

Care for item # CASD-8, CASD-10, CASD-12, CAGP-10R, CAGP-10S and existing CAST series - This is slightly revised from existing CAST care, please update

Important Tips to Help extend the life of your cookware.

Always use hand protection such as a pot holder or insulated glove when handling cast iron cookware.

#### Before First Use

This cast iron comes pre-season and ready to use. It is recommended to rinse the cookware with warm water (without soap) and to dry completely.

#### Clean and Store

To clean after cooking, let cookware cool. Wash the pan with a nylon brush or nonabrasive brush and warm water. For sticky residue, soak with warm water for 15 minutes before washing.

Dry with a towel and while still warm, reapply another light coat of oil.

Do NOT clean in a dishwasher.

Keep cookware dry between uses.

#### Re-Season

1. Scrub skillet well in warm soapy water using a stiff brush.
2. Place a sheet of aluminum foil below the rack to catch any drips
3. Preheat oven to 375°F
4. Coat cooking surface with vegetable oil or melted shortening
5. Place skillet upside down on oven's center rack
6. Bake for 1 hour
7. Let skillet cool completely while still in the oven