



USE & CARE

ENAMELED CAST IRON



WHAT IS PORCELAIN ENAMEL ON CAST IRON?

It is actually glass that becomes bonded to the cast iron at high temperatures. A particulate of glass, called frit, is applied to the cast iron vessel and then baked at temperatures between 1200 and 1400° F. The glass frit melts and fuses to the cast iron, forming a bond. Porcelain enamel on cast iron is heat tolerant and impervious to water and other consumables.

QUICK CARE

Although dishwasher safe, hand washing with warm soapy water is recommended to preserve the cookware's original appearance.

MADE IN CHINA

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ENAMEL BASICS

If cookware includes rubber bumpers, set aside and keep for storage.

The porcelain (glass) finish is hard, but can be chipped if banged or dropped. Interior protection must be used to prevent chipping if cookware is stacked.

There is no exposed cast iron on your enamel cookware. The black cooking surfaces, pot rims and lid rims are matte porcelain. Oil rim after use.

Smooth glass surface won't react to ingredients

Use vegetable oil or cooking spray for better cooking and easier cleaning

LET'S COOK

All new cookware should be rinsed and dried thoroughly before your first use.

Always lift cookware on smooth-top stoves. Sliding anything can scratch the surface.

Be sure to protect your hands, our handles get hot too. Protect counter tops/tables by placing hot cookware on trivets or heavy cloths.

Cast iron performs best when heated and cooled gradually.

Cast iron has superior heat retention and rarely requires a "high" heat setting.

Do not heat an empty enameled Dutch oven or covered casserole.

Use wooden, silicon or nylon utensils. Metal can scratch the porcelain.



Your new cookware is right at home on or in any indoor heat source, except the microwave.

CARING FOR YOUR LODGE COLOR COOKWARE

Allow cookware to cool before washing.

Although dishwasher safe, hand washing with warm soapy water is recommended to preserve the cookware's original appearance.

If necessary, use nylon pads or scrapers to remove food residue; metal pads or utensils will scratch or chip porcelain.

Remove slight stains by rubbing with dampened cloth and baking soda.

For persistent stains, soak interior of the cookware for 2 to 3 hours with a mixture of 3 tablespoons of household bleach per quart of water.

To remove stubborn baked on food, bring to a boil 2 cups of water and 4 tablespoons of baking soda.

Boil for a few minutes then use nylon or wood scraper to loosen food.

Dry cookware thoroughly before storing.

Loose knobs? Tighten the screw. Be gentle, it's glass!

STILL WANT TO KNOW MORE?

If you have questions or concerns we haven't covered, please visit our website www.lodgefmc.com or call **423-837-7181** to speak to a real live person. Our website also has recipes, videos, more Lodge products, and information about our company history and culture.