



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 or scan the QR code.

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



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. **Oil the Rim:** Lightly oil the raw cast iron edge around both the casserole rim and the lid with vegetable or olive oil before first use. This seals and protects the untreated edge from rusting.
Important: The untreated edge is oil-coated during manufacturing but will require periodic re-oiling to maintain its condition and prevent rust. Regularly apply oil to these edges, especially after washing or extended storage.
3. **Rust Prevention:** If rust appears on the untreated edges, it can easily be remedied by gently scrubbing with a soft cloth and reapplying oil. Preventing rust through consistent oiling is preferable for long-term care.

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:** The enamel-coated cast iron distributes heat evenly, allowing you to 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 containing 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 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. **Vinegar Use for Cleaning:**
 - **Rust Removal:** If rust forms on untreated edges or the cast iron surface, you can use a solution of white vinegar and water (1:1 ratio) to remove it. Soak the affected area for no longer than 30 minutes, then scrub off the rust with a brush or steel wool. Rinse thoroughly and dry immediately.
 - **Mineral Build-up:** Vinegar can also help tackle tough mineral build-up. Apply a diluted vinegar solution and clean the area, but avoid over-soaking to protect the seasoning.
 - **Important:** After using vinegar for cleaning, re-season the cookware by applying a thin layer of oil and heating it.
5. **Rinse and Dry:** Thoroughly rinse the casserole and ensure it's completely dry before storing to prevent moisture-related issues, especially on the untreated edges.
6. **Storage:** Store your enamel-coated cast iron casserole in a dry and well-ventilated place. To prevent scratching, place a cloth or paper towel between stacked cookware pieces.

ADDITIONAL CARE FOR UNTREATED EDGES

The enamel provides a protective layer on the cooking surface, but the untreated cast iron edges around the rim need regular care to prevent rust. Keep them lightly oiled to maintain their condition. Regularly inspect and treat the raw edges to avoid rust formation. By following these instructions, you'll be able to enjoy your enamel-coated cast iron casserole for many meals to come!

SVENSKA

Lämplig för alla spishällar: Induktion, el, gas, keramik, fast bränsle och halogen

Ugnssäker: 260 °C

Tål maskindisk: Rekommenderas ej

FÖRE FÖRSTA ANVÄNDNING

1. Tvätta noggrant med varmt vatten och mildt diskmedel. Skölj och torka helt.
2. Smörj lätt den obehandlade gjutjärnskanten runt gryta och lock med vegetabilisk eller olivolja.
3. Den obehandlade kanten kräver regelbunden inoljning för att förhindra rost.
4. Om rost uppstår, skrubba försiktigt och applicera olja igen.

MATLAGNING

1. Värm gradvis på medelvärme.
2. Emaljerat gjutjärn fördelar värmen jämnt.
3. Använd redskap av trä eller silikon.
4. Lämplig för sura livsmedel.

RENGÖRING OCH SKÖTSEL

1. Låt svalna före rengöring.
2. Handdiska med varmt vatten och mjuk svamp.
3. Blötlägg vid fastbränd mat.
4. Vinäger (1:1) kan användas vid rost eller mineralbeläggning – max 30 minuter.
5. Torka noggrant före förvaring.

FRANÇAIS

Compatible avec tous les types de feux: induction, électrique, gaz, vitrocéramique, combustible solide et halogène

Compatible four: 260 °C

Lave-vaisselle: non recommandé

AVANT LA PREMIÈRE UTILISATION

Lavez soigneusement à l'eau tiède avec un détergent doux.

Huilez légèrement les bords non émaillés avec de l'huile végétale ou d'olive.

Un huilage régulier est nécessaire pour éviter la corrosion.

En cas de rouille, frottez délicatement et réappliquez de l'huile.

CUISSON

Chauffez progressivement.

Répartition uniforme de la chaleur.

Utilisez des ustensiles doux.

Convient aux aliments acides.

NETTOYAGE ET ENTRETIEN

Laisser refroidir avant le nettoyage.

Lavage à la main recommandé.

Faire tremper si nécessaire.

Utiliser du vinaigre dilué (1:1) pour la rouille ou le calcaire.

Sécher soigneusement avant stockage.

