

HOUSE OF LIVING ART

Enameled Cast Iron Cookware

Before You Begin ▶

oven up to heat setting.

before moving it.

FEATURES

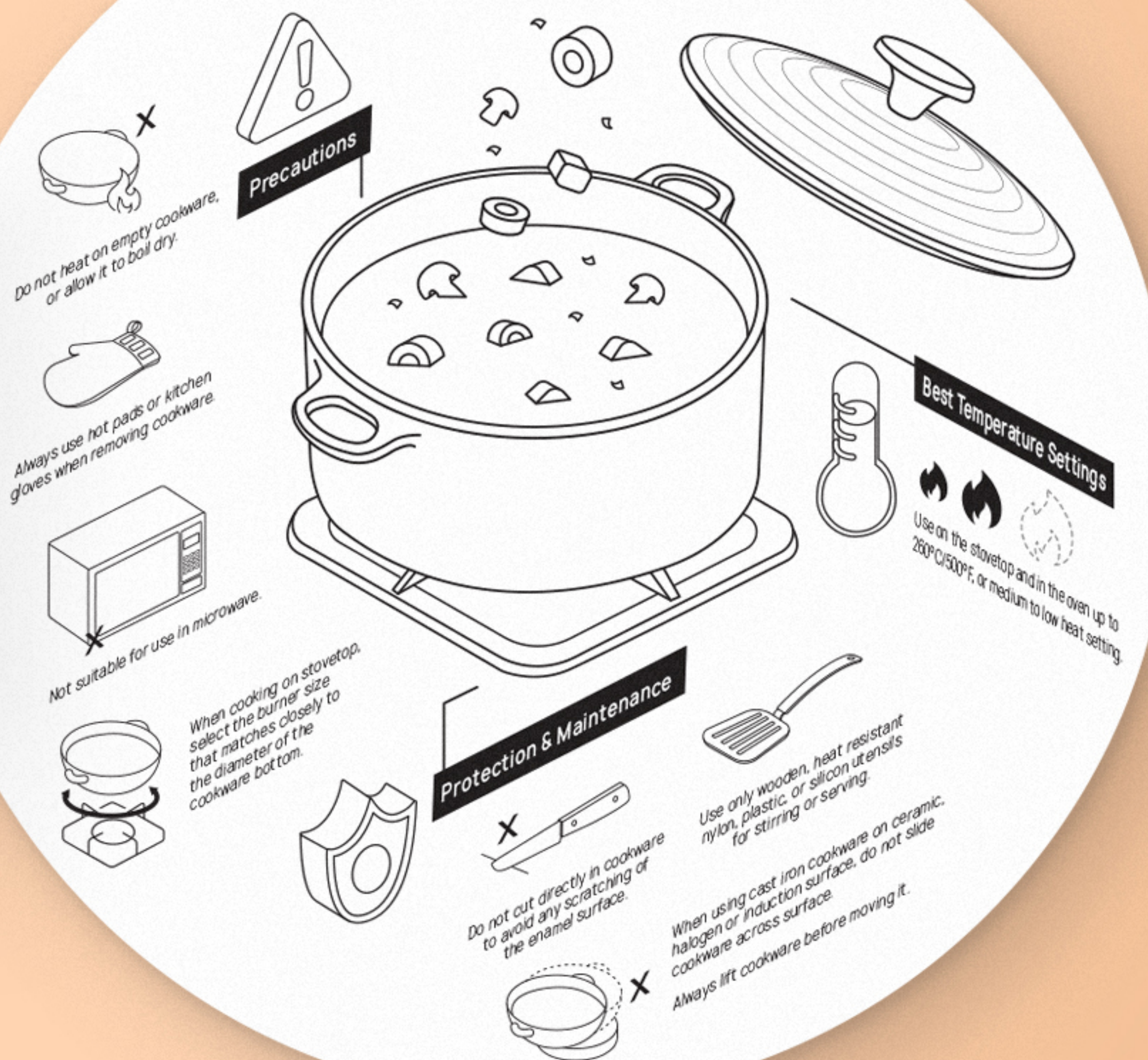
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-  **Even Heat Distribution**
Leaving you worry-free about using a particular hotspot
 -  **Retains Heat Efficiently**
Allows for use of lower heat settings in stovetop and oven cooking
 -  **Insulation to Keep Warm or Keep Cool**
Ideal usage for both holding heat after preparation and keeping food cold by storing in the freezer
 -  **All Range Stovetop**
Suitable for use in gas, electric, flat top, radiant, halogen, ceramic or induction, oven and even open flames
 -  **Multi-Functional Usage**
Provides a variety of cooking methods from searing, browning, grilling, braising or roasting to simmering

Tip: For best results, use either a slow cook or high-temperature searing method

Before First Use

- Remove all packaging and labels.
- Wash each piece thoroughly in hot, soapy water and rinse well.
- Wipe dry immediately with a soft dishtowel.

COOKING TIPS



Precautions

- Do not heat on empty cookware, or allow it to boil dry.
- Always use hot pads or kitchen gloves when removing cookware.
- Not suitable for use in microwave.
- When cooking on stovetop, select the burner size that matches closely to the diameter of the cookware bottom.

Best Temperature Settings

- Use on the stovetop and in the oven up to 260°C/500°F, or medium to low heat setting.

Protection & Maintenance

- Do not cut directly in cookware to avoid any scratching of the enamel surface.
- Use only wooden, heat resistant nylon, plastic, or silicon utensils for stirring or serving.
- When using cast iron cookware on ceramic, halogen or induction surface, do not slide cookware across surface.
- Always lift cookware before moving it.