

Care & Cleaning

Neither cooking nor cleaning should feel intimidating — and we're here to help. Below, you'll find detailed information for each of our designs.

To start, the basics:

Our cookware is oven-friendly up to 500 degrees F and induction-friendly.

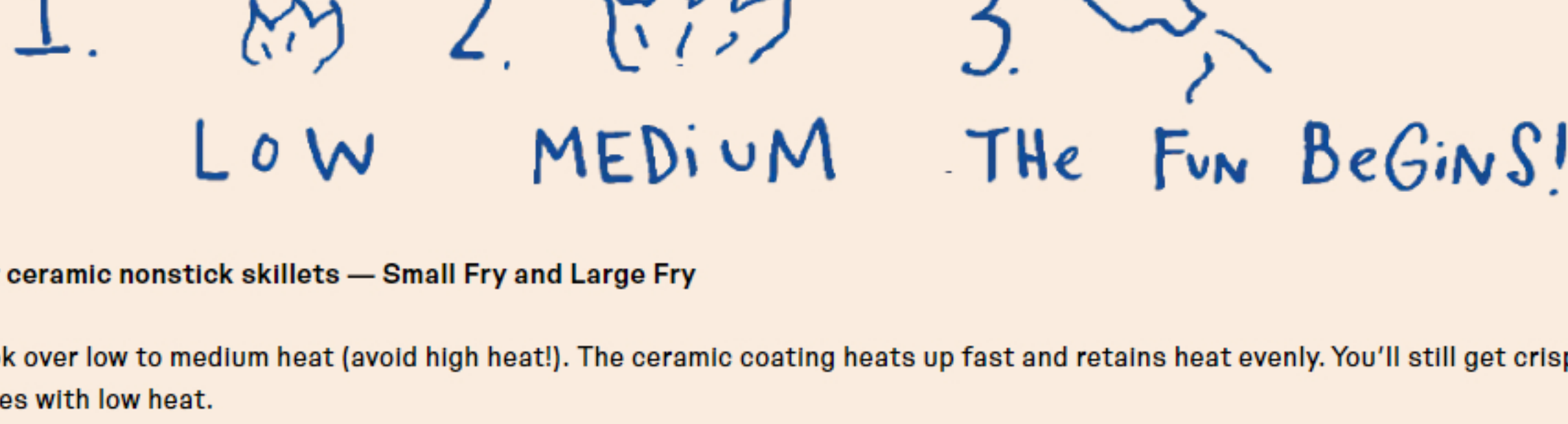
Holy Sheet is oven-friendly up to 450 degrees F.

Use wooden or silicone utensils to keep your cookware scratch-free.

Our cookware is dishwasher-safe, but we recommend hand-washing.

Stay away from steel wool — use a nonabrasive sponge or soft cloth to clean.

To set yourself up for success, stock your kitchen with baking soda, vinegar, and a soft sponge. For our stainless pieces, Bar Keepers Friend will do the trick!



Our ceramic nonstick skillet — Small Fry and Large Fry

Cook over low to medium heat (avoid high heat!). The ceramic coating heats up fast and retains heat evenly. You'll still get crispy edges with low heat.

Always use a bit of oil or butter with your pan. This will protect the coating. Avoid cooking sprays and low smoke point oils (like EVOO) — carbonized buildup will develop on the coating over time, which causes food to stick. We recommend using high smoke point oils; such as canola oil, clarified butter, or avocado oil.

Always add your oil to a cold pan *before* heating. Never let an empty pan sit over a hot burner.

For regular cleaning, use a soft sponge and gentle dish soap. Allow the pan to cool completely before cleaning. We recommend hand-washing the nonstick pans.

To remove stains: Create a paste by mixing baking soda and a splash of water. Scrub the paste into the stains with a soft sponge, rinse with warm water, and repeat as necessary. Use Bar Keepers Friend to remove stains from the exterior (stainless steel surface) only.

Our core stainless designs — Deep Cut, Saucy, and Big Deal

Stainless cookware gets hot quickly. Gradually warm your cookware on low to medium heat, then add oil or butter, and let it warm before adding your ingredients.

To remove water marks, residue, or discoloration: Boil water with a pinch of baking soda, rinse, and repeat. Then, mix a solution of vinegar and water (1:3) in the pot or pan and bring to a boil, rinse, and repeat. Dry with a soft towel. For tough stains, treat your pans with Bar Keepers Friend.



