

IMPORTANT SAFETY, USE AND CARE INFORMATION

Thank you for choosing cast iron cookware. To assure a long and pleasant 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. Please note that some sections may not apply to your specific line of cookware.

Re-Seasoning Your New Cast Iron Cookware

Seasoning your new cast iron cookware is an important process, which allows oil to be absorbed into the iron creating a stick-resistant and rustproof finish. Well seasoned cast iron cookware has a black colour which is normal and to be expected. If your cookware has a lid, it should be seasoned as well.

Your cast iron cookware is pre-seasoned and ready to use.

If food starts to stick to the interior surface or if rust is present, you will need to re-season your pan as follows:

- Remove all food residue by cleaning your pan with hot, soapy water and a stiff brush. You may warm the pan up slightly on the stovetop to make this process easier.
- Dry pan thoroughly.
- Rub lard or shortening (do not use vegetable oil) onto both the exterior and interior surfaces of the pan.
- Place the pan on a baking sheet lined with foil and place in the oven at 300°F.
- After 15 minutes, remove the baking sheet from the oven, pour out and discard excess grease. Return pan to the oven for one hour.
- Allow pan to completely cool before removing from oven and do not wash. Store in a dry place, placing paper towels between the pan and lid (if applicable) and other items to absorb moisture and prevent rust.

Note: It is best to repeat this seasoning process several times to ensure your pan is well-seasoned. We also recommend cooking high-fat foods in your pan, such as sausage or bacon, for the first few uses to allow continued seasoning of the pan. Avoid cooking high-moisture content foods such as soups or foods containing citrus or tomato until your pan is well seasoned.

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, as you want the pan to remain seasoned.
- Dry well to prevent rust. Apply a light coating of vegetable oil inside the pan to help maintain the seasoning.
- 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, fill pan with water, bring to a boil for a few minutes. Let cool and wash pan lightly in warm water. Rinse and dry. Apply light coating of vegetable oil.
- Using soap to clean seasoned cast iron is not recommended, and never use harsh abrasives or detergents to clean your cookware as this will breakdown the seasoning.
- Do not allow seasoned cast iron to soak in water for long periods of time as this will break down and/or remove the seasoning layer.

General Safety, Use and Care Information

- **Cooking:** Use only low to medium heat settings for all pre-heating and cooking. **ONLY USE HIGH HEAT WHEN SEARING MEATS.**
- **Safety:** Keep small children away from the stove while you are cooking. Never allow a child to sit near or under the stove while cooking. Be careful around the stove as heat, steam and splatter can cause burns.
- **Pet Warning:** Fumes from everyday cooking can be harmful to your bird and other small pets, particularly smoke from burning foods. Overheating cooking sprays, oils, fats, margarine and butter will create dangerous fumes which a bird's respiratory system cannot handle. Scorched plastic handles or utensils can also contaminate the air and endanger birds and other pets. Never allow a pan to overheat and never cook with birds or small pets in or near the kitchen.
- **Unattended cooking: Warning:** Never allow your cookware to boil dry and never leave an empty pan on a hot burner. An unattended, empty pan on a hot burner can get extremely hot, which can cause personal injury and/or property damage.
- **Match pan size 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 up the sides of the pan.
- **Sliding Pans:** Do NOT slide cast iron cookware across your burner grates, ceramic stovetop surface or glass top ranges, as scratches may result. We are not responsible for scratched stovetops.
- **Microwaves:** Never use cast iron cookware in the microwave.
- **Standard Use:** Seasoned cast iron cookware is stick-resistant, NOT nonstick. 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: Caution:** Always use potholders when removing cookware from the oven. This cast iron cookware is broiler safe.
- **Double Burner Griddle:** A dual-purpose or 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 elements. Double burner griddles are not suitable for ceramic stovetops.
- **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.

- 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 taken off the stovetop will be very hot, so always use potholders 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.
- This cookware is not intended for commercial use or restaurant use.
- Do not make a double boiler out of pots that are not designed for that purpose.

HANDLES AND KNOBS

Caution:

- Hot handles and knobs: Handles and knobs can get very hot under some conditions. Use caution when touching them and always have potholders available for use.
- Handle position when cooking: Position pans so that handles are not over other hot burners. Do not allow handles to extend beyond the edge of the stove where pans can be knocked off the cooktop.

LIDS AND KNOBS:

- Temperature extremes: Do not place cast iron lids directly on top of heating elements. Avoid extreme temperature changes when using cast iron lids. Do not submerge a hot lid in cold water.
- Lid vacuum: A lid left on a pan after turning down the heat or turning the burner off may result in a vacuum that causes the lid to seal to the pan. Using a lid made for another pan can also cause a lid vacuum. If a lid vacuum occurs, DO NOT attempt to remove the lid from pan in any way. To avoid a lid seal, remove the lid or set it ajar before turning heat off.
- Loose knobs: Periodically, check the lid knob to be sure it is not loose. **If the knob is attached with a screws, re-tighten the screws, being careful not to over-tighten.** If the screw cannot be tightened, please contact Consumer Relations for a replacement. A knob that is attached with a screws that are loose can separate from the lid and cause personal injury or property damage. Never use a lid that has a loose knob.

SPECIAL INSTRUCTIONS FOR CERAMIC/ GLASS STOVETOPS

Always follow your stovetop manufacturer's instructions for correct stovetop use and for specific cookware restrictions.

We do not recommend the use of natural pre-seasoned cast iron on ceramic/glass stovetops.

Do not drag or scrape cast iron cookware across your ceramic/glass stovetop. This can cause scratches or marks on your stovetop. We will not be responsible for stovetop damage.