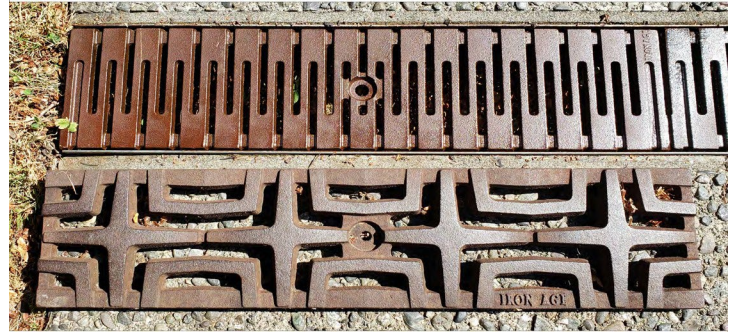


BAKED-ON-OIL FINISH GUIDE

Please read before installation

Baked-On-Oil Finish is not a sealant, like paint, nor will it protect against rust. Its primary purpose is as an aesthetic treatment to mimic the look of an aged grate.



(Top) Newly installed cast iron grate with Baked-On-Oil Finish;
(Bottom) Raw cast iron grate, aged 10 years.



(Left) Raw cast iron grate; (Middle) Oxide layer (rust) forming after grate was sprayed with water; (Right) Rusty grate shown after application of Baked-On-Oil finish.

The natural oxidation process is still happening beneath the surface, but this finish hides the "rusty" phase of cast iron aging, offering a seamless transition to the final patina.

Please keep in mind that **whether the finish is applied or not**, all cast iron grates will eventually age to a dark reddish-brown color, similar to any manhole cover in the street. With that said, natural color variations from casting to casting and sometimes within a single casting are to be expected. As the grates age and the oil wears off, it is also common to see additional color and luster differences develop specific to wear patterns and installation conditions.


We recommend that you **INSTALL YOUR GRATES ASAP** upon delivery. If, for whatever reason, you are unable to do so, store them in their original packaging and **KEEP THEM IN A DRY PLACE**. If the grates are exposed to moisture while stacked atop each other for an extended period, they will rust in an uncontrolled manner, potentially leading to an undesirable result.



Baked grates stored outside in wet cardboard for a year.



0 ((0.

B MB MF B B OB F M OT 0

 B OB FT M OTO 0N