



CAST IRON COOKWARE

CARE AND USE INSTRUCTIONS

SEASONING INSTRUCTIONS

Bayou Classic Cast Iron Cookware is Pre-Seasoned for your convenience. Seasoning cast iron cookware reduces rust and helps to prevent food from sticking.

Occasionally it may be necessary to re-season cast iron cookware following these steps:

1. Using a paper towel, coat the entire surface with vegetable oil or shortening such as Lard, Crisco, or bacon drippings. Do not season with margarine, butter or salted fat.
2. Place in a 300°F degree oven, or in a gas grill, for one hour. This seasoning process will cause some smoking and odor. It is recommended to season cookware in a gas grill to keep smoke and odor outside.
3. Remove from oven or grill, and wipe off excess grease with a paper towel.
Caution: Cookware and handles are **HOT**, use oven mitts.
4. For best results, after each use apply a thin coat of vegetable oil applied with a paper towel. This prevents rusting during storage; plus, creates an on-going seasoning process during normal usage.
5. Properly seasoned cast iron cookware will turn black after repeated usage; this is normal. Seasoning goes deeper the more you cook.

COOKING HINTS

For best results, preheat cast iron cookware for about 90 seconds at medium heat before using. If the cookware is larger than the burner on your stove, bring up the heat slowly to ensure even heat coverage. Intense or uneven heating may cause cookware to warp or crack. Cast iron has superior heat distribution and retention, and rarely requires a high heat setting.

Note: Start preheating at a low level of heat. Never place cookware on an already heated burner. This is especially important when using large griddles and Dutch Ovens. Failure to pre-heat gradually can cause cracks to form in the cookware.

CARE AND CLEANING INSTRUCTIONS

1. After each use, rinse in hot water and scrub with a food brush. Avoid using harsh detergents and metal scouring pads, as they remove surface seasoning.
2. If detergents are used, it will become necessary to re-season cast iron cookware following the instructions above.
3. After washing, dry immediately and thoroughly. Store in a warm, dry place.
4. Do Not place in a dishwasher! Detergents and humid environment will remove seasoning, causing rusting to occur.
5. When storing, place a paper towel inside to adsorb moisture. Store pots and lids separately.
6. With proper seasoning and care, Cast Iron Cookware will turn black and last indefinitely, becoming a family heirloom.

USING CAST IRON COOKWARE ON OUTDOOR GAS APPLIANCES

WARNING

Just like a kitchen stove, outdoor gas appliances DO NOT have automatic thermostat controls so must be attended and monitored at all times during use.

- Carefully read and follow all warnings and instructions included with your outdoor gas appliance and propane tank.
- Bayou Classic® Outdoor Gas Appliance warnings and instructions can be found at www.thebayou.com.

COOKING WITH OIL OR GREASE

- When cooking with oil/grease, a thermometer must be used. Follow instructions in your appliance manual for proper testing, installation and use of your frying thermometer.
- Preheat time, up to over-heat time, of cooking oil can vary significantly with relatively small adjustments to regulator, variable wind, ambient temperature, altitude, starting oil temperature, and type of cooking oil used.
- Due to varying heating and cooking times, check your thermometer every 3 minutes to ensure cooking oil does not exceed 400°F (200°C). **DO NOT** leave a gas appliance unattended while heating oil/grease, cooking food or cool down period after use.
- Cooking oil/grease will ignite and catch fire at 550°F to 700°F (287°C to 371°C).
- **DO NOT** use a lid when pre-heating or cooking with oil. Using a lid when frying greatly increases the potential of over-heating the oil to ignition and fire.
- Smoking oil is an indication that the oil is too hot and may ignite. Regardless of thermometer reading, if the oil/grease starts to smoke, turn **OFF** fuel supply to the burner and **STOP COOKING IMMEDIATELY**. This indicates the thermometer is not working properly.
- In the event of rain, snow, hail, sleet or other form of precipitation while cooking with oil, cover the cooking vessel and immediately turn off the burner and gas supply. **DO NOT MOVE** gas appliance or cooking vessel.
- When cooking with oil/grease, have a BC or ABC type fire extinguisher readily accessible.
- The cooking vessel remains at scalding temperatures long after cooking has ended. Allow appliance to cool below 115°F (45°C) before cleaning or storing. Cool down period varies with amount of oil/grease used, wind and ambient temperature.

