



ORCHARD OVENS

WOOD FIRED COOKING



Small Tuscan Grill



Large Tuscan Grill

How To Season Your Tuscan Grill:

1. Scrub **your grill** well in hot soapy water.
2. Dry thoroughly.
3. Spread a thin layer of olive oil or vegetable oil over the **Tuscan Grill**.
4. Place it inside your Wood or Gas fired pizza oven at 350-400°F (180-205°C) or
5. Place it upside down on a middle rack in an electric oven at 390°F (200°C) (Place foil on a lower rack to catch any drips.)
6. Bake for 1 hour; let it cool in the oven.

IMPORTANT NOTES:

- From time to time you may need to re-season your Tuscan Grill to prevent corrosion build up after cleaning.
- The grill is not recommended to be washed in a dishwasher.
- Please store your grill in a dry and moisture free environment

We hope you enjoy your product.

Bon Appetito!



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