

Instructions for use and maintenance of cast iron cookware

Before use:

Wash the container with hot water and a mild detergent, then dry immediately.

After use:

Wash the container with hot water, preferably immediately after use, as this is the best way to remove dirt. You can leave a heavily soiled container to soak for a while and then use a soft brush to remove food residue. Do not use mild detergents anymore, as they will remove grease from the container! Immediately after removing dirt, dry the container and then grease it with kitchen paper, e.g. Muurikka Silava fat or rapeseed oil.

Do not wash in the dishwasher!

We recommend:

If the cast iron pan has not been used for a long time or the surface of the grease has worn off during washing, we recommend that you degrease and re-treat it with a new thin layer of grease before using it again. (Slowly heat the pan on the hob and when it is hot, add oil or grease to the surface of the pan using, for example, paper towels.)

Warranty:

The product warranty covers manufacturing and material defects. The warranty does not cover damage caused by the end user, rust or defects caused by neglect of care or maintenance.

MUURIKKA SILAVA – grill fat, 110g

catalog number 54920020

The fat can be easily squeezed out of the package. It is intended for baking or also for the maintenance of cast iron pans, pots and grates. The universal Muurikka Silava leaves a crispy, tasty crust on dishes. It is a pure natural product. Muurikka Silava contains: 70% pork fat, 30% rapeseed oil.