



# Cast Iron Cookware

## PEACE OF MIND GUARANTEE

Meticulously crafted from high quality materials using advanced manufacturing techniques, our cast iron cookware ensures lasting excellence. All Cooks Professional cast iron products include a minimum 10 year warranty, with the option to extend to 25 years.

## CARE INSTRUCTIONS

Optimise the lifespan of your Cooks Professional cast iron cookware and maintain your warranty by following our recommended usage and care instructions. These guidelines can be found online and on this document. If you encounter a manufacturing issue during normal domestic use within the warranty timeframe, you have the option to request a replacement.

Please be aware that wear and tear, commercial use, and deterioration due to misuse, accident, scratches, stains and discolouration or damage from overheating are not covered by the guarantee.

## OUR COMMITMENT

If you need to make claim, ensure you retain your proof of purchase and adhere to the guidance provided in our Care Manual. Should an individual piece within a set exhibit a defect, we'll replace that specific item for you. In the event that the original product is unavailable, we'll propose a suitable alternative of comparable quality.

## EXTENDED 25 YEAR WARRANTY

**WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 25 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.**

If you purchased your product through a different retailer you can register your product for an extended 25-year warranty by visiting our website [www.cooksprofessional.co.uk/extended-warranty](http://www.cooksprofessional.co.uk/extended-warranty).

The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

## After Sales Customer Service:

E-mail: [care@cooksprofessional.co.uk](mailto:care@cooksprofessional.co.uk)

Suitable for all Hob types: Induction, electric, gas, ceramic, solid fuel and halogen

Ovensafe: 260°C

Dishwasher safe: Not recommended

### Before First Use:

1. **Wash and Dry:** Thoroughly wash your enamel-coated cast iron casserole with warm water and mild dish soap to remove any factory residues or dust. Rinse well and dry it completely.
2. **Lightly oil** the rim of both the casserole and the lid with any cooking oil prior to first use. This will seal and protect the raw cast iron edge. Periodically repeat oiling the raw edges to maintain condition.

### Cooking with Enamel-Coated Cast Iron:

1. **Preheat Gradually:** Heat your enamel-coated cast iron casserole gradually over medium heat to prevent thermal shock.
2. **Heat Distribution:** Enamel-coated cast iron distributes heat evenly. You can use low to medium heat settings for most cooking tasks.
3. **Cooking Utensils:** Use utensils made of wood, silicone, or other gentle materials to avoid damaging the enamel coating.
4. **Acidic Foods:** Enamel-coated cast iron is resistant to acidic foods, so you can comfortably cook dishes that contain tomatoes, citrus, and other acidic ingredients.

### Cleaning and Care:

1. **Cool Down:** Allow your enamel-coated cast iron casserole to cool down before cleaning. Avoid placing hot cookware in cold water.
2. **Hand Wash:** Clean the casserole with warm water and a soft sponge or cloth. You can use a mild dish soap if needed. Avoid abrasive cleaners that may scratch the enamel.
3. **Stuck-on Food:** For stubborn residues, soak the casserole in warm, soapy water before gently scrubbing with a non-abrasive sponge or brush.
4. **Rinse and Dry:** Thoroughly rinse the casserole and ensure it's completely dry before storing to prevent any moisture-related issues.
5. **Storage:** Store your enamel-coated cast iron casserole in a dry and well-ventilated place. To prevent scratching, you can place a cloth or paper towel between stacked cookware pieces.

Remember, your enamel-coated cast iron casserole does not require seasoning like traditional cast iron. The enamel provides a protective layer that prevents rust and eliminates the need for pre-seasoning. By following these instructions, you'll be able to enjoy your enamel-coated cast iron casserole for many meals to come.

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*Kitchen inspiration*

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Please review on the retailer website where you placed your order.

**Need help?**

Our friendly customer care team work Monday to Friday.  
Message us at:

**[care@cooksprofessional.co.uk](mailto:care@cooksprofessional.co.uk)**



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