



CARE INSTRUCTIONS

The Universal Grill Handle is made from mild steel - a reactive metal, meaning it is subject to oxidation (rust) if not properly cared for. Some people prefer the look of a well weathered handle but it's entirely up to you. Keeping it in good condition is easy.

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 humble handle, while extremely useful isn't the first thing to be rescued when the heavens open so don't worry if it does get rusty. Just scrub it clean, dry it off, brush with oil it and bake it as described above.

KEEP IT CLEAN

A clean grill handle is a versatile tool and can help you roll a sausage or even flip a burger in a pinch. Warm, soapy water and a sponge will do the trick. Avoid the dishwasher as it'll strip away any seasoning you've built up.

KEEP IT DRY

Water is the primary agent of rust so towel it dry after cleaning and store it indoors if possible. At least keep it under the lid of your barbecue, away from the rain.

KEEP IT OILED

Perfect seasoning is less of an issue for a grill handle than The Chimney Topper itself but if you do want to keep it looking shiny and nice, apply a very thin layer of neutral oil once clean and dry.

