



RCC290

Cast Iron Campfire Cooking Set



INSTRUCTION MANUAL

PRODUCT INFORMATION

ROVIN Cast Iron absorbs heat slowly and distributes the heat evenly throughout the pan for a uniform heat cooking surface. Cast Iron cookware can reach an extremely high heat without damaging the pan. This is why cast iron is often used for high temperature cooking such as searing, pan fried chicken, browning meats and sautéing vegetables for stews, gumbos and chilli. We are sure you will reach for your ROVIN Cast Iron often - it will be there for a lifetime!

- Ideal for high heat cooking
- Excellent heat retention - keeps food warm at the table.
- Perfect for browning, searing, frying and sautéing.
- Multi-Use: in the oven, under the broiler, on the stove top, the BBQ grill and even the campfire
- Pre-seasoned pan surface
- Thick base and side walls ensure no warping or chipping. Oven safe up to 600°F

USE AND CARE

Before first use

Even though the product is pre-seasoned, we recommend that you clean and season the pan properly before using, to begin to build the layers of seasoning. Seasoning prevents rust and prevents food from sticking to the pan by forming a natural non-stick coating. Repeated seasoning and cooking will improve the non-stick properties of the cooking surface. Wash with warm water and just a very small amount of mild soap. Using a sponge or a soft brush, gently clean all surfaces. Rinse and dry completely. To aid in the drying process you can place your cast iron cookware into the oven while preheating the oven to 300°F, then turn off the heat source and leave the pan in the oven to dry and cool down. While the pan is still slightly warm, wipe a thin layer of flavourless, vegetable oil onto the cooking surface of your clean pan. Remove any excess oil with a paper towel. You are now ready to use your ROVIN Cast Iron. Cast Iron must be seasoned with vegetable oil prior to each use and after each cleaning. Although cast iron is exceptionally hard wearing, it is best to preheat the pan on the stovetop or in the oven. Placing a cold pot into an extremely hot oven may result in thermal shock and damage to your pan.

Cleaning the pan after cooking

After each use you can gently wash with warm water and a sponge or soft brush. Soap will remove the layers of seasoning and should be avoided. Repeat the process as detailed above. Store in a cool, dry place. You may want to store with a paper towel on the top surface to absorb any moisture. Never wash your ROVIN Cast iron in the dishwasher.

Long Term Care

Note that it is important to season your pan regularly. If the pan has not been properly seasoned, you may notice a metallic taste in your food or spots of rust may even form on your pan. This can easily be eliminated and you can continue to use your ROVIN Cast Iron. To remove rust spots, cover the whole pan with a small amount of oil. Add about 1/4inch of oil to the inside of the pan and place in a 350°F oven for about 20 minutes. Remove from the oven; very carefully and gently coat the inside walls of the pan with the warm oil. Lower the oven temperature to 200°F and simmer for an additional hour. Safely discard oil and use a soft brush, or fine sand paper or fine steel wool to remove any remaining rust pieces from the pan. Wash with hot water and repeat the seasoning process prior to cooking.

WARRANTY INFORMATION

Our product is guaranteed to be free from manufacturing defects for a period of 12 Months.

If your product becomes defective during this period, Electus Distribution will repair, replace, or refund where a product is faulty; or not fit for intended purpose.

This warranty will not cover modified product; misuse or abuse of the product contrary to user instructions or packaging label; change of mind and normal wear and tear.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and failure does not amount to a major failure.

To claim warranty, please contact the place of purchase. You will need to show receipt or other proof of purchase. Additional information may be required to process your claim.

Any expenses relating to the return of your product to the store will normally have to be paid by you.

The benefits to the customer given by this warranty are in addition to other rights and remedies of the Australian Consumer Law in relation to the goods or services to which this warranty relates.

This warranty is provided by:

Electus Distribution

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