

# FLAX OIL INSTRUCTIONS



UNIQUE HAND-FORGED BRITISH MADE FIRE PITS

**CAUTION: Keep out of reach of children.**

**Store in a dry place**

### **Directions for seasoning your cookware before use:**

1. Heat the item to a medium hot temperature – either over the fire pit or in the oven.
2. Wash the item well in warm soapy water.
3. Dry it thoroughly and rub over a small amount of flax oil.
4. Heat the item again to a hotter temperature (don't worry about a bit of smoke) and rub over oil again.
5. Repeat this a few times until you have a nice black even coating.

### **After use:**

1. Wash the item well in warm soapy water and dry thoroughly. Rub over some flax oil before storing away.
2. If any rust develops, scrub this off with a wire brush and repeat above.

*100% pure linseed oil grown and cold pressed by Flax Farm, West Sussex UK*