

COOKWARE · ENAMELED CAST IRON

ENAMELED CAST IRON

Solid cast iron under a non-porous enamel surface — induction, oven, and broiler ready.

FORGE COLLECTION · ORION BLACK — ALPHA ENAMEL COLLECTION · TAHOE BLUE · STRATUS WHITE



ORION BLACK
FORGE COLLECTION



TAHOE BLUE
ALPHA ENAMEL COLLECTION



STRATUS WHITE
ALPHA ENAMEL COLLECTION

APPLIANCE SHOWROOM

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THE FUTURE OF COOKING

ALL-ELECTRIC, BY DESIGN.
ENGINEERED IN LAKE TAHOE,
NEVADA.

Two collections, one **standard**.

Induction Hardware aims to be the industry leader in electric and induction appliances, and the cookware built to work with them. Enameled cast iron holds heat evenly, needs no seasoning, and moves from cooktop to oven to table. Cared for properly, it lasts a lifetime. **Induction technology is the future of cooking.**

TABLE OF CONTENTS

Important Safety Information	3
Product Information — collections & finishes	4
The Pieces · Preparing · Heat Sources	5
Burner & Temperature Considerations	6
General Use · Lids & Handles · Utensils · Food	7
Cleaning & Care · For Your Records & Contact	8

Read and obey all **safety messages**.



This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages follow the safety alert symbol and one of the following words. Always read and obey all safety messages.

DANGER!

You **can be killed or seriously injured** if you do not immediately follow instructions.

WARNING!

You **can be killed or seriously injured** if you don't follow instructions.

CAUTION!

Hazards or unsafe practices **could result in minor personal injury** if you don't follow instructions.



WARNING! Not following these instructions may result in serious personal injury.

GENERAL WARNINGS — ALL COLLECTIONS AND FINISHES

- A.** Always lift the cookware when adjusting on a glass-topped cooktop or any other surface — sliding may damage the product base and/or the surface.
- B.** **Never use cookware if the interior enamel has chipped.** Chipped enamel may release fragments into food, causing injury if ingested.
- C.** Always handle the product by its handles, lid, and knob.
- D.** In addition to the cookware, handles, lids, and knobs become hot during use. Always use a dry pot holder or oven mitt when handling a hot product.
- E.** Hot contents can cause burns or serious injury if spilled. Never leave the product unattended while in use.
- F.** Do not allow children to use the cookware.

Two collections, three finishes.

This guide covers every enameled cast iron piece we make. The **Forge Collection** is finished in Orion Black; the **Alpha Enamel Collection** is offered in Tahoe Blue and Stratus White. Use and care is identical across all three finishes.



Orion Black
FORGE COLLECTION
Set SET-PNS-ECI-BLCK-CI-5



Tahoe Blue
ALPHA ENAMEL COLLECTION
Set SET-PNS-ECI-BLU-5



Stratus White
ALPHA ENAMEL COLLECTION
Set SET-PNS-ECI-WH-5

PIECES AND SKUS BY FINISH

ITEM	SIZE	WEIGHT*	DIMENSIONS	ORION BLACK	TAHOE BLUE	STRATUS WHITE
Skillet	10"	5.3 lbs	10.25" x 10.25" x 2"	PNS-CI-BLCK-SKLT-10	PNS-ECI-BLU-SKLT-10	PNS-ECI-WH-SKLT-10
Grill Pan	10"	4.6 lbs	10.25" x 10.25" x 1.5"	PNS-CI-BLCK-GRLL-10	PNS-ECI-BLU-GRLL-10	PNS-ECI-WH-GRLL-10
Saucepan	8"	6.8 lbs	7.00" x 7.00" x 4.00"	PNS-CI-BLCK-POT-8	PNS-ECI-BLU-POT-8	PNS-ECI-WH-POT-8
Dutch Oven	10"	10.1 lbs	9.75" x 9.75" x 4.5"	PNS-CI-BLCK-POT-10	PNS-ECI-BLU-POT-10	PNS-ECI-WH-POT-10
Braiser	12"	11.7 lbs	12.25" x 12.25" x 2.5"	PNS-CI-BLCK-SKLT-12	PNS-ECI-BLU-SKLT-12	PNS-ECI-WH-SKLT-12
5-Piece Set	N/A	38.5 lbs	N/A	SET-PNS-ECI-BLCK-CI-5	SET-PNS-ECI-BLU-5	SET-PNS-ECI-WH-5

*Note: weights vary slightly by color.

Every piece is solid cast iron under a fired enamel surface, **hand wash only — not dishwasher safe**. Each 5-piece set includes a 10" skillet, 10" grill pan, 8" saucepan, 10" dutch oven, and 12" braiser in a single finish.

Five pieces, **any** finish.

10" SKILLET



10" GRILL PAN



8" SAUCEPAN



10" DUTCH OVEN



12" BRAISER

ORION BLACK SHOWN. THE SAME FIVE PIECES ARE PRODUCED IN TAHOE BLUE AND STRATUS WHITE.



