



Cast Iron Care and Handling

- Before first use, wash in warm water with mild dishwashing soap. Rinse and dry thoroughly.
- Do not heat the cookware prior to filling.
- When using a gas burner stove, do not allow the gas flames to rise up along the side of the cookware.
- Use only silicone, nylon, or wooden utensils.
- Allow your cookware to cool to room temperature before cleaning. Hand wash only then dry thoroughly.

CAST IRON



5" Round Skillet w/Handle
No. CIS-15
H1¹/₈
1 doz • 19#/.5 cu. ft.



5¹/₂" Square Skillet w/Handle
No. CIS-16
H1¹/₄
1 doz • 27#/.7 cu. ft.



7¹/₂" x 6¹/₂" Pie Plate w/Handles
No. CIS-17
H1¹/₄
1 doz • 25#/.7 cu. ft.



9¹/₂" x 6¹/₂" Oval Tray
No. CIS-18
H7¹/₈
1 doz • 30#/.5 cu. ft.



11³/₄" x 6¹/₄" Rectangle Tray- Two Sides (flat and ribbed)
No. CIS-19
H1¹/₂
.5 doz • 26#/.4 cu. ft.

FRY PRESENTATION



11 oz Miniature Dutch Oven w/Lid, Oval
No. CIS-27
H3 L6¹/₄ W3⁵/₈
1 doz • 28#/.5 cu. ft.



9 oz Miniature Dutch Oven w/Lid, Round
No. CIS-25
H3 L5¹/₄ W4
1 doz • 29#/.5 cu. ft.



7¹/₂ oz Miniature Dutch Oven w/Lid, Square
No. CIS-26
H3¹/₂ L4³/₈ W3³/₈
1 doz • 29#/.4 cu. ft.



Fry Presentation Bucket- Round w/Handle
No. FB-15
H5⁷/₈ D3¹/₂ L6³/₄ (including handle)
1 doz • 7#/.9 cu. ft.



Fry Presentation Basket- Rectangle w/Handle
No. FB-16
H2³/₄ L10¹/₄ W5¹/₈
(L14 including handle)
1 doz • 13#/1.5 cu. ft.

Recommended Cast Iron oven temperatures up to 500°F.