



CARE INSTRUCTIONS

The flambadou is made from mild steel - a reactive metal, meaning it is subject to oxidation (rust) if not properly cared for. Fortunately it's easy to do so this durable piece of kit should last you a lifetime.

It will arrive pre-oiled and ready to be seasoned. Just brush away any packing material, place it in the centre of a 220c oven directly on the oven grates and bake it for 35 minutes.

It should come out a much darker shade. This is your first layer of seasoning which will help protect it from the elements.

The nature of the flambadou requires it to be heated to extremely high temperatures which is likely to strip away initial seasoning but the immediate application of fat will re-apply a new layer with every use.

The easiest way to maintain your flambadou is to re-season it during the cook - while your fire is still lit.

CLEAN IT

Put it back in the embers to burn away any detritus from compound butters or animal fats. If cleaning after the cook, use a wire brush and soapy water to scrub off any rust or food particulates.

GET IT TO TEMP

Allow it to cool for about two minutes. We're aiming for the metal to be roughly 200-260 c rather than the 350 c + temps of a fully heated flambadou.

APPLY A THIN LAYER OF OIL

Pour a little neutral oil on the cone - inside and out, wipe away any excess, let it cool completely then store in a dry place until its next use.

