

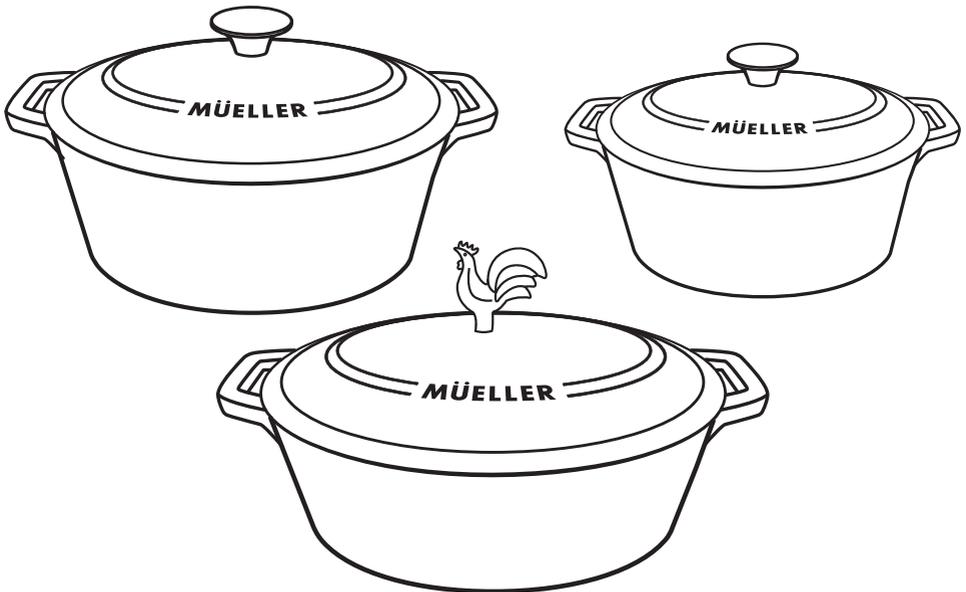


DURACAST

ENAMELED

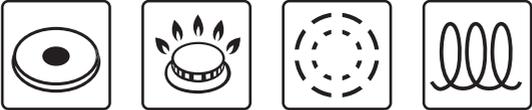
CAST IRON DUTCH OVEN

Models: DO-1175, DS-4500, DL-7500, DOV-5500



Your satisfaction is guaranteed. If you are not completely satisfied with our DuraCast Enameled Cast Iron Dutch Oven, please let us know. We'll do our best to make things right for you!

The *DuraCast Enameled Cast Iron Dutch Oven* is a multi-functional piece of cookware that is key to enhancing many a meal from a delicious braise to a casserole. The natural heat retention of the cast iron combined with the enamel finish allows you to fry and sauté, sear, slow cook, stew, braise, boil, deep fry, roast, broil, and bake.



Suitable for Electric, Gas, Ceramic-Glass, and Induction cooktops.



Conventional and Convection Oven and Grill-Safe to 500°F (260°C).
The Lid Knob is also oven safe.



Your Dutch Oven comes with individual rubber Pot Protectors. Refer to the 'CLEANING' section of this manual for further details.

FDA
COMPLIANT

ENAMEL
CAST IRON

PLEASE CAREFULLY READ THE FOLLOWING USE AND CARE INSTRUCTIONS. BY FOLLOWING THESE INSTRUCTIONS, YOUR DURACAST DUTCH OVEN WILL BRING YEARS OF COOKING PLEASURE FOR GENERATIONS TO COME.

