

Garden Trading®

Coalbrook Cast Iron

Important:

1. Treated with refined **soybean oil**.
2. Cast iron remains hot long after you remove it from the heat source. Therefore, always use with caution to prevent burns.
3. Keep out of reach of children.
4. Not dishwasher or microwave safe.

Use and Care:

1. Before first use please rinse with hot water and wipe dry. Do not fully soak in water.
2. Always apply oil to the surface before use.
3. Foods which are highly acidic should not be cooked until the cookware is highly seasoned.
4. Do not pour cold water on to hot cast iron as this can damage the surface.
5. Do not clean with any sharp cleaning tools or harsh chemicals.
6. For best results, rinse the cast iron with hot water immediately after cooking.
7. Allow the cookware to completely cool down before storing away.

Seasoning:

Seasoning is an ongoing process. Regular use and proper maintenance are the best way to build up the non-stick surface. If your cookware becomes dull or grey it will benefit from being re-seasoned, please follow the below steps.

1. Preheat the oven to 160c.
2. Wash the cast iron cookware with warm soapy water. Note: Cast iron shouldn't normally be washed with detergent liquid unless it is to be seasoned immediately after.
3. Rinse and thoroughly dry the cast iron.
4. Using a damp cloth or paper towel, apply a thin layer of cooking oil to the inside and outside of the cast iron cookware.
5. Place the cookware upside down on the ovens centre rack.
6. Place a sheet of aluminium foil below the rack to catch any drips.
7. Leave in the oven for 1 hour at 160C.
8. Turn off the oven and allow the cookware to cool completely before removing from the oven.

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Opening Hours: Monday - Friday: 8.30am - 5.30pm (Friday close at 5.00pm)

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