

# MEYER<sup>™</sup>

## CAST IRON

Made from pure iron ore

### IMPORTANT SAFETY, USE AND CARE INFORMATION

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Thank you for choosing Meyer cast iron cookware. To assure a long and pleasant experience, please read this information before you use your cookware. These instructions are for your general safety, use & care.

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#### Re-Seasoning your new Cast Iron Cookware

A cast iron cookware tends to rust if not seasoned properly. Therefore, seasoning your new cast iron cookware is an important process, which allows oil to be absorbed into the iron creating a non-stick and rust-proof finish. Well-seasoned cast iron cookware has a black color which is normal and expected. Please note, this makes it stick-resistant NOT non-stick.

Your Meyer cast iron cookware is pre-seasoned and ready to use. However, if food starts to stick on the interior surface or if rust is present, you will need to re-season your pan as follows:

- Remove all food residue by cleaning your pan with hot, soapy water and a stiff brush. You may warm the pan up slightly on the stovetop to make this process easier.
- Rub any vegetable oil available in your kitchen onto both the interior & exterior surface of the pan using a kitchen towel. Wipe the excess oil using a fresh kitchen towel and place on the gas hob. Heat the pan gradually starting on low heat, increasing the temperature slowly.
- While on the gas hob, add some more oil to the pan surface and spread evenly. Heat the pan until it reaches its smoking point. Repeat the process at least 2-3 times for about 15-20 minutes.
- Allow the cookware to cool down. Do not try to remove the pan while hot to avoid an injury to yourself/property. Always use potholders or pinch-grips while gripping the handle. Dry pan thoroughly and store in a dry place to prevent rusting.

Note: It is best to repeat this seasoning process several times to ensure your pan is well-seasoned for the first few uses to retain continued seasoning of the pan.

#### Cleaning your Cast Iron Cookware

- Wash your pan lightly in warm water after each use. Do not use a scouring pad, stiff brush or detergent, as you want the pan to remain seasoned.
- Dry well to prevent rust. Apply a light coating of vegetable oil inside the pan to maintain the seasoning. Place paper towels in between pans while stacking to absorb moisture.
- Never place the pan in the dishwasher.
- Do not use oven cleaner to clean your cast iron cookware.
- To remove gunk (sticky food residue), dip the pan in hot water for a few minutes and wash pan lightly in warm water. Rinse and dry and apply another light coating of vegetable oil and store.
- Do not allow seasoned cast iron to soak in water for long periods of time as this will break down and/or remove the seasoning layer.

#### General Safety, Use and Care information

- Safety: Keep small children away from the stove while you are cooking. Never allow a child to sit near or under the stove while cooking. Be careful around the stove as heat, steam and splatter can cause burns.
- Unattended cooking: **Warning:** Never leave an empty pan on a hot burner. An unattended, empty pan on a hot burner can get extremely hot, which can cause personal injury and/or property damage.
- Match pan size to burner size: Use burners that are the same size as the pan you are using. Adjust gas flame so that it does not extend up the sides of the pan.

- Sliding Pans: Do NOT slide cast iron cookware across your burner grates, ceramic stovetop surface or glass top ranges, as it may cause scratching. We are not responsible for scratched stovetops.
- Microwaves: Never use cast iron cookware in the microwave.
- Oven Use: **Caution:** Always use potholders when removing cookware from the oven. This cast iron cookware is broiler safe.
- Thermal Shock: Do not submerge your hot cast iron cookware in cold water and do not place a cold pan on a hot burner. This may cause thermal shock, causing your pan to break or warp.

## **HANDLES**

### ***Caution:***

- Hot handles: Handles get very hot when in use on ceramic/glass stovetops/induction. Always be cautious when touching them and always have potholders available for use.
- Handle position when cooking: Position the pans so that handles are not over other hot burners. Do not allow handles to extend beyond the edge of the stove where pans can be knocked off the cooktops.

## **SPECIAL INSTRUCTIONS FOR CERAMIC/GLASS STOVETOPS/INDUCTION**

Always follow your stovetop manufacturer's instructions for correct stovetop use and for specific cookware restrictions.

We do not recommend the use of natural pre-seasoned cast iron on ceramic/glass stovetops/induction.

Do not drag or scrape cast iron cookware across your ceramic/glass stovetop/induction. This can cause scratches or marks on your stovetop. We will not be responsible for stovetop damage.

## **Lifetime Warranty**

This certifies that your cast iron product is warranted to be free from defects in material and craftsmanship under normal household use for the lifetime. The warranty does not cover damage from abuse, commercial use, neglect, abnormal wear or tear, overheating, or any use not in accordance with the cookware instructions provided with the product.

## **CONTACT**

If you have any queries regarding this product please contact - Customer Service Department

**Meyer Housewares India Pvt Ltd;**

**30, Link Road, Lajpat Nagar-3, New Delhi – 110024**

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## **CAST IRON**

Made from pure iron ore

Highly trusted, completely toxin-free, perfect for all cooktops, great heat retention and heat transmit, extremely durable, perfect for Indian cooking Cast Iron cookware are pre-seasoned to perfection using pure vegetable oil.

To know more about **CAST IRON**

**Seasoning** is a very simple process



**WATCH NOW**



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