



# Westinghouse

## PRODUCT USE & CARE INSTRUCTIONS

### BEFORE USING

Wash your cast iron cookware using hot water and mild detergent. Rinse with fresh water and dry thoroughly. It is now ready for use.

### SEASONING

Enamel coated cookware does not require seasoning.

### APPLICABLE HEATING DEVICES

Westinghouse cast iron cookware can be used with halogen, induction, ceramic, gas and electric, cooktops and ovens. \*\*They are not microwave safe\*\*

### SUITABLE COOKING METHOD

Enamel coated pots and pans are not suitable for dry cooking. Liquids, oils or fats should completely cover the base of the pan before heating begins. Failure to do so may result in permanent damage to the enamelled surface.

### USAGE

\*\*Please note: Cast iron cookware is very effective at distributing heat. As such, the entire pot/pan surface will be hot to touch while in use including the handles. Please take care when handling and use appropriate protection such as oven mitts to avoid injury\*\*

Medium and low heat settings will yield the best results for most types of cooking. Heating the pot or pan gradually will ensure even heat distribution and will assist in maintaining the integrity of the enamel surface. High heats are not recommended for enamel coated cookware and should not be required in any instance while using your cookware. Overheating may cause damage to the enamelled surface and will be deemed as misuse of the product.

### HANDLES AND KNOB ADVICE

Westinghouse cast iron pots and pans with cast iron or stainless steel handles can be used at any oven temperature.

### DRY BOILING

Do not allow your cast iron cookware to boil dry or heat up when empty. Doing so may cause permanent damage to the enamelled surface or may result in cracks or warping of the cookware.

### UTENSILS

Do not use metal utensils or knives on the enamelled surfaces. We recommend the use of nylon, wooden or plastic type utensils. Do not use electrical devices ie: Hand mixers, hand beaters under any circumstance. Avoid hitting/bumping/striking any part of the pot or pan as this may cause chipping of the enamel.

### SURFACE PROTECTION

Do not place hot cookware on dining tables, kitchen tops or other surfaces without the use of a wooden board, heat mat or trivet.

### AFTER USE

Allow the cookware to cool thoroughly after cooking. Exposing your cast iron cookware to cold water while it is still hot may cause warping and damage to the cast iron and/or enamelled surfaces.

### CLEANING AND CARE

When washing, soft abrasive cloths and plastic bristle kitchen brushes may be used to remove stubborn food particles. Do not use steel wool or metallic type cleaning products. Once cooled, filling the pot with water and allowing it to soak will assist in the removal of tough baked on particles.

### AVOID USING DISHWASHER

We recommend you do not wash your cast iron enamel coated cookware in the dishwasher. Doing so may cause damage to both the pot and dishwasher.

### STORAGE

Ensure cookware is dried thoroughly and stored in a dry place away from steam and humidity.

Distributed by RVM Australia Pty. Ltd. - 11 Tamara Drv  
Cockburn Central, WA 6164, Australia  
Customer Satisfaction Center: 1300-883-109  
[www.westinghousesmallappliances.com.au](http://www.westinghousesmallappliances.com.au)

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