

TRAMONTINA

Item number: 80131/123

Description: 2Pk Pre-Seasoned Grill & Skillet

Date: 11/15/21

USE AND CARE INSTRUCTIONS

USING YOUR PRE-SEASONED CAST IRON SKILLETS

- Before using your skillets for the first time, hand-wash with hot water. Using soap may remove the pre-seasoning. Dry immediately and thoroughly to prevent rust.
- Your skillets have been pre-seasoned prior to shipment from the factory and do not need to be seasoned. However, for best results, you may apply a light coating of cooking oil inside the skillets before each use. This will ensure the skillets remain properly seasoned and prevent rusting.
- **Note:** Seasoning is a coat of oil baked onto the cast iron skillets at a high temperature, which provides easy-release properties to the skillets. Cooking foods with fat and/or using oil will continue to season the skillets over time.
- To re-season the skillets, apply a high smoke point cooking oil over the entire surface, then heat in the oven for an hour at 350°F (176°C). To catch excess oil, place a baking sheet on the oven rack below the skillets. The skillets are ready to use once cooled. You may wipe off any excess oil remaining on the skillets.
- To best preserve the skillets' seasoning, we recommend using silicone, nylon, bamboo or wood utensils when cooking. You may use metal utensils once the skillets are well seasoned after many uses. Re-season as necessary.
- Cook using low to medium heat only. The use of high heat is unnecessary, as cast iron is an excellent conductor of heat and effectively retains temperature.
- If using on a ceramic glass cooktop, always lift (do not slide) when moving to avoid scratching the cooktop.
- Keep the skillets on the burner only during the necessary time for cooking. Do not overheat an empty skillet.
- Your skillets are oven-safe up to 500°F (260°C) without silicone grips and 450°F (232°C) with silicone grips. Silicone grips will be hot to touch if used in oven. Only place silicone grip on unheated skillet handle. Do not attempt to place silicone grip on hot skillet handle. Do not use with silicone grips under an oven broiler unit.
- Always use oven mitts when handling hot skillets.
- Avoid sudden temperature changes such as immersing hot skillets in cold water. Always let the skillets cool before washing.

CLEANING AND CARING FOR PRE-SEASONED CAST IRON SKILLETS

- **HAND-WASH ONLY:** We recommend hand-washing and drying the skillets to preserve the seasoning. You may use mild, soapy water if you dry and oil your skillet immediately after washing. Metal scouring pads will remove seasoning.
- To maintain seasoning, lightly rub cooking oil over the entire skillet after drying thoroughly.
- Avoid cooking acidic foods, such as tomatoes, in the skillets as this may damage the seasoning and give the food a metallic taste. However, after a few uses and consistent seasoning, you may safely cook acidic foods in the skillets.
- Thoroughly dry the silicone grip before replacing on skillet handle to prevent rust.

IMPORTANT

- **HAND-WASH ONLY**
- **ALWAYS DRY THOROUGHLY**
- **KEEP CAST IRON SKILLETS SEASONED**
- **OVEN-SAFE UP TO 500°F (260°C) - WITHOUT SILICONE GRIP**
450°F (232°C) - WITH SILICONE GRIP
- **ALWAYS USE PROTECTIVE OVEN MITTS WHEN HANDLING HOT SKILLETS**

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