



DEEP SKILLET WITH LID



To my fellow home chefs,

I am incredibly excited to bring new kitchen innovations to your home. With my Pro For Home collection, we have created high quality products that will deliver pro chef results that are sure to impress.

Included with your purchase are a few recipes that I use at home and in my restaurants. I hope you enjoy them as much as I do.

Cheers,

For more recipes, cooking tips and products follow me @geoffreyzakarian and visit geoffreyzakarian.com



CONTENTS

About Non-Stick Cast Iron	4
Proper Usage.....	5
General Cleaning	6
Cleaning Tough Stains & Buildup.....	6
Customer Support	7
Warranty	7

Geoffrey Zakarian Cookware has a unique non-stick coating that is not like other cast iron products. Follow these tips to ensure the longevity of your product:



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



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



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



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



If your Zakarian Cookware product has a wooden handle, it is not safe to put it in the oven.



Preheat with oil or butter

Use a small amount of oil or butter to lightly and evenly coat the inside surface each time you cook. Do not use aerosol cooking sprays. Allow the oil to heat for a minute before adding food. Never heat your cookware empty or dry as this can result in property damage or injury.



Use low to medium heat

Use low to medium burner heat when cooking to avoid damage to the cookware or coating. Cooking over a high heat burner for prolonged periods may cause staining and/or an uneven distribution of heat.

Your cookware is oven-safe up to 500°F. The lid is oven-safe up to 300°F.

Use extreme caution when using the cookware on glass stovetops as this may scratch or damage the glass.



Non-stick safe utensils only

Silicone, nylon, or wood utensils are recommended 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.



Cast iron is NOT dishwasher safe.



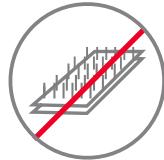
Always allow the cookware to cool before cleaning. Filling with cold water before cooling may damage the cookware.



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



The Lid of the 9" Cast Iron Deep Skillet is dishwasher safe, or can be washed by hand. The Cast Iron Skillet itself should be washed by hand using a non-abrasive sponge or brush. Make sure all parts of the lid and Skillet are dry before storing.



Never use steel wool or abrasive cleaning pads, as these may scrape off the coating. Do not use harsh cleaners.

CLEANING TOUGH STAINS AND BUILDUP

Soaking

Try soaking the cookware overnight in hot, soapy water. For really tough stains like barbecue sauce, mix ½ cup of dishwasher detergent with 2 cups of hot water. Let stand in the cookware overnight then rinse and wash thoroughly.

Solution

For some foods, simmering ½ cup of vinegar and scrubbing with a non-abrasive sponge will give better cleaning results. Do not use metal sponges or brushes.

Buildup

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

DREAM TEAM IN YOUR KITCHEN

Chef Geoffrey Zakarian has teamed up with Dash, a leading manufacturer of cookware and kitchen tools, to bring you high-quality professional grade products specifically designed for home use. This collection provides a combination of innovation, craftsmanship and culinary expertise that will elevate your cooking endeavors.

CUSTOMER SUPPORT

Contact Customer Support regarding repairs to the product. We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at:

1-800-898-6970 from 6AM-6PM PT, Monday-Friday, or by email at zakarian@bydash.com.

Our Limited Lifetime Warranty

Zakarian Non-Stick Cast Iron is warranted by StoreBound to the original purchaser or a consumer who receives the cookware new and unused as a gift from the original purchaser, and may not be transferred. StoreBound will replace any item found defective in material and workmanship for a lifetime from the date of the original purchase when utilized for normal and intended household use by the original owner. Proof of purchase indicating the date and place of purchase is required and must accompany the return. You must also include your full name, shipping address, email address, and telephone number. We are unable to ship returns to a PO box.

Minor imperfections, surface markings, and slight color variations are inherent to sand casting and hand finishing, and do not affect the performance of the cookware. For this Lifetime Limited Warranty to apply, you must follow the care and use instructions provided with the product. This warranty covers normal household use only. This warranty does not cover damage from misuse or abuse, such as improper cleaning, neglect, accident, alteration, fire, theft, use in a commercial establishment, normal wear and tear, misuse, abuse, scratches from knives and sharp utensils, or stains, discoloration, corrosion or damage from overheating to the interior or exterior of the cookware.

Return Shipping Responsibility - The cost of returning the product to StoreBound is up to the customer.

Discontinued Item Returned - If the item you returned is discontinued and is no longer available, StoreBound will automatically replace your item with the most comparable item currently manufactured. If nothing is available, we will notify you to discuss the next steps.

Replacement Requests - StoreBound will replace any item found to be defective in material or workmanship with the most comparable current item. We do not accept special requests, nor do we have the ability to upgrade in exchange for money. In the case of a set, only the faulty item will be replaced.

No Defect Found - Products found to not be defective in material or workmanship will be returned directly to you with a letter stating why.

If you have any questions about your warranty return, please submit your question to

zakarian@bydash.com or call 1-800-898-6970.

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. DASH SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.



This product has passed food safety testing in accordance with FDA guidelines.



PTFE-Free



PFOA-Free



PLEASE NOTE:
NON-STICK CAST IRON COOKWARE IS NOT DISHWASHER-SAFE

K52121_GZ_9in_DeepSkillet_20220107_V3



Ph: 1-800-898-6970 | Email: zakarian@bydash.com