



Care & Use

IMPORTANT TIPS TO HELP EXTEND
THE LIFE OF YOUR COOKWARE

Always use hand protection such as a pot holder or insulated glove when handling cast iron cookware.

BEFORE FIRST USE

Wash the cookware in warm, soapy water, rinse & dry thoroughly. Seasoning is not required, it is ready to use immediately.

CLEAN AND STORE

Let cookware cool. The enamel finish can be damaged if flash cooled.

Wash the cookware in warm, soapy water, rinse & dry thoroughly with a towel.

Do not use kitchen scouring pad or other abrasive cleaning techniques as this will harm the enamel finish. If necessary, use plastic scrapers or pads to remove food residue.

Store in a cool dry environment, never store when wet.