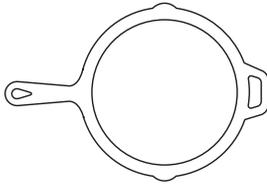


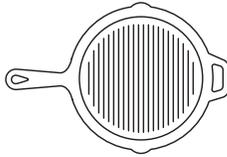
Colston

Since 1955

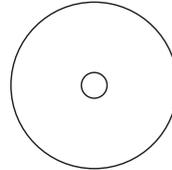
CAST IRON SKILLET SET USER MANUAL



12" Round Cast
Iron Skillet x 1



10" Round Cast
Iron Grill Style Skillet x 1



Glass Lid with
Stainless Steel Frame x 1



Silicone
Handle Covers x 2

SEASONING YOUR CAST IRON SKILLET

Seasoning is the term used for the treatment that creates a non-stick like finish on all cast iron cookware. Depending on the use, care, and personal preference it will determine how often you will want to season your cookware thereafter.

Your new Colston Cast Iron Skillet Set already comes pre-seasoned with vegetable oil, which makes it ready for use. You do not need to clean your cast iron cookware with soap after you use it. Once you are ready to season your cast iron again simply follow these simple steps:

- Rinse well and dry thoroughly with a clean towel. DO NOT air dry.
- After drying with a towel, place the cast iron on a stove top burner set to medium high. Letting the cookware heat for just a few minutes will assist greatly in drying the cast iron thoroughly.
- Preheat the oven to 300-350 degrees.
- Using a cloth or paper towel, lightly coat the inside and outside of the cast iron with your choice of vegetable oil, coconut oil, olive oil, or lard.
- Place the pot upside down in the oven with a cookie sheet or aluminum foil on the rack below to catch any dripping oil.
- Turn off the heat and allow the cast iron to sit in the warmed oven.
- After 30 minutes, remove the cast iron (using an oven mitt) and wipe any excess oil off with a paper towel.
- Return the cast iron to the oven and allow to cool completely before removing it from the oven.

COOKING TIPS

- For newer cookware, before each use, rub the inside of the pot with a thin layer of vegetable oil to prevent sticking.
- Cook at medium high heat.
- Use pot holders because the handles will become hot while you are cooking.
- Clean the skillet while it's still warm.
- Always hand dry with a clean towel and NEVER let the cast iron air dry.

CLEANING CAST IRON COOKWARE

It is very important to keep your cast iron clean, dry, and seasoned. After each use, rinse with hot water (preferably while the cast iron is still quite warm) and wipe with a damp cloth. If there is food "stuck" to the cast iron, you can use a wooden spoon to scrape it free. If necessary, try scrubbing the cast iron with a piece of a Russet potato and a small amount of coarse salt. Wipe clean with a paper towel. Soap has degreasers and will take some of the seasoning off of your cast iron cookware. If you use soap, it is very important that you

re-season the cookware. To keep your cast iron in its best possible condition, it is suggested that you thoroughly dry and oil your cast iron as instructed in the "Seasoning Your Cast Iron Skillet" section. If you are not planning on using your cast iron for an extended period of time, coat it with a thin layer of vegetable oil to prevent rusting. If your cast iron cookware does rust, use a wire brush to remove the rust, wash in warm water, hand dry thoroughly and season it, as if it was new.

The more you use your cast iron, the easier it will be to clean and maintain.

1-YEAR LIMITED MANUFACTURER'S WARRANTY

Your Colston product is backed by a one-year limited manufacturer's warranty. For a period of one year following date of purchase, Colston will repair or replace your product should it fail due to a manufacturer's defect (subject to certain limitations such as, but not limited to, use of the product as directed or performing the intended function during which the product may become damaged).

This one-year limited warranty does not cover any damage that results from unauthorized or improper use, service, or repair. Further, it does not cover damage caused by accident, negligence, purposeful harm, or normal wear and tear. Should you discover your Colston product is not functioning properly, please send your product to our repair center for evaluation, at the address listed below. If your product cannot be repaired or serviced, we reserve the right to exchange it for a similar or newer model.

Please note that a flat processing fee of \$15.00 will be charged to cover the service evaluation and return shipping of your product. All limited warranty claims must be accompanied by a copy of your proof of purchase from an authorized retailer. Please send your product, proof of purchase, and a check or money order in the amount of \$15.00 made out to Colston to:

Address:
Colston Appliances
3069 Taft Street
Hollywood, FL 33021

Contact:
warranty@colstonappliances.com

By purchasing this product and/or utilizing this limited warranty, you expressly waive the right to be a member of or the lead plaintiff in any class action or any group civil action against the manufacturer and agree that any dispute involving Colston shall be resolved in Broward County, Florida as the exclusive jurisdiction in any court case and/or proceeding.