

BASIC INSTRUCTIONS

1. Place slice of bread, butter side down on lower half of cooker. Spoon fruit, cooked meat, or other filling on bread (see recipes)
 2. Place second slice of bread, butter side up on top of fillings.
 3. Cook over medium heat, turning occasionally, until the bread is golden brown (usually between 3 to 6 minutes.)
- Be careful, your Pie Iron will remain hot for a long time.**

Unique design seals in the flavor
for a quick, delicious meal!
It's EASY AS 1. 2. 3.



MAKES
COOKS
FRIES
GRILLS
BAKES
TOASTS

hot sandwiches, pizza pies,
grilled cheese
fruit pies, pudgy pies,
hot desserts
potatoes and eggs,
hamburgers
french toast, sausages,
steak, sloppy joes
rolls, pies, cornbread,
biscuits
s'mores, breads,
camp treats

ROME

Quality Outdoor Cookware Since 1964
www.pieiron.com
Peoria, IL 61615



Rome's #1705 Pie Iron
Square Cast Iron

PARTS MADE IN CHINA BY ROME
ASSEMBLED IN PEORIA, IL
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**Continuing
A Family Tradition**

**5 year
Warranty**

- Makes Delicious Toasted Sandwiches, Pies & Treats
- Heavy Cast Iron For Even Heating and Long Lasting Durability
- Unique Design Seals In the Flavor
- Quick & Easy Recipes Included

~Square Cast Iron~

Rome's Original Pie Iron™

Rome's Original Pie Iron™
~First & Still The Best Since 1964~

123 123 123

IMAGE
I.T.

GBP Cust.: **Rome Industries**
Item Name: **Pie Iron**
GBP Die #: **15861**
Sep Job #: **42596-GBP-3**
File Name: **IT-Pie Iron.qxd**
Orig. Date: **8/28/03**
Rev. Date:



Yellow

Magenta

Cyan

Black

Yellow

CLEANING AND SEASONING BEFORE 1ST TIME USE

1) New cast iron cookware is coated at the factory with a thin layer of paraffin wax to prevent rusting. To remove the coating, scour the cooker thoroughly with soap and hot water. Dry completely after cleaning and begin seasoning immediately, since the cast iron will rust if left uncoated.

Alternatively, you may heat the casting over your charcoal grill or campfire to melt off the wax. Cool and wash with hot soapy water. Dry completely and begin your seasoning.

2) Season by coating the castings, inside and out, with a quality vegetable oil or solid shortening (do not use butter.) Next, over a grill or campfire, heat at a moderate temperature for 15 minutes. Wipe out the inside with a paper towel, recoat and heat again. After heating the second time, let the cast iron cool then recoat inside and out with oil, one more time.

CONTINUING CARE TIPS

1) After each use, clean your PIE IRON with hot water and a soft brush or sponge. A mild soap may be used, however many cast iron aficionados feel that this may remove the non-stick finish developed from the pre-seasoning and repeated use. Expect cast iron to become darker with repeated usage; this shows that it is becoming well seasoned.

2) Dry completely with a towel after cleaning and apply a light coating of cooking oil to the castings to prevent rust from developing during storage.

BREAKFAST

CORN BREAD: Prepare mix according to directions. Into a well greased cooker, fill cavity about one third with mix. Close latch handles and bake over very low heat until done.

CAMPERS DELIGHT: Use any left over cooked meats (ham, bologna, hamburger, turkey, etc..) Add cheese, spices, and onion. Toast for 3 or 4 minutes for a quick and easy breakfast sandwich.

BAGELS: Slice bagel length ways and butter. Place buttered sides against cooking surface, latch handles and cook until toasted.

FRIED POTATOES & ONION: Place sliced potatoes in cooker, salt and pepper to taste. Add chopped onions and olive oil or butter.

EGGS

Use in a closed position for delicious scrambled eggs and omelets. Add queso blanco cheese, tabasco sauce and some cilantro for great tasting huevos. Another good combination is spinach and feta cheese added to the eggs. Fry one egg in each side by unhinging the cooker castings.

MEATS

Pork, beef and poultry are all simple to cook and can be grilled on both sides with the cooker closed. (Do not use bread when cooking meats) Please be careful of grease dripping from the cooker when turning over. You can have two small skillet by unhinging the cooker .

LUNCH

HOT HAM & CHEESE: Place slice of ham and slice of cheese on buttered bread. Add mayonnaise or mustard and cover with second slice of bread. Close cooker and grill to a golden brown.

SLOPPY JOES: Use canned, pre-cooked sloppy joe mix or make your own ahead of time with cooked hamburger, BBQ sauce, and onion. (Meat must be pre-cooked)

TUNA MELT: Mix canned tuna fish, chopped pickle, mayonnaise and a bit of dijon mustard. Place on slice of whole wheat bread, buttered side down, add a slice of Danish havati cheese and tomato. Cover with remaining slice of buttered bread and grill until hot and toasty.

DINNER

REUBEN SANDWICH: Between buttered pumpernickel or rye bread slices, place cooked corn beef, canned sauerkraut and swiss cheese. Grill until bread is toasted.

CALZONE: Lightly coat the cooking cavity with olive oil. Using either prepared pastry crust or pie dough, line the inside cooker cavity. Fill with tomato paste (or pesto), ricotta cheese, garlic & sliced charred red pepper strips. Seal & cook over low heat.

SNACKS

FRUIT PIES: Use canned pie fillings; apple, cherry, peach are delicious. Place fillings between 2 slices of buttered bread as per our basic directions. Grill, then sprinkle with sugar.

PIZZA PIES: Place slice of pizza crust in cooker cavity, add tomato, peppers, mushrooms, Italian seasoning, mozzarella cheese and top with second slice of pizza crust. Bread can be used in place of crust.

PIE IRON DESSERTS: Jams, preserves or fresh fruit are delicious when spread between two slices of buttered white or raisin bread and toasted to a golden brown. Add sugar if desired.

5 YEAR WARRANTY

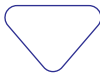
Rome's "Pie Iron" is warranted against defects in workmanship or material for a period of FIVE YEARS from the date that the product is originally purchased. If the product becomes defective within the warranty period, the company will repair or replace it.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. This warranty does not cover damage to the product resulting from misuse, accidents or alterations to the product. This warranty does not cover discoloration to the surface.

If service becomes necessary, return the product, postage paid and with a proof of purchase and description of the claimed defect to:



ROME INDUSTRIES, INC.
1703 West Detweiller Dr.
Peoria, IL 61615



PIE IRON RECIPE BOOK
Over 150 recipes, 64 pages
www.pieiron.com

IMPORTANT SAFEGUARDS

1. Clean and season thoroughly per instructions at top of card.
2. Contact only wood handles. Do not touch hot surfaces when in use.
3. Do not set on surface which could be damaged by high heat.
4. Close adult supervision is necessary when used near children.
5. Do not leave cooker over fire unattended.
6. Do not use PIE IRON for other than intended use.
7. Use over low to medium heat to keep food and bread from burning.
8. Cast Iron will remain hot long after it is removed from heat source.
9. Do not immerse hot castings into cold water.



**Please read
before using**