

Thank you for your purchase of Mario Batali Cast Iron Cookware by Copco. Your Mario Batali Cast Iron Cookware has been uniquely hand-cast from molten iron in individual sand molds and layered with three coats of high quality enamel. Each piece is then baked at extremely high temperatures to seal the enamel coating and create the high gloss finish.

By purchasing Mario Batali Cast Iron Cookware, you not only have a superb cooking vessel, but you also have a unique piece of cookware that will last through years of use. With your cookware purchase, we welcome you to *The Italian Kitchen*.

USE AND CARE MANUAL

Mario Batali Cast Iron Cookware is dishwasher safe, but hand washing is recommended for best results. Before using for the first time, remove all labels, wash in hot, soapy water, rinse and dry. Regardless of whether your Mario Batali cookware has a high gloss enamel interior or a black matte enamel interior, seasoning is not required.

DIRECTIONS FOR USE

Mario Batali Cast Iron Cookware is suitable for use on all types of stovetop cooking surfaces and in the oven. When using Cast Iron on glass or ceramic cooking surfaces, do not slide the cookware on the surface—always lift to move. Mario Batali Cast Iron Cookware distributes heat evenly and efficiently, **ONLY LOW TO MEDIUM BURNER HEAT IS RECOMMENDED.**

GENERAL COOKING HINTS

Mario Batali Cast Iron Cookware will transfer heat throughout the vessel, including the handles. ALWAYS USE A POTHOLDER OR INSULATED GLOVE WHEN HANDLING THE COOKWARE. Keep in mind that this cookware performs well with only low to medium heat.

STOVETOP COOKING

Use low to medium heat when cooking. For best results, preheat the cookware on medium heat for 2-3 minutes prior to adding food. This ensures a more consistent temperature during the cooking cycle. It is important to use the cookware on a burner of corresponding diameter (or slightly smaller) and at no time should a gas flame be allowed to extend up the sides of the pan as this will cause overheating and staining. It will also cause the handles to heat up and could be dangerous.

- If you purchased the Panini Grill and Press, preheat the pan over medium heat with the press inside. This will cause the press to be as hot as the pan.
 - Before adding food, remove the press using a potholder or insulated glove.
 - Insert food in pan and place press on top.
 - Now you're cooking from the top and the bottom for perfect paninis or grilled meats and vegetables.
- To avoid spillage and the risk of boiling over, the pan should not be filled to more than $\frac{2}{3}$ capacity. As soon as the boiling point is reached, the temperature should be lowered.

- Avoid over-heating the pan and NEVER LET A PAN BOIL DRY ON A STOVE AS IT CAN CAUSE SEVERE DAMAGE AND CAN BE A SAFETY HAZARD.
- If your Cast Iron cookware includes a lid, it is equipped with self-basting spikes that help return moisture to the pan, producing tender, perfectly cooked results.
- Do not use metal tools when cooking—they can scratch or chip the enamel.

OVEN COOKING

Mario Batali Cast Iron Cookware can be used in conventional and convection ovens. All pieces of the cookware are oven safe up to 500° F. However, cooking under 475° F will ensure the best performance from your Cast Iron cookware.

Naturally, the handle as well as the pan will become hot. ALWAYS USE A POTHOLDER OR INSULATED GLOVE WHEN HANDLING THE COOKWARE WHILE OVEN COOKING TO PREVENT BURNS. DO NOT use in the microwave oven, as this will damage the microwave oven.

COOKING MEATS

High temperatures toughen meat; they should only be necessary for brief pre-heating or for browning certain cuts of meat. Even tougher cuts of meat remain juicy and tender when cooked at low to medium temperatures. Make sure the meat fits the pan snugly. If too full, meat stews rather than fries; if half-empty, juices will burn in the uncovered areas.

EASY CLEANING

In order to maintain the appearance of your cookware, we recommend:

- Immediately after cooking, remove pan from heat and let it cool on a trivet or heat-resistant surface.
- Food adhering to the inside of the cookware may be removed by soaking pan in soapy water, then washing with hot, soapy water. Do not use bleach, metal scourers or abrasive cleansers. However, plastic scouring pads may be used. Let the cookware cool before placing it in water to prevent warping.

USE IN DISHWASHER

Mario Batali Cast Iron Cookware is completely dishwasher safe, however, as with all fine cookware, hand washing is preferred. In time, the cumulative effects of strong agitation and harsh detergent will dull the high-gloss exterior, although the performance of the pan will not be affected.

STORAGE

If your Cast Iron cookware includes a lid, it will include small black rubber spacers to protect the lid enamel from scratching or chipping when stored inverted on top of the cookware base. Always remove the rubber spacers before use and save them to help ensure the longevity of your cookware. Always dry cookware before storing.

WARNINGS

- Do not misuse your pans. Follow use and care instructions carefully.
- Use medium to low heat for cooking. The use of continuous high heat will discolor the Cast Iron.
- Remember not to leave an empty pan on a hot burner. Besides wasting energy, it may impair the pan's performance or cause irreparable damage. It will also discolor or damage handles and knobs over a period of time.
- Keep handles from extending over the front edge of the cooker where they can be snagged by clothes or small hands. Similarly, position handles away from other burners or electric units to keep them from getting hot.
- Always use a potholder or insulated glove when handling the cookware.
- Remove the lid by lifting it away from you. Direct contact with rising steam can be hazardous.
- Check lid knobs to confirm they are secure before using.
- Do not put hot pans directly on countertops or unprotected surfaces.
- When filled, the cookware can be very heavy. Be extremely careful when moving the pan if it contains hot oil or other hot liquids.
- Enameled Cast Iron cookware will chip or crack if dropped on a hard surface.

- If deep-frying, fill the pan no more than 1/3 full of oil. This is to allow for displacement of the oil caused by the addition of food and to ensure adequate coverage, so foods will fry evenly. Do not leave hot oil unattended or keep it covered while deep-frying. The cover can be used to control splattering when frying or searing, but it must be closely watched.
- Do not use in microwave ovens.

MARIO BATALI CAST IRON COOKWARE LIMITED WARRANTY

Wilton Industries, Inc. warrants that Mario Batali Cast Iron Cookware will be free of defects in workmanship and materials. For this warranty to apply, the owner must follow these Use and Care Instructions.

If you should have a problem with your Mario Batali cookware, please call or write to our Customer Service Department, Wilton Industries, Inc., 2240 W. 75th Street, Woodridge, IL, 60517, or via the Copco website at www.copco.com, 800-563-6000.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY FOR THE ORIGINAL PURCHASER ONLY. We may ask you to return the product to us properly packaged. If we find the product to be defective, we will either repair or, at our option, replace the product with the same product or one of comparable value and return it to you at no charge.

This warranty does not cover damage from abuse, neglect, misuse, accident or commercial use. Scratches, stains, pitting, discoloration, deterioration, warping or damage from overheating are not covered by this warranty.

WILTON INDUSTRIES, INC. SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT. Some states do not allow the exclusion of incidental or consequential damages, so the above limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from State to State.