

# Enamelware Care and Use

## **Enamelware Usage:**

Enamelware can be used on the stovetop, in the oven, on the grill, or over a fire. Enamelware should never be used in the microwave, due to the steel on the inside of the piece.

All enamelware items should not be heated while empty or left to boil dry on induction units or gas and electric hobs, as this can damage the enamel. If the item should boil dry, do not put any liquid back into it until it has cooled to room temperature.

Using sharp metal utensils may scratch the surface of enamelware; instead, we suggest using utensils constructed of softer materials, such as rubber or wood, with these items.

Enamelware items may chip if dropped or if handled improperly. If the surface chips, these items are still safe for use. Simply dry items immediately after washing to avoid rust on any exposed steel. Use a mixture of baking soda and lemon juice to remove any rust by gently scrubbing the mix onto the rusted steel.

## **Caring and Cleaning:**

After use, enamelware can simply be put into the dishwasher to be cleaned. However, to ensure your items will maintain their shiny appearance, enamelware should never be used with harsh detergents or hard water stain remover. When handwashing these items, do not use any scouring sponges, steel wool, or other sponges which could scratch the item.

## **Storage:**

After being cleaned, enamelware should be thoroughly dried. When completely dry, enamelware items may be stacked when stored. Do not stack items until they are totally dry, as any moisture may cause the items to adhere to one another.