Defrosting Tray Care Guide

Thank you for your purchase. Please see below for our care guide which ensures that your product remains in excellent condition, while preserving the safety of yourself and others.

When using the defrost Tray:
- Wash thoroughly in hot, soapy water before first use.
- Wash hands thoroughly in hot, soapy water before and after handling meat.
- When defrosting raw meat, keep separated from other food items, particularly ones that are already cooked.
- To aid the defrosting process, do not clump frozen food together when possible. If food is evenly spaced, defrosting time will be minimized. Food stuck together will take longer to defrost fully.
- Do not refreeze raw meat once it has been defrosted.

Cleaning the defrosting tray:
- It is recommended that the product is cleaned only with liquid soap, warm water and a soft sponge or dish cloth.
- This product is not dishwasher safe as this may damage the tray.
- Do not use a metal scourer or rough sponge to clean this product, as it will scratch the specialized Teflon coating, potentially causing it to flake away.
- Always wash throughly after defrosting food items, especially raw ingredients.
- Wash all utensils, cutting surfaces and counters with hot, soapy water after contact with meat and poultry.
- Do not defrost raw ingredients near defrosting or fresh cooked foods. Always keep them separate to avoid cross contamination.

Pit Boss stands behind our products and guarantees your satisfaction.
If you have any questions or comments, please visit us at: www.PITBOSS-GRILLS.com