

HOW TO PRE-SEASON YOUR FIREDISC®

MAXIMIZE THE FLAVOR AND LIFE OF YOUR FIREDISC WITH THIS CHEF TESTED SEASONING TECHNIQUE!

WHAT YOU NEED: CLEAN DRY DISH TOWEL • PAPER TOWELS
LARD OR ANY OTHER HIGH SMOKE POINT OILS
LIKE VEGETABLE OIL, MELTED SHORTENING,
OR CANOLA OIL • SPOON • LIGHTER • WATER

1. Wash, rinse and dry your FireDisc Cooker with water.
2. We recommend you DO NOT use soap.
3. Set your FireDisc to the medium or high setting and allow to heat for about 5 - 10 minutes. You will want to see some mild smoke coming off the FireDisc Cooker.
4. Turn off the heat regulator.
5. With a large spoon, add 2 large scoops of lard (or lard substitute) to the center of the FireDisc Cooker.
6. Holding the dish towel with tongs, spread the oil that will form around the entirety of the FireDisc Cooker.
7. With some paper towels clean any residual oil from the disc.
8. Allow the FireDisc Cooker to cool for 30 minutes.
9. You are now ready to use your FireDisc Cooker
10. Enjoy!

A well seasoned firedisc pan should appear black and will repel rust and corrosion as well as enhance the flavors of your food for years to come

Seasoned FireDisc Cooker!



*** Repeat steps 2 - 6, 3 more times for better seasoning.

Once you have your FireDisc seasoned make sure you visit FireDiscCookers.com for delicious recipes!


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BUILT TO HAUL,
COOKS IT ALL



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