BEFORE FIRST USE

1. Wipe the cookware with paper towels to remove the mineral oil.
2. Wash the cookware.
3. Season the cookware.

USE

NOTICE: Never leave empty cookware on a heat source.

NOTICE: Direct contact with salt can cause pitting. Add salt to boiling water or food to dissolve it.

NOTICE: Salt solutions, acidic products like tomatoes, disinfectants or bleach can corrode cookware. Never store these items in cookware and avoid prolonged exposure.

WASHING

NOTICE: Do not use abrasive cleanser or scouring pads on the inside of the cookware. The exterior of the cookware can be scrubbed with a scouring pad and an abrasive cleanser.

NOTICE: Do not wash in an dish washing machine.

1. Wash by hand using a solution of hot water and a mild detergent.
2. Rinse with clean, hot water.
3. Dry immediately.
4. Season the cookware after each washing. As the cookware ages, the seasoned finish will become more resistant to washing and require less seasoning.

SEASONING

NOTICE: Unseasoned or improperly seasoned carbon steel cookware does not perform well and can rust.

1. Place the cookware on a heat source until it is warm.
2. Turn off the heat and remove the cookware from the heat source.
3. Apply one to two teaspoons of oil to the cookware.
4. Use a clean cloth or paper towel to wipe the oil over the interior bottom and sides of the cookware. Oil should be evenly dispersed, with no drips or runs.
5. Place the cookware on the heart source and turn the heat to a high setting.
6. Heat the cookware until the oil reaches smoking point.
7. Turn off the heat. Remove the cookware and let it cool.
8. Repeat steps 2 through 7 until the cooking surface is evenly dark and smooth.

   NOTICE: Do not rush the seasoning process. Using too much oil or not repeating steps will result in an uneven, sticky cooking surface.

9. To prevent oxidation, wipe the inside and outside of the pan with unsalted cooking oil or shortening.