The following use and care for Lodge Enamel will keep your cookware in excellent condition for years to come.

What is Porcelain Enamel On Cast Iron?

After the iron cookware is cast in the traditional method, a glass particulate called "frit" is applied. This is all baked in ovens between 1200 and 1400ºF, causing the frit to transform into a smooth porcelain surface that is bonded to the iron.

Things to Know Before You Cook

Wash and dry cookware before first use. If cookware includes rubber bumpers, set aside and keep for storage.

The porcelain (glass) finish is hard, but can be chipped if banged or dropped (not covered by warranty). Interior protection must be used to prevent chipping if cookware is stacked.

There is no exposed cast iron on your enameled cookware. The black cooking surfaces, pot rims and lid rims are matte porcelain.

Use on gas, electric, ceramic, and induction cooktops. Always lift cookware to move.

Bake or broil in any conventional or convection oven. Stainless knobs and cookware are oven safe to 500°F.

The heat retention of cast iron and the benefits of porcelain combine to perform many cooking techniques, including sautéing, frying, searing, braising, stewing, roasting, broiling and baking.

Porcelain enamel is resistant to acidic and alkaline foods and can be used to marinate and refrigerate.

Do not use in microwave ovens, on outdoor grills or over campfires.

For added longevity, pre-heat and cool your cookware gradually.

Use oven mitts to protect hands from hot cookware and knobs. Protect counter tops/tables by placing hot cookware on trivets or heavy cloths.

Let's Cook!

Cast iron has superior heat distribution and retention - evenly heating the bottom and sidewalls of the vessel and across the lid.

Use vegetable oil or cooking spray for better cooking and easier cleaning.

Low to medium heat when cooking stovetop provides best results due to natural heat retention of cast iron. Do not use high heat.

To sear, use skillet or grill pan. Allow cookware to come to medium heat. Brush cooking surface and food surface with vegetable oil just before introducing food into the pan.

Do not heat an empty Dutch oven or covered casserole.

Use wooden, silicon or nylon utensils. Metal can scratch the porcelain.

The heat retention of cast iron requires less energy to maintain a required temperature. Turn the burner down to accommodate.

When on a stovetop, use a burner nearest in size to the diameter of the pan bottom to avoid hotspots and over-heating of sidewalls and handles.

Caring for Your Lodge Enameled Cookware

Allow cookware to cool before washing.

Although dishwasher safe, hand washing with warm soapy water is recommended to preserve the cookware's original appearance.

Citrus juices and citrus-based cleaners (including some dishwasher detergents) should not be used, as they can dull the exterior gloss.

If necessary, use nylon pads or scrapers to remove food residue; metal pads or utensils will scratch or chip porcelain.

Remove slight stains by rubbing with dampened cloth and baking soda. For persistent stains, soak interior of the cookware for 2 to 3 hours with a mixture of 3 tablespoons of household bleach per quart of water.

To remove stubborn baked on food, bring to a boil 2 cups of water and 4 tablespoons of baking soda. Boil for a few minutes then use nylon or wood scraper to loosen food.

Dry cookware thoroughly before storing.

Loose knobs? Tighten the screw. Be gentle, it's glass.