

CARE & USE

BEFORE FIRST USE:

- Wash your new pan with warm soapy water. Rinse with warm water and dry thoroughly.

COOKING

- Pans are oven safe up to 650°F degrees. Stainless steel lids are oven safe up to 500°F degrees.
- Pans are compatible with all stovetops including induction.
- Cook over low and medium heat. Never use high heat unless boiling liquids. **Do not overheat empty cookware or cook fat or oil to the extent it burns and turns black.** Always preheat the enameled cast iron pan with oil or cooking liquid. Do not preheat empty. If the fat is smoking the pan is getting too hot. Overheating your pan may damage its inner coating or cause damage to the base.
- Plastic, nylon, silicone, or wooden utensils are recommended as metal utensils may scratch the enamel coating.
- The cast iron handles will become hot during use. The use of oven mitts is recommended when handling the pans during cooking.

COOKING ON INDUCTION



- Heat the cookware at low power and gradually increase the power. This will prevent damage to the pan from thermal shock. Always preheat the enameled cast iron pan with oil or cooking liquid. Do not preheat empty. To ensure maximum energy efficiency and stability make sure the cookware is positioned in the center of the hob with the right diameter.
- Plastic, nylon, silicone, or wooden utensils are recommended as metal utensils may scratch the enamel coating.
- The cast iron handles will become hot during use. The use of oven mitts is recommended when handling the pans during cooking.

CLEANING:

- Let the pan cool completely before washing to avoid thermal shock. Hand wash pans in warm soapy water. We recommend using nylon scrubbing pads or a soft sponge and advise against oven cleaners, steel wool, steel scouring pads, harsh detergents or detergents containing chlorine bleach which can damage the pan's surface and exterior.
- If severe amounts of burned grease or food residue collect on the pan and become too difficult to remove through normal cleaning cover the residue with a combination of warm water and baking soda. Let this mixture soak for a few minutes and remove the residue with a soft sponge.
- Thoroughly dry the pan with a towel after washing to avoid any rust on the rim of the pan.
- This pan should not be cleaned in the dishwasher.

STORING

- Rust can appear on your cast iron cookware; this is due to the permanent contact of water with the edges of the lid and body. It is recommended that you dry your pan and lid with a towel after washing.
- When storing make sure the plastic separators are in place that come with the product to ensure the lid and body are separated during storage and allow air flow. This will help ensure no water is caught between the lid and body of the pan.
- If rust does appear the best solution is to gently rub the rusted area with a soft scouring pad and afterwards apply a few drops of vegetable oil and let dry. This should prevent the reappearance of rust.