Our cast-iron enameled signatures — The Dutchess, Dutch Baby, and King Sear

Add oil or butter, let it warm, and then add your ingredients.

To prevent staining, wipe down the exterior of The Dutchess, Dutch Baby, and King Sear before putting them in the oven.

The Dutchess and Dutch Baby are dishwasher-friendly, but we recommend hand-washing with hot soapy water, a soft sponge, and gentle dish soap to preserve the longevity of the products. Dry thoroughly to avoid rust from forming on the cast-iron edges.

King Sear is not dishwasher-friendly. Hand wash the skillet with hot soapy water, a soft sponge, and gentle dish soap. Dry thoroughly to avoid rust from forming on the exposed cast-iron.

We've pre-seasoned King Sear for you, meaning that it's nonstick from day one, easy to clean, and requires minimal maintenance. Our cast-iron skillet does not need to be seasoned prior to first use. To maintain the nonstick seasoning over time, we recommend occasionally seasoning your cast-iron skillet: dry your skillet thoroughly, rub vegetable oil or fat over the interior surface, and place it in an oven at low heat for the oil to seep in.

To remove stains: Create a paste by mixing baking soda and a splash of water. Scrub the paste into the stains with a soft sponge, rinse with warm water, and repeat. Avoid using harsh cleaning products on the exterior of The Dutchess, Dutch Baby, and King Sear.

Our aluminized steel bakeware — Holy Sheet, Little Sheet, Patty Cake, Breadwinner, Big Chill, and Stud Muffin

Always grease with butter or oil, or line with parchment paper to maintain the coating's nonstick qualities. Avoid spray oils with these items.

These designs are oven safe up to 450 degrees F. High temperatures may cause warping.

To remove stains: Create a paste by mixing baking soda and a splash of water. Scrub the paste into the stains with a soft sponge, rinse with warm water, and repeat.

Our ceramic bakeware — Hot Dish & Lid, Little Hottie, Sweetie Pie, and Stir Crazy

Hot Dish & Lid, Little Hottie, Sweetie Pie, and Stir Crazy are dishwasher-friendly. Be mindful of overcrowding to avoid accidental scratches or chips to the finish. Our ceramic bakeware designs are also microwave and freezer-friendly. Hot Dish and Sweetie Pie are broiler-safe for short periods of time, as well.

Use wooden, plastic, or silicone utensils to keep your bakeware scratch-free.

To remove stuck food: Create a paste by mixing baking soda and a splash of water. Scrub the paste into the stains with a soft sponge, rinse with warm water, and repeat.

Our wooden utensils — Whole Grain Family

Before you begin, wash utensils with soap and water. Wipe dry with a soft dish towel. Rest utensils on a spoon rest, rather than in the pan, while cooking.

Wood cooking utensils are not dishwasher-friendly, so please give them a sudsy hand wash with a gentle dish soap and soft sponge. Wipe dry with a soft dish towel.

We recommend regularly treating your utensils with a food-safe oil to ensure a smooth finish, keep moisture in, and reduce staining. Food-safe mineral oil is our preferred wood maintenance oil.

Our dish towel — Party Towel

Wash with similar colors and use cool-to-warm water. Air dry or tumble dry on low heat.

Avoid fabric softeners, as they can reduce the absorbency of the natural towel fibers.

Our silicone baking mats — Sweet & Savory Baking Mats

Give your mats a quick hand wash with gentle soap and warm water before first use. The mats are designed to fit Holy Sheet and are oven-safe up to 500 degrees F. We recommend only using them under the broiler for short periods of time. Hand wash or dish wash the mats after cooking.

Our quilted oven mitts — Sweet & Savory Oven Mitts

Our oven mitts are machine washable. Machine-wash cold with like colors. Use gentle laundry detergent for regular cleaning. For tough stains, we recommend non-chlorine bleach. Tumble-dry low.

Our custom electric kettle, in collaboration with Fellow — Great Fellow

This Stagg EKG listing is for 120V models, which are only compatible with outlets in the United States and Canada. Using this product outside of these countries will void the included warranty, and we cannot advise using a voltage converter for international use.

Prior to cleaning, be sure the base is unplugged and the kettle has cooled completely. Empty any remaining water from the kettle.

