



How to Handle and Care for Your American Metalcraft Product

Cast Iron

Preparation:

Before first use: fill the pan with water and bring to a boil, then wipe dry. After the utensil has been washed it will need to be seasoned. To season the product, apply a thin coat of melted shortening with a soft cloth or paper towel. Apply the shortening inside and out, of both the utensil and lid (if applicable). Place the utensil up side down on the top shelf of a preheated 350' oven and leave for an hour. After an hour turn the utensil over and leave in the oven to cool.

Washing:

Immediately after use rinse the cast iron product with hot water and wipe clean with a dish towel. Do not submerge or soak the pan in water. After the product has been wiped clean completely dry it with a soft cloth.

To remove heavy food, use boiling water and a plastic scrub bun or brush.

If the product becomes heavily soiled use warm water, a mild detergent and soft brush to clean.

Re-season the pan when necessary to prevent food from sticking.

*Note: Do not expose the cast iron to dishwashers, acidic detergents or metal bristles.

Daily Care Notes:

- Use a small amount of cooking oil inside the pan before each use.
- Never put cold water in a hot cast iron pan; this can cause the pan to crack or warp.
- Store in a cool and dry place