



Customer Service WiITec Wildanger Technik GmbH  
e-mail: [service@WiITec.info](mailto:service@WiITec.info)  
Tel:++ +49 2403 55592-0

## Introduction

Thank you for purchasing 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 them.

## Cast Iron Grill Accessoires

### Utility / care instructions

#### The principle:

Thanks to its high mass (cast iron), the grill accessory regulates uneven heat and Allows for even cooking

#### Branding:

Note: The dishes are already burned in and can be used immediately. However, we recommend cleaning (see below). If it is necessary to refreeze, proceed as follows: Clean the dishes with hot water. Then rub it with vegetable neutral grease (e.g., coconut fat). Place the dishes in the oven for an hour at 200 ° C (or better outside in a hot ball grill - then to temperature!). Rub remaining fat. Finished. Please repeat this treatment regularly so that the pores fill (patina formation) and the plate is protected from rust.

Therefore, you have a lot of fun with your grill ware.

#### Cleaning / Maintenance:

Hot water is sufficient for cleaning; Scrub larger coarse food with a brush. Never use soap or sharp detergents. These destroy the existing grease layer / patina and the plate must then be re-baked. (See above) After each cleaning, always grease the dishes.

#### Important:

Remove immediately after use all food and ash. In combination with moisture, rust formation is encouraged.

#### Storage:

Grease with good oil; Wrap with kitchen paper; Store in a dry place. Thus, the grill ware also plays longer storage times.