

## BASIC INSTRUCTIONS

1. Place slice of bread, butter side down on lower half of cooker. Spoon on fruit, cooked meat, or other filling.
2. Place second slice of bread, butter side up on top.
3. Latch handles and trim off excess bread.
4. Cook over medium heat, turning occasionally, until the bread is golden brown (usually between 3 to 6 minutes.)

Caution, the cooker will remain hot for a long time.

Unique Round 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



29794 18055 2  
Rome's #1805 Round Pie Iron

PARTS MADE IN CHINA BY ROME  
ASSEMBLED IN PEORIA, IL  
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**5 Year**  
**Warranty**

**Continuing**  
**A Family Tradition**



- Heavy Cast Iron For Even Heating & Long Lasting Durability
- Makes Delicious Toasted Sandwiches, Snacks, Fruit Pies & Treats
- Perfect For Family Camping Fun
- Quick & Easy Recipes Included

**Unique Round Design**  
**Seals the Flavor in**

**Rome's Original**  
**Pie Iron**<sup>TM</sup>

**Rome's Original**  
**Pie Iron**<sup>TM</sup>  
**Round Cast Iron**  
~First & Still The Best Since 1964~

## CLEANING AND SEASONING BEFORE 1<sup>ST</sup> 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. Apply a light coating of cooking oil to the castings to prevent rust during storage.

## 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. Latch & trim off excess bread. Grill, sprinkle with sugar.

**PUDGY PIE TREAT:** Spread peanut butter on 2 slices of bread. Add one large marshmallow & one chocolate bar square between the buttered bread slices. Latch handles, trim bread and toast until golden brown.

**PIE IRON DESSERTS:** Jams, preserves or fresh fruit are delicious when spread between two slices of buttered white or raisin bread.

**EMPENADAS & SAMOSAS:** Line cavity of cooker with prepared pie crust or egg roll. Add thinly sliced onions, fresh garlic & monterey jack cheese. Seal cooker & cook till brown on both sides. A great South American snack. To make Indian style Samosas, fill the above with peas, diced potatoes, diced carrots and a dash of curry powder.

**BUTTERMILK BISCUITS:** Using prepackaged biscuit mix, measure & prepare according to instructions. Form into biscuits and place into a well greased round pie iron. Close, latch handles and bake over low heat, turning after first two or three minutes.

## 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.

## 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.

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

## 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) Try ground turkey for a healthy taste treat.

**TUNA PATTIES:** Combine one can of tuna, one egg, one cup crushed crackers or bread crumbs and one half cup chopped onion. Divide and form into patties. Place 1 patty in well buttered round cooker, close and latch. Cook over medium/high, turning several times.

## DINNER

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

**HAMBURGERS:** To very lean hamburger, mix onions, BBQ sauce, and spices. Make patti sized to fit round cooker cavity. Close and cook over outdoor open flame until done. Please be careful of dripping grease.

**GRILLED STEAK:** Use no bread. Cut sirloin or cube steak into strips. Add olive oil, spices, mushrooms, green pepper, and chopped onions.

**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.

## 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

*More recipes available in Rome's Recipe book: available at [www.pieiron.com](http://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