



LOVE YOUR LODGE COOKWARE, AND IT WILL LOVE YOU BACK FOR A LIFETIME!



3 STEPS TO CARE FOR YOUR COOKWARE

1. Wash the cookware with hot water and a stiff brush (soap optional).
2. Rinse and dry completely.
3. Apply a very thin, even coating of cooking oil to the inside and outside of the cookware. Too much oil will result in a sticky finish.

RE-SEASON YOUR COOKWARE

To re-season, scrub your dull or rusted cookware, repeat steps 1-3 above and then finish with the following:

1. Place aluminium foil on the bottom rack of the oven to catch any drips
2. Set oven temperature to 180-200C
3. Place cookware upside down on the top rack of the oven to prevent pooling
4. Bake the cookware for at least one hour. After the hour, turn the oven off and let the cookware cool in the oven
5. Store the cookware uncovered in a dry place

Repeat these steps as necessary until your skillet is seasoned to your liking.



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