



## USE & CARE

### SEASONED CARBON STEEL

#### TO KEEP THIS COOKWARE FOR A LIFETIME

Wash seasoned steel by hand with mild soap or none at all.

Dry promptly and thoroughly with a lint-free cloth or paper towel.

Rub with a very light layer of vegetable oil, preferably while the cookware is still warm.

Hang or store cookware in a dry place.

That's it! You've just preserved your future heirloom.

#### SEASONING BASICS

Seasoning is simply oil baked into the steel, giving it a natural, easy-release finish.

Lodge pre-seasons all of our cookware with soy vegetable oil and nothing else.

Seasoning is an ongoing process that gets better and better the more you cook.

With some foods, new cookware might require a little extra oil or butter the first few uses.

Acidic foods like tomatoes and some beans should only be cooked once seasoning is well-established.

Dishwashers, metal scouring pads, and harsh detergents are no-no's, and will harm the seasoning.

#### LET'S COOK...

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

Use any utensils you like, even metal. There is no chemical coating to damage.

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

Be sure to protect your hands, our handles get hot too.

The thinner cooking surface of seasoned steel heats and cools quickly.



#### USE & CARE VIDEO

[How to Clean Lodge Seasoned Steel](#)

#### QUICK CARE

Seasoned for a natural, easy-release finish. Easy: hand wash, dry, rub with cooking oil

#### MADE IN THE USA



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

#### RUST!? DON'T PANIC, IT'S NOT BROKEN

Without protective seasoning, seasoned steel cookware can discolor or even rust.

It's easy to fix. Simply scour the affected area with steel wool, rinse, dry, and rub with vegetable oil.

If problems persist, you may have to re-season. Just visit [www.lodgemfg.com](http://www.lodgemfg.com) for instructions.

#### STILL WANT TO KNOW MORE?

If you have questions or concerns we haven't covered, please visit our website [www.lodgemfg.com](http://www.lodgemfg.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.

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