

## FRONT



## BACK



- Rub a light layer of oil over the entire surface, including the inside, outside and the handle. Make sure it is completely coated. Use un-saturated oils because their chemical structure is more re-active than those saturated ones. Do not use olive oil or butter when seasoning.

- Do not plan on cooking any-thing else in the oven while you season the cast iron since the process can be affected by steam created by cooking other food.

- Bake pan upside down in the oven for one hour on 400F. After one hour, leave the pan inside the oven to cool.

- Repeat the process three times. It takes more than one coating of oil to completely season cast iron cookware. To make sure to have a good non-stick surface that won't strip off when cooking food, give it another coat of fat or oil, cook it, let it cool, and repeat the process again.

**RUST:** Cast iron rusts easily when not dried properly or when exposed to humidity. To prevent rust, always dry them thoroughly and promptly. **No air drying.** Store it in a dry place. Make sure never to soak it in water. If rust does form, remove by scrubbing the affected area with kosher salt and steel wool. If the cookware keeps getting rusty, splotchy, or sticky residue that refuses to come off, it's time to re-season.

### CLEANING AND CARE

Clean immediately after use. Wash by hand using hot water and sponge. Avoid using dishwasher soap, or steel wool; these may strip the seasoning. Dry thoroughly using cloth or paper towel. Apply a light coat of oil. Buff off the any excess oil before storing in a dry place.

Questions/Concerns: [jb@pyleusa.com](mailto:jb@pyleusa.com)