



AXEL PERKINS

CARE INSTRUCTIONS

Your Hand Forged Broad Skewers will arrive pre-oiled and ready to be seasoned out the box. For best results, we recommend brushing off any packing material and baking them in the middle of a 200c oven for 35 minutes, directly on the rack. They should come out a much darker colour - this is your first layer of seasoning that will help prevent sticking and rust.

Your skewers are made from mild steel - a reactive metal, meaning they are subject to oxidation (rust) if not properly cared for. Fortunately it's easy to do and with a little love they should last you a lifetime.

Water is the primary agent of rust but foods that are very acidic or very salty are also extra reactive so keep that in mind when caring for your skewers.

KEEP THEM CLEAN

When you're finished using your skewers, use dish soap, a wire brush or abrasive sponge to clean off any excess food. Avoid putting them in the dishwasher as it will strip off the seasoning you've built up.

KEEP THEM DRY

Once clean, dry them off with a clean tea towel and hang them proudly from a hook ready for their next use.

KEEP THEM OILED

When they're clean and dry, wipe them with a very thin layer of neutral oil. This both protects the surface from the elements and helps build up a deeper seasoning on your next use.

Should any rust appear, simply repeat the process of scrub, dry, oil and bake.

