



## **Cast Iron Enamel Cookware**

### **USE & CARE INSTRUCTIONS**

**Enameled Cast Iron pans cook food quickly, thoroughly and economically!**

#### **USE:**

1. Before first use, wash in warm soapy water, rinse and dry thoroughly.
2. Hand washing with warm soapy water is recommended.
3. Heat the pan slowly using medium heat, and once the pan is hot, reduce the heat to low for duration of cooking. **DO NOT HEAT YOUR PAN WHEN IT IS EMPTY OF ANY LIQUID.**
4. May be used in the oven up to temperatures of 500 ° F .
5. Metal utensils will scratch or chip the enamel surface, use only wooden, plastic or nylon tools.
6. Never slide the pan as this may damage the base and mark the cooker.
7. Use an oven glove when removing lids or lifting by the handles, as they may become hot during cooking.
8. Although cast iron is extremely durable, it may break or chip if dropped or knocked on a hard surface.
9. Always stand hot pans on trivets or appropriate boards, never directly on unprotected work tops.
10. Allow the pan to cool before washing.

#### **CLEANING & STORAGE**

1. Leave the cookware to cool slightly before washing in hot soapy water. Rinse and dry thoroughly.
2. Do not plunge still hot cast iron cookware into cold water.
3. Stubborn marks can be eased off with a nylon or plastic wash brush, do not use metal tools or metal cleaning pads as this may scratch the enamel surface.
4. Always dry the cast iron cookware thoroughly before storing away, otherwise rust marks may appear. Rub cooking oil on the cookware rim to protect the edges.
5. Always lift the cast iron cookware from the hob when moving, do not drag it as this way may cause scratches.