

Enamel Cast Iron



Construction

Our Mirro Enamel Cast Iron pieces are ideal for stove top and/or oven. The Enamel cast iron construction is made to last a lifetime. It's beautiful enamel coating creates an elegant feel.

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

Using Enamel Cast Iron products is considered healthier than cooking with other materials.



Use & Care Tips

Wash your Enamel Cast Iron Cookware by Hand

Step 1: Wash the Enamel Cast Iron Pan Well

Step 2: Dry Thoroughly

Step 3: 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
- Use wooden, silicon, or nylon utensils
- Use on low to medium heat.
- Oven-safe to 500 degrees F



For Use / Para Uso



Campfire
Hoguera



Grill
Parilla



Sautéing
Saltear



Baking
Hornear

MIRRO.