



CARE INSTRUCTIONS

The Cloche is made from mild steel - a reactive metal, meaning it is subject to oxidation (rust) if not properly cared for. Fortunately, keeping it in good condition is easy.

It will arrive pre-oiled and ready to be seasoned. Simply brush away any packing material, place it in the centre of a 220c oven directly on the oven grates and heat it for 35 minutes. It should come out a darker shade. This is your first layer of seasoning which will help protect it from the elements.

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

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

You'll likely use your Cloche to dome fatty things like cheese burgers and fried eggs so it will naturally season itself through continued use similar to a cast iron pan. If you want to build up extra seasoning, brush it with a thin layer of neutral oil and bake as described above. Repeat this process until you have a finish you are happy with.

