



**ZAKARIAN**

BY

**DASH**



**NONSTICK CAST IRON WOK  
WITH GLASS LID**

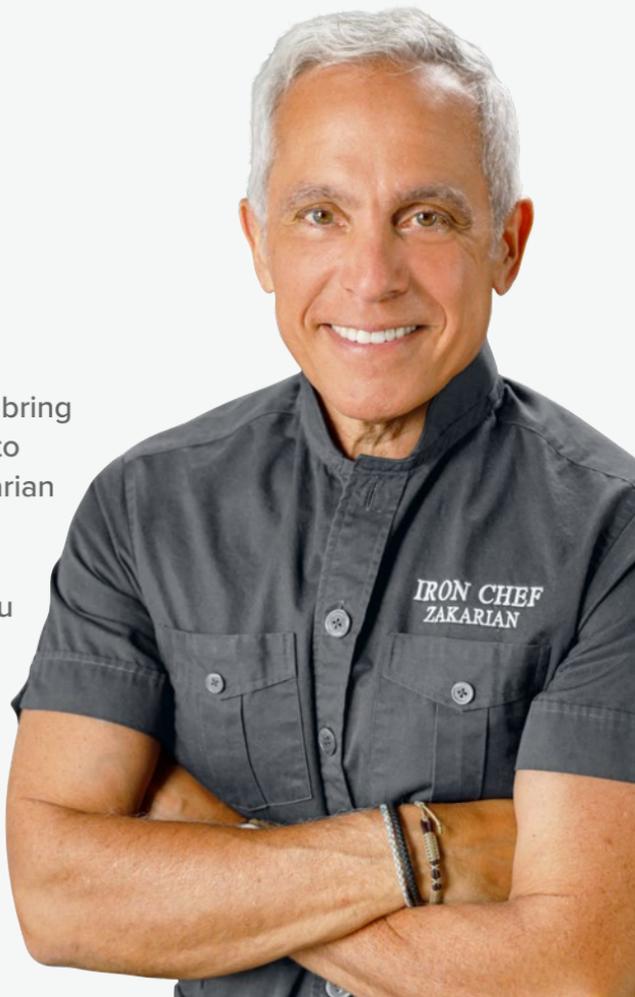


To my fellow home chefs,

I am incredibly excited to bring new kitchen innovations to your home. With the Zakarian by Dash Collection, we have created high quality products that will help you cook like a pro. Have fun!

Cheers,

A handwritten signature in black ink, appearing to read 'Jeffrey Zakarian', written in a cursive style.



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## ABOUT NONSTICK CAST IRON

Zakarian by Dash Nonstick Cast Iron Cookware has a unique 2-layer titanium infused ceramic nonstick coating. This coating makes your new cast iron cookware unlike other cast iron products. Follow these tips to ensure the longevity of your product:



Do not season your Zakarian by Dash Cookware with oil, as you typically would with cast iron cookware. Doing so will damage the nonstick coating.



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



Cooking sprays that contain soy lecithin should not be used on nonstick cast iron, as these sprays may damage the coating and will be difficult to remove.



Do not cook on high heat. This will damage the nonstick coating over time, causing staining and a reduction in its release properties.



## 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. 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 will damage your coating and may cause staining and/or an uneven distribution of heat.

While your cookware is oven-safe up to 500°F, be advised that the Glass Lid is only heat resistant and oven-safe up to 350°F.

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



## Nonstick safe utensils only

Silicone, nylon, or wood utensils are recommended to protect the nonstick coating. Metal utensils will scratch the nonstick 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.

## GENERAL CLEANING



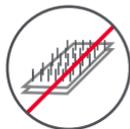
Your Cast Iron cookware is NOT dishwasher-safe.



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



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



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



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.

## 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.





# CUSTOMER SUPPORT

## 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. With groundbreaking products, Zakarian by Dash makes cooking like apro at home a reality.



**DOUBLE YOUR  
WARRANTY**



[bydash.com/feelgood](https://bydash.com/feelgood)

## CUSTOMER SUPPORT



[bydash.com/help](https://bydash.com/help)

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 Monday-Friday, or by email at [zakarian@bydash.com](mailto:zakarian@bydash.com).

## REPAIRS

Do not attempt to repair the product yourself under any circumstances. Contact Customer Support regarding repairs to the product.

ZxD\_9"Wok\_withGlassLid\_20230911\_v1

Made in China



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

## OUR LIMITED LIFETIME WARRANTY

Zakarian by Dash Cookware is warranted to the purchaser by StoreBound LLC ("StoreBound"). 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 the lifetime of the product from the date of the original purchase when utilized for normal and intended household use by the original owner. To process a warranty claim, contact Customer Support at zakarian@bydash.com. The purchaser must provide proof of purchase indicating the date and place of purchase, purchaser's full name, shipping address, email address and telephone number when making the request for a return. StoreBound will not ship to a PO Box. Minor imperfections, surface markings, and slight color variations are inherent to the sand casting and hand finishing process and do not affect the performance of the cookware. Therefore, requests for replacement based on such minor imperfections, surface markings, or slight color variations as a result of the hand finishing will not be accepted. 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. If the item the purchaser is seeking to replace is discontinued or if the item is no longer available in StoreBound's inventory, StoreBound will replace the item with the most comparable item manufactured by StoreBound at the time the request for replacement is received by StoreBound. If no replacement or comparable item is available, StoreBound will notify the purchaser to discuss the next steps. Storebound does not accept requests to replace the item with superior items or in exchange for money.

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

All replacement inquiries are to be submitted to zakarian@bydash.com or contact Customer Support at 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. STOREBOUND 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.

Further Exclusions, this Warranty does not cover the following:

- Damage arising from thermal shocks, drops, improper use, failure to follow the use and care instructions, or unauthorized modifications/repairs;
- Normal product wear and tear;
- Nonstick deterioration, discoloration, warping, or metal separation due to high heat, prolonged heat exposure when empty, etc.;
- Stains, discoloration, or scratches on the inside or outside;
- Any accident caused by fire, flood, acts of God, etc.;
- Commercial, professional, or workplace use;
- Any glass or porcelain in the product;
- Dust or insects inside the product;
- Nonstick damage from metal or sharp utensils; and
- Damage caused by use of scouring pads, steel wool, abrasive cleaners, bleach, etc.



For product tips and cooking tricks, visit  
[@geoffreyzakarian](#) | [@zakariankitchen](#) | [@bydash](#)

For customer service inquiries, contact 1-800-898-6970 | [zakarian@bydash.com](mailto:zakarian@bydash.com)