



**ZAKARIAN**

BY

**DASH**



**NONSTICK CAST IRON SKILLET**

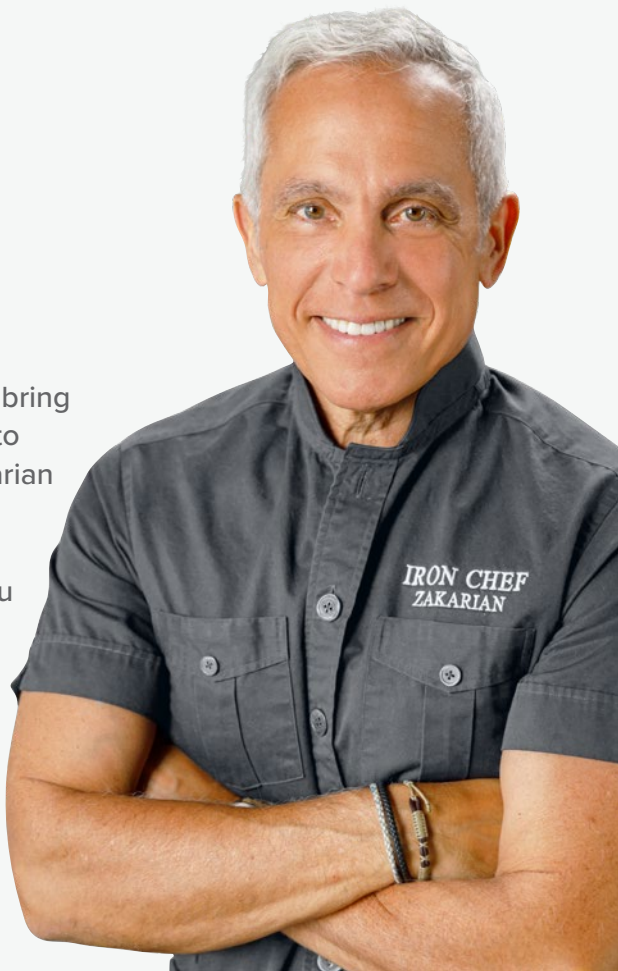


To my fellow home chefs,

I am incredibly excited to bring new kitchen innovations to your home. With the Zakarian by Dash Collection, we have created high quality products that will help you cook like a pro. Have fun!

Cheers,

A handwritten signature in black ink, which appears to read "Jeffrey Zakarian".



# CONTENTS

About Nonstick Cast Iron.....	4
Proper Usage.....	5
General Cleaning.....	6
Cleaning Tough Stains & Buildup.....	7
Notes.....	8-9
Customer Support.....	10
Warranty.....	11

## ABOUT NONSTICK CAST IRON

Zakarian by Dash Nonstick Cast Iron Cookware has a unique 2-layer titanium infused ceramic nonstick coating. This coating makes your new cast iron cookware unlike other cast iron products. Follow these tips to ensure the longevity of your product:



Do not season your Zakarian by Dash Cookware with oil, as you typically would with cast iron cookware. Doing so will damage the nonstick coating.



Avoid using extra virgin olive oil over high heat as it will burn and leave a thin carbonized layer on the surface.



Cooking sprays that contain soy lecithin should not be used on nonstick cast iron, as these sprays may damage the coating and will be difficult to remove.



Do not cook on high heat. This will damage the nonstick coating over time, causing staining and a reduction in its release properties.



## Preheat with oil or butter

Use a small amount of oil or butter to lightly and evenly coat the inside surface each time you cook. Do not use aerosol cooking sprays. Allow the oil to heat for a minute before adding food. Never heat your cookware empty or dry as this can result in property damage or injury.



## Use low to medium heat

Use low to medium burner heat when cooking to avoid damage to the cookware or coating. Cooking over a high heat burner will damage your coating and may cause staining and/or an uneven distribution of heat.

Your cookware is oven-safe up to 500°F.

Use extreme caution when using the cookware on glass stovetops as this may scratch or damage the glass.



