

Volcano is designed for outdoor use only



Curing Cast Iron On A Volcano!

Cast Iron Cookware can be cured on your Volcano. Always thoroughly scrub your new cookware with soap and water to remove foundry residue. Be sure to rinse well.

To properly cure, place 25-30 coals in the Volcano. Use starting method as shown in the instruction manual. When the flame dies out, place the cookware on the stove and heat until you cannot touch it. This will dissipate all moisture and aid in the penetration of the cure. Once the cookware is warm, coat evenly with vegetable oil or shortening. Use a small sponge or cloth.

Next, place the coated utensil upside down on the stove to prevent pooling of the cure. If you have a draft ring place it on the stove and cover it with aluminum foil. Approximately 10-12 minutes after the utensil has quit smoking remove it and let cool until you can handle it. Apply another coat of vegetable oil or shortening and repeat. You may, at this point, need to add additional coals. If so, just place a new coal against a hot one and it will start right up. Two applications are ample, but three are better. Be careful not to apply too much vegetable oil or shortening. A very thin layer is sufficient. Cure your lid using the same steps as given for the oven.

Care and Maintenance of Cast Iron Cookware!

Once the desired seasoning has been achieved on a piece of cast iron, much care should be taken to maintain it. There are many opinions on the proper way to clean cast iron cookware after use. This method works well.

After emptying the cookware, wipe and scrape out as much excess food as possible. Using no soap, add hot water, or add water and heat up, then scrub, those little green scrubbers work well, (Brillo pads or steel wool are too aggressive), or scrape out remaining food residue with a spatula or scraper. Dry thoroughly with paper towels or a clean cloth. Coat ALL surfaces with a thin layer of shortening or vegetable oil. This must be done every time before storing cookware.

Note: "Burning Out" cast iron has the same effect as a self-cleaning oven by turning everything to ash. This method is not recommended, you won't just burn out the food residue, you will also burn out the seasoning. Cast iron can also warp or crack if exposed to too much heat.

Care of Aluminum Cookware! Like The Big Dutch!

Aluminum is a much easier task. It is not necessary to season aluminum cookware. Actually it is not recommended. Aluminum cookware needs to simply be washed and scrubbed with soap and water like any other pot or pan in you kitchen.

"Cook it on a Volcano, it'll cook anything"

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