LIMITED 5-YEAR WARRANTY

This is the only express warranty for this product. Hudson Home Group, LLC., warrants this product to be free from defects in material and workmanship for single-family household use for limited five years from the date of original purchase. Ordinary wear and tear including damage to the cast iron and wooden surface is excluded. Use of product for anything other than its intended purpose is also not warrantied. We exclude liability for all consequential damages. Your exclusive remedy is repair or replacement of the nonconforming product, at our option. All liability is limited to purchase price. **All other warranties, including any statutory warranty or condition of merchantability or fitness for a particular purpose, are disclaimed.** You may have legal rights that vary depending on where you live. For repair or replacement, please call with information on your product's proof of purchase and description of the problem.

Hudson Home Group LLC, Boonton, NJ 07005
Call center : 1(855)351-8261

THE ENGLISH™ KITCHEN
by TODD ENGLISH

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CARE & USE

5PC SIZZLE STEAK PLATTER SET

THE ENGLISH™ KITCHEN
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5PC SIZZLE STEAK PLATTER SET

Dear Consumer,
Congratulations on your decision to purchase our high quality cast iron steak platter and wooden base set. With proper care, this sizzle steak platter set should give you many years of use.
Please take a moment to read the use and care instructions that follow.
Should you have any question, please feel free to contact our consumer care department at ToddEnglish@hhgllc.com

Preparing the sizzle steak platter:

- In order to protect the sizzle steak platter from rust, coat it in a seasoning such as olive oil before using it. Heat the steel platter for about 15 minutes and then let it dry.

How to use the sizzle steak platter:

- Preheat your oven to 450°F. Put the sizzle steak platters in the oven for 10 minutes. Cook the food until it's almost done. Remove the sizzle steak platters from the oven with the supplied cast iron handle, and set them into wood underliners. Place the cooked food on the sizzle steak platter. making sure that some of the cooking juices also make it on the plate.
- A handle is provided as you cannot ever touch the hot plate directly.
- Do not touch the high temperature steak platter directly by bare hands.
- Do not boil water in the platter.
- Do not cook acidic foods in the platter.
- Do not put the steak platter set in a microwave oven for cooking.
- The sizzle steak platter is oven safe up to 450°F degrees.
- Do not place the wood base into an oven; it is not oven safe.

After using the sizzle steak platter:

- Once finished using the sizzle steak platter, clean it as soon as possible and don't let the food residue dry into the platter.
- Let the platter cool down before washing
- Wash using steel wool pads/scrubbers is recommended , then wipe the platter dry using clean cloth
- After wiping with a clean cloth, wipe again using cooking oil to avoid rust during storage. You may also use a tissue to wipe off excess oil.
- Never use soap or dish wash detergent to clean the sizzle steak platter, and do not wash it in a dishwasher.
- Clean your wooden underliner with wet cloth , and make sure it is clean and dry before storing away

With proper use and care, your new sizzle steak platter set should give you many years of use.

Sincerely,