

AUSTIN
FOUNDRY
COOKWARE
U.S.A.



Caring for Your AFC Skillet

Step One: After cooking, when your skillet is cool enough to handle, simply wash with hot water. We strongly recommend the use of a stainless steel chain scrubber.

Step Two: Once clean, thoroughly dry your skillet with a paper towel.

Step Three: Good practice is to then wipe a very thin coating of our proprietary cast iron seasoning and conditioning wax over the interior of the skillet with a paper towel to keep it conditioned and ready for the next use.

Step Four: The very best seasoning a cast iron skillet will achieve is with repeated use. Each time you cook with your skillet, you will introduce a very thin layer of seasoning.

DO NOT: Put a cast iron skillet in the dishwasher, put a hot cast iron skillet in cold water, soak a cast iron skillet in water for any extended period of time and DO NOT grab the handle of a hot cast iron skillet with bare hands.