

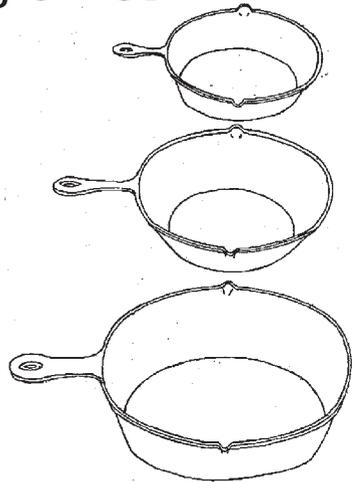
# CAST IRON FRYING PAN SET, 3-PC.

## Model 44707

### OPERATING INSTRUCTIONS

### Specifications

ITEM	SM.	MED.	LG.
Diameter	6"	7-1/2"	10"
Pan Depth	1-3/8"	1-5/8"	1-7/8"
Handle Length	3-1/2"	4"	4"
Overall Length	9-1/2"	11-3/4"	14"
Pan Weight (Lbs.)	1.65	3.00	4.40
Finish	Natural Grey		
Total Set Weight	9.05 Lbs.		



### Safety Warnings and Precautions

**WARNING:** When using this product, basic safety precautions should always be followed to reduce the risk of personal injury and damage to equipment. Read all instructions before using this product!

1. **Do not let children handle this product.**
2. **Use the right product for the job.** There are certain applications for which this product was designed. Do not modify this product and do not use this product for a purpose for which it was not intended.
3. **Maintain product with care.** Keep cookware clean and dry when not in use, and follow instructions for seasoning to insure best performance.
4. **Do not operate product if under the influence of alcohol or drugs.** Read warning labels on prescriptions to determine if your judgment or reflexes are impaired while taking drugs.

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**Read this material before using this product. Failure to do so can result in serious injury. SAVE THIS MANUAL.**

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**For technical questions or replacement parts, please call 1-800-444-3353.**

## Operation

1. Wipe down the cookware with a clean cloth to remove any protective coating used in the manufacturing process. Also, wipe away any steel filings that may have collected during shipping. Next, wash the cookware thoroughly with an anti- bacterial soap and water. Dry the cookware thoroughly.
2. Always use potholders when cooking with this product as the handles may become extremely hot.
3. Season this product according to the steps listed at right to protect the longevity and improve the performance of your cookware.

## Maintenance

1. Do not store food in cast iron cookware. Remove food from cookware as soon as it is cooked.
2. Store product in a dry, uncovered place, especially if you live in a humid climate.
3. If rust spots occur, scour rusty areas with steel wool. Repeat seasoning process.
4. If food tastes metallic or appears black after cooking, season cookware again.

## Seasoning

1. Wash product thoroughly with soap and hot water. Let dry.
2. Rub vegetable oil or melted solid vegetable shortening along the inside and outside surfaces of your cookware.
3. Place product upside-down inside your oven and bake for one hour at 350 degrees Fahrenheit. Line the bottom rack of your oven with aluminum foil to catch any oil drippings, but be sure to keep a fire extinguisher nearby in case a flare-up should occur inside your oven.
4. Let the cookware cool slowly in the oven.
5. Keep your cookware uncovered in a dry place when not in use.

## Special Features

Dual pouring grooves prevent spilling of liquids. Hang pans from their handle holes to impress guests with your culinary prowess while maintaining pans' protective finish.

### PLEASE READ THE FOLLOWING CAREFULLY

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