

Cast Iron Cookware  
Ustensiles de cuisson en fonte  
Utensilios de cocina  
de hierro fundido

INSTRUCTIONS  
INSTRUCTIONS  
INSTRUCCIONES



**KitchenAid**<sup>®</sup>  
FOR THE WAY IT'S MADE.<sup>®</sup>

## WELCOME TO THE WORLD OF KITCHENAID.

We're committed to helping you create a lifetime of delicious meals for family and friends. To help ensure the longevity and performance of your cookware, keep this guide handy. It will empower you with the best way to use and care for your product. Your satisfaction is our #1 goal. Remember to register your product online at [www.KitchenAid.com/support](http://www.KitchenAid.com/support).



Join us in the kitchen at [www.kitchenaid.com](http://www.kitchenaid.com).  
Scan with your mobile device for recipes, tips, and more.

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## PROOF OF PURCHASE & PRODUCT REGISTRATION

Always keep a copy of the itemized sales receipt showing the date of purchase of your cookware. Proof of purchase will assure you of in-warranty service. Before you use your cookware, please register online at [www.KitchenAid.com/support](http://www.KitchenAid.com/support). This will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. The completion and submission of product registration information is not required to obtain your product warranty. Please complete the following for your personal records:

**Model Number** \_\_\_\_\_

**Serial Number** \_\_\_\_\_

**Date Purchased** \_\_\_\_\_

**Store Name** \_\_\_\_\_

# PARTS AND FEATURES

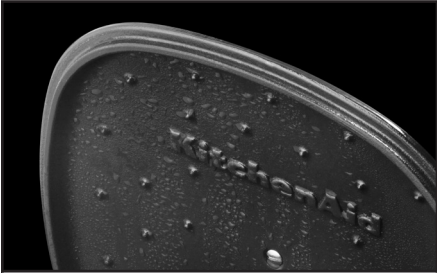


Warms evenly and holds heat  
Interior porcelain enamel surface does not need seasoning

## Features



Dark-colored interior provides better browning and resists staining



Streamline and Traditional Cast Iron Cookware: Basting dots on lid interior keep food moist



Oven safe up to 500°F



Professional Cast Iron Cookware: Professional cast iron lid doubles as a grill

## Cooking

- No seasoning is required before use. The cast iron cookware has a porcelain enamel coating that does not require seasoning.
- Before use, hand wash with hot, soapy water, rinse and dry thoroughly. No further preparation is needed.
- Ideal for use on all types of cooktop surfaces, including induction and outdoor grilling.
- Always lift the cast iron cookware when moving it from any type of cooktop surface. Sliding the cookware may damage the cooktop or base of the pan.
- For best results, use low to medium heat on cooktop or outdoor grill. Allow the pan to heat gradually for even and efficient cooking. Use a high temperature when searing or boiling.
- Cast iron cookware is not ideal for dry cooking. Before heating, select a liquid, oil, fat, or butter to cover at a minimum the base of the pan.
- Match the pan base size with the cooktop burner for cooking efficiency. Do not allow gas flame to extend up the side of the pan.
- Cast iron cookware is oven safe to 500°F and is broiler safe.
- Use potholders or oven mitts when handling hot cookware.
- Do not submerge a hot cast iron pan into cold water or place a cold pan onto a hot burner. This may cause thermal shock, resulting in cracking or loss of enamel.
- When cooking, use wood, plastic or heat-resistant nylon tools to avoid scratching the porcelain enamel coating. Do not cut inside the cast iron cookware.
- Use a hot pad or trivet before placing the hot cast iron cookware on an unprotected surface.

### Professional Cast Iron Cookware only:

- The lid of the Professional Cast Iron Cookware also serves as a separate grill pan and is ideal for indoor and outdoor cooking.
- The same “Cooking” instructions apply when using the professional grill pan separately.
- Before each use, clean both sides with hot, soapy water, rinse and dry thoroughly to ensure any residue is removed.
- The porcelain enamel coating on the grill pan can chip or crack if dropped or banged on a hard surface.
- Allow the cooking surface of the grill pan to reach a hot temperature before grilling or searing. Sear lines from the ribbed grill will not be produced if the pan surface is too cool, or if the food is too wet.
- Add oil, fat, or butter after heating the grill pan to avoid overheating and smoking.

## Cleaning Cookware

- Cast iron cookware is dishwasher durable and the colorfast finish resists fading and discoloring. However, to extend the life of your cast iron cookware, hand washing is recommended.
- Allow cast iron cookware to cool before washing.
- Use a sponge, nylon pad, or dishcloth when cleaning cast iron cookware; do not use oven cleaners, steel wool, harsh detergents, or chlorine bleach.
- Food residues can be removed by soaking with warm water for 15 to 20 minutes before washing. A soft brush or nylon pad can be used to remove food deposits or clean between the ribs on the professional cast iron grill pan. Wash, rinse, and dry thoroughly.
- Thoroughly dry cookware before storage. Store cast iron cookware in a dry cupboard.

## KITCHENAID COOKWARE LIMITED LIFETIME WARRANTY



Your KitchenAid cookware purchase is warranted to be free of defects in material or workmanship under normal household use when used according to the instructions furnished with the product. If the product is found to be defective upon receipt and examination, KitchenAid brand of Whirlpool Corporation or Whirlpool Canada LP (hereafter "KitchenAid") will provide, at its sole discretion, product or part replacement with an identical or similar item. This warranty is limited to the original consumer upon presentation of a dated proof of purchase, and coverage is not transferrable.

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT OR PART REPLACEMENT AT OUR DISCRETION AS PROVIDED HEREIN. Warranty service may only be arranged by contacting the KitchenAid Customer eXperience Center. This limited warranty is valid in the United States, Canada and Puerto Rico and applies only when the cooking product is used in the country in which it was purchased.

### WHAT IS NOT COVERED BY THIS WARRANTY

1. Damage from ordinary wear and tear such as scratches, dents, stains or discoloration to all surfaces or other damage that does not impair the function of the cookware.
2. Damage due to improper handling, accident, abuse, misuse, fire, flood, theft, acts of God, neglect, corrosion, modification, exposure to extreme temperatures or failure to follow the manufacturer's use and care instructions.
3. Damage or breakage due to dropping or impact.
4. Shipping, freight or insurance fees to deliver replacement parts or return defective products to an Authorized KitchenAid Service Center.
5. Use of this product in commercial applications.
6. Minor imperfections or blemishes due to variations in paint, enamel, metals, plastic, silicone, ceramic or glass.
7. Replacement product or parts when used outside the United States, Canada or Puerto Rico.
8. Surfaces damage due to chemical interaction or cleaning agents including but not limited to scouring pads, abrasive cleaners or automatic dishwashers.
9. Replacement of cookware sets, only the defective part or item will be replaced.

**The cost of repair or replacement under these excluded circumstances shall be borne by the customer.**

### DISCLAIMER OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING ANY LIMITED WARRANTY OF MERCHANTABILITY OR LIMITED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO 1 YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on duration of implied warranties of merchantability or fitness, so this limitation may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

### LIMITATION OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT OR PART REPLACEMENT AT OUR DISCRETION AS PROVIDED HEREIN. KITCHENAID SHALL NOT BE RESPONSIBLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states and provinces do not allow exclusion or limitation of incidental or consequential damages, so these limitations may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

Outside the 50 United States and Canada this warranty does not apply. If you need warranty service, contact the KitchenAid Customer eXperience Center at 1-888-801-1707 in the USA or 1-800-661-6721 in Canada.