath to clean aluminum. The soak time is measured in **minutes**. You can dip it in, loosen a bit of grease, then clean it all off. Rinse with water and neutralize with a bit of vinegar. My mistake was that I dipped it in, then got distracted and forgot it for a couple days.

I now would not consider even a dip as I have a soda blaster.

It's a nice reminder though.

Tom





Scott Jarvis
WAGS member
★★★★★

Re: Yes or no to aluminum in Lye bath.

Reply #4 - Aug 20th, 2011, 11:23am

Boy that didn't take long. I figured this was the case since lye wasn't mentioned in the aluminum cleaning section. I will tell him to stick it into his oven and clean it that way.

"Now how about a photo of this square skillet?"

Is this for me or somebody else, I don't remember making mention of having a square skillet?????????????

Rick Gilley
WAGS member
★★★★★

Re: Yes or no to aluminum in Lye bath.

Reply #5 - Aug 20th, 2011, 12:59pm

I put an no name aluminum skillet in the lye barrel to clean a few months back....it ate the name and all off it...its lying in the scrap iron pile now.

Jerry Cermack
Global Moderator
WAGS member
★★★★★

Re: Yes or no to aluminum in Lye bath.

Reply #6 - Aug 20th, 2011, 1:26pm

Several years ago, a new member I know put an aluminum muffin pan in lye with some cast iron. They got up the next morning and it had dissolved completely and the aluminum was floating on top.

Will Person
Forum Administrator
★★★★★

Re: Yes or no to aluminum in Lye bath.

Reply #7 - Aug 20th, 2011, 2:48pm

I heard you can put aluminum in lye but not too long. I put a Wagner rapid heat griddle in for minutes.....it turned the aluminum black. It was stained. ☹️ I had to polish it out. NEVER did that again. ☹️

Answer as everyone already stated.....no.

Will ☹️

Harry Riva
Forum Administrator
★★★★★

Re: Yes or no to aluminum in Lye bath.

Reply #8 - Aug 20th, 2011, 3:17pm

Dawn Power Dissolver has done a good job on carbonized grease on the aluminum pieces I have cleaned up.

Tom Neitzel
Forum Administrator
★★★★★

Re: Yes or no to aluminum in Lye bath.

Reply #9 - Aug 20th, 2011, 9:24pm

Quote from Will Person on Aug 20th, 2011, 2:48pm:

I heard you can put aluminum in lye but not too long. I put a Wagner rapid heat griddle in for minutes.....it turned the aluminum black. It was stained. ☹️ I had to polish it out. NEVER did that again. ☹️

Answer as everyone already stated.....no.

Will ☹️

Yee of little faith Will. Ammonia will turn it black too, but a bath in a Cream of Tartar solution will turn it right back to normal. Been there, done that. Scares the socks off you when it turns black although it is a nice even black.