

LIGHTWEIGHT CAST IRON COOKWARE

delish
by DASH 

Using Your Cookware

Preheat with oil, butter, or water.

There's no need to pre-season your Lightweight Cast Iron as you would traditional cast iron. Before cooking, use a small amount of oil, butter, or water to lightly coat the inside surface and allow to heat before adding food. Never heat your cookware empty or dry as this can result in damage.

Start with low to medium heat.

Do not use high heat to preheat your pan before lowering the heat for cooking. High heat temperatures should only be used for boiling water or for reducing the consistency of stocks or sauces. Cooking over high heat for prolonged periods may cause food to burn or stick.

Your cookware is stovetop and oven safe to up to 500°F.

Use enamel-safe utensils only.

Silicone, nylon, or wood utensils are recommended to protect your pan's enamel glaze. Metal utensils or abrasive sponges can scratch or chip the surface of the enamel.

Allow to cool.

Always allow your cookware to cool before cleaning. Do not run it under cold water before it cools. The stainless steel handles will become hot during use. Always use a dry thick cloth or oven mitts when lifting.

Care & Cleaning

Hand-wash only using a non-abrasive sponge or cloth. Do not use metal scourers or scrapers when cleaning.

Though staining is natural when cooking with enameled cast iron, add a few teaspoons of baking powder to hot water in your pan and soak overnight to remove burnt-on residue and prevent staining.

STOREBOUND, LLC – 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@bydash.com.

There are no express warranties except as listed above.

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REPAIRS

Do not attempt to repair the cookware yourself under any circumstances.

Contact Customer Support regarding repairs.

Our US-based customer support team is at your service Monday–Friday from 9 am to 9 pm EST. Reach us at **1 (800) 898-6970** or **support@bydash.com**.

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