



Enamelware Use & Care Guide

1

Clean enamelware with hot, soapy water and a soft cloth. Never use steel wool or sharp objects as they can scratch surfaces.

2

For stubborn stains, soak overnight with one part white vinegar mixed with three parts water. Additionally, you can soak items in chlorine bleach and water until stains disappear. Afterwards ensure you wash items in hot, soapy water.

3

For everyday cleaning wash enamelware by hand. If you choose to use a dishwasher, be sure to arrange items so they won't knock against other dishes and chip.

4

After washing, dry enamelware thoroughly inside and out, as water residue causes corrosion.

5

Items with rust along a seam or on spots that have chipped should be cleaned with a rust remover and then washed and dried thoroughly. To stop further rust, coat with cooking oil.