POLSKI

Odpowiedni do wszystkich typów kuchenek: indukcyjnych, elektrycznych, gazowych, ceramicznych, na paliwo stałe i halogenowych

Do piekarnika: 260 °C

Zmywarka: niezalecana

PRZED PIERWSZYM UŻYCIEM

Umyć dokładnie i osuszyć.

Naoliwić nieemaliowaną krawędź.

Regularnie powtarzać oliwienie.

Rdzę usuwać delikatnie i ponownie zabezpieczyć olejem.

GOTOWANIE

Podgrzewać stopniowo.

Równomierne rozprowadzanie ciepła.

Używać miękkich akcesoriów.

Odporny na kwaśne potrawy.

CZYSZCZENIE I KONSERWACJA

Przed myciem ostudzić.

Mycie ręczne zalecane.

Namaczać w razie potrzeby.

Ocet 1:1 przy rdzy lub osadach.

Dokładnie wysuszyć.

DEUTSCH

Geeignet für alle Herdarten: Induktion, Elektro, Gas, Keramik, Festbrennstoff und Halogen

Backofengeeignet: 260 °C

Spülmaschine: nicht empfohlen

VOR DEM ERSTEN GEBRAUCH

Gründlich reinigen und trocknen.

Unbehandelte Kanten leicht einölen.

Regelmäßig wiederholen.

Rost vorsichtig entfernen und erneut ölen.

KOCHEN

Langsam vorheizen.

Gleichmäßige Wärmeverteilung.

Schonende Utensilien verwenden.

Geeignet für säurehaltige Speisen.

REINIGUNG UND PFLEGE

Vor dem Reinigen abkühlen lassen.

Handwäsche empfohlen.

Bei Bedarf einweichen.

Verdünnter Essig gegen Rost oder Ablagerungen.

Gründlich trocknen.

NEDERLANDS

Geschikt voor alle kookplaten: inductie, elektrisch, gas, keramisch, vaste brandstof en halogeen

Ovenbestendig: 260 °C

Vaatwasser: niet aanbevolen

VOOR EERSTE GEBRUIK

Grondig wassen en drogen.

Onbehandelde randen licht invetten.

Regelmatig herhalen om roest te voorkomen.

Roest voorzichtig verwijderen en opnieuw oliën.

KOKEN

Geleidelijk voorverwarmen.

Gelijkmatige warmteverdeling.

Gebruik zachte keukengerei.

Geschikt voor zure ingrediënten.

REINIGING EN ONDERHOUD

Laat afkoelen.

Handwas aanbevolen.

Laat weken indien nodig.

Gebruik verdunde azijn bij aanslag.

Goed drogen voor opslag.

ESPAÑOL

Apto para todo tipo de cocinas: inducción, eléctrica, gas, vitrocerámica, combustible sólido y halógena

Apto para horno: 260 °C

Lavavajillas: no recomendado

ANTES DEL PRIMER USO

Lavar y secar completamente.

Engrasar ligeramente el borde sin esmaltar.

Reengrasar periódicamente.

Eliminar el óxido suavemente y volver a aceitar.

COCCIÓN

Precalentar gradualmente.

Distribución uniforme del calor.

Usar utensilios suaves.

Apto para alimentos ácidos.

LIMPIEZA Y CUIDADO

Dejar enfriar antes de limpiar.

Lavar a mano.

Remojar si es necesario.

Vinagre diluido para óxido o cal.

Secar bien antes de guardar.

ITALIANO

Adatto a tutti i piani cottura: induzione, elettrico, gas, ceramica, combustibile solido e alogeno

Utilizzabile in forno: 260 °C

Lavastoviglie: non consigliata

PRIMA DEL PRIMO UTILIZZO

Lavare e asciugare accuratamente.

Oliare leggermente i bordi non trattati.

Ripetere regolarmente per prevenire la ruggine.

Rimuovere eventuale ruggine e rioliare.

COTTURA

Riscaldare gradualmente.

Distribuzione uniforme del calore.

Usare utensili delicati.

Adatto a cibi acidi.

PULIZIA E MANUTENZIONE

Lasciare raffreddare.

Lavaggio a mano consigliato.

Ammollo se necessario.

Aceto diluito per ruggine o calcare.

Asciugare accuratamente.

Share your purchase with us on social media and tag

@cooksprofessional to be featured!



Follow us on Instagram



We'd like to know what you think!

We'd be very grateful if you can spare a few minutes to leave us a review. 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