

Care for minis: # CASM-5R, CASM-6R, CAST-3, CAST-5, CASM-4S, CASM-6O, CASM-7O, CASM-5RT and CASM-7RT.

FireIron matte black enamel can be used on all types of stove top cooking surfaces and are oven safe. Use low to medium burner heat for stovetop and up to 500° in the oven. Never use enameled cast iron on high heat settings or surpass 500° in the oven, you may damage your pot and its finish. When searing, allow cookware to heat up gradually, never overheat your cookware before placing food inside, excessive pre-heat may damage the enamel finish and flash-burn your meats or vegetables. Always use hand protection such as a pot holder or insulated glove when handling cast iron cookware.

Before First Use

Wash the cookware in hot, soapy water, rinse & dry thoroughly. Seasoning is not required; it is ready to use immediately.

Clean and Store

Let cookware cool. The enamel finish can be damaged if flash cooled. Wash the cookware in hot, soapy water, rinse and dry thoroughly with a towel. Do not use kitchen scouring pad or other abrasive cleaning techniques as this will harm the enamel finish. If necessary, use plastic scrapers or pads to remove food residue. Store in a cool dry environment, never store when wet.