



CLEANING

CAST IRON

SAFETY FIRST / STOVE SHOULD BE COOLED DOWN

CAST IRON

- Hot water
- Stiff bristled brush
- Paper towel
- Plastic Pan ScrapeR
- Chain Mail Scrubber
- Cast Iron Cleaner
- Cast Iron Conditioner

FOR LIGHT CLEANING

- STEP 1** While the cookware is still warm (not hot) rinse with hot water.
- STEP 2** Use a stiff-bristled brush (without soap) to scrub the inside, removing any remaining food bits.
- STEP 3** Pat dry with a towel and let sit in an open-air rack.
- STEP 4** If the finish looks black and shiny, you're all done! If the finish is starting to look marbled, dull, or gray, then you can spritz the surface a few times with our Cast Iron Conditioner. Dab the conditioner into the cast iron with a paper towel or lint-free cloth.

FOR HEAVY-DUTY CLEANING

- STEP 1** Remove all food particles from your cast iron cookware using a plastic pan scraper or one of our chain mail scrubbers. A chain mail scrubber works really well because it's tough enough to remove stubborn food (and even rust), but it won't scrape off your cast iron's finish.
- STEP 2** Fill the dish with hot water and add about 2 teaspoons of Cast Iron Cleaner. Rub the cleaner in with a plastic brush or clean rag. If you're dealing with stubborn or burnt food, let the pan sit with the water and cleaner for about 10 minutes, then scrub. You can also try boiling the water to loosen any residue.
- STEP 3** With a stiff-bristled brush, scrub the remaining food bits away and off the iron. Rinse well and pat dry with a towel.
- STEP 4** While the dish is still warm, spritz all surfaces a few times with our Cast Iron Conditioner (mentioned above) and dab it around with a clean paper towel or lint-free cloth. Congratulations, you've just cleaned and seasoned your cast iron cookware.