

Care In Use

Cast Iron Casserole Dishes



CHURCHILL®

SOLA  The Netherlands

✓ BEFORE FIRST USE

Wash with warm soapy water and dry thoroughly

Lightly coat the rim with a little vegetable oil

✓ COOKING WITH YOUR POT

Suitable for **all stovetops and hot counters:** gas, electric, ceramic & induction

Oven-safe, including lid and handles

Heats evenly and retains heat well - use **medium to low heat** for best results

✓ CLEANING & CARE

Hand wash recommended (dishwasher safe if needed)

Use warm water and mild detergent

Avoid abrasive sponges or harsh cleaners

Dry thoroughly after washing

Care tip:
Lightly oil the rim edges after cleaning to keep your pot in great condition

✓ HANDLING TIPS

Cast iron is **heavy** - handle with care

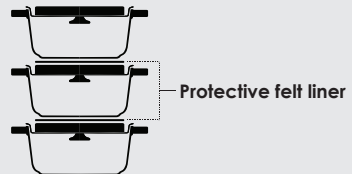
Always use oven gloves when hot

Avoid sudden temperature changes (do not cool rapidly under cold water)

Use wooden, silicone, or nylon utensils to protect the enamel

✓ STACKING

Do not stack casserole dishes directly inside one another. To stack correctly, place the lid upside down on the casserole Dish with a protective **felt** liner on the upturned lid. Then position the second casserole dish on top of the liner and inverted lid. Do not stack more than three casserole dishes high.



Enjoy cooking with your cast iron pot



Food Safe



PFAS Free



Packaging is fully recyclable

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