



## How to use BuzzyWax with a TemboTusk Skottle Grill

Tusk Skottle Grill is shipped with an excellent seasoning in place. However, as with any seasoned cast iron or steel product; up keep and maintenance of the cooking surface will increase the pleasure and ease of use while cooking.

### To touch up or conditioned of the Skottle grill cooking surface.

- 1: Clean the surface of the pan and remove any grunge. Put water in the pan and bring it up to a boil. While the water is cooling, scrape the pan with a spatula to remove any cooked on particles.
- 2: Warm up the Skottle pan with the burner allowing the pan to be warm to the touch and then turn off the burner. With a paper towel or smooth rag, apply a very small amount of BuzzyWaxx to the cooking surface. Cover the entire surface. Wipe away any excess wax.
- 3: Turn on the burner and slowly bring the heat up. When the wax has evaporated, let the pan cool and repeat until you are satisfied.
- 4: Once or twice a season, turn the Skottle pan over and remove the burner. Clean any soot with a wet rag. Apply a small amount of BuzzyWaxx to the bottom of the pan. This will help keep the bottom looking good.
- 5: BuzzyWaxx goes a long way! The little tin should last the entire season or more.

### To Re-season a Skottle Grill with BuzzyWaxx

- 1: Remove the burner and eye bolts and any other accessories from the Skottle pan.
- 2: Wash both sides of the pan with soap and water using steel wool, copper wool or a green scrubbing pad. There is no need to completely remove the old seasoning.
- 3: Warm the pan slightly to the touch if it is cold. With a soft rag, or paper towel; use a small amount of BuzzyWaxx on the top and bottom of the Skottle pan. Remove any excess wax with a towel. (Remember to use a very small amount of wax. The wax goes a long way and too much will only create a gummy mess.) Do not get wax in the threads.
- 4: Set your oven or BBQ grill to 450 degrees. Place the pan upside down and let cook for one hour.
- 5: Remove the pan from the oven; remember it will be very hot! Let the pan cool and repeat the above process until you are satisfied with the seasoning job.