

USE & CARE - LODGE CAST IRON COOKWARE

TO KEEP YOUR CAST IRON 100 YEARS

- Hand wash. Dry immediately—even before first use.
- Rub with a very light coat of vegetable oil after every wash, preferably while still warm
- Hang or store in a dry place.
- That's it! You've just preserved your future heirloom.

SEASONING ISN'T JUST SALT AND PEPPER

- "Seasoning" is simply oil baked onto the iron creating a natural, easy release finish. The more you cook, the better it gets.
- With some foods, new cookware might require a little extra oil or butter the first few uses. Acidic foods, like tomatoes, should only be cooked once seasoning is well-established.

LET'S COOK

- All new cookware should be rinsed and dried thoroughly before first use.
- Use any utensils you like, even metal. There is no chemical coating to damage.
- Lodge Cast Iron is right at home on induction, ceramic, electric and gas cooktops, in your oven, on the grill, or even over the campfire. Do not use in the microwave.
- On glass or ceramic cooktops, lift cookware; never slide it. Sliding can scratch the surface.
- Our handles get hot; use mitts. Use trivets to protect countertops from hot cookware
- Cast Iron rarely needs to go above a medium heat setting when properly pre-heated. For the times when you do cook at higher temperatures, add oil to cookware just before adding food to prevent sticking.

.TO SOAP OR NOT TO SOAP

- If no soap is too scary, wash with mild soapy water and dry and oil immediately. However, consider that cookware is 400°F in 4 minutes on medium heat and is sterile at 212° F, so soap isn't always necessary.
- Dishwashers, strong detergents and metal scouring pads are not recommended, as they remove seasoning.

RUST!? DON'T PANIC, IT'S NOT BROKEN

- Without protective seasoning, cast iron cookware can rust.
- It's easy to fix. Scour the area with steel wool, rinse, dry, and rub with a little vegetable oil.
- If problem persists, may have to re-season. Visit www.lodgemfg.com for instructions.

SOME BASICS

- Gas flames should not extend up the sides of cookware.
- Match pan size to burner size.
- Don't use in the microwave.
- When deep frying, fill cookware only to 1/3 of capacity.

DO YOU HAVE A LODGE LID?

- Glass lids are oven safe up to 400⁰ They can go in the dishwasher, but not the microwave.
- Iron lids feature either self-basting tips or concentric rings that keep your food from drying out
- All iron lids should be cared for like the iron piece that they cover
- When storing lids, place a paper towel between the lid and pot to prevent moisture build up.

DID YOU PURCHASE A REVERSIBLE GRIDDLE?

- All two-burner griddles should be heated at both ends evenly (may not perform on induction tops).
- All reversible griddles perform best when heated gradually.