

Maintenance of cast iron cookware



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Pots and Pans etc.



Read carefully
before use !



Cast iron cookware

Cast iron cookware has been a kitchen staple for centuries, valued for its durability and timeless character.

These products require little maintenance when used and cared for correctly, without the need for cleaning products. Over time, a natural layer of seasoning develops on the surface, helping to prevent food from sticking, encourage even browning and enhance the flavour of your cooking.

With a little care and attention, your cast iron cookware will retain its quality and character for many years to come. The following guidelines explain how to care for it properly.

Key maintenance tips

- After cooking, wipe your cast iron cookware with kitchen paper and, if needed, clean with water and a brush. Always dry thoroughly afterwards and never use washing-up liquid.
 - Always wash cast iron cookware by hand, never in the dishwasher.
 - Food, whether raw or cooked, should not be stored in cast iron cookware, as this may encourage rusting.
 - Never quench/rinse hot cast iron with cold water, as the sudden temperature change may damage the material.
 - Once cleaned and dried, lightly coat your cast iron cookware with a few drops of cooking oil. Use a lint-free cloth to spread the oil evenly, wipe away any excess oil and store in a dry place.
 - Cast iron cookware is not suitable for preparing acidic ingredients, such as tomatoes, lemons or vinegar.
 - Over time, the regular heating of oils and fats develops a natural protective layer (seasoning), which helps prevent rust and enhances the cookware's frying performance.
 - To remove burnt-on food, add two tablespoons of coarse salt and a small amount of cooking oil to the dry, slightly warm cast iron pan. Gently rub the surface clean with kitchen paper. Then clean as usual and apply a thin layer of oil. This method helps preserve the seasoning.
- Avoid over-cleaning the cookware, as a natural layer of seasoning needs to develop.*

General tips

Before first use, rinse the cast iron cookware with clean, warm water and dry thoroughly.

Cast iron cookware is characterised by its solid but also heavy construction. Please handle it with due care.

Please bear in mind that cast iron cookware and its handles may become very hot during use. Suitable protection should always be worn.

When removing cookware from the hob or oven, always ensure it is placed on a heat-resistant surface.

High cooking and frying temperatures can kill germs but are no substitute for regular cleaning.

Cookware must be made entirely of cast iron to be suitable for oven use (e.g. no wood handles).

Select a cooking oil suitable for use at high temperatures.

Cast-iron pots and pans are heated with oil during manufacture to form a protective layer. Thus, it is supplied ready-seasoned and requires re-seasoning only if the original protective layer has been removed. Keep your cookware lightly oiled between uses.

Cast iron retains heat exceptionally well, releasing it steadily and evenly to the food for gentle, consistent cooking.

Cooking in uncoated cast iron may enrich your food with small amounts of iron, contributing to your dietary intake.

Seasoning and surface appearance

With regular use, the protective seasoning develops further, gradually darkening the cast-iron surface. As this layer forms, some areas may become darker than others. Vigorous cleaning or scouring can also wear away the seasoning in places. These variations in colour are normal and do not indicate a defect.

If the surface appears particularly dull, the seasoning can be restored by frying with a little oil or fat, or by fully re-seasoning the cookware (see page 9).

From kitchen to campfire

Cast iron's exceptional heat resistance makes it suitable for use with almost any heat source, including induction and ceramic glass hobs. When using either, take care not to scratch the delicate surface and ensure the cookware rests flat on the cooking zone.

Cast iron is also well suited to gas hobs, wood-burning stoves and even open campfires.

Common issues and solutions

These care instructions apply primarily to bare, uncoated cast iron cookware.

Cast iron cookware is rusty

Rust may develop for several reasons:

- 1.) The protective seasoning has been damaged or removed.
- 2.) Food has been left in the cookware for an extended period.
- 3.) Acidic foods, such as tomatoes, have damaged the seasoning.
- 4.) The cookware has not been dried thoroughly or has been stored in damp, poorly ventilated conditions.

Carefully remove any rust with fine steel wool, then wash the cookware in warm water and dry thoroughly. For light rust, applying a thin coat of cooking oil after cleaning is usually sufficient. For more extensive rust, restore the protective layer by fully re-seasoning the cookware.

Renewing the seasoning:

1. Preheat the oven to approximately 230°C.
2. Rub a thin, even layer of cooking oil over the inside and outside of the cookware. Wipe away any excess oil.
3. Place the cookware upside down in the oven.
4. Heat/bake for one hour, then switch off the oven and leave the cookware inside to cool completely.
5. Where the cookware includes materials other than cast iron, such as wooden handles, use a hob instead of an oven to renew the seasoning (on medium heat).

Cooking surface is sticky

A sticky surface is a sign that excess oil has accumulated on the cast iron.

Preventing a sticky surface:

After each use, wash your cast iron cookware in warm water and dry thoroughly. Apply a fine, even coating of cooking oil with a lint-free cloth, taking care to wipe away any excess oil.

Removing stubborn food residue:

Add two tablespoons of coarse salt and a little cooking oil in the dry, slightly warm pan or pot. Gently rub with kitchen paper to loosen and remove any food residue. Next, clean the cookware and apply a thin layer of oil as described above.

Scratches on cast iron cookware

If the damage is confined to the surface of the seasoning, the pot or pan can remain in normal use. Regular heating with oil or fat will naturally replenish the protective layer. Alternatively, rub a thin coating of oil into the affected area.

Deep scratches in the cast iron: Deeper scratches may leave the affected area susceptible to rust. To restore protection against corrosion, renew the seasoning of the cookware as described on page 9.

Recycling and reuse



Product:

With a little care, your cast iron cookware will give you many years of service. However, should you ever decide to part with it, your local recycling centre can advise on suitable disposal options. The materials used in our products are recyclable and can be put to use again.

Packaging:

Where possible, sort the packaging by material and follow local requirements for recycling and disposal.