## Nonstick safe utensils only

Silicone, nylon, or wood utensils are recommended to protect the nonstick coating. Metal utensils will scratch the nonstick coating.



## Allow to cool

Always allow the cookware to cool before submerging into water or other liquids. Never put a hot pan on a cold surface such as a marble countertop. Use a trivet.

## GENERAL CLEANING



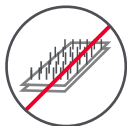
Your Cast Iron cookware is **NOT** dishwasher-safe.



Hand-washing with a soft towel or sponge in warm, soapy water is recommended to prolong the cookware's original appearance.



Always allow the cookware to cool before cleaning. Filling with cold water before cooling may damage the cookware.



Never use steel wool or abrasive cleaning pads, as these may scrape off the coating. Do not use harsh cleaners.

## Soaking

Try soaking the cookware overnight in hot, soapy water. For really tough stains like barbecue sauce, mix  $\frac{1}{2}$  cup of dishwasher detergent with 2 cups of hot water. Let stand in the cookware overnight then rinse and wash thoroughly.

## Solution

For some foods, simmering  $\frac{1}{2}$  cup of vinegar and scrubbing with a non-abrasive sponge will give better cleaning results. Do not use metal sponges or brushes.

## Buildup

To help clean any discoloration or oil buildup, clean with a solution of baking soda and warm water using a soft towel or sponge.







# CUSTOMER SUPPORT

## DREAM TEAM IN YOUR KITCHEN

Chef Geoffrey Zakarian has teamed up with Dash, a leading manufacturer of cookware and kitchen tools, to bring you high-quality professional grade products specifically designed for home use.

This collection provides a combination of innovation, craftsmanship and culinary expertise that will elevate your cooking endeavors. With groundbreaking products, Zakarian by Dash makes cooking like a pro at home a reality.

## CUSTOMER SUPPORT

Contact Customer Support regarding repairs to the product. We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: **1-800-898-6970** from **9AM-9PM EST**, Monday-Friday, or by email at **zakarian@bydash.com**.

## REPAIRS

Do not attempt to repair the product yourself under any circumstances. Contact Customer Support regarding repairs to the product.



DOUBLE YOUR  
WARRANTY



[bydash.com/feelgood](https://bydash.com/feelgood)

## OUR LIMITED LIFETIME WARRANTY

Zakarian Non-Stick Cast Iron is warranted to the purchaser by StoreBound. StoreBound will replace any item found defective in material and workmanship for a lifetime from the date of the original purchase when utilized for normal and intended household use by the original owner. 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. Minor imperfections, surface markings, and slight color variations are inherent to sand casting and hand finishing, and do not affect the performance of the cookware. This warranty does not cover damage from misuse or abuse, such as improper cleaning, neglect, accident, alteration, fire, theft, or use in a commercial establishment. Return Shipping Responsibility - The cost of returning the product to StoreBound is up to the customer. Discontinued Item Returned - If the item you returned is discontinued and is no longer available, StoreBound will automatically replace your item with the most comparable item currently manufactured. If nothing is available, we will notify you to discuss the next steps. Replacement Requests - StoreBound will replace any item found to be defective in material or workmanship with the most comparable current item. We do not accept special requests, nor do we have the ability to upgrade in exchange for money. No Defect Found - Products found to not be defective in material or workmanship will be returned directly to you with a letter stating why.

Send all inquiries to [zakarian@bydash.com](mailto:zakarian@bydash.com).

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. DASH SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

GZ\_Nonstick\_Skillet\_IM\_v8

Made in China

### PLEASE NOTE:

Nonstick Cast Iron cookware is Not Dishwasher-Safe



This product has passed food safety testing in accordance with FDA guidelines.





For product tips and cooking tricks, visit  
[@geoffreyzakarian](#) | [@zakariankitchen](#) | [@bydash](#)

For customer service inquiries, contact 800-898-6970 | [zakarian@bydash.com](mailto:zakarian@bydash.com)