

Pre-seasoned Cast Iron



Construction



Our Mirro Pre-Seasoned Cast Iron pieces are ideal for stove top and/or oven. The cast iron construction is made to last a lifetime. It's pre-seasoned coating helps maintain the cast iron and prevent rusting.

It is perfect for camping since it is easy to pack and great for cooking over open flames and wood fires

Using Cast Iron products is considered healthier than cooking with other materials because it allows the use of less oil and boosts your iron intake.



Use & Care Tips

Wash your Cast Iron Cookware by Hand

Step 1: Wash the Cast Iron Pan Well

Step 2: Dry the Cast Iron Pan Thoroughly

Step 3: Oil Lightly and Heat the Cast Iron Pan

Step 4: Store in a dry less humid place

Additional Tips

- Do not leave the item with food or water
- Do not slide the item... always lift to avoid scratches
- Always use potholders while using the item
- When storing place paper towels to absorb moisture and prevent from rusting
- Always re-season by applying a coat of oil.
- Oven-safe to 500 degrees F.



For Use / Para Uso



Campfire
Hoguera



Grill
Parilla



Sautéing
Saltear



Baking
Hornear

MIRRO.