

 **PRO FOR HOME**
NON-STICK CAST IRON



2-IN-1 OVAL DUTCH OVEN WITH BAKER LID, 6 QT

USING NON-STICK CAST IRON

- 1 Preheat your cast iron slowly over low to medium heat to ensure the most even distribution of heat and prevent hot spots.
- 2 Use butter, oil or water when heating your cast iron to increase the longevity of the non-stick coating.
- 3 Do not place hot cast iron on cold surfaces. Instead, use a trivet. To prevent damage to the product, do not fill your cast iron with cold water before it cools completely.



PARTS & FEATURES

DUTCH OVEN

This 6 quart capacity Dutch Oven is ideal for making stews, roasts, soups, breads and more.

DOUBLE-DUTY 2-IN-1 LID

Perfect for potatoes gratin, ratatouille, apple crumble and more, the lid of the Dutch Oven also functions as a skillet.

SUPERIOR NON-STICK COATING

PFOA-free & PTFE-free coating is safe up to 500°F



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IMPORTANT SAFEGUARDS

- Always use extreme caution when handling hot cookware and keep out of reach of children at all times.
- Do not let the handles extend over a hot burner. Doing so may cause the handle to become overly hot or cause damage.
- Always use oven mitts or potholders when handling cookware.

BEFORE FIRST USE

Read and save these instructions.

To ensure the best performance of your cookware, please follow these instructions.

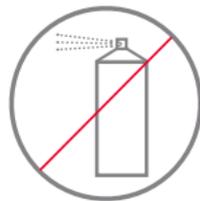
Remove any labels and wash each item in warm, soapy water with a soft sponge or dishcloth, then dry.

THINGS TO AVOID

To ensure the maximum longevity of your cookware, follow this Use & Care Guide:



Do not season your Zakarian Cookware as you typically would with cast-iron cookware. Doing so will damage the non-stick coating.



Aerosol cooking spray should not be used on non-stick as it damages the coating and is difficult to remove.



Avoid using extra virgin olive oil over high heat as it will burn and leave a thin carbonized layer on the surface.



Cooking over a high heat burner for prolonged periods may cause staining.



Do not use your cookware in the microwave.
Do not drop cookware on the floor.

PROPER USAGE



PREHEAT WITH OIL, BUTTER OR WATER

Preheat your cookware on a low setting with oil, butter, or water, allowing the oil to heat for a minute before you add the food to the cookware. Never heat your cookware with a dry surface as this can result in property damage or injury.

Use a small amount of oil or butter to lightly and evenly coat the inside surface each time you cook. Applying oil will help to keep foods from sticking and helps the coating last longer.



USE LOW TO MEDIUM HEAT

Use low to medium burner heat when cooking to avoid damage to the cookware or coating. Extended use over high heat will reduce the life of the non-stick coating.

Your cookware is oven-safe up to 500°F.



NON-STICK SAFE UTENSILS ONLY

It is recommended that you use cooking utensils made of silicone, nylon, or wood to protect the non-stick coating. Metal utensils may scratch the non-stick coating.



ALLOW TO COOL

Always allow the cookware to cool before submerging into water or other liquids. Never put a hot pan on a cold surface such as a marble countertop. Use a trivet.



Use extreme caution when using the cookware on glass stovetops.

CLEANING TOUGH STAINS & BUILDUP

- Try soaking the cookware overnight in hot, soapy water.
- For some foods, simmering 1/2 cup of vinegar and scrubbing with a sponge works better.
- For really tough stains like barbecue sauce, mix 1/2 cup of dishwasher detergent with 2 cups of hot water. Let that stand overnight. Then rinse and wash thoroughly.

GENERAL CLEANING



Always allow the cookware to cool before cleaning.
Non-stick Cast Iron Cookware is not dishwasher safe.



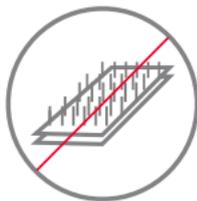
Hand washing with a soft towel or sponge in warm soapy water is recommended and will prolong the cookware's original appearance.



To help clean any discoloration or oil buildup, clean with a solution of baking soda and warm water using a soft towel or sponge.



Never use abrasive or harsh cleaners.



Never use steel wool or other abrasive cleaning pads.



DASH - 1 YEAR LIMITED WARRANTY

Your Dash product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, Dash will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. Dash will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@bydash.com.

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PTFE-Free



PFOA-Free



PLEASE NOTE:

NON-STICK CAST IRON COOKWARE IS NOT DISHWASHER-SAFE