



# Lockhart Skillet Care and Use Instructions



- Cooking, Cleaning, and Care -

## QUICK TIPS:

### DO NOT CLEAN SKILLET IN A DISHWASHER

The detergents and steam in a dishwasher can cause damage to the surface seasoning/coating and rapid rusting.

### Heat skillet BEFORE oiling or cooking

The nonstick surface performs best when the dry skillet is heated, then add oil or grease for cooking.

### Dry skillet thoroughly after washing

Storing your skillet completely dried will help prevent rust.

### This item is hand made

Expect small 'craft-marks' and imperfections in your skillet, as they are not mass factory-produced.



**This skillet can last generations.**

**With proper care and use, the durability of these skillets will allow them to be passed down through generations. A lifetime warranty against production defects by Lockhart Ironworks backs this up, and we are delighted that you'll be able to share meals for family and friends cooked in our hand-forged carbon steel skillets for many years.**

- Your new skillet is pre-seasoned with coconut oil and ready to use. As you cook more and more, the oil heated in the skillet will continue to reinforce its non-stick surface coating.
- Always heat your skillet up to temperature, then add oil or grease for cooking. This allows the oil to coat the surface evenly and keep it non-stick.
- To clean, remove excess oil and wipe clean, or if needed, clean by hand with hot water. The coating is durable, but use caution when cleaning with any metal utensils, as they may be too abrasive for the non-stick coating and the integrity of the skillet surface.
- Coarse salt is a great abrasive for cleaning the cooking surface, without soap.
- Mild dish soap can be used to clean after your skillet has been well seasoned.
- Dry thoroughly after washing.
- **DO NOT** wash skillet in the dishwasher.

## More Details on Skillet Care

### Our Skillets are Pre-Seasoned:

Lockhart cookware is delivered with an introductory pre-seasoning finish. Each skillet is pre-heated in our forge and seasoned with a layer of coconut oil. We have learned that coconut oil is able to handle high heat very well and as an added bonus, it does not leave a sticky surface. Although we do encourage a first-time rinse with hot water just to make sure you remove any shipping dust. Dry your skillet then warm it on the stove and apply a thin coat of your preferred oil. Your skillet is now ready for use. (We have found that if you cook a meal that is rich in fat or oil during the first few uses it will help you achieve that beautiful seasoning you want much faster.)

Your skillet's coloring will change as you continue to use it, which is common at first. Ultimately, your pan should darken towards a rich bronze/black patina, which means that your pan is well-seasoned, and the surface is developing a natural non-stick surface.

### After Each Use and Long-Term Care:

It is best to remove any food remains with warm water while your skillet is still warm. Dry the skillet after each use to prevent rust. (Before your skillet is well seasoned, the use of soap is not recommended as this will break down the protective oil coating and may reduce your sought-after seasoning.) Return your skillet back to the stove over a low heat. Using a paper towel, paper napkin or a cloth, spread a very thin layer of your preferred oil over the entire warmed cooking surface.

This coating fills all of the pores with a protective coating allowing a lifetime of non-stick food preparation. Please remember to allow your skillet to cool down before putting it away. Our carbon cookware is entirely natural and with a little care with each use it will last a lifetime.



The families at The Bearded Butchers and Lockhart Ironworks thank you for letting us be part of your cooking experience.