



## 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!)

ULTRA LIGHT pans are much lighter than conventional cast iron pans, so they also heat up faster on the stove. We recommend you choose a lower setting on your stove when heating the pan in order to avoid overheating the pan or burning of the food. Especially on induction cooktops it is absolutely essential to not ever use the **Booster / Power setting**, as this is only intended for heating large amounts of water; frying on maximum heat will result in overheating of the pan.

ULTRA LIGHT cookware has a slightly concave base when cold. When heated the base will become increasingly flat. If your frypan has a convex bulge and seems to be wiggling on the cooktop, it's probably due to **heating it too quickly / heating it on a too high setting**. Let the pan cool down slowly and evenly so that the base can regain its normal shape. Then slowly reheat the pan on a much lower setting.

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**.

As a result of the high-pressure casting ULTRA LIGHT cookware has a much smoother, less porous surface than conventional cast iron, making the use of detergents less of a problem. However, we still recommend using **detergents** only 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.