



SINCE 1888

Gebrauchs- und Pflegeanleitung für emaillierte raue Bedarfsgegenstände aus Guss

**User Manual and Care Instructions
for enamelled, raw, cast metal utensils**

**Notice d'utilisation et d'entretien
pour les récipients usuels bruts émaillés en fonte**

**Art. Nr. 25075, 25311, 25319, 25409, 25420, 25421, 25422, 25423, 25440, 25441, 25442, 25451, 25454
25554, 25555, 25621**



User Manual and Care Instructions for enamelled, raw, cast metal utensils

IMPORTANT SAFETY INSTRUCTIONS

Please observe the following instructions in order to avoid any safety risks or damage to the product. Please read all safety instructions carefully and in full. All instructions and guidelines must be observed without modification.



Always wear suitable, heat-proof oven mitts when handling heated cast metal utensil!

- Please follow the safety instructions of the grill manufacturer.
 - To avoid damaging the enamelling, use kitchen aids made of wood, plastic or silicone only. Do not stir or scrape using pointed or sharp objects.
 - Ensure that the liquids never completely evaporate from the food. This prevents the food from burning and damaging the cast metal utensil or the heat source.
 - Never leave the cast metal utensils unattended, and keep children and pets away.
 - Always place the cast metal utensils on a heat-resistant surface. Never place the pot directly onto a cold base, to prevent the formation of cracks
 - Do not drop or hit the cast metal utensils, as cast iron is a brittle material which can crack or shatter.
 - Never chill the cast metal utensils with cold water.
 - Never use water or liquids containing water to extinguish a fire caused by fat! Use a fire blanket or suitable extinguishing device.
- Then rinse with clean water.
- Dry thoroughly.
 - Rub a neutral, high smoke-point cooking oil or vegetable fat all over the surface of the cast metal surface, inside and out – **never use olive oil!**
 - Place the cast metal utensils in a pre-heated oven for 2 hours at 180 °C.
→ **Smoke emission!** Ensure that there is sufficient circulation of fresh air.
 - You can also do this on a charcoal or gas-fired barbecue.
 - Allow cast metal utensils to cool gradually.
 - Once it has cooled off completely, rub the entire surface once again with a neutral, high smoke-point cooking oil or vegetable fat.
 - Wipe off any excess grease using a cotton cloth.
 - The cast metal utensil is now ready to use.

CLEANING, CARE AND STORAGE

How to clean enamelled, raw, cast metal utensils

- Cast metal utensils are not dishwasher-safe.
- Always allow cast metal utensils to cool off before cleaning. Never immerse the hot cast metal utensils in cold water, as a thermal shock could crack the enamel and damage the cast iron.
- Soak burned-on food residue in hot water and gently clean all surfaces soon after use. Never use steel wool, steel brushes, abrasive cleaners or scouring agents. These products would remove the enamel coating and the patina formed by curing.
- Next, rinse out the cast metal utensils thoroughly with clean water.
- After cleaning, always dry the cast metal utensils thoroughly – never store when wet or damp.

CURING AND SEASONING BEFORE USE

- Wash the cast metal utensils in warm water with a little washing-up liquid and a soft dish sponge or washing-up brush.

Care instructions

- After cleaning the cast metal utensil, rub the surface with a small amount of neutral high smoke-point cooking oil or vegetable fat – **never use olive oil!**
- Wipe off any excess grease using a cotton cloth.

Reseasoning



If frequently used for cooking acidic meals, if cleaned with chemicals or if the enamel sustains damage or the patina is worn off, cast metal utensils can take on a somewhat dull and tarnished appearance. If this occurs, reseason the cast metal components. This greatly reduces burning and rust formation.

- Follow the instructions for cleaning.
- Follow the instructions for curing and seasoning before use.

the legal representative of our company. For questions or complaints, please contact your specialised dealer.

Keep this instruction manual for future reference.

Declaration of Conformity

For enamelled utensils intended to come into contact with food. We hereby declare that our products comply with the current provisions of Regulation (EC) No. 1935/2004, Directive 84/500/EEC, 2005/31/EC and DIN EN ISO 4531:2018.

We hope you enjoy your new RÖSLE product!

Your RÖSLE team from Marktoberdorf

This is a computer-generated document.
No signature is required.

GENERAL INFORMATION AND WARRANTY

We cannot be held liable for damage to the cast metal components and accessories caused by the following:

- incorrect use
- inappropriate, improper or negligent handling
- failure to follow this instruction manual
- failure to follow manufacturer's indications regarding cleaning products
- improper repairs
- installation of non-original spare parts and accessories
- misuse

This article is covered by the statutory warranty of 2 years. The warranty period commences from the date shown on the receipt. Please keep your receipt in a safe place for proof of warranty.

This only covers damage that is caused by intentional or grossly negligent actions of



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RÖSLE GmbH & Co. KG
Johann-Georg-Fendt-Straße 38
87616 Marktoberdorf
Deutschland

Tel. +49 8342 912 0
Fax +49 8342 912-190
www.rosle.com

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