IMPORTANT SAFEGUARDS

- **Not suitable for outdoor grills (BBQ), campfires, or microwaves.**
- Before first use, remove all packaging and labels and keep any plastics out of reach of children. Never cook with rubber pot protectors attached.
- Never leave cookware unattended while cooking.
- Never place the Dutch Oven on a heat source without oil, food, or liquid inside or allow to boil dry as this can permanently damage the enamel and create a safety risk.
- **Do not add cold water, ice, or fully frozen food items directly to a hot Dutch Oven. Extreme temperature fluctuations can affect the enamel coating or cause warping. Further, steam eruptions may cause burns or other injuries to users or bystanders.**
- Be extremely cautious when liquid is added to hot oils during cooking. Steam eruptions may cause burns or injuries to users or bystanders.
- **Do not heat above 500°F (260°C).**
- The pot handles and lid knob will become extremely hot during cooking. Always use oven mitts when lifting the pot or lid to prevent possible burns.
- If using a glass-ceramic or induction cooktop, lift the Dutch Oven rather than slide it across the glass surface to avoid any possible damage to the pot or the cooking surface.
- Cast iron cookware can be very heavy when filled. Use caution when lifting.
- After cooking, always place a hot Dutch Oven on a heat-resistant board or trivet, and not directly on an unprotected countertop.
- **For safety and to prevent warping or damage to the enamel, allow cookware to cool completely before cleaning, immersing in water, or refrigerating.**
- To avoid adverse effects to the enamel coating, allow the cookware to reach room temperature when removing from the refrigerator and before placing on any heat source.
- Keep the hot Dutch Oven out of reach of children or bystanders.
- Keep your Dutch Oven in a suitable location. Although the cast iron enamel finish is exceptionally durable, it may chip or crack if dropped or banged onto a hard surface. Use appropriate pot dividers or pads to protect the finish if cookware is stacked.
- For household use only.

PROPER USE

BEFORE FIRST USE

- Hand wash the Dutch Oven in hot water with mild detergent. Dry immediately and thoroughly with a lint-free kitchen towel. Refer to the 'CLEANING' section of this manual for further instructions.
- As there is no exposed cast iron on your enamel cookware, the Dutch Oven does not require any form of pre-seasoning or burning-in, unlike other cookware with exposed cast iron. The black rims of the pot and lid are also coated in thin enamel, but can be rubbed with vegetable oil to help protect against rust.
- Use wooden, silicone, or heat-resistant nylon utensils to avoid scratching the interior and rims of the Dutch Oven. Never cut food directly on the interior surface to protect the enamel.
- The Lid Knob can be easily attached or removed by rotating manually by hand or with a screwdriver.

HEATING

- Prior to cooking, add oil or other fat, food, or liquid to coat the whole base of the Dutch Oven and pre-heat. Never heat the Dutch Oven when it is empty. Use vegetable oil or cooking spray for easier cleaning.
- When cooking on a cooktop, select a heat source size that is as close as possible to the size of the Dutch Oven base. Also, keep gas flames confined to the base only and not the sidewalls of the pot. This will allow heat to distribute evenly, avoiding hot spots and prevents overheating of the sides and handles.

- **Use a Low to Medium heat setting. The cast iron properties will heat up slowly and will stay warm, giving the best cooking results. High heat is typically not required, even for frying and searing.**
- **Allow the Dutch Oven to heat gradually. Never preheat on a high heat setting before lowering the heat for cooking. This is especially important when using glass cooktops.**

- The heat retention of cast iron requires less energy to maintain the required temperature. Turn the heat setting down to accommodate, for example, down from Medium to Low.
- Cooking with lower settings will generally prevent food from sticking or burning.
- Avoid adding very cold foods to the cookware, as this can promote sticking.

COOKING STYLES

- **FRY or SAUTÉ:** Over medium heat, add fat and wait for it to heat to hot before adding food. Should the fat begin to smoke, or if butter begins to brown, then this is a sign that the Dutch Oven is too hot. Remove the cookware from the heat to cool slightly before continuing.
- **SEAR:** In general, searing is not recommended when using Dutch Ovens as it requires dry preheating. Instead, to sear meats, we recommend adding fat before slowly preheating on medium heat. Use a paper towel to wipe off any excess moisture from any food you intend to sear. If necessary, brush the food ingredient with vegetable oil / fat right before adding to the preheated pot to sear. Never allow the Dutch Oven to preheat empty.
- **SLOW COOKING:** As described, slow cooking involves cooking meals slowly, generally over a low heat setting. Slow cooking in a Dutch Oven creates immensely flavorful dishes and is ideal for simmering, braising, and stewing.
- **DEEP FRY:** Add oil to the Dutch Oven, ensuring it is no more than 1/3 full. Adding any more oil will generally not allow sufficient height for the oil to rise once the food is added and with oil splatters, this can create a cooking hazard. Heat over medium heat and use a frying thermometer to check the temperature of the oil and have the lid readily available in case of overheating or flare-ups.
- **BOILING:** This is the only cooking style where a high heat setting is recommended. Boil water for vegetables, pasta, and similar, or make stock and sauce reductions. Preheat gradually from a low temperature before increasing to a higher temperature.

