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## Megachef Skillet Trio

# Megachef Skillet Trio Pre-Seasoned Cast Iron Cookware Set Instruction Manual

Model: Skillet Trio

## INTRODUCTION

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This manual provides essential information for the proper use and care of your Megachef Skillet Trio Pre-Seasoned Cast Iron Cookware Set. The set includes three pre-seasoned cast iron skillets designed for sautéing, searing, pan-frying, baking, broiling, and roasting. Cast iron cookware offers lifelong durability, even heat distribution, and versatility, making it suitable for various cooking methods. This cookware is designed to move seamlessly from the refrigerator to the stove-top or oven to the table.

## PRODUCT OVERVIEW

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### Key Features

- **Material:** Durable Cast Iron
- **Pre-Seasoned:** Ready for immediate use with a vegetable oil coating.
- **Heat Distribution:** Excellent and even heat distribution for consistent cooking results.
- **Versatility:** Compatible with Gas, Electric, Glass, Induction, Oven, Grill/Campfire.
- **Oven Safe:** Yes, up to 450 Degrees Fahrenheit.
- **Nonstick Coating:** Yes, due to pre-seasoning.

### What's Included

- One small pre-seasoned cast iron skillet
- One medium pre-seasoned cast iron skillet
- One large pre-seasoned cast iron skillet



Image: The Megachef Skillet Trio, showcasing the three different sizes of pre-seasoned cast iron skillets.

## SETUP

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### Initial Use

1. Upon receiving your cast iron skillets, wash them thoroughly with warm water and a mild soap.
2. Rinse completely and dry immediately with a lint-free cloth or paper towel.
3. For optimal performance, apply a very thin, even coating of cooking oil (such as vegetable oil or flaxseed oil) to the entire surface of each skillet, inside and out.
4. Place the oiled skillets upside down in a preheated oven at 375°F (190°C) for one hour. Place aluminum foil on the bottom rack to catch any drips.
5. Turn off the oven and allow the skillets to cool completely inside the oven. This process helps to reinforce the pre-seasoned layer.



Image: A single Megachef cast iron skillet, demonstrating its design and readiness for initial preparation.

## OPERATING INSTRUCTIONS

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### Cooking with Cast Iron

- **Preheating:** Always preheat your cast iron skillet gradually over medium heat for 5-10 minutes before adding food. This ensures even heat distribution and helps prevent sticking.
- **Oil Usage:** While pre-seasoned, adding a small amount of cooking oil or fat before cooking is recommended, especially for foods prone to sticking.
- **Temperature Control:** Cast iron retains heat exceptionally well. Often, you can cook at lower heat settings than with other types of cookware once the skillet is hot.
- **Compatible Cooktops:** These skillets are suitable for use on gas, electric, glass, induction cooktops, in the oven, and even over a grill or campfire.
- **Oven Use:** The skillets are oven safe up to 450°F (232°C).



Image: Megachef cast iron skillets in use, demonstrating their versatility for various cooked meals.

## MAINTENANCE

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### Cleaning

- **Hand Wash Only:** These cast iron skillets are not dishwasher safe. Hand wash immediately after use.
- **Avoid Harsh Detergents:** Use warm water and a mild dish soap. For stubborn food residue, use a stiff brush or scraper. Avoid abrasive pads or steel wool, as they can damage the seasoning.
- **Dry Immediately:** After washing, dry the skillet thoroughly with a towel or by placing it on low heat on the stovetop for a few minutes until all moisture has evaporated.

## Re-seasoning

Over time, or if food begins to stick, your cast iron skillet may need re-seasoning. To re-season:

1. Clean the skillet thoroughly, removing any rust or food residue.
2. Apply a very thin, even layer of high smoke point cooking oil (e.g., flaxseed, grapeseed, or vegetable oil) to the entire surface of the skillet.
3. Wipe off any excess oil with a paper towel until the surface appears dry.
4. Place the skillet upside down in a preheated oven at 450°F (232°C) for one hour.
5. Turn off the oven and allow the skillet to cool completely inside. Repeat this process 2-3 times for best results.

## Storage

Store your clean, dry, and seasoned cast iron skillets in a dry place. If stacking, place a paper towel between each skillet to prevent scratching and absorb any residual moisture.

## TROUBLESHOOTING

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### Food Sticking

- **Insufficient Seasoning:** The seasoning layer may be too thin or damaged. Follow the re-seasoning instructions.
- **Not Enough Oil:** Always use a small amount of cooking oil or fat when cooking, even with seasoned cast iron.
- **Improper Temperature:** Ensure the skillet is properly preheated before adding food. Cooking on too low a heat can also cause sticking.

### Rust

- **Moisture Exposure:** Rust occurs when cast iron is exposed to moisture for extended periods. Always dry your skillet immediately and thoroughly after washing.
- **Removing Rust:** If rust appears, scrub the affected area with steel wool or a stiff brush until the rust is removed. Wash, dry, and then immediately re-season the skillet according to the re-seasoning instructions.

## SPECIFICATIONS

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<b>Brand</b>	Megachef
<b>Model Name</b>	Skillet Trio
<b>Material</b>	Cast Iron
<b>Color</b>	Black
<b>Capacity</b>	1.5 Liters (total for the set, approximate)
<b>Compatible Devices</b>	Oven, Camp Fire, Gas, Electric, Glass, Induction
<b>Product Care Instructions</b>	Hand Wash Only

<b>Maximum Temperature</b>	450 Degrees Fahrenheit
<b>Handle Material</b>	Cast Iron
<b>Item Weight</b>	6 Pounds (total for the set)
<b>Is Oven Safe</b>	Yes
<b>Has Nonstick Coating</b>	Yes (due to pre-seasoning)
<b>Is Dishwasher Safe</b>	No
<b>Shape</b>	Round
<b>Product Dimensions</b>	10 x 16 x 4 inches (packaging dimensions, approximate)

## WARRANTY AND SUPPORT

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### Warranty Information

For information regarding the product warranty, please refer to the packaging or contact the manufacturer directly. Keep your proof of purchase for any warranty claims.

### Customer Support

Should you have any questions, require assistance, or need to report an issue with your Megachef Skillet Trio, please contact Megachef customer service through their official website or the retailer where the product was purchased.