



SET OF 3 GRILL TRAYS

CARE & USE

This hand-crafted Cookware Accessory has a protective, food-safe coating for transportation and will require a traditional curing process prior to use:

1. Heat the Grill Trays to a medium temperature and then wash in warm, soapy water.
2. Dry thoroughly and apply a thin coat of cooking oil with kitchen roll.
3. Heat to a medium temperature, then leave to cool

You can repeat the curing process whenever necessary to keep your Skillets in good condition, as cooking or heating some foods may degrade the oiled finish.

After every use:

1. Wash after each use and heat to a medium heat to drive off any moisture.
2. Then wipe over with a little cooking oil. NB: If the Skillets are going to be put away for an extended period of time then we recommend that is oiled both inside and out for greater protection.

The more the Grill Trays are used the better the natural, non-stick finish becomes.

Do not clean in the dishwasher as this will remove the natural oiled finish.

Store your Grill Trays inside for years of use. If left outside the finish may break down; if so clean vigorously and follow the steps above.

Grill Trays should be washed, dried and wiped over with vegetable oil after every use.