

TRAMONTINA

PRE-SEASONED CAST IRON COOKWARE

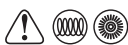
USE AND CARE INSTRUCTIONS

USING YOUR PRE-SEASONED CAST IRON COOKWARE

- Before using your cookware for the first time, hand-wash with hot water. Using soap may remove the pre-seasoning. Dry immediately and thoroughly to prevent rust.
- Your cookware has been pre-seasoned prior to shipment from the factory and does not need to be seasoned. However, for best results, you may apply a light coating of cooking oil inside the cookware before each use. This will ensure the cookware remains properly seasoned and prevent rusting.

NOTE: Seasoning is a coat of oil baked onto the cast iron cookware at a high temperature, which provides easy-release properties to the cookware. Cooking foods with fat and/or using oil will continue to season the cookware over time.

- To re-season the cookware, apply a high smoke point cooking oil over the entire surface, then heat in the oven for an hour at 350°F (176°C). To catch excess oil, place a baking sheet on the oven rack below the cookware. The cookware is ready to use once cooled. You may wipe off any excess oil remaining on the cookware
- To best preserve the cookware's seasoning, we recommend using silicone, nylon, bamboo or wood utensils when cooking. You may use metal utensils once the cookware is well seasoned after many uses. Re-season as necessary.
- Cook using low to medium heat only. The use of high heat is unnecessary, as cast iron is an excellent conductor of heat and effectively retains temperature.
- If using an induction/ceramic glass cooktop, always lift (do not slide) when moving to avoid scratching the cooktop.



This cookware was developed for use on induction/ceramic glass cooktops. The combined weight of the cookware and food contents may exceed the maximum weight limit as specified by the cooktop manufacturer. To avoid damaging the cooktop, we recommend verifying the maximum weight limit, as specified within the cooktop manufacturer's use and care instructions, prior to use.

- Keep the cookware on the burner only during the necessary time for cooking. Do not overheat empty cookware.
- Your cookware is oven-safe up to 500°F (260°C) without the silicone grip(s) and glass lid (where applicable) and 450°F (232°C) with silicone grips. With the glass lid, oven-safe up to 350°F (176°C). Even though integral handles and lid knob/handle (where applicable) are oven-safe, they will get hot in the oven and on stovetop, particularly gas stoves where an open flame is used. Therefore, please use protective mitts to safely handle hot cookware.
- Silicone grips will be hot to touch if used in the oven. Only place a silicone grip on an unheated cookware handle. Do not attempt to place a silicone grip on a hot cookware handle. Do not use silicone grips under an oven broiler unit.
- Avoid sudden temperature changes such as immersing hot cookware in cold water. Always let the cookware cool before washing.

CLEANING AND CARING FOR YOUR PRE-SEASONED CAST IRON COOKWARE

- **HAND-WASH ONLY:** We recommend hand-washing and drying the cookware to preserve the seasoning. You may use mild, soapy water if you dry and oil your cookware immediately after washing. Metal scouring pads will remove seasoning.
- To maintain seasoning, lightly rub cooking oil over the entire cookware after drying thoroughly.
- Avoid cooking acidic foods, such as tomatoes, in the skillets as this may damage the seasoning and give the food a metallic taste. However, after a few uses and consistent seasoning, you may safely cook acidic foods in the cookware.
- Thoroughly dry the silicone grip before replacing it on the cookware handle to prevent rust.
- Over time, the screw attaching the knob to the lid may become loose (where applicable). In most cases, this can be corrected by retightening the screw, taking care not to over-tighten, as this may damage the lid. If the knob cannot be retightened, contact Tramontina's Customer Service team for assistance. For safety reasons, do not continue to use the cookware lid with a loose knob.

IMPORTANT

- **HAND-WASH ONLY**
- **ALWAYS DRY THOROUGHLY**
- **KEEP CAST IRON COOKWARE SEASONED**
- **OVEN-SAFE UP TO 500°F (260°C) - WITHOUT SILICONE GRIP OR GLASS LID (WHERE APPLICABLE).**
OVEN-SAFE UP TO 450°F (232°C) - WITH SILICONE GRIP ONLY
OVEN-SAFE UP TO 350°F (176°C) - WITH GLASS LID ONLY (WHERE APPLICABLE)
- **ALWAYS USE PROTECTIVE OVEN MITTS WHEN HANDLING HOT COOKWARE**



Gas



Electric



Ceramic Glass



Oven-Safe



Hand-Wash Only

UNDERSTANDING TEMPERED GLASS LIDS, USE & CARE (WHERE APPLICABLE)

- Industrial glass is tempered by a controlled thermal treatment process to increase its strength when compared with normal glass.
- The thermal treatment of glass creates balanced internal stresses which cause the glass, when broken, to crumble into small granular chunks instead of splintering into jagged shards.
- The granular chunks are less likely to cause injury, making tempered glass lids safer for use within household kitchens provided the instructions below are observed.

CLEANING AND CARING FOR YOUR TEMPERED GLASS LIDS

- Extra caution must be used when handling glass lids.
- When cleaning a glass lid, do not use abrasive cleansers, steel wool or coarse scouring pads, as they may scratch the surface of the glass lid, which may cause breakage over time.

THERMAL SHOCK

- Avoid sudden temperature changes such as placing a hot glass lid on a cold surface or immersing a hot glass lid in cold water.
- Always let the lid cool before washing, as sudden temperature changes can break the glass.
- Do not place a cold lid from the refrigerator directly into a heated oven or on hot cookware. Allow the lid to reach room temperature prior to use.

IMMEDIATELY DISCONTINUE THE USE of a lid that has been damaged during transportation, accidentally dropped or shows signs of damage or scratching. Continuing to use a damaged tempered glass lid may cause shattering without warning, leading to possible injuries to users or bystanders. Contact the manufacturer for replacement information.

CAUTION

- **AVOID SUDDEN OR SEVERE TEMPERATURE CHANGES**
- **DO NOT IMMERSE HOT LID IN COLD WATER**
- **THERMAL SHOCK CAN CAUSE A TEMPERED GLASS LID TO SHATTER**
- **IMMEDIATELY DISCONTINUE USE OF DAMAGED LID**

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Made in China



This product contains: Ce produit contient: Este producto contiene:
Chromium, Nickel, Manganese, Phosphorus, Iron

For more information about chemicals in this product, visit:
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