

## **IMPORTANT SAFETY, USE & CARE INFORMATION**

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Thank you for choosing Cast Iron cookware. To assure a long and pleasant cooking experience, please read this information before you use your cookware. These instructions are for your general safety, use and care to avoid personal injury and damage to your cookware or property.

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### **Seasoning Your New Cast Iron Cookware**

Cast Iron Cookware with an enamel coating DOES NOT require seasoning.

### **Cleaning Your Cast Iron Cookware**

- Cast iron cookware can crack or break due to thermal shock; i.e. placing a very hot pan in cold water. Allow your pan to cool before washing.
- Wash your pan lightly in warm water after each use. Do not use a scouring pad, stiff brush or detergent.
- Dry well to prevent rust.
- Store your pans with the lids off to prevent rust build-up and place paper towels in between pans to absorb moisture.
- Never place pans in the dishwasher.
- Do not use oven cleaner to clean your cast iron cookware.
- To remove stubborn baked on foods, soak pan in warm, soapy water and let stand briefly. Wash, rinse and dry. Never use harsh abrasives or detergents to clean your cast iron cookware.

### **General Safety, Use and Care Information**

- Use only low to medium heat settings for all pre-heating and cooking. **ONLY USE HIGH HEAT WHEN SEARING MEATS.**
- Keep small children and pets away from the stove while you are cooking. Be careful around the stove as heat, steam and splatter can cause burns. Some pets, especially birds, have sensitive respiratory systems and should be kept away from the kitchen.
- Unattended cooking: Never allow your cookware to boil dry and never leave an empty pan on a hot burner.
- Match pan to burner size: Use burners that are the same size as the pan you are using. Adjust gas flame so that it does not extend all the way up the side of your pan.
- Sliding Pans: Do NOT slide cast iron cookware across your burner grates or ceramic stovetop surface. This will scratch your stovetop.
- Microwaves: Never use cast iron cookware in the microwave.
- Standard Use: Before each use, apply vegetable oil or nonstick cooking spray to the cooking surface of

your pan. Pre-heat pan gradually starting on low heat, increasing the temperature slowly.

- Oven use: Always use potholders when removing cookware from the oven. Cast iron cookware is broiler safe. Note: cast iron cookware lids with silicone enhanced handles are oven safe to 260°C (500°F).
- Thermal Shock: Do not submerge your hot cast iron cookware in cold water and do not place a cold pan on a hot burner. This may cause thermal shock, causing your pan to break or warp.
- Handles: Remember that cookware handles will become hot during use. Always use potholders when removing cookware from the stovetop or oven. Position handles so that they are not over other hot burners. Do not allow handles to extend beyond the edge of the stove where pans can be knocked off.
- Lids: When removing lids, always position the lid so that any steam is directed away from you. Rising steam can cause burns.
- Double burner griddles are not suitable for ceramic stoves.
- The dual-purpose double burner grill/griddle should be thoroughly cleaned on both sides before each use to prevent possible fire from residual grease being exposed directly to heating element.
- When using cast iron cookware on the table, place a trivet or hot pad under the hot cast iron item to keep from damaging your table top. Cast iron cookware that has come out of the oven or off of the stovetop will be very hot so always use pot holders when grabbing or moving hot cast iron cookware.
- When filled, cast iron cookware can be very heavy. Be extremely careful when moving cookware containing hot oils and liquids.