



AXEL PERKINS

CARE INSTRUCTIONS

Your grill will arrive pre-oiled and ready to be seasoned straight out the box. For best results, we brush off any packing material and bake it in the middle of a 220c oven for 35 minutes. It should come out a much darker colour - this is your first layer of seasoning and is now ready to cook on.

Cast iron is a reactive metal meaning it is subject to oxidation (rust) if not properly cared for. Fortunately it's also very easy to maintain and, when necessary, restore.

Water is the primary agent of rust but foods that are very acidic or very salty are also extra reactive. With a little maintenance, it should last you a lifetime.

KEEP IT CLEAN

Give it a quick scrub with a wire brush just after cooking. If not, wire wool and hot water does the job, just scrub it under the tap until the water runs clear.

KEEP IT OILED

A light rub down with any neutral oil will do wonders for the seasoning and protect it from the elements. Try doing this while hot post scrub using tongs and an oiled ball of kitchen towel. It should immediately smoke and darken, looking as good as new.

KEEP IT DRY

When cooled off, store it indoors or at least out of the rain. If you wash it in the sink, dry it off with a towel then pop it in a warm oven.

