

AUSTIN
FOUNDRY
COOKWARE
U.S.A.



Seasoning Your AFC Skillet

Step One: Preheat oven to 200°F.

Step Two: Wash your skillet with hot water and soap. Then dry your skillet with a paper towel.

Step Three: Place your skillet upside down on the middle rack of preheated oven for approximately 10 minutes.

Step Four: Using oven mitts, carefully remove your skillet from the oven and place on a heat proof surface.

Step Five: Raise the oven temperature to 500°F.

Step Six: With a clean paper towel or lint free cloth, wipe all surfaces of the skillet with a thin layer of our proprietary cast iron seasoning and conditioning wax. After the wax has been applied to all surfaces of the skillet, wipe the entire skillet with a clean paper towel or lint free cloth.

Step Seven: Return the skillet to the 500°F oven, upside down on the middle rack for one hour.

Step Eight: After one hour, turn the oven off and allow the skillet to cool until it can be safely handled. Repeat this process as many times as you would like.

Helpful Tip: 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.