ORION BLACK



TAHOE BLUE



STRATUS WHITE

SECTION 04 · PREPARING YOUR COOKWARE

Before the first use, remove all packaging materials, labels, etc. Thoroughly wash the product in warm, soapy water, then rinse and dry thoroughly.

SECTION 05 · HEAT SOURCES

INDUCTION

GAS

ELECTRIC

CERAMIC

RADIANT RING

OVEN

BROILER / GRILL



WARNING! As the cookware is metallic, do not use in a microwave oven. Use in a microwave will result in damage to the cookware and/or microwave.



WARNING! Never use on open fires, wood fired ovens, barbecue grills, etc. Uneven or extreme high heat may seriously damage the product.

Heat it gradually.

- A. To avoid damage to the product and the cooktop, always make sure both the product base and the cooktop are clean before use.
- B. Match the size of the product base to the cooktop's heat zone. Using the wrong heat zone can cause uneven heating or overheating, which may damage the product or its handles.
- C. On gas cooktops, keep flames confined to the base of the product. Flames that extend up the sidewalls can cause burns and may damage nearby items.
- D. **Never place the cookware directly on the oven floor** — this can lead to uncontrolled heating that damages the product and potentially the oven.
- E. Leave at least 2 inches between the heat source and the top rim of the product. Never place a product with a decorative knob or handle under a broiler.

MAXIMUM OVEN TEMPERATURE

COMPONENT	MAXIMUM OVEN TEMPERATURE
Enameled cast iron cookware with gold knob	390°F
Enameled cast iron cookware with enameled cast iron handles	660°F



To prevent damage and for best cooking results, **use low to medium heat settings**, allow the product to heat and cool gradually, and do not use the highest heat setting for preheating or cooking — rapid temperature changes can damage the cooking surface.

MATCH BASE TO ZONE

A base wider than the heat zone heats unevenly. A base narrower than the zone overheats the sidewalls and handles.

TWO INCHES OF CLEARANCE

Keep at least 2 in. between the heat source and the top rim, and keep decorative knobs out from under a broiler entirely.

Low to medium, every time.

All products are suitable for dry cooking only when used correctly at low to medium heat settings, following these instructions. **Always use a heat-resistant surface protector** when moving cookware from the cooking area to countertops or tables.

SECTION 08 · LIDS AND HANDLES

Handles **over the cooktop**.

- A. Position long handles over the cooktop, not overhanging the edge.
- B. Retighten knob screws only at room temperature, and never overtighten.
- C. Use caution removing a lid — steam and hot contents can cause burns.

CAUTION — KNOB SCREWS

A knob checked and tightened while the cookware is hot can strip or crack the fitting. Let it come to room temperature first.

SECTION 09 · UTENSILS

Wood and silicone **only**.

- A. Use heat-resistant wood or silicone utensils.
- B. **Never use forks, knives, or sharp metal utensils.**
- C. Avoid tapping hard utensils against the rim, which can chip or crack the enamel.



SECTION 10 · PREPARING / STORING FOOD

The enamel surface is non-porous and safe for marinating and storing raw or cooked food in the refrigerator or freezer. Cool to room temperature and confirm shelf strength before placing in the fridge or freezer — **place, don't slide**. Never move a product with frozen food directly into a preheated oven; place it in the oven before preheating and raise the temperature gradually.

Cool it first, then wash.

- A. Cool to room temperature before cleaning.
- B. **Never plunge a hot product into cold water.**
- C. Clean with warm soapy water and a soft, non-abrasive sponge.
- D. Soak for stubborn residue, or use an enameled cast iron cleaner.
- E. Rinse and dry completely to prevent rim rust.
- F. **Not dishwasher safe — hand wash only.**
- G. Store completely dry, with a protector between stacked pieces.



WARNING! Failure to follow these use and care instructions may invalidate your claims under the Induction Hardware Warranty.

SECTION 12 · FOR YOUR RECORDS

Thank you for purchasing Induction Hardware enameled cast iron. This guide covers the Forge and Alpha Enamel Collections as a whole, so record the specific piece and finish you purchased below for future reference. You may also want to staple your receipt to this guide, as it is the proof of your purchase and may be needed for service under warranty.

ITEM / SKU PURCHASED

FINISH — ORION BLACK / TAHOE BLUE / STRATUS WHITE

DATE OF PURCHASE

RETAILER

BEFORE CONTACTING CUSTOMER SERVICE

If you received a damaged product, immediately contact the retailer or dealer that sold you the product.

Read and follow this guide carefully — thermal shock, metal utensils, and dishwasher use account for most enamel damage.

Stop using any piece with chipped interior enamel and contact us before continuing.

CONTACT US

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INDUCTION
HARDWARE

Thank you for choosing Induction Hardware.
The Future of Cooking is Now.



Thank you for being part of the Induction Hardware community.

If you ever need support, our team is always here to help.

www.INDUCTIONHARDWARE.com