

The below care instructions are provided by Lodge:

Use and Care for Lodge Logic

Your new Lodge Logic cast iron cookware can last more than a lifetime with the proper care. Here's how to do it:

1. Rinse with hot water (do not use soap), and dry thoroughly.
2. Before cooking, prepare the surface with cooking spray or vegetable oil. Avoid putting a cold utensil onto a very hot burner.
3. After cooking, clean utensil with a stiff brush and hot water. Using soap is not recommended, and harsh detergents should never be used. Avoid putting hot utensil into cold water. Thermal shock can cause metal to warp and crack.
4. Towel dry immediately and apply a light coat of cooking spray or vegetable oil while utensil is still warm.
5. Store in a cool, dry place. If you have a lid for your utensil, place a folded paper towel between the lid and the utensil to allow air to circulate.
6. Do not wash in dishwasher.

For more information regarding the care of your Lodge cookware visit our website at www.lodgemfg.com

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