

Care advise

Cast iron products from SKEPPSHULT – a friend for life

As household products in cast iron are a very old phenomenon which furthermore is strongly associated with one of the most important phenomena known to man – namely cooking, one truth after another regarding care and maintenance has arisen through the centuries.

Furthermore, many truths are associated with myths and superstition as many other things when they are close to our hearts. The connection between tradition and your grandmothers' or mother's cast iron pot from Skeppshult makes many hearts skip a beat.

The most exciting factor with a cast iron utensil is that, regardless of what source of heat is used, it is the best there is. Without any significant changes, cast iron pans have been used since cooking was carried out on open hearths from coal and firewood iron stoves to the gas, electric, ceramic and modern induction stoves of today. Best of all is that the absolutely best product that can be used on an induction stove is a cast iron pan!

Apart from an incomparable scratch resistance and general durability, food prepared in a Skeppshult cast iron product is given a good addition of iron. Especially if a sour ingredient such as vinegar, wine or lemon is added in the cooking pan.

Furthermore our products do not contain any chemicals or coatings which often contain toxic flame retardants.

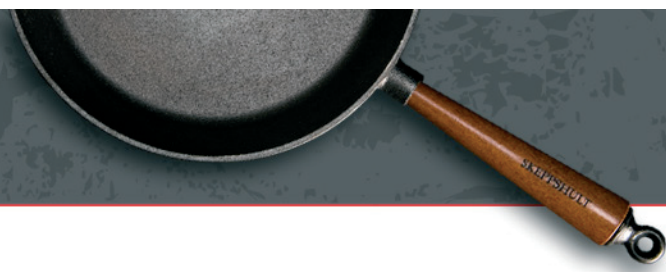
Cast iron products from Skeppshult are VERY easy to maintain.

Skeppshult's household products are manufactured to the highest standards of finish and quality. All our cast iron wares are made by hand, using raw materials which have been thoroughly tested. They are environment friendly and require simple maintenance using no chemicals (washing-up liquids etc).

When you buy a product from us it has been pre-treated with hot vegetable oil and is ready to be used at once. Please rinse it in lukewarm water and dry carefully before using it the first time to make sure that possible dust or excess oil is rinsed away.

Products which are oiled, i.e. all products which are not completely dry can give rise to spots if placed on sensitive surfaces.





►► ...Care advice

When cleaning, use only hot water and dishbrush.

Carefully dry the cast iron product.

Serve food straight from our lovely products, but do not store food in them.

Please observe that cast iron should not be washed in a dishwasher.

Reoiling the pan after use with Use cooking oil, butter or margarine when frying/browning.

cooking oil is beneficial.

Reoiling.

After reoiling it is advantageous to place the pan on the hot plate or in the oven to absorb remaining heat after using the oven (provided that the pan does not have a wooden handle) in order for the oil to be absorbed into the cast iron. After the pan has cooled wipe away excess oil. Please remember to provide good ventilation as this procedure can cause a strong smell.

Suggestions:

A reliable method to make maintenance even easier is to fry sausages now and again. This can also be done in a pot. Fry the sausage at a lower heat than usual to prolong the frying time. The combined cooking and maintenance oiling is usually all that is required to keep the pan in good shape.

Last but not least - unlike other pans a cast iron pan only improve the more it is used!