



Enameled Cast-Iron Dutch Oven Usage instructions

- Before using cookware , hand-wash with warm soapy water and dry thoroughly.



- Although the enamel coating on your cookware does not require seasoning, we recommend seasoning the vessel rim and lid rim where the cast iron is exposed. Season by lightly rubbing cooking oil onto surface. Heat cookware in oven for one hour at 350°F (177°C) and let cool.

Cookware is ready to use.

- Keep cookware on burner only during necessary time for cooking or boiling.

Do not overheat empty cookware or allow gas flames to extend up sides of cookware and overheat handles.

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- We recommend using only plastic, nylon or wooden utensils. Regardless of how hard a surface is, using metal utensils or sharp objects on any surface may damage the cooking surface over time and void the warranty.
- Be careful when stacking or nesting cookware. Although it won't affect the cookware's performance, excessive bumping or knocking against other pieces will scratch or chip the exterior and interior surfaces.
- When using pan on ceramic or glass stovetops, always lift it (do not slide) to move.
- Cook or boil using low to medium heat only. The use of high heat is not necessary.

In fact, use of high heat can permanently discolor and damage your cookware and void the warranty.

- The cookware is oven-safe at temperatures up to 450°F (232°C). Even though handles are oven-safe, they will get hot in oven and on stovetop, particularly gas stoves



where an open flame is used. Therefore, use protective mitts when handling hot cookware.

- Avoid sudden temperature changes such as immersing hot cookware in cold water. Always let cookware cool before washing.
- **HAND-WASH ONLY:** We recommend hand-washing and drying your cookware to preserve the original finish.
- For hard-to-clean, stuck-on foods, soak cookware in hot, soapy water for an extended period of time and re-season per above instructions.

CAUTION

TO AVOID INJURY, ALWAYS USE PROTECTIVE MITTS WHEN HANDLING HOT COOKWARE.

IMPORTANT

DO NOT USE NONSTICK AEROSOL COOKING SPRAYS.

USE ONLY LOW TO MEDIUM HEAT.

USE ONLY PLASTIC, NYLON OR WOODEN UTENSILS.