

Cast Iron & Black Steel Care Instructions



Seasoning Instructions

1. Scrub well in hot soapy water
2. Dry thoroughly
3. Spread thin layer of melted shortening, animal fat or vegetable oil all over surface
(Note that oil must have high smoking point so olive, nut & seeds are not effective)
4. Place it upside down on a middle oven rack at 190°C
(Place foil on a lower rack to catch drips.)
5. Bake 1 hour; let cool in the oven
6. Repeat second time for best seasoning effect

Cleaning & Care Instructions

1. Wash cast iron & black steel cookware by hand only. Do not use dishwasher
2. You can use a small amount of soap and a soft cloth to hand wash
3. Do not use scourers or scrub the surface
4. Dry promptly & thoroughly with a lint free cloth or paper towel
5. Rub a very light layer of cooking oil on the surface
6. Use a paper towel to wipe the surface until no residue remains

If surface has been scrubbed clean, follow seasoning instructions again

If rust appears, be sure to clean cookware then follow seasoning instructions

then cleaning & care instructions