

5½ Quart Enameled Cast Iron Dutch Oven

Item # 32191



Use and Care Guide



Lifetime Limited Warranty

Thanks for purchasing our ChefElect™ 5½ Qt Cast Iron Dutch Oven. This cookware is manufactured and inspected to ensure the highest quality. This cookware is guaranteed to be free from defects in materials under normal household use for the lifetime of the cookware.

This warranty promises the original purchaser, replacement of any defective part or item during the guarantee period.

This warranty excludes damage caused by accident, overheating, misuse, abuse or commercial uses. Scratches, stains, chips,

discoloration, or damage caused from the use of an automatic dishwasher are not covered by this guarantee.

Shipping and handling charges may apply.

Any questions please contact us at:

**TDC USA Inc.
14 Madison Rd.
Fairfield, NJ, 07004**

**Tel: 1-800-599-8898
Hours: 9 am - 5 pm EST
www.tdcusainc.com**

Important Safety, Use & Care Information

Please read this information below before you use your cookware.

Handles on this dutch oven will get hot. Always use a pot holder or oven mitt.

Do not leave the dutch oven unattended while in use.

Do not heat an empty dutch oven or covered casserole. Always cook with a small amount of liquid inside the dutch oven.

Use cooking oil or spray for better cooking and easier cleaning.

Do not place the dutch oven on an unprotected countertop or table. Use a place mat or pot holder.

While in use, avoid filling liquids to the top of the dutch oven. This is to avoid hot contents from spilling while cooking or transporting.

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Use & Care

Before Your First Use

- Wash the dutch oven under warm water with a mild dishwashing detergent using a soft sponge or dishcloth. Rinse and dry thoroughly.

Oven use

- Always use potholders when removing cookware from the oven. This cookware is oven safe to 450 °F

Stovetop

- Adjust the gas flame so that it does not extend up to the sides of the dutch oven. This may permanently damage the cookware and cause the handles to get very hot. Position the dutch oven so that handles are not over other burners.

Temperature Extremes

- To minimize sudden changes in temperature that can cause the cookware to warp, always heat gradually and DO NOT directly pour cold liquids into the cookware while heating.

Utensils

- ONLY use wood, nylon, and silicone tools. Do not use sharp metal utensils as they can damage the enamel coating.

Motion/Transport

- Avoid sliding or dragging the cookware over the surface of your stovetop. Always lift the cookware across the cooking surface when moving. Do not slide

across or drop on glass top ranges. This will cause scratches and damages to the glass.

Microwave

- Do not use this cookware in the microwave.

Loose Handles

- Periodically, check the knob on the cover to make sure it is not loose. Tighten the screw if needed. Use caution.

Storage

- To help avoid scratches to this dutch oven, place paper towels between the pot and the lid when storing.

Cleaning Instructions

- DO NOT use this cookware in the dishwasher.
- After each use, wash the cookware thoroughly with mild detergent and warm water.
- Dry thoroughly using a dishcloth.
- Make sure the cookware is completely dry before storing.
- To remove stains on your cookware, soak the dutch oven in hot soapy water and scrub with a plastic scourer ONLY. DO NOT use steel wool or any coarse abrasive scouring pad.

