

Cooking Pot Instruction Manual

CAST
—IN STYLE—

Important Safety Information

Please read and retain these instructions before first use.

Safety Warnings

- Do not use at cooking temperatures above 280°C (535°F) Safe on open fires.
- Medium to low heat provides best cooking results and helps protect handles and enamel surfaces.
- Always use an appropriately sized hob ring to reduce the risk of overheating handles.
- Do not use metal utensils; these may scratch and damage the enamel surface.
- Always use oven mitts or dry cloths when handling hot cookware.
- Never leave cookware unattended during cooking.
- Never heat the casserole pot empty on a hot burner.
- Do not place cookware directly on oven floors or over cast-iron oven linings. Always use a shelf or rack.

Getting Started

What's Included

- 1 × Casserole Pot
- 1 × Lid
- 1 × Instruction Manual

Before First Use

1. Wash all parts in warm soapy water.
2. Rinse thoroughly and dry immediately.



Compatible Heat Sources

Suitable for use on: - Open Fire - Gas - Induction - Ceramic - Halogen - Electric - Oven

Not suitable for: - Microwave - Dishwasher



OPEN FIRE



GAS



INDUCTION



HALOGEN



CERAMIC



ELECTRIC



OVEN



DISHWASHER

MICROWAVE

Technical Data

- Material: Cast Iron (Pot & Lid)
- Lid Handle: Stainless Steel
- Finish: Enamel Glaze
- Maximum Temperature: 280°C (535°F).
Open Fire rated safe to use
- Weight: Approx. 5 kg without lid - 6.35 kg with lid
- Capacity approx: 5 Litres - 1 Gallon - 5 Quarts



Important Notes

- Always supervise children and pets near hot cookware.
- Do not drop or slide the pot on glass or ceramic surfaces.

Storage

- Do not store cookware while damp.
- Store in a dry cupboard.
- Avoid stacking without protection to prevent scratching.

Care of Lid & Lid Handle

- The lid is fitted with a stainless steel handle.
- The handle may loosen slightly over time; check periodically and tighten if required.

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Cooking Instructions

Useful Cooking Tips

- Always begin cooking on low to medium heat.
- Once the casserole pot is hot, cooking can continue at a lower heat setting.
- Hot cookware retains heat; avoid excessive temperatures.
- Always heat with oil or liquid inside the pot.
- Handles become hot during use — use protection.

General Cooking

- Use a small amount of oil or butter before heating.
- Medium heat ensures even heat distribution and efficient cooking.
- Suitable for dairy-based recipes.
- When deep frying, do not fill more than one-third of the pot with oil.

Induction Hob Use

- Due to rapid heating, pre-heat gradually.
- Some noise may occur due to interaction between the cookware and induction surface.
- Always centre the pot on the hob zone.

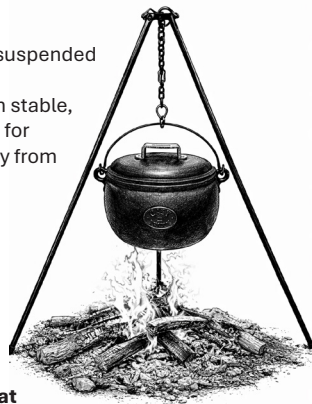
Outdoor & Tripod Cooking (Open Fire Use)

This casserole pot is suitable for traditional outdoor cooking when suspended from a cooking tripod (tripod sold separately) over an open fire.

Important Safety Guidance: - Always ensure the tripod is placed on stable, level ground. - Use only a heat-rated steel chain and hook designed for outdoor cooking. - Keep children, pets, and loose clothing well away from the fire area.

Using the Pot on a Tripod:

1. Hang the pot from the tripod using the side bail handle and central chain hook.
2. Adjust the cooking height by raising or lowering the chain — this controls cooking temperature.
3. Maintain a bed of glowing embers rather than direct high flames for best results.
4. Always cook with liquid, oil, or food inside the pot — **never heat empty over fire.**
5. Use fire gloves when adjusting the chain or lid.



Cooking Tips for Open Fire Use: - Slow cooking works best: stews, soups, casseroles, and broths. - Avoid sudden temperature changes; do not place hot pot onto cold or wet ground. - Lift the lid carefully to avoid steam burns.

Serving

- Place hot cookware on a trivet, wooden board, or silicone mat.
- Never place directly on unprotected surfaces.

Cleaning & Maintenance

After Cooking

- Allow cookware to cool completely before washing.
- Never place hot cookware under cold water (risk of thermal shock).
- Wash with warm water, mild detergent, and a soft sponge.
- Dry thoroughly immediately after washing.

Stubborn Residue

- Soak with warm water for 15–20 minutes.
- For tough stains, warm white vinegar may be used.
- Avoid steel wool, abrasive pads, or harsh cleaners.

Rust Prevention (If Applicable)

- If rust develops on the rim, clean gently and dry thoroughly.
- Apply a small amount of cooking oil to create a protective seal.