



3 PIECE ENAMEL CAST IRON SET

Dutch Oven and Skillet with Lid

Care and Use Instructions



SSX26P137



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BEFORE FIRST USE

Remove all labels, wash each piece in warm soapy water, rinse and hand dry.

STOVETOP AND OVEN USE

If you are new to cooking with cast iron cookware, the following guidelines will help ensure proper use and longevity:

- DO NOT heat an empty pot; NEVER allow cookware to boil dry.
- Oven safe up to 400°F.
- ALWAYS preheat cookware with small amount of oil, over medium heat for 1 to 2 minutes.
- NEVER LEAVE COOKWARE UNATTENDED DURING PREHEATING.
- ALWAYS select the burner that closely matches the size of the cookware base. DO NOT use burners or heating elements that are larger than the bottom of the cookware.
- ALWAYS use oven mitts or potholders when handling cookware on the stovetop or removing it from the oven.
- To protect the interior surface, use plastic, wood, or heat-resistant nylon utensils.
- When using on ceramic or glass cooktops, avoid dragging cookware across the surface, as this may cause damage.
- To preserve the exterior finish, DO NOT slide cookware across stovetop grates; always lift to move.
- ALWAYS place cookware on a heat-resistant surface such as a trivet or cooling rack.
- NEVER place cookware in the microwave.
- ALWAYS allow cookware to cool to room temperature before immersing in water.

CLEANING

Cleaning your cookware is simple and should be done promptly after each use:

- First, remove any food residue.
- Second, wash the cookware in hot, soapy water. DO NOT soak cast iron cookware.
- Third, scrub using a wood or plastic scraper as needed, then rinse and hand dry completely.
- NEVER place cast iron cookware in the dishwasher.
- NEVER place hot cookware in water.

DISCOLORATION (APPLIES TO WHITE INTERIOR ONLY)

In the event of interior discoloration, the following method can help restore the surface:

1. Combine the juice and thinly sliced peel of 2 lemons with 3 tablespoons of baking soda. Add enough water to cover the stained area and bring to a boil for 20 minutes. Repeat if necessary.
2. Wash with hot, soapy water, then rinse and dry thoroughly by hand.

ENAMEL COATING IS FRAGILE; NEVER DROP YOUR COOKWARE

Because the enamel coating is glass-like, it may chip or crack if the cookware is dropped or subjected to impact. If chipping occurs and bare cast iron is exposed, it must be protected from oxidation. After cleaning and drying, apply a small amount of vegetable oil to the exposed area. Wipe away any excess oil with a paper towel to maintain a thin protective layer and help prevent rust.



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