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## Cast iron grill accessories – Instructions for use and care

### Introduction

Thank you for choosing to purchase this quality product. In order to minimize the risk of injury, we ask you to always take some basic safety precautions when using this device. Please read this manual carefully and make sure you understand it.

### Principle

Thanks to its high mass (cast iron), the grill accessory regulates uneven heat and thus enables even cooking.

### Seasoning

- The dishes are already seasoned and can be used immediately. However, we recommend cleaning (see below) in advance.
- If re-seasoning is required, please proceed as follows:
  - Clean the dishes with hot water.
  - Then rub it with tasteless, vegetable fat (e.g., coconut fat).
  - Place the dishes in the oven for an hour at 200 °C (or better outside in a hot kettle grill – then pay attention to the temperature!).
  - Rub any remaining fat. Ready!
- Please repeat this treatment regularly so that the pores fill (patina formation) and the plate is optimally protected against rust. So you can enjoy your grill dishes for a long time.

### Cleaning/maintenance

Hot water is sufficient for cleaning; scrub off coarser food residues with a brush. Never use soap or harsh detergents. These destroy the existing grease layer/patina, and the plate must then be re-baked (see above). After each cleaning, grease the dishes as much.

**Important:** Remove all food residues and ash immediately after use. In combination with moisture, rust formation is otherwise favoured.

### Storage

Grease with good cooking oil; wrap with paper towels; store in a dry place. Thus, the grill utensils can easily withstand longer storage times.

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