

### CAST IRON FAJITA PANS

#### USE & CARE INSTRUCTIONS

- Before using your pans for the first time, hand-wash with hot water only and dry thoroughly. Please note, using soap will remove pre-seasoning.
- Although your pans have been pre-seasoned at the factory, we also recommend seasoning the pans prior to use, which creates easy-release properties over time. Season by lightly rubbing cooking oil over the entire pan. Heat the pans in the oven for one hour at 350°F (176°C). To prevent oil from dripping within the oven, consider placing the fajita pans on a baking sheet during the seasoning process. Once cool, pans are ready to use.
- The cast iron cooking surface is not suitable for dry cooking. Add a liquid, butter or oil to the cooking surface of the pans prior to heating.
- A gradual low-to-medium heat setting yields the most even and best results for most cooking tasks, including frying and searing, and the use of high heat is not necessary. Once hot, nearly all cooking tasks can be completed with lower settings. **In fact, use of high heat can permanently discolor and damage the pans.**
- When using pans on ceramic glass stovetops, always lift (do not slide) to move to avoid scratching the cooktop.



**Ceramic Glass**

These pans were developed for general use on conventional cooktops as identified by the cooktop icons. However, due to the nature of cast iron, certain cooktops, especially ceramic glass, may require special handling care when using these pans. To avoid damage/scratches on ceramic/glass cooktops (when applicable), we recommend to read your appliance's Use and Care instructions prior to using the items.

- Keep pans on burner only during necessary time for cooking. Do not overheat empty pans or allow gas flames to extend up sides of pans and overheat handle.
- The pans are oven-safe at temperatures up to 450°F (232°C). Even though the handles are oven-safe, they will get hot in the oven and on the stovetop, particularly gas stoves where an open flame is used. Therefore, please use protective mitts to safely handle hot pans. **DO NOT LEAVE HANDLE MITTS ON PANS DURING STOVETOP OR OVEN USE.**

#### CLEANING AND CARING FOR YOUR CAST IRON FAJITA PANS

- Avoid sudden temperature changes such as immersing hot pans in cold water. Always let pans cool before washing.
- **HAND-WASH ONLY:** We recommend hand-washing and drying the pans to preserve the original finish.
- For hard-to-clean, stuck-on foods, briefly soak cookware in hot, soapy water and re-season as directed, as soap will remove the layers of seasoning.
- Use only nylon or soft abrasive pads or brushes to remove stubborn residues. If abrasive pads or brushes are used, pans will need to be re-seasoned as directed.
- Be careful when stacking or nesting the pans. Although it won't affect the pans's performance, bumping or knocking against other pieces will scratch the interior and exterior surfaces.
- Never store the pans while damp. Allow pans to dry thoroughly by placing in an airy space, away from kitchen steam.
- Avoid cooking acidic foods such as tomatoes in the cast iron cookware, as this may damage the seasoning.

#### CAUTION

- **TO AVOID INJURY, ALWAYS USE PROTECTIVE POT HOLDERS, OVEN MITTS OR THE INCLUDED HANDLE MITTS TO SAFELY MOVE HOT COOKWARE.**
- **OVEN-SAFE UP TO 450°F (232°C).**

### HARDWOOD TRIVETS

#### USE & CARE INSTRUCTIONS

- Before using the trivets for the first time, wipe hardwood trivets with a damp cloth or sponge if needed and towel dry. Never soak trivets in water, as this will cause the trivets to separate and ruin the product.
- The trivets are manufactured and finished with a fine coating of natural carnauba wax to preserve the natural beauty of the wood. To enhance the stain-resistant properties of the board, apply a food-grade mineral oil prior to the first use and occasionally recondition to enhance stain resistance.
- Although it won't affect performance, wooden trivets will discolor or char with usage.

#### CLEANING AND CARING FOR YOUR HARDWOOD TRIVETS

- **HAND-WASH ONLY!** Never place the hardwood trivets in the dishwasher. The high heat, pressure and humidity inside a dishwasher will damage the wood and cause mold to develop, which will ruin the product.
- Exposing wooden trivets to excessive amounts of water can cause the trivets to warp or crack. **NEVER SOAK YOUR TRIVETS IN ANY LIQUID.**

### HANDLE MITTS

#### USE & CARE INSTRUCTIONS

- Machine wash in cold water with like colors on gentle cycle. Do not bleach. Lay flat to dry.
- **NOT OVEN-SAFE.**

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