Wash the inside of the kettle with soapy water and rinse. NEVER SUBMERGE THE KETTLE IN WATER OR OTHER LIQUIDS.

Do not place in a dishwasher. Neither base nor kettle is dishwasher safe and both include electrical components that could become damaged.

Wipe the exterior of the kettle and base with a damp cloth or sponge and allow it to dry. Do not use abrasive soaps, cleansers, or scouring pads on any part of the kettle as it may damage the finish.

Calcium, Limescale, and Rust

Over time, the kettle may heat up but won't boil; this may be due to scaling and mineral deposits that can build up inside the kettle. If you notice a stain on the bottom of your kettle's interior that resembles rust, don't worry. It's likely not rust, but a harmless buildup of minerals called limescale (comprised of mainly calcium carbonate). Limescale is a direct result of heating up water and thus inevitable in all kettles. Depending on the mineral concentration in your water, it will show up sooner or later.

To get rid of limescale, mix a 1-to-1 solution of water and white vinegar (250 mL of each) and pour it into your kettle. Let it sit overnight and in the morning, heat your kettle to a boil for 5 minutes (turn the hold switch off if it's on) and let sit for at least another half-hour. Afterward, rinse out the kettle with fresh water to get rid of residual vinegar. If you notice lingering traces of vinegar, fill your kettle and add a tablespoon of baking soda before heating again. Baking soda does a good job of neutralizing the scent of vinegar and will also help remove stubborn limescale stains.

If limescale stains remain after this process, citric acid is a more powerful, and safe, alternative to vinegar and should remove any residual limescale.

Caution: Scrubbing the bottom of your kettle with steel wool or an abrasive brush will ultimately make limescale worse and could also result in the development of rust. Please use a soft sponge or soft brush to clean the inside of your kettle.

Our custom spoon rest, in collaboration with DEEP BLACK

Rest utensils on a spoon rest, rather than in the pan, while cooking. Spoon rests are dishwasher-safe. If scratch marks start to build up they can be gently buffed out with Bar Keepers Friend.

Our limited-edition dutch ovens, in collaboration with Molly Baz — Molly Baz x Dutchess & Dutch Baby

Before you begin, wash with gentle dish soap, the soft side of a sponge, and warm water. Wipe dry with a soft dish towel.

The Dutchess & Dutch Baby are oven-safe up to 500 degrees F.

Use wood or silicone cooking utensils to avoid chips and scratches. When using a gas stovetop, keep the flame contained beneath the pot to avoid burn marks on the sides.

The Molly Baz x Dutchess & Dutch Baby are both hand-wash and dishwasher-friendly. Do not use abrasive cleaning tools with these products, especially around the printed areas.

Products to use: Gentle dish soap, the soft side of a sponge, baking soda, vinegar.

Products to avoid: Bar Keepers Friend, the rougher side of a sponge or brush, scouring pads, steel wool.

Hand dry immediately after washing.

Our collaboration with Peugeot — Salt & Pepper Mills

Make sure to put pepper in the pepper mill and salt in the salt mill. The adjustment knob has a black ring for pepper and a white ring for salt.

To fill the mill, remove the knob, then the head. Fill the mill to 3/4th of the reservoir. Put the head and knob back in place.

Use peppercorns 5mm or smaller: black, white or green peppercorns. Use dry coarse rock salt 4mm or smaller. Do not use clumpy salt, sea salt, wet salt, Guerande salt, grey salt, fleur de sel or any other salt high in humidity.

Use a soft, dry cloth to clean your Peugeot mill. Never use any cleaning agent or detergent.

To clean your mill, remove the mill head and completely empty the mill; clean the mechanism with a dry, soft, clean brush to remove dust and spices.

Avoid contact with water. If the mill gets wet, let it dry completely to avoid corrosion; remove wet spices. Grind dry rice alone to clean up from light corrosion.

Our glass cruet — Spout

Dishwasher safe. Not microwave safe. Avoid overcrowding your dishwasher to prevent chips and scratches.

Our glass measuring cups — Beyond Measure

Dishwasher and Microwave safe. Avoid overcrowding your dishwasher to prevent chips and scratches.

Beyond Measure is not intended for use on stovetop, but can hold liquids that have been brought to a boil.



Contact us at hi@greatjonesgoods.com with your care or cleaning questions!