

# Commercial Heavy Cast Iron 12 inch Skillet

- Enjoy a top quality cast iron product with excellent heat conduction. Heats quickly and evenly
- Pre-seasoned with vegetable oil formula
- Two handles for easy lifting
- Hand wash only; Not dishwasher safe
- Lifetime Warranty

## Use & Care

1. Before use to prevent food from sticking, it is recommended to spray or lightly coat cast iron with vegetable oil.
2. After cooking, clean your skillet with a stiff nylon brush or a sponge in hot soapy water. Don't use harsh soap detergents (not dishwasher safe).
3. Towel dry immediately to avoid corrosion and apply a light coating of vegetable oil to avoid moisture.
4. Store in a cool, dry place.

## Handling Rust & Refurbishing & Re-seasoning

If rust appears or if food sticks to the surface, or you notice a dull, gray color, follow the next steps.

1. Scour the rust, rinse, dry, and rub with a little vegetable oil. If problem persists, you will need to thoroughly remove all rust and follow the next steps.
2. Wash the cookware with hot, soapy water and a stiff brush.
3. Rinse and dry completely.
4. Apply a very thin, even coating of MELTED solid vegetable shortening (or cooking oil of your choice) to the cookware inside and out. Too much oil will result in a sticky finish.
5. Place aluminum foil on the bottom rack of the oven (not directly on bottom) to catch any drips and Set oven temperature to 350 – 400 degrees F.
6. Place cookware upside down on the top rack of the oven to prevent pooling.
7. Bake the cookware for at least one hour. After the hour, turn the oven off and let the cookware cool in the oven.
8. Store the cookware uncovered, in a dry place when cooled.
9. Repeat as necessary.

## Warning

1. NEVER wash in a dishwasher.
2. Always use an oven mitt to prevent burns. Use trivets to protect countertops from hot cookware.
3. Harsh detergents and abrasives should never be used. (Avoid putting a hot skillet into cold water. Thermal shock can occur causing the metal to warp or crack). Metal scouring pads are not recommended, as they remove seasoning.
4. Do not use in the microwave.
5. Some foods may stick to new cookware (especially eggs). Use a little extra oil or butter until you've built up the seasoning. Acidic foods like tomatoes, beans, and certain sauces can damage seasoning, and should be avoided until the seasoning is well-established.
6. Cast Iron rarely needs to go above a medium heat setting when properly pre-heated. For the times when you do cook at higher temperatures, bring the skillet to temperature gradually and add oil just before adding food to prevent sticking.
7. Gas flames should not extend up the sides of cookware.
8. Match skillet size to burner size.
9. When deep frying, fill cookware only to 1/3 of capacity.