



Caring for your oil seasoned cast iron product.

The new frying pan is already treated with vegetable oil so that you can dispense with awkward preparation.

Just rinse with warm water and dry off. Then you can place it directly on the cooker ready for frying.

Cast iron pans with stainless steel handles may be used in the oven. Pans with wooden handles are not to be used in the oven, since the handle might crackle.

Pans and pots from Ronneby Bruk are suitable for use on any kind of stove, even on ceramic or induction hobs. A cast iron frying pan or pot keeps its shape and has an excellent surface which is necessary when cooking food on ceramic tops.

Clean the pan or pot with hot water and clean with dishwashing brush while it is still hot or merely dry off with kitchen paper.

Use washing-up abrasive only when you have cooked something with a strong taste. Dry off the pan or pot afterwards. This is done most easily by placing it a moment on the hob, on the after heat when it has been turned off. If the pan or pot appears to be dry prime it with cooking oil.

Do not use cast-iron for storing food as it may become rusty and the food itself can become discoloured.

Leave the lid slightly open when the pot or pan is kept in the cupboard.

If the pan or pot appears to be dry prime it again with cooking oil.