

## BEFORE USE

- Wash in hot water, rinse and dry thoroughly before first use.
- We recommend pre-seasoning. Even pre-seasoned cast iron can use some extra protection.
- To season your pan, heat it up on the stove top until its hot, then rub a little oil into it and let it cool.
- Clean it after each use.
- Pre-season as needed.

## CLEANING & CARE

- Let pans cool before washing in warm water. Soak first in warm water and detergent to remove burnt on food.
- Always use wooden, plastic or silicone utensils, avoid metal.
- Do not tap the edges of the container & never cut food inside the cookware as you risk scratching or damaging the enamel.
- Use non-abrasive nylon scourers.
- Always dry thoroughly before storing.
- Avoid the use of a dishwasher after every use to prolong the longevity of the product.
- Heating in the oven may cause the metal knobs to change color slightly.

### LIFETIME WARRANTY\*

Chasseur cast iron products are manufactured according to strict quality standards. We give a lifetime warranty to owners of Chasseur cast iron products from the date of purchase.

\*Our warranty covers any defects in the manufacturing or quality of the product, provided that it is used in normal domestic conditions and in accordance with the usage and maintenance instructions indicated in the instruction manual and on the website [www.chasseur-cooking.com](http://www.chasseur-cooking.com).

