the ORIGINAL



all NATURAL™

"Lasts a Lifetime"
Use & Care
Guide

The Granite-Ware® Story

Granite·Ware® has been a part of the American kitchen for nearly 150 years. It is the original speckled cookware that has helped generations of families turn holiday feasts and everyday meals into cherished memories.

Granite•Ware® is made by fusing porcelain to a steel core at 1500° F. The steel core provides strength and even heat distribution while the porcelain surface is inert and naturally nonstick. Porcelain is all natural and will not alter the color, taste or nutritional value of your food. There is no PTFE, PFOA or other unhealthy chemicals in Granite•Ware®.



Use & Care

Roasters

Generations of Americans have used the Granite•Ware® roaster to get perfect results with a minimum amount of time, energy and effort. The dark porcelain surface absorbs the oven's energy and evenly distributes it so the contents are evenly cooked. The lid retains all of the turkey's juices and helps baste the bird while cooking – no need for bags, brines or injectors to get perfect results. And the steel core provides the strength to safely lift the largest bird without risk of it sliding or falling on you or the floor.

Wash your roaster before first use. Avoid striking on a hard surface because the porcelain may chip. The handles get hot so use mitts or potholders. Do not use on glass cooktop but it is safe to use with all other heat sources. Granite•Ware® is dishwasher safe, metal tool safe and free of any harmful chemicals.



MADE IN MEXICO
MANUFACTURED BY CINSA S.A. DE C.V.
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