

Here are a few things not to do in your enamel cookware:

Do not heat empty enamel cookware on the stovetop.

Do not use metal utensils, they can scratch the cookware surface.

Do not use citrus juices and citrus-based cleaners, as they can dull the exterior gloss (and this use is not covered by the Lodge warranty*). This does include some dish detergents.

Do not stack your enamel cookware. Keep the pot protectors—they make storage easy and protect your enamel cookware from chipping.

Do not use on outdoor grills, campfires, or in microwaves.

These actions will result in a void of your warranty.*

*Lodge Enamel Limited Lifetime Warranty

Lodge Enamel on Cast Iron is warranted to the purchaser by Lodge Manufacturing Company, Inc. to be free from defects in material and workmanship at the time of purchase. Small cosmetic blemishes inherent to sand casting and hand finishing which do not affect the performance of the cookware are not covered. This warranty extends from the date of purchase, for the lifetime of the original owner. This limited lifetime warranty is exclusive of all other warranties expressed or implied and is limited to the lifetime of the original purchaser. This warranty is made by Lodge Manufacturing Company, Inc., and no other person or entity.

For this warranty to apply, the owner must follow use and care instructions provided with the product. Warranty covers normal household use but does not include damage from use in commercial establishments, abuse, neglect, abnormal wear, overheating, or any use not consistent with the directions included with the cookware.

Defective cookware will be repaired or replaced at Lodge's option, free of charge, with a similar product or one of equal value if the defective product is no longer in production. Replacement with the same color cookware cannot be guaranteed. Please include your proof of purchase, mailing address and a brief note explaining the defect of the returned cookware.

Attn: Customer Care | Lodge Manufacturing Co.
204 E. 5th Street | South Pittsburg, TN 37380

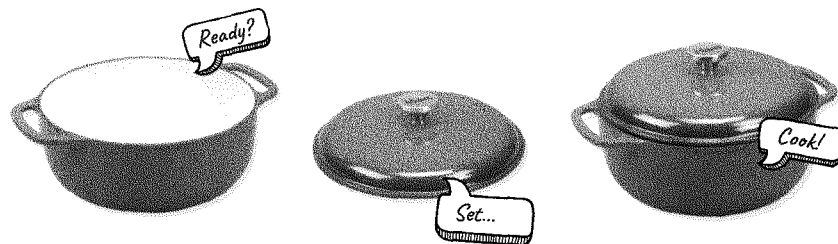
1.833.LODGEUSA (1.833.563.4387)
F52136 | Made in China | @lodgecastiron

LODGE
• CAST IRON •

Just a few tips for taking care of me!

Get to know your new Lodge enamel cookware.

Ask anyone who works at Lodge and we'll tell you, an enamel dutch oven is a must-have for your kitchen. Its generous capacity allows you to cook for a crowd and bake delicious, crusty bread. Use this original kitchen multitasker to deliver a wide array of meals with just one piece of cookware. Are you ready to get started?



Did you know?

Dutch ovens are thick-walled pieces of cookware with secure lids, used to layer flavors for long cook times.

Let's cook.

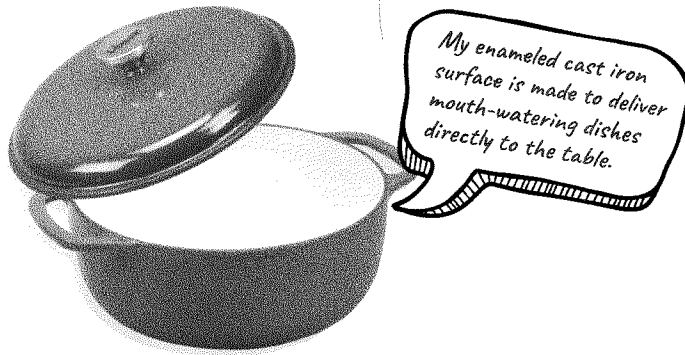
The smooth glass surface on Lodge's enameled cast iron cookware is durable and won't react to ingredients, so you can not only cook but marinate and refrigerate food. It's also resistant against acidic and alkaline ingredients, so bring on the tomato sauce! Use on all kitchen stovetops—even glass-top stoves—and in the oven up to 500° F. Gradually preheat with oil on a similar-sized burner for even heating. Once it's preheated, add your food! Use wooden, silicone, or nylon utensils. Metal can scratch the enamel finish.

Use it, then clean it.

After each meal, let your enameled cast iron cool before you hand wash with warm soapy water and a sponge or nylon brush (like our Lodge Scrub Brush). Use a pan scraper if needed for any stuck-on food. Then dry promptly, replace the pot protectors, and store in a cool, dry place. That's all it takes to care for this cookware! Although it's technically dishwasher safe, hand washing will preserve the finish of the enamel cookware.

Great food makes great moments.

Cooking in enameled cast iron cookware is an unforgettable experience. Once you get started, your Lodge enamel cookware will be what you grab from the cupboard for every idea and every slow-cooked craving.



Where is Lodge's enameled cast iron made?

As an American manufacturer for more than 120 years, it's always been our goal to make products in the USA whenever possible. When we decided to make enameled cast iron cookware, we searched extensively for a manufacturer who would enamel bright colors in the United States. After exhausting efforts to find one, Lodge had to search overseas for a partner that could meet our quality standards. We found those partners in China and have worked directly and constantly with them ever since to deliver high-quality enamel cookware. We work with third-party inspection teams to ensure that quality is up to Lodge standards, and that all partner companies comply with all applicable employment laws and regulations.

We are proud of our enamel products and stand behind them like we do our traditional cast iron. The profits from our enamel sales go to support the more than 500 employees who work at our American company.

Enamel Cookware FAQs

How do I remove baked-on food from my enamel cookware?

To remove stubborn baked-on food, boil 2 cups of water and 4 tablespoons of baking soda. Boil for a few minutes, then use a pan scraper to loosen the food. *This method of cleaning is recommended only for enamel cookware that's intended for stovetop use.*

Why did food leave stains in my cookware?

A small amount of staining is to be expected with enameled cast iron cookware and does not affect performance.

To remove slight stains:

Clean your enamel cookware then rub with a dampened cloth and Lodge Enamel Cleaner or another ceramic cleaner according to directions on the bottle.

For persistent stains:

Follow the steps above to clean and remove slight stains. Next, soak the interior of the cookware for 2-3 hours with a mixture of 3 tablespoons of household bleach per quart of water.

What do I do if I see rust on the rim of my enamel cookware?

If rust develops around the rim, wipe a small amount of oil around the rim to create a seal and prevent rust from reappearing.

Help! The knob on my enamel cookware is loose.

Simply tighten the screw attaching the knob. Be gentle, it's glass!

How is enameled cast iron made?

It's basically a superhero story. I start out as **cast iron cookware**, and then a **glass coating** is added to my surface and **baked on** at a high temperature. The two materials **bond together**, creating an **resilient cooking surface**.

The result? Me: The original kitchen multitasker.