These warnings and safety instructions MUST be followed to provide reasonable safety and efficiency when using outdoor gas appliances for frying.

Remember; Think Safety and Use Common Sense!

This product is intended to be used for cooking food. Any modifications to the product such as grinding, welding, drilling, etc can cause permanent damage, may release potentially harmful elements into the environment, and voids the warranty.

WARRANTY

Bayou Classic® Cast Iron Cookware is warranted to the purchaser by Barbour International, Inc. to be free from defects in material and workmanship at the time of purchase. The warranty extends one year from the date of purchase. Small cosmetic blemishes inherent to sand casting and hand finishing which do not affect the performance of the cookware are not covered. This limited lifetime Warranty covers normal household and outdoor cooking use; but does not cover damage from abuse, misuse, neglect, overheating, or use in a commercial setting. Also not covered is rust caused by failure to follow Care & Use instructions provided with the product.

Proof of purchase from an authorized dealer is required, therefore retain your sales slip or invoice showing purchase date. Defective cookware will be repaired or replaced at Barbour's option, free of charge, and replaced with the same or similar product if the original unit is no longer in production.

CAMPFIRE SAFETY

Take responsibility for Building and Extinguishing your campfire.

Cooking over a campfire requires personal responsibility to protect the safety of individuals, wildlife and forests. Demonstrate respect by taking care of the outdoors and do your part to leave wild America for future generations.

BUILDING A SAFE CAMPFIRE



Build campfires away from overhanging branches, steep slopes, rotten stumps, logs, dry grass and leaves.



Start with dry twigs and small sticks. Remember, a good firebuilder never needs gas or kerosene to start a fire.



Keep the campfire small. A good bed of coals or a small fire surrounded by rocks gives plenty of heat. Use an existing fire ring.



Add larger sticks as the fire builds up. Avoid using hatches, saws, or breaking branches off trees. Dead and down wood burns easily.



Never leave a campfire unattended. Even a small breeze could quickly cause the fire to spread.



Put the big pieces on last, pointing them toward the center, and into the flames. Use wood no larger than the diameter of an adult wrist.

EXTINGUISHING YOUR CAMPFIRE



Keep plenty of water handy and have a shovel for throwing dirt on the fire if it gets out of control.



Stir the remains, add more water and stir again. Be sure all wood has been put out and cooled. Smaller pieces are easier to put out.



Be sure your match is out cold. Break it so you can feel the charred portion before carefully discarding.



Feel above the fire with the back of your hand. Make sure that no under ground roots are burning. Make sure campfire is out cold.



Drown the fire with water. Make sure all embers and sticks are wet. Move rocks - there may be burning embers underneath.



Campfires may be banned if conditions for wildfires are likely. Watch for signs, obey them and encourage others to do the same.

"LEAVE NO TRACE"

The best way to protect the backcountry is to remember that while there, you are visitor. So when visiting the backcountry, leave everything just as you found it. It is crucial to respect the rights of others and **Leaving No Trace** is everyone's responsibility.

Go to www.int.org to learn more about **"Leave No Trace" Principles**.

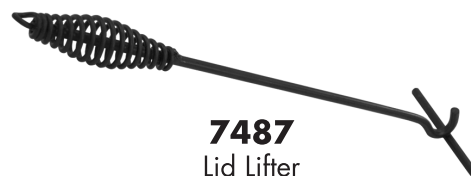
OTHER PRODUCTS BY BAYOU CLASSIC®



7485
Tripod Stand
with Chain & Tote Bag



Jambalaya Kits
4-Gal. to 30 Gal.



7487
Lid Lifter
for Dutch Ovens



**Stainless Steel and
Aluminum Stockpots**
24-Qt. - 162-Qt.



DB250
Dual Burner
High Pressure Cooker



**Stainless Steel
Brew Kettle Equipment**



SQ14
Outdoor Patio Stove



KAB6
Bayou® Cooker
with Hose Guard



SP10
High Pressure Cooker



SS2
Double Jet Cooker

**CHECK OUT
OUR WEBSITE!**

www.thebayou.com

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