



Upgrade · The Home Creator Way

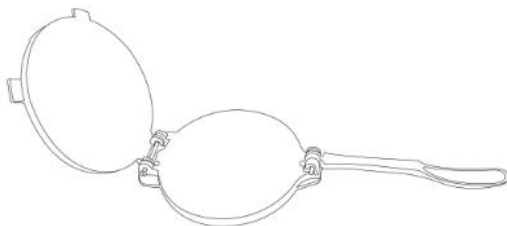
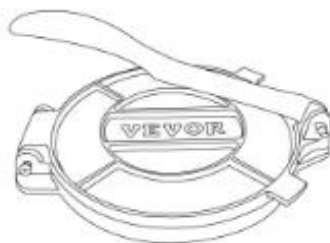
**PRE-SEASOED CAST IRON
TORTILLA PRESS**

MODEL:HES200/HES250/HES200SET/HES250SET

VEVOR Support Center

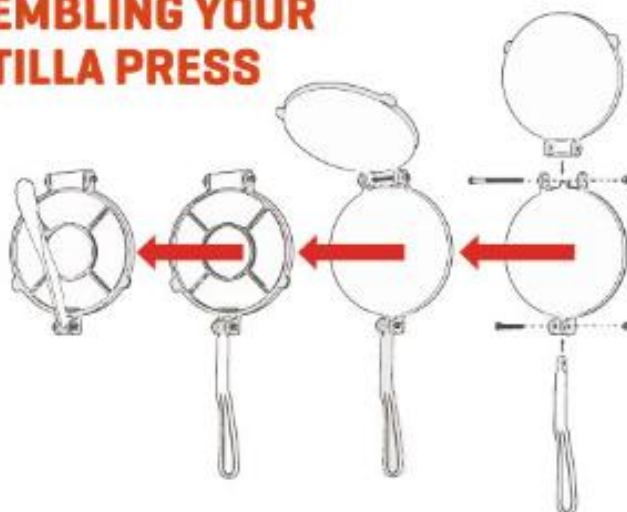
1	HES200SET		2	HES250SET	
3	HES200		4	HES250	

MODEL:HES200/HES250/HES200SET/HES250SET



This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

ASSEMBLING YOUR TORTILLA PRESS



PREPARING

Actually, you're good to go - all our cast iron cookware is pre-seasoned, which means it's ready for cooking!

If you wish, you can wash it with hot water and dry it off with a towel before using it. Just remember, any water residue is the enemy of cast iron products because water can cause rusting. So, because of that, make sure you dry it thoroughly on the stove after washing.

COOKING

Before cooking anything, you need to preheat your cast iron cookware. So, take your time and heat it on a low to medium heat. After 5 to 10 minutes, carefully hover your hand over the bottom of the cast iron and feel if it's ready to go. If your food is sticking to your cookware, it means you're putting cold food on cold cookware.

One of the advantages of having cast iron cookware is that you don't have to flip your food a lot. Let it cook, and when you see nice looking brown crust you know it's done. If you try to lift up your steak and it sticks to the

pan, it means your food is not ready. Meat will self-release when that beautiful crust is formed.

CLEANING

When cleaning your cast iron cookware, you want to hit the "sweet spot", i.e. when it's not too cold and not too hot. Avoid putting hot utensils into cold water, which can cause the metal to crack. The best way to clean your cast iron is to scrub off any food residue with a crapper and wash it with hot water. Once the utensil is clean, give it another towel dry and let it completely dry off on the stove.

Before storing the cookware in a dry place, don't forget to season it. Your cast iron cookware is timeless and will only improve with use!

SEASONING

1. Once the cast iron cookware is completely dry, you can use a paper towel to apply a thin layer of vegetable oil all over the cookware. The surface of your cast iron cookware has small holes, so you need to fill them up with oil to create that nonstick layer. Don't use too much oil as you'll need to collect excess oil off your cookware with a clean paper towel.
2. Now place the utensil in the oven at the highest temperature [around 400°F] for about an hour. The reason why you need your oven so hot is to actually take the oil you've applied past its smoking point so that it starts "bonding" with the cast iron. If your cast iron cookware is sticky and brown, it's probably because your oven wasn't hot enough.
3. Turn off the oven and let your cookware cool in there. The result is a hard and glassy layer that helps to make cast iron naturally nonstick.

OVER TO You!

Cast iron cookware may seem like a lot of work, but just follow these simple steps of seasoning and cleaning and it will serve you for a lifetime!

SAFETY USE

Warning-To reduce the risk of injury, user must read instructions manual carefully.

1. The product complies with relevant standards and regulations. Installation of this device must comply with all applicable regulations, and it should only be operated in well-ventilated areas. Please read the user manual before installing and using this equipment.
2. This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children shall not play with the product
4. This product shall not be used by children. For safety reasons, keep children away from hot cookware and stovetops.
5. This product is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
6. Please properly keep product. Check whether the product is abnormal before use. If it is abnormal, please stop using it.
7. Please use the product according to the intended use, warn of potential injury from misuse.
8. When cooking, never leave cookware unattended. Unattended cast iron cookware can cause the product to get extremely hot, which can cause injury.
9. For the best heating performance, match up the burner size to that of the base of your cookware. When adjusting the burner flame, be sure to not let the flame extend along the sides of your cookware.
- 10 Keep the handles positioned away from direct heat and never let the handles extend over the front of the cooktop.

11. Never place your cookware in the microwave or dishwasher.

- Do not stack your cookware on top of one another without protection. This can cause abrasions and scratches. To protect the cast iron from scratching/chipping, place a regular or paper towel between each item.

12. Make sure to lift your cookware when moving it on a glass top stove.

