

SPECIFICATIONS AND CARE

FEATURES

- Top handle for simple transport
- Increases temperature control and moisture retention
- Crafted for indoor/outdoor use
- Designed specifically for the Barebones Cast Iron Skillet

SPECIFICATIONS

- Materials: Iron, steel
- Dimensions: 21,59 x 19,69 x 5,72 cm | 1,88 kg

CARE

Unlike other cast iron, it isn't necessary to wash or scrub Barebones cast iron before use: we don't use any resins to cover imperfections

This item is **not meant to be stored outside for long periods of time**. Extended exposure to wet conditions may cause rust and unnecessary wear and tear. We recommend storing your Cast Iron indoors or covered after use to help it last as long as possible and to avoid the need to purchase a replacement.

CLEANING

Over time soap can remove the oils that help create a smooth cooking surface, and soap actually does not clean as well as using a natural Salt Based Scrub. If you do decide to use soap, make sure to re-oil your cast iron and completely dry it. Leaving water droplets to naturally dry will cause rust spots to appear on the surface of the cast iron. Regardless of how you clean, we recommend putting the cast iron back on the stove over low heat for a few minutes until it dries.

most days you can wipe excess oil and food bits out of your skillet or dutch oven with a paper towel or dedicated rag. (Oils are meant to keep at room temperature; A small amount in your skillet or dutch oven will not cause mold or other issues.) If you need a deeper clean or wish to remove stuck-on foods, follow the directions below:

1. Scrub your cast iron with a brush, Stainless Steel Cleaning Mesh, or salt scrub under warm water. See below on when to use each cleaning tool.
 - Brush: Dislodge food, gentle on cast iron.
 - Cast Iron Salt Scrub: Dislodge food, more gentle than metal scrubber.
 - Stainless Cleaning Mesh: More aggressive, but adds to smoothing over time.
 - Dry the cast iron on the stove or flame on low heat for a few minutes. Heat until the water has evaporated but before the cast iron starts to smoke. This method helps to confirm that the cast iron is completely dry, reducing risk of rust spots.
 - When the cast iron has cooled, lightly coat the interior surface of the cast iron with cooking oil, like olive or avocado, to maintain seasoning. A paper towel or dedicated rag works well here too.
 - If storing for extended periods, cover with a towel to prevent dust from attaching to the oiled surface.

WARRANTY

Barebones Living LCC provides a 2-year warranty on all defects resulting from hidden faults and which make the product unsuitable for normal use. The warranty takes effect at the time of purchase; please keep the receipt carefully.

SERVICE

For more information, please see: www.barebonesliving.eu or email: service@barebonesliving.eu