



# KING KOOKER®

*Outdoor Cooking Products*  
by: Metal Fusion Inc.

## PRE SEASONED CAST IRON COOKWARE

### Instructions & Maintenance

King Kooker® Pre Seasoned Cast Iron Cookware has been coated with vegetable oil and baked at a high temperature to prepare it for you. A smooth dark patina has been created by the process. This will shorten the preparation time for your first use. With the proper care before and after each use, and during storage, you can plan to enjoy your cast iron cookware for many years to come.

#### USING YOUR KING KOOKER® CAST IRON COOKWARE

Before using your cookware, rinse it thoroughly in warm, mild soapy water. Apply a thin coat of vegetable oil to the cooking surface of your pan. Then pre-heat the pan, on an outdoor cooker, stovetop or in an oven, always starting on a low heat, and increase the temperature slowly.

**Tip:** Avoid cooking very cold food in the pan, as this can promote sticking.

**WARNING:** Handles will become very hot in the oven, and on the cooker or stovetop. Always use oven mitts to prevent burns when removing pans from oven or stovetop.

#### CLEANING YOUR CAST IRON

After cooking, allow the cookware to cool. Clean with a stiff nylon brush and hot water. Washing in warm water is recommended. Use mild soapy water if preferred. Harsh detergents should never be used. Avoid putting a hot cookware into cold water. Thermal shock can occur causing the metal to warp or crack. NEVER wash in a dishwasher.

Towel dry immediately and apply a light coating of oil to the cookware while it is still warm. Do not let cast iron air dry. This can promote rust.

Store the cookware in a cool, dry place. If the cookware has a lid, place a folded paper towel between the lid and the pot to allow air to circulate. This will help prevent moisture from collecting inside the cookware. This can cause rust.

If for some reason your cookware develops rust spots or a metallic smell or taste, scour off the rust using a very fine grade of sandpaper or steel wool. Once the rust is removed, follow the below instructions for re-seasoning the cookware.

#### RE-SEASONING YOUR KING KOOKER® CAST IRON

While maintaining the seasoning should keep your cast iron cookware in good condition, at some point you may need to repeat the seasoning process. If food sticks to the surface, or you notice a dull, gray color, repeat the seasoning process below:

1. Wash the cookware with hot, soapy water and a stiff brush.
2. Rinse and dry completely.
3. Apply a thin, even coating of melted solid vegetable shortening or cooking oil of your choice to the cookware, inside and out.
4. For Cast Iron Cookware that will fit into your kitchen oven: Place aluminum foil on the bottom of the oven to catch any dripping. Set the oven temperature to 350°–400°F. Place cookware upside down on the top rack of the oven. Bake the cookware for at least one hour. After the hour, turn the oven off and let the cookware cool in the oven. When the cookware has cooled completely, store in a dry location.

For Cast Iron Cookware that is too large for your kitchen oven: Place any large King Kooker® Cast Iron Pots on the outdoor cooker for which it is approved for use as the heat source. Light the cooker according to the directions in the cooker manual. Heat the cast iron pot for approximately five minutes to remove any remaining moisture. When the pot has cooled completely, store the cookware in a dry area.

Distributed by  
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