

Cast-Iron Care

- No seasoning needed. This product has been pre-seasoned prior to shipment and is ready for use.
- Immediately after use, wipe pan with oiled towel or cloth. If necessary, rinse with hot water and dry thoroughly.
- To remove stubborn food residue, sprinkle salt into dry pan, scrub and wipe clean.
- Whenever pan is wet always dry immediately. If this step is not followed, rust will form.
- If rust starts to form, simply scrub with salt, wipe clean and follow these seasoning steps:

Seasoning

1. Preheat oven to 350°F.
2. Coat the entire cooking surface with a thick layer (approximately 2-3 Tbsp.) of vegetable oil or shortening (do not use butter) using a pastry brush or cloth.
3. Place the pan in preheated oven for 1 hour.
4. After 1 hour, turn off oven and leave pan in to cool gradually.