

# Uno Casa

## CARING FOR TAGINE COOKWARE

So, you're the new owner of this enameled cast iron cookware. You must be wondering what to do next.

Before using it, make sure to remove the packaging. Wash your cookware using hot water and mild detergent. Rinse with fresh water and dry thoroughly.

Now it's time to cook something delicious in your beautiful new cookware!

## USE AND CARE

- Enameled cast iron cookware performs best when heated and cooled gradually.
- Make sure to lift your cookware when moving it on a glass top stove.
- For safety reasons, keep children away from hot cookware and stovetops.
- When cooking, never leave cookware unattended. Leaving your enameled cast iron cookware unattended can cause the product to get extremely hot, which can cause injury.
- For the best heating performance, match up the burner size to that of the base of your cookware.
- When adjusting the burner flame, be sure to not let the flame extend along the sides of your cookware.
- Keep the handles positioned away from direct heat and never let the handles extend over the front of the cooktop. Always use potholders when handling your pot/pan.
- Do not leave empty cookware on the cooktop, and never let it boil dry. This can lead to irreversible damage to the base of the cookware and/or personal injury.
- Never place your cookware in the microwave or dishwasher.
- Do not stack your cookware on top of one another without protection. This can cause abrasions and scratches. To protect your cast iron cookware from scratching/chipping, place a regular or paper towel between each item.
- Refrain from using metal brushes/scouring pads as these will damage the enamel.
- Do not drop from height, as this can damage the product.
- Lids will become hot during cooking. Always use a potholder when removing your lid.
- When removing the lid, be sure to angle the lid to direct the steam away from you.
- Never place the lid on a hot burner. This could damage the lid.
- Lids are oven safe up to 500°F/ 260°C
- **Warning:** Do not expose pot holders to open flames.