



**PRE-SEASONED  
CAST IRON  
SKILLET**

## LIFETIME LIMITED WARRANTY

Thank you for purchasing our cookware. We wish you years of cooking enjoyment. Food Network is dedicated to producing a trusted brand of cookware. These pans are manufactured and inspected to ensure the highest quality standards. They are guaranteed to be free from defects in materials and workmanship under normal household use for the lifetime of the cookware.

This warranty promises the original purchaser replacement of any defective part or item during the guarantee period. If the product is out of production, a pan of similar value will be substituted or a refund will be issued.

This warranty does not cover damage caused by accident, misuse, abuse or commercial use. Scratches, stains, discoloration, damage from overheating or damage from the use of an automatic dishwasher are not covered by this guarantee. Incidental or consequential damages are not covered by this guarantee.

This warranty gives you specific rights and you may also have other rights that vary from state to state.

Should you have a problem with your cookware, please return to your local Kohl's Department Store or call 1-877-34-chefs (1-877-342-4337).

## IMPORTANT SAFETY, USE & CARE INFORMATION

Please read this information before you use your cookware. These instructions are for your general safety, use and care to avoid personal injury and damage to your cookware or property. Please note that some sections may not apply to your specific line of cookware.

### USE & CARE

- Keep small children away from the stove while you are cooking.
- Be careful around the stove as heat, steam and splatter can cause burns.
- Never leave an empty pan on a hot burner. An unattended, empty pan on a hot burner can get extremely hot, which can cause personal injury and/or property damage.
- Oven Use: Always use potholders when removing cookware from the oven. Cookware is oven-safe up to 500°F.
- Stovetop: Match pan size to burner size. Use burners that are the same size as the pan you are using. Adjust gas flame so that it does not extend up the sides of the pan. Position pans so that handles are not over other hot burners. Do not allow handles to extend beyond the edge of the stove where pans can be knocked off. Always preheat for increased nonstick performance and always add a small amount of cooking oil to the pan before each use. For best results, use medium-high heat.

Cast iron retains heat for a longer period of time and food will continue to cook even after the heat is turned off. For best results, remove food from the cookware immediately after it has reached desired internal temperature, or remove cookware from heat before it has reached the desired cooking level and allow to continue cooking.

- Microwaves: Never use your cookware in the microwave.
- Utensils: Metal, wood or nylon tools are preferred.
- Sliding Pans: Avoid sliding or dragging your cookware over the surface of your stovetop, as scratches may result.
- Temperature Extremes: Avoid sudden temperature changes such as immersing hot cookware in cold water.
- Always let cookware cool before washing.
- Hot Handles: Handles can get very hot under some conditions. Use caution when touching them and always have potholders available for use.

## CARE & CLEANING

### Standard Care

- This product has been pre-seasoned prior to shipment and is ready for use; no seasoning needed.
- Immediately after use, wipe pan with oiled towel or cloth. If necessary, rinse with hot water and dry thoroughly.
- To remove stubborn food residue, sprinkle salt into dry pan, scrub and wipe clean.
- Whenever pan is wet, always dry immediately. If this step is not followed rust will form.
- If rust starts to form, simply scrub with salt, wipe clean and follow these seasoning steps. Seasoning: Preheat oven to 350°F. Coat the entire cooking surface with a thick layer (approximately 2-3 Tbsp) of vegetable oil or shortening (do not use butter) using a pastry brush or cloth. Place the pan in preheated oven for 1 hour. After 1 hour turn off oven, leave pan in oven and allow to cool gradually.

### Spots and Stains:

- Do not use oven cleaners to clean cookware.
- Do not use steel wool, coarse scouring pads or powder.

### Dishwasher:

- This cookware is not dishwasher-safe.

### Storage:

- To avoid scratches on the cookware exterior, place paper towels between pans when storing.

**KOHL'S®**