

Gourmet[™] Grillware



"Outdoor cooking with style"



Gourmet Grillware Product Information

-----CAUTION-----

THIS PRODUCT MUST BE HANDLED WITH GOOD QUALITY POT HOLDERS OR OVEN MITTS. PRODUCT WILL REMAIN HOT LONG AFTER IT'S REMOVED FROM THE GRILL OR OTHER HEAT SOURCE. WHEN PLACING PRODUCT ON THE TABLE, BE SURE TO HAVE ADEQUATE PROTECTION BETWEEN THE TABLE'S SURFACE AND THE PRODUCT, SUCH AS A LARGE TRIVET OR THICK PAD.

-----CARE & CLEANING-----

Simply wash your Wilton Armetale® grillware with mild soap, then rinse with hot water and dry.

Since the chemicals in water vary, **automatic dishwashers are not recommended** because they may harm the metal's finish.

Slight scratches caused by the cutting action of knives and forks are normal and lend your piece an air of authenticity.

As with any metal, it is not recommended that food be stored in your pieces for a sustained period of time, especially foods containing fatty acids, salad dressing or vinegar.

If staining or discoloration does occur, combine baking soda with water or vinegar to form a paste. Rub the paste on the piece with a soft cloth (slight bubbling may occur). Thoroughly wash, rinse and towel-dry the piece.

With simple care, your heirloom-quality products will provide years of enjoyment.

-----Gourmet™ Grillware Product Information-----

Gourmet™ Grillware from Wilton Armetale. Once you begin using it you will quickly see why it's great for cooking and serving food from the grill.

Have fun; spend more time with your guests around the grill. Cook your entire meal on the grill, then serve in the same piece ~ perfect for those slip-through-the-grates foods. No need to run back and forth with some foods on the grill and others in the oven.

Each piece of Gourmet™ Grillware is made with Armetale® metal. The metal has exceptional thermal properties enhanced by the way each piece is individually cast in a sand mold.

The metal plus the sand molding process and the heavy gauge of each piece help hold the heat so that food stays hot at the table. Another thermal quality of Armetale metal allows you to accelerate the thawing of meat. Place frozen meat on a piece of the grillware at room temperature in the kitchen. The warm room temperature from the grillware absorbs much of the cold from the meat making for a steady thawing process.

Armetale metal is a unique food-safe alloy that won't break, chip, crack or dent. It's guaranteed against breakage, under normal use. Each piece is tumbled in natural stones to toughen and smooth the surface ~ the Wilton Stone Finishing™ process. Armetale metal will not rust or tarnish and is safe for cooking up to 1,000°F. The tough finish on the product allows for easy cleanup using a dish brush or low abrasion scrub sponge and warm soapy water (automatic dishwashers are not recommended).

Gourmet™ Grillware is designed and individually handcrafted in America:
Born in the USA. Made in the USA.

ENJOY THE VERSATILITY of Wilton Armetale® Products

~From the Freezer ~On the Stovetop~In the Oven ~On the Grill ~To the Table

-----THE WILTON COMPANY-----

Founded in 1892, The Wilton Company remains family-owned and operated today. Historic Lancaster, Pennsylvania is home to The Wilton Company where these heirloom products are individually and intricately handcrafted. Therefore, no two pieces are exactly alike.

-----VISIT OUR WEBSITE-----

To see our full collection of other versatile Wilton Armetale® products visit us...
www.armetale.com

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