

Cast Iron Cookware

Proper care and maintenance of cast iron cookware are essential to ensure longevity, performance, and appearance. Follow these guidelines to keep your cast iron cookware in excellent condition:



1 Cooking and Usage

- **Align with Cooktop Heat Zone:** Always align the casserole base with the cooktop heat zone for even heating.
- **Prevent Overheating:** Ensure gas flames are confined to the base area of the casserole to prevent overheating and damage to handles.
- **Use Medium to Low Heat:** For best cooking results and to preserve the cookware, use medium to low heat.
- **Avoid Metal Utensils:** Do not use stainless steel spoons, whisks, or any utensils with sharp or hard edges to avoid damaging the cooking surface.

2 Cleaning and Maintenance

- **Avoid Thermal Shock:** Thermal shock may result in cracking or loss of enamel coating. Always let the heated dish cool before washing.
- **Gentle Cleaning:** Do not use scourers or abrasive cleaners on the cooking surface. Use nylon or soft abrasive pads or brushes to remove stubborn residues.
- **Washing:** Wash with warm, soapy water. Avoid soaking the cookware to prevent rust.
- **Dry Thoroughly:** Before storing, ensure the casserole is completely dry. Store in a dry or open-air space to prevent moisture buildup.

3 Storage

- **Proper Drying:** Make sure the cookware is completely dry before storing to prevent rust.
- **Avoid Moisture:** Store in a dry place, away from moisture, to maintain the integrity of the enamel coating and prevent rust.

4 Handling and Safety

- **Prevent Damage:** Avoid repeated knocks to the cooktop or other hard surfaces, especially on the edges of the pot, as this may crack or chip the enamel finish.