

CARE OF CAST IRON, CAST ALUMINUM AND WOOD HOLDER PRODUCTS

It is recommended that the cast iron and aluminum products be cleaned/conditioned prior to use.

Cast Iron:

- Wash, rinse and dry. Apply a light coating of melted shortening inside and out.
- Place upside down in an oven preheated to 350°F (177°C) for one hour. Place foil or cookie sheet under product to catch drippings.
- Let cool in oven.
- Clean after use with brush and hot water. Avoid detergents and dishwashers.
- Cast Iron will darken with use. Rust, discoloration of food, or metallic taste indicates more seasoning is needed.
- Heat larger utensils gradually to prevent cracking.
- Keep dry between uses. Never use as a storage device.
- Maximum temperature tolerance is 500°F (260°C).**

Cast Aluminum:

- Wash, rinse and dry.
- For easy cleaning, use soap-filled metal wool pads and hot water.
- Do not put in automatic dishwasher, highly concentrated detergent compounds darken all aluminum.
- Keep dry between uses. Never use as a storage device.
- Maximum temperature tolerance is 500°F (260°C).**

Wood Holder:

- Clean with a damp cloth or sponge using an anti-microbial, anti-bacterial or low bleach and water solution. Wipe clean.
- Never leave submerged in water for any length of time.
- Avoid extremely harsh detergents and dishwashers.
- Keep dry between uses. Never use as a storage device.
- Maximum temperature tolerance is 200°F (93°C).**