



Thank you for your purchase of Lexi Home cast iron cookware. Your cookware is made of seasoned cast iron. Please follow the special care and use instructions to assure a long and pleasant experience.

USE AND CARE INSTRUCTIONS

BEFORE FIRST USE

Even though our product is pre-seasoned, we recommend you clean and season the pan before using. Seasoning prevents rust and food from sticking on the pan. Repeated seasoning and cooking will help improve the non-stick properties of the cooking surface. Wash by hand with warm water and a very small amount of mild soap the first time. Using a sponge or a soft brush, gently clean all surfaces. Rinse and dry completely. Wipe a thin layer of vegetable oil onto the cooking surface of your clean, dry pan. Remove any excess oil with a paper towel. Your now ready to use your cast iron cookware. Cast iron must be re-seasoned with vegetable oil before each use and after each cleaning.

CAUTION

HANDLES WILL GET HOT. ALWAYS USE A DRY THICK CLOTH OR HEAVY OVEN MITTS WHEN HANDLING HOT PANS.

COOKING

Cast iron cookware conducts heat beautifully. It goes from stove-top to oven with no problem, and will last for decades. The more you cook with your cast iron cookware, the better seasoned and smoother the surface will become. Add a small amount of oil to your pan before you begin to cook. Preheat your cookware on low to medium heat for a couple of minutes before adding food. High heat is not necessary and not recommended with cast iron cookware.

Never pour cold liquids into very hot cast iron cookware. They will crack on the spot!

- It is not recommended that you use your cast iron as a pot for boiling water.

The hot water will remove small bits of oil from the surface which will then be found floating around. Water breaks down the seasoning and can cause your cast iron to rust.

AFTER EACH USE

Once you are done cooking in the cast iron cookware, wash it with warm water and a sponge or soft brush. Soap could remove the layers of seasoning and should be avoided.

Never wash your cast iron in the dishwasher.

Wipe a thin layer of vegetable oil onto the cooking surface of your clean, dry pan. Remove any excess oil with a paper towel. Store your cookware in a cool, dry place with the lid off. For added protection, use paper towels inside the cookware to help absorb any additional moisture.

TIPS

- Always cook over low to medium heat to avoid damage.
- Always use plastic or wooden utensils to prevent scratching.
- Never soak cast iron cookware in water.
- Never wash cast iron cookware in the dishwasher.
- Never put cold water in hot cast iron cookware; this can cause the cookware to crack or warp.
- If your food gets a metallic taste or turns “black”, it means one of two things are wrong:
Either your cookware has not been correctly or sufficiently seasoned, or you are leaving food in the cookware after it has been cooked.

Never store food in cast iron cookware as the acid in the food will breakdown the seasoning and take on a metallic flavor.