

Inferno Tuscan Grill

NOTE: Your grill is made from plasma-profile cut mild steel and may have residual signs of dust, steel, oils and other contaminants left over from the manufacturing process.

Before first use, your grill must be seasoned. The easiest way to achieve this is to first clean your grill well. When rinsed and dried thoroughly, coat with a small amount of high-temperature cooking oil such as vegetable. You can do this with spray oil. Dab off any excess, then heat up the grill until it starts to smoke. The more you use the grill, the darker it will go and the more evenly it will cook. Be sure to wipe it down after use, some users also choose to lightly buff it with oil.

We recommend oiling it if it isn't going to be used for a while.