OVEN

- The Dutch Oven is not to be used at temperatures above **500°F (260°C)**.
- **For Gas ovens, we recommend not heating above 450°F and to use the convection function where possible, to cater for gas heating fluctuations.**
- If the cookware is hot from cooking on a cooktop and has food inside, then it can be inserted directly in a hot oven. However, **if the Dutch Oven is at room temperature, and you have placed food inside, insert it in the oven before preheating so that the cookware gradually heats up together with the oven.**
- An 'empty' Dutch Oven can be placed in the oven to gradually preheat for short periods of time, for example, when preheating to prepare homemade

bread. However, do not leave an 'empty' Dutch Oven to preheat for extended periods of time as this can damage the enamel.

- Always place the Dutch Oven on a rack or tray. Never place on the floor of the oven as this will increase the cooking temperature with detrimental effects on food.
- Ensure there is a minimum distance of 2.5in / 6.5cm from the heating element.
- Do not drag the cookware across the shelf or tray to avoid scratching.

COLD USE

- Apart from retaining heat efficiently, the Dutch Oven can retain cold and is ideal for storing or serving cold foods and beverages.
- The Dutch Oven can be refrigerated or placed in the freezer. **Ensure the cookware is cool or at room temperature first before placing in the refrigerator/freezer to prevent thermal shock and damage to the enamel.** Always wipe off any condensation from the cookware before refrigerating/freezing.
- Similarly, never take a cold Dutch Oven from the refrigerator/freezer and place on a heat source, especially a glass-ceramic cooktop. **Always bring to room temperature first and wipe off any condensation before heating.**

CLEANING

Always allow the Dutch Oven to cool before handling for washing. Never place a hot Dutch Oven in cold water to prevent thermal shock.

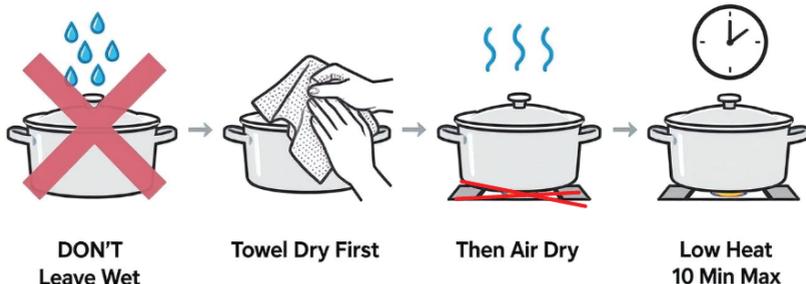
- Although dishwasher safe, hand washing is recommended to preserve the cookware's enamel finish.
- After each use, wash the cookware in warm water and a mild detergent.
- Citrus juices and citrus-based cleaners (including some dishwasher detergents) should not be used, as they can dull the exterior gloss.
- If there is food residue, fill the cookware with warm water and a squeeze of detergent and let soak for 15 to 20 minutes before washing. Use a nylon pad or dish brush to remove the food residue.
- To remove stubborn baked-on food, bring to a boil 2 cups of water and 4 tablespoons of baking soda. Boil for a few minutes uncovered, then let cool slightly. Use a nylon pad or dish brush to loosen food. Pour out the

water solution. Let dry, and food residue will begin to flake off as the pot dries. Wash again with warm water and detergent.

- NEVER use harsh abrasive cleaning agents, oven cleaners, scouring pads, or metallic cleaning tools as this can scratch or chip the enamel.

DRYING

- **It is important that the Dutch Oven is dried thoroughly to maintain the enamel and prevent rust.**
- Avoid leaving a wet Dutch Oven to simply air-dry as this can promote rust should there be any chipped areas. Use a lint-free kitchen towel to wipe dry, before leaving to air-dry further. To ensure thorough drying, the Dutch Oven can be put on a stove top or in an oven, set to a low temperature setting. Heat for no longer than 10 minutes.



