BEFORE FIRST USE

Our seasoned cast iron is seasoned at high temperatures and ready to get cookin'! Here's what we suggest before first use:

• Hand wash with mild dish soap and warm water. Dry completely using a lint-free towel, never air dry.

• Some foods may stick the first few times of use. Use a little extra cooking oil or fat until the seasoning is strong and settled. Vegetable oils, nut oils, lard, butter all cooking and edible fats are usable on cast iron.

• Try to avoid acidic foods (tomato, vinegar, citrus, etc.) until you get some nice coats of seasoning going.

• Some people choose to do a few extra rounds of home-made seasoning before they start cooking. It is not necessary to do so, as seasoning will continue to build and improve with use, but IF you would like to, that is fine. We do not suggest doing more than 3-4 layers of flaxseed oil seasoning on cast iron, as too many layers of flaxseed oil may cause peeling due to the slickness and hardness of the layers.

HOW TO CLEAN CAST IRON FOR EVERYDAY USE

Follow these steps to keep your cookware clean and increasingly seasoned:

1. Allow cookware to cool enough to handle, but still warm.

2. Hand wash with hot water & mild dish soap. Mild dish soap will not damage your seasoning. You can use a Victoria Chainmail Scrubber (sold separately) for easier cleaning. You can also use coarse salt, a plastic scraper, a stiff dish brush, a dish sponge, or a plastic or wood spatula to scrape off any stuck-on foods. Do not use steel wool sponges or other abrasive methods unless you want to remove seasoning too.

3. If cookware has completely cooled, and there are some stickies, you can simmer water on low-medium heat for 2 minutes and then scrape when cool enough to touch.

4. Use a lint-free towel to dry thoroughly (important! Never air-dry seasoned cast iron or it will rust).

5. Rub a thin layer of oil inside the cookware & on the rim (Palm, Flaxseed, Coconut, Canola, Crisco, or other cooking oil or shortening). Light and even layers build better seasoning. You may store in a cool, dry place, or do an express stovetop maintenance.

EXPRESS STOVETOP SEASONING MAINTENANCE

After each use and cleaning, you may decide to do an express maintenance on your stove-top.

You can do this every time after use and cleaning, or just once in a while when you notice your seasoning getting a bit dull. To do this, heat up your skillet on medium-high to high heat after completing the standard cleaning and oiling instructions above. The oil film in the pan will start to smoke, so turn on the overhead fan, crack a window, and be ready for some possible smoke alarm

action. Use a lint-free paper towel or clean rag to carefully rub some more oil on the inside cooking surface of the skillet. You will see how the oil gets dried up. You can apply a couple of layers of oil, always very thin and even, and let them soak in and smoke. Turn off the heat and leave your skillet in place to cool down. Once cooled, wipe off any excess oil, and store in a cool, dry place.

HOW TO RESTORE CAST IRON

For complete instructions on how to restore rusty or gunky cast iron, visit

www.victoriacookware.com/use-care/

CAST IRON TIPS

NEVER clean in dishwasher. Follow cleaning instructions before first use.

For best performance, always pre-heat your Victoria cast iron before using on low to medium heat. For searing, allow your iron to heat for 4 to 5 minutes.

Thermal shock can warp iron. Do not expose your iron to intense thermal changes such as putting it under cold water while still hot from cooking or getting a very cold pan hot too quickly. All temp changes should be slow and steady.

Use mostly low to medium heat. High heat can cause smoke and food to stick. Delicate foods like eggs should be cooked on low.

Cast iron handles get hot, use protective mitts & trivets.

You can use heat-safe wood, bamboo, nylon, and even metal utensils. However, never use knives to cut directly on seasoned iron.

Occasionally, you may notice a dark residue when pat-drying your cast iron. If the residue is gunky, you may have baked-on food that needs to be thoroughly scrubbed and cleaned off. If it's very thin and oily, it's just the seasoning reacting to foods. Wipe off with lint free cloth. It will disappear with regular use and care.

Suitable for all stovetops including induction, however, NEVER slide cookware on glass or ceramic cooktops to avoid scratches. Not suitable for the microwave.

Due to sand molding and traditional practices, each cast iron piece is unique. Your cookware may have some irregularities that are purely cosmetic and do not affect the use of the product.

Victoria Limited Lifetime Warranty

Victoria warrants this cookware to be free of craftsmanship defects for life from the date of purchase. Warranty does not cover damage due to misuse (including improper heating, use, storage, alterations, neglect or cleaning) or commercial use. This warranty does not cover staining, discoloration, scratching or other signs of wear & tear (such as the wear of, neglect, or mistreatment of seasoning). If, upon inspection, Victoria determines that a product has a manufacturing defect, Victoria will repair or replace the product, at Victoria's option, without charge to the customer. This warranty is limited to the original consumer with proof of purchase & is not transferable. Warranty shipping is free only within USA and Canada. For other countries,

please contact your local distributor. If the product was not purchased new from an authorized dealer, distributor, or representative of the manufacturer, this warranty is null & void.