Winco FIRE IRON

Re-Season

1. Scrub skillet well in hot soapy water

2. Preheat oven to 375°F

3. Coat cooking surface with vegetable oil or melted shortening

4. Place skillet upside down on oven's center rack

5. Place a sheet of aluminum foil below the rack to catch any drips

6. Bake for 1 hour

7. Let skillet cool completely while still in the oven

Care & Use

IMPORTANT TIPS TO HELP EXTEND THE LIFE OF YOUR COOKWARE

BEFORE FIRST USE

This cast iron is pre-seasoned; it is not necessary to reseason. Recommended to give the cookware a hot water rinse (without soap) and to dry completely.

CLEAN AND STORE

To clean after cooking, let cookware cool. Wash the pan using a brush and hot water only.

Dry with a towel and while still warm, reapply another light coat of oil.

Do NOT clean in a dishwasher.

Keep cookware dry between uses.