



POTJIE POT 8L

HELPFUL HINTS – Your OZtrail cast iron cookware comes to you factory pre-seasoned. After purchase simply wash well in warm water without detergent and dry totally before placing in direct contact with hot temperatures. If you are unsure your cookware is totally dry, warm for a few minutes with a mild heat source such as a home oven on low or near a hot coal bed but without direct contact.

High density cast iron cookware always performs best at lower temperatures and with extended cooking times, if you are unsure of the temperature always begin with a cooler part of the coal bed and later move to a warmer position. Be careful, if the cast iron temperature becomes too high food will begin to stick to the surface. Extreme temperatures may damage your pre-seasoned surface treatment.

For best results when cleaning your OZtrail cast iron cookware, we recommend that after cooking let it cool until it is warm to touch, wipe any excess food away, add hot water and bring to boil and continue to boil for several minutes. Never use detergent or any sharp or abrasive objects as this will damage your factory pre-seasoned surface. Remove the boiling water and wipe clean and dry thoroughly being careful of the high temperature of the cast iron and not touching with unprotected skin. Once the cast iron is warm and safe to touch add a coating of vegetable oil to all surfaces. From time to time to maintain your factory pre-seasoned surface, OZtrail recommends after you coat the clean cast iron cookware with vegetable oil, return the cast iron cookware to the coal bed or a hot oven for about half an hour.

Always store your cast iron cookware in a dry place. OZtrail recommends the purchase of an OZtrail canvas storage bag specifically designed for your cast iron which will allow air to circulate and reduce any chance of moisture build up. For camp ovens make sure the lid does not seal onto the oven base, hessian or paper is an ideal separator.

If the factory pre-seasoned surface has deteriorated the following steps will help restore the surface. To remove rust or baked on food that will not come off with soaking and boiling, submerge your cast iron cookware in warm water, bring to boil and continue to boil for up to half an hour to loosen the rust or food. Remove from boiling water and allow the cast iron cookware to cool enough to handle safely and scour the affected area. Wash with warm water after scouring and clean with a stiff wire brush to smooth the surface. Repeat the warm wash and wire brushing several times if necessary to rejuvenate the surface. After brushing, rinse and dry thoroughly. While still warm to touch, apply an even coating of vegetable oil, remove any excess oil and place in an oven at maximum temperature for one hour. Allow your iron cookware to cool down to the point where it is warm to touch, and repeat the vegetable oil coating and baking process again. The surface should now be rejuvenated.

Please Note – Cast iron cookware is not designed to change temperature quickly. Never place your hot cast iron cookware into cold water and never place your cool cast iron cookware on or into a hot heat source.

WARRANTY – OZtrail warrants this product against defects for a period of one year from the date of purchase. OZtrail will repair or replace the product, at its discretion, should a warrantable defect arise within the warranty period. If the exact model is unavailable a model of equivalent nature will be substituted at our discretion. This warranty excludes faults and failures caused by improper use and abuse; fair wear and tear; or failure to follow instructions regarding care and maintenance. Products used for a commercial nature are not covered by this warranty against defects. A warranty may be claimed by returning the product to its place of purchase, with a detailed proof-of-purchase clearly showing the date and detail of the purchase. You may also contact OZtrail Leisure Products, by phone: 07 3193 1110, or in writing: PO Box 1110, Eagle Farm QLD 4009, by email: warranty@oztrail.com.au. The benefits under OZtrail's warranty against defects are in addition to other rights and remedies under law in relation to goods.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For more detailed information and an explanation of these terms see www.oztrail.com.au/warranty

PLEASE NOTE – Accessories shown may be for display purposes only and not included with the product. Due to our policy of continual product development, specifications and features of this product may vary from what is stated.

WARNING – The vegetable oil used in the pre seasoning process may contain traces of nuts. This product may remain hot to touch for several hours after being removed from a heat source, always approach with caution.

Designed & Imported by:
OZtrail Leisure Products
71 Charles Ulm Place Eagle Farm QLD 4009
AUSTRALIA