



Purchase Date: \_\_\_ / \_\_\_ / \_\_\_ Order/Customer Reference Number: \_\_\_\_\_

Thank you for choosing Sunnydaze Decor. We stand behind our brand and the quality of the items we sell. Replacement parts or products will be sent at our discretion within the 1-year warranty period. Proof of purchase, with the date of purchase as well as photos of the merchandise defect, must be provided. Photos are used to determine the cause of defects and for future quality control. Register your warranty at <https://tiny.cc/SunnydazeWarranty>  
If you have any questions, comments or concerns, feel free to contact us by phone at 833-982-1977, by email: [customerservice@sunnydazedecor.com](mailto:customerservice@sunnydazedecor.com), or via our contact us page at <https://tiny.cc/SunnydazeContact>

# CAST IRON COOKWARE

**! Review all information carefully before using this product. !**  
*Save this manual for future reference.*

*Congratulations on adding your new favorite cooking utensil to your cookware collection!*

## First Cleaning

**IMPORTANT:** All cast iron cookware should be washed, rinsed, dried thoroughly, and seasoned before the first use. This cookware was pre-seasoned at the factory with soy vegetable oil. It is pre-seasoned to prevent rust from forming during transportation from the factory to your home. Re-seasoning is required.

The first cleaning is slightly different from standard cleaning because we suggest using mild soap. Washing in hot water with mild dish soap is recommended to remove potential factory & packaging residue.

- Hand-wash in hot, soapy water with a sponge or wash cloth, do not soak or scrub.
- Rinse thoroughly, ensuring any soap residue has been removed.
- Dry thoroughly with a clean, lint-free towel or paper towels; don't forget to dry the bottom or handles.
- Re-season the cookware immediately to prevent rust spots.

## Re-Season

The "season" on cast iron is what makes it nonstick. Cast iron "seasoning" is an ongoing process where multiple layers of oil are baked onto the cookware, creating a rust-resistant and nonstick surface.

### WHAT YOU NEED

Mild dish soap	Clean, dry cloths or paper towels	Aluminum Foil
Sponge or stiff brush	Vegetable oil or shortening	

- **Prepare:** Gather the supplies and preheat the oven to 350°F.
- **Hand-Wash:** Wash the cookware in warm or hot soapy water. Cast iron won't normally be washed with soap, but it's fine here because the cookware is about to be seasoned.
- **Rinse & dry:** Thoroughly rinse and dry with a clean, dry cloth or paper towels.
- **Add oil:** Pour a very small amount of vegetable oil or melted shortening onto the cookware; too much oil will result in a sticky finish.
- **Coat:** Use paper towel or a clean cloth to spread a thin coat of oil/shortening around the entire top surface of the cookware, including the handles.
- **Flip:** Apply a thin coat to the entire bottom surface of the cookware. The entire piece must be covered in oil, even the insides of the handles.
- **Bake:** Place the cookware upside-down on the center rack of the oven. Place a sheet of aluminum foil on the bottom rack to catch any drips. Bake for an hour.
- **Cool:** Turn the oven off and allow the cookware to cool completely before removing it from the oven.



# General Use & Care

Always lift cookware on smooth-top stoves. Sliding cast iron cookware can scratch surfaces.

Always wear oven mitts to prevent burns when cooking with cast iron, use trivets to protect countertops from hot cookware.

Before each use, apply butter, oil or cooking spray to prevent food from sticking.

Some foods may stick to newer cookware (i.e. eggs). Use a little extra oil or butter until you have built up the seasoning. Acidic foods like tomatoes, beans can damage seasoning, and should be avoided until the seasoning is well established.

Cast iron performs best when heated and cooled gradually. Cast iron has superior heat retention and rarely requires a "high" heat setting when properly preheated. When higher temperatures are required for cooking, gradually bring the cookware to temperature, and add oil just before adding food to preventing sticking.

Match cookware size to burner size.

Gas flames should not extend up the sides of cookware.

When deep frying, only fill cookware to 1/3 capacity. Hand wash only, not dishwasher safe.

## General Upkeep

Clean cookware right away, preferably while it is still warm.

If the cookware is used/seasoned enough, it should only require a quick rinse with warm (but not soapy) water. Use a gentle brush or plastic pan scraper to remove lightly stuck-on food.

For really stuck-on food, sprinkle salt and cooking oil on the cookware and scrub using a paper towel. If excess scrubbing is required to clean the cookware, re-seasoning is recommended (refer to *Re-Seasoning*, page 1).

Immediately dry the cookware with a lint-free cloth or paper towel.

Hang or store cookware in a dry place.

## Rust?

Without the protective seasoning, cast iron cookware can discolor or even rust.

Don't panic! In most cases, rusted cast iron is easy to fix.

Use warm water, mild dish soap, and steel wool to thoroughly scour the affected area until the area returns to raw cast iron. Rinse, thoroughly dry, and re-season.

## SAFETY STATEMENTS & WARNINGS

- Never use cast iron cookware in a microwave.
- Do not store food in cast iron cookware.
- Do not use utensils that can burn or melt with cast iron cookware.
- Do not use harsh detergents and abrasive materials to clean cast iron cookware.
- Do not allow warm/hot cast iron to come in contact with cold water.
- Always use oven mitts, never touch or handle cookware with bare hands when cooking with cast iron.

**Any modification to the product or failure to follow recommended care will void the product warranty.**

### WARNING:

Manufacturer and seller expressly disclaim any and all liability from personal injury, property damage or loss, whether direct or indirect, or incidental, resulting from the incorrect attachment, improper use, inadequate maintenance, or neglect of this product.