



## Care instructions for pre-seasoned cast iron products

This new RONNEBY BRUK product (pot/casserole or frypan) has been **pre-seasoned** in the factory to save you the trouble of seasoning your new cast iron cookware. Before first use please rinse your new cookware with lukewarm water, then dry it thoroughly. After that, your cookware is ready to use.

Cast iron cookware without wooden handle is of course **oven-proof**. Casseroles and frypans by RONNEBY BRUK are perfectly suited for glass-ceramic cooktops ("Ceran" / Halogen and induction). (Please consult cooktop's owner's manual!)

Clean your cookware while it is still warm using a dish brush and hot water. Or you can just wipe it out with a paper towel. After rinsing always **dry the cookware thoroughly**. The rough surface of the cookware may hold back some humidity; therefore drying is done most easily by putting the cookware back on the still warm stove for a short period of time.

**Detergents** should only be used in rare cases if very aromatic food left an odor in the frypan that cannot be removed just by rinsing it with clear water. When having used a detergent please make sure to rinse the cookware very thoroughly.

Cast iron cookware is not suitable for **storing food** as this can cause the cookware to rust or the food to discolor.

Avoid storing your cast iron cookware with the lid on tight. Instead, leave a small gap to ventilate the inside of the cookware. When the cookware is completely dry apply a thin coat of vegetable oil to its surface.