- Once dry, use a paper towel to rub a small amount of vegetable oil on the rims for extra protection.
- Never store the Dutch Oven while still damp.
- Once thoroughly dry, attach the included rubber Pot Protectors around the rim of the pot. The protectors help to prevent moisture buildup and chips when storing.
- Alternatively, use a paper towel or pot protector between the Dutch Oven and the Lid to help prevent moisture build up. You can also leave the lid partially open to prevent moisture and any likelihood of rust over time.
- Store in a cool, dry place, where it is unlikely to be damaged by other cookware.

MAINTENANCE

- Remove light stains by rubbing baking soda on the surface with a dampened cloth. Wash and dry thoroughly.
- For persistent stains, soak the interior of the Dutch Oven for 2 to 3 hours with a mixture of 3 tablespoons of household bleach per 4 cups of water. Wash and dry thoroughly.
- The Dutch Oven is extremely durable, however, over time, rust may appear on areas when the enamel finish has deteriorated. To remove the rust, wash the affected area with a nylon pad and then thoroughly dry. Rub a small amount of vegetable oil into the affected area to create a seal and prevent any rust from reappearing. Reapply regularly.
- The knob of the lid can be easily removed for cleaning or replacement by manually rotating off, or by using a screwdriver. When replacing, do not over-tighten so as not to damage the enamel.
- When storing for long periods, deep clean and dry thoroughly. Apply a generous oil coating, especially on rims. Wrap in breathable cloth or paper. Check monthly for any moisture or changes.

TROUBLESHOOTING GUIDE

Food Sticks to Bottom

- **Insufficient preheating:** Heat the Dutch oven gradually for approximately 5+ minutes on medium-low before cooking.
- **Too little fat:** Use enough oil to coat the entire bottom surface.
- **Heat too high:** Reduce to medium or medium-low; cast iron retains heat efficiently.
- **Cold food added:** Let refrigerated ingredients come closer to room temperature before cooking.
- **Wrong oil type:** Use oils with higher smoke points (vegetable, canola) for higher heat cooking.
- **Insufficient liquid:** Ensure adequate moisture for braising/slow cooking methods.
- **Altitude differences:** Higher altitudes may require temperature adjustments.

Uneven Cooking/Hot Spots

- **Burner size mismatch:** Use a burner closest to the pot size; flame should not extend beyond the pot bottom.
- **Rapid heating:** Always heat gradually to allow even heat distribution
- **Insufficient preheating:** Allow 5+ minutes for even heat distribution before adding food.
- **Wrong heat level:** Start with lower heat settings and increase gradually if needed.

Enamel Damage

- **Light Discoloration:** Light brown interior staining from cooking, especially with acidic foods, is normal and does not affect performance. Refer to the cleaning instructions to help clean stains.
- **Temperature Shock:** Cracks can occur due to sudden changes in temperature. Allow gradual temperature changes (15-20 minutes between extreme temperatures). When moving from stovetop to oven, ensure oven is preheated to avoid temperature shock
- **Incorrect Tools:** Avoid metal utensils which can scratch the enamel; use wood, silicone, or heat-resistant nylon. Store with protective padding between stacked pieces
- **Rust:** Rust may appear around the pot's rim when exposed to excessive moisture or inadequate drying after washing. This commonly occurs when cookware is stored in humid conditions or when water remains on the rim surface after cleaning. Clean the affected area using a soft nylon pad with mild dish soap. Rinse and ensure complete drying. Apply a thin coating of vegetable oil to the rim area to form a protective barrier. Regular oil applications help maintain rust resistance over time.
- **Other:** If there is a sudden change of color, bubbling, or flaking of the enamel, contact customer service for further assistance.

4.5
Quart



Great for:

- Breads
- Side Dishes
- Risotto
- Casseroles

FOR
2-4
PEOPLE

6
Quart



Great for:

- Breads
- Soups
- Stews
- Chilis
- Family Dinners

FOR
4-6
PEOPLE

7.5
Quart



Great for:

- Roasts
- Soups
- Stews
- Entertaining
Batch Cooking

FOR
6-8
PEOPLE

5.5
Quart



Great for:

- Whole chickens
- Fish
- Leg of lamb
- Holiday Meals

FOR
2-4
PEOPLE



Your purchase comes with a 100% satisfaction guarantee from Müller

If you are not happy with the product for any reason, please contact us at support@muellerhome.us with your feedback or questions, and we will do our best to make things right for you!

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