



CARE AND MAINTENANCE

A vegetable oil coating is especially suitable for cast iron cookware in which frying or searing of food will take place. It allows the excellent heat conduction properties of cast iron to be retained and to also protect the cookware from rust.

As the surface is not as impervious as enameled cast iron, do not wash this piece of cookware in a dishwasher.

To keep the surface in good condition, and to prevent rust, rub a coating of oil into the interior and rim of the cookware before storing.

USE AND CARE

Before cooking, apply vegetable oil to the cooking surface of your pan and pre-heat slowly.

Once the utensil is properly pre-heated, you are ready to cook.

A low to medium temperature setting is sufficient for the majority of cooking applications.

PLEASE REMEMBER: Always use an oven mitt to prevent burns when removing pans from oven or stovetop.

After cooking, clean your pan with a nylon brush or sponge and hot soapy water. Harsh detergents and abrasives should never be used. (Avoid putting a hot pan into cold water. Thermal shock can occur causing the metal to warp or crack).

Towel dry immediately and apply a light coating of oil to the pan while it is still warm. Store in a cool, dry place.

NEVER wash in a dishwasher.

IMPORTANT PRODUCT NOTE: If you have a large rectangular Grill/Griddle, make sure to place it over two burners, allowing the grill/griddle to heat evenly and avoid a stress break or warping. Although not always necessary, it is also suggested to preheat the griddle in the oven before placing over burners on top of stove.