

SPECIFICATIONS AND CARE

FEATURES

- Japanese-inspired design
- Polished finish on skillet cooking surface
- Included Dutch oven style lid
- Underlid can be used as additional cooking surface
- Pre-seasoned with organic sunflower oil
- Non-stick characteristics over time
- Copper accents
- Extended handle for easier handling and safety
- Ergonomic handle design
- Added hole in handle for hanging
- Thicker base distributes heat evenly
- Lighter weight than similar products

SPECIFICATIONS

ITEMS INCLUDED:

- 1 All-In-One Cast Iron Skillet
- 1 All-In-One Cast Iron Skillet Lid

DIMENSIONS

Skillet
Diameter top: 30,50 cm
Handle to handle: 47,63 cm
Handle length: 31,12 cm
Pour Spout Width: 26,04 cm
Depth: 5,08
Weight: 3,18 kg

Lid
Diameter: 30,50 cm
Cooking Surface: 28,26 cm
Pour Spout Width: 33,02 cm
Height: 2,54 cm
Weight: 2,72 kg

CARE

Each piece is created with meticulous artistry and craftsmanship, and then pre-seasoned with natural, organic oils before being shipped. 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. Though all Barebones cast iron comes pre-seasoned and ready to use, you may find that your Barebones cast iron needs to be reseasoned over time.

Seasoning is a common practice that creates a smoother, non-stick cooking surface. Seasoning can help if you use your cast iron in less than ideal conditions (e.g. over an open flame and thrown in the back of your camper), accidentally left water in it to naturally dry, cooked with super high heat, or you just want to give it a good reset.

1. Grab your cast iron and wipe away any dust or debris.
2. Preheat your oven to 150°C.
3. Grab your cooking oil. We recommend using Sunflower, Grapeseed, or another oil with a high smoke point.
4. Oil the interior of the cast iron. The idea here is to not let there be any excess oil. Pour a teaspoon or so in at a time, and use a paper towel to rub it in. (Don't forget the interior walls of your skillet or dutch oven!) Remember, cast iron is porous. You should be able to rub quite a bit of oil into the surface. Do this a few times until the cast iron is well oiled, but not dripping.
5. Put your cast iron in the oven for 10 minutes. Remove the cast iron and wipe away any excess oil that has come to the surface. **Note: cast iron will be hot, remove with care!**
6. Heat the oven up to 200°C.
7. Put the cast iron back in for 1 hour and don't open the oven.
8. Take it out and start cooking!

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

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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