

Iron Skillet Pan

Maintenance Manual

Instructions for Use and Care

Although maintaining your cast iron cookware with vegetable oil is the most difficult to keep in the cast iron family, they're also the most fun. Must be boiled before its use: in the initial stage of use, try to cook the ingredients that contain fat, and try to do not to cook ingredients with a lot of starch. After a "breeding" period, you can cook freely. The pot will become increasingly oily with long-term use. Moisturizing, yes keep well, the effect is better than non-stick pans, and food can be chosen delicious at your fingertips.

1. First, clean the pot's body with warm water and a soft brush. do not use tools like steel wool for the first cleaning. Open the cooker immediately after cleaning, so otherwise, it is easy to rust.
2. Put the clean pot on the heat source to dry it, and prepare some pork meat with skin, place the fat meat in the pot, set the heat to low, then wipe the pot with the fat meat, clean every inch, and wait until it can be removed after draining the fat.
3. Remove the remaining oil, rinse the pot with hot water, and repeat the second step three or four times. Finally, wash the pot and put it on the fire to dry. Drip two spoons of vegetable oil and dry over low heat. (Fatty oil can also be substituted for oil vegetable)

As above, the pot is complete. The cast iron pot that has been used for a long time and has become astringent can be maintained with this method. If you take good care of it, it can last 20 years or even more. Pay special attention during use:

1. If black powder falls during cleaning and initial use, it is just a layer of carbonized vegetable oil and contains no harmful substances, so don't worry.
2. If the rust is caused by improper use and maintenance, please clean the rusty spots in the pot body and it will be restored as new after the pot is re-seasoned.
3. Try not to use detergent when cleaning, so as not to damage the oil film. The best way is to add hot water and a soft brush, which can be cleaned very cleanly.
4. The induction cooker can be used for cast iron cookware, but not dry on high heat.