

# Instructions Manual

## Wrought Iron Grids And baking-sheets

The grid and the baking-sheet are made of regular wrought iron which means the iron, even when intensely heated, doesn't liberate heavy metals such as chrome or nickel (metals contained in stainless steel).

In order to prevent corrosion the following procedure is recommended:

1. Before the grid/baking-sheet is initially used, they must be carefully wiped off using a cloth or kitchen towel dipped in cooking oil.
2. Place the grid/baking-sheet over an open blazing fire. Take care not to overheat the parts (i.e. they must not glow).
3. When the grid/baking-sheet is well heated, and the cooking oil smokes intensely (burns off), the upper part of the grid must be oiled using plenty of cooking oil.

### **NOW THE GRID/BAKING-SHEET IS READY FOR USE.**

After further use, the GRID/BAKING-SHEET can be cleaned using a wire-brush and then be treated with cooking oil as described above.

Overheating (the iron glows) reduces the longevity of the grid and can deform the bars.

If you have further questions, please contact your distributor.