

BAYOU CLASSIC[®] *home*

ENAMELED COOKWARE

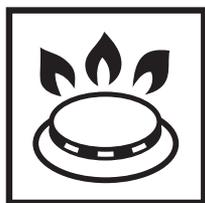
CARE AND USE INSTRUCTIONS

KEEP THIS MANUAL FOR FUTURE REFERENCE

Before using, remove all packaging, stickers and labels.

Wash cookware with hot soapy water, rinse and dry thoroughly. Additional seasoning is not required.

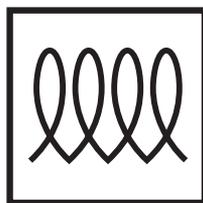
Enameled Cast Iron Cookware can be used with these heat sources:



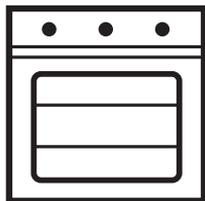
GAS



ELECTRIC



INDUCTION



OVEN



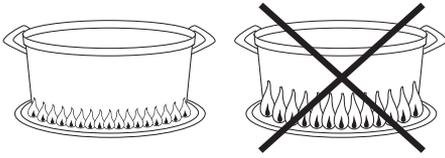
RADIANT



CERAMIC

INSTRUCTIONS FOR USE

Very important to size match cookware base with stovetop burner to maximize cooking efficiency. On gas stoves, flames must always be confined to the cookware base area and NEVER extend up around the sidewalls. Doing so can discolor the enamel.



Certain large size cookware will be wider than stovetop burner. If cookware is larger than stovetop burner, slowly increase heat to ensure even heat coverage. Never place large size cookware on an already heated burner. Intense and uneven heating may cause large size cookware to warp or crack. This is especially important when using a large Griddle or Dutch Oven.

A gradual low-to-medium heat setting yields the best results for most cooking tastes, including frying and searing, and use of high heat is not necessary. Once hot, most cooking tasks can be completed with lower heat settings. Extensive use of high heat can permanently discolor and damage the enamel coating, and void warranty.

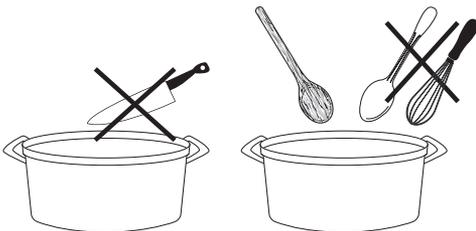
When using cookware on ceramic glass stovetops, always lift (do not slide) cookware to avoid scratching the cooktop.

Be careful to position long handles away from other stovetop heat zones while not extending beyond the front of the stove.

For oven use, always place cookware on oven racks. Do not place cookware on oven floor, as it will increase cooking temperature inside the oven resulting in overheating and drying out of baked food.

UTENSILS TO USE

As with all enameled cookware, any wooden, bamboo, nylon or silicone utensils may be used. Do not knock utensils on the top rim of any pan when removing foods. Using metal utensils or knives may damage the cooking surface over time and void the warranty. Metal blades of mixers and beaters will damage the cooking surface and void the warranty.



COOKWARE HANDLES

Cast iron handles and stainless steel knobs will become hot during stovetop and oven use. Use an oven mitt or heat pad for moving cookware and lids at all times during use. Maintain the tightness of all knobs by checking and retightening. Be careful not to overtighten as this may damage the enamel.

CLEANING & CARE

Immersing hot cookware in cold water can cause cracks and surface warping. Always allow cookware to cool down before immersing in water for cleaning with standard dishwashing liquid.

For minimal food residue, rinse cookware with hot water and wipe surface using a damp sponge or cloth. For more thorough washing; use a nylon pad in hot soapy water; rinse and dry thoroughly. For stubborn or sticky residues, fill pan with warm water and soak for 15 - 20 minutes. Then wash, rinse and dry.

Residue on exterior surfaces can be lightly scrubbed using a nylon pad.

Do not use wire scouring pads or abrasive cleaners on any enamel surface as it will cause scratches to occur.

Be careful when stacking and storing this cookware. Exterior and interior enamel surfaces can be chipped when bumped or knocked against other surfaces.

WARRANTY

Warranty covers faulty workmanship and materials when the product is used in normal domestic household conditions and in accordance with the care and use instructions provided.

It does not cover wear and tear or misuses of the product. This includes overheating by use of excessively high heat and thermal shock, ie placing hot cookware in cold water. Minor texture imperfections, surface markings as a result of shipping, and slight color variations are normal and are not defects. This warranty does not cover lost or stolen items or defects caused by accidents, fire, or abuse or misuse of the products; including but not limited to overheating, improper cleaning with harsh cleansers or detergents, neglect, alteration, or use in commercial establishments.

Bayou Classic® Enameled Cast Iron is warranted to the purchaser by Barbour International, Inc. to be free from defects in material and workmanship at the time of purchase. The warranty extends one year from the date of purchase. Small cosmetic blemishes inherent to sand casting and hand finishing which do not affect the performance of the cookware are not covered. This limited one year warranty covers normal household use; but does not cover damage from abuse, misuse, neglect, overheating, or use in a commercial setting.

Proof of purchase from an authorized dealer is required, therefore retain your sales slip or invoice showing purchase date. Defective cookware will be repaired or replaced at Barbour's option, free of charge, and replaced with the same or similar product if the original unit is no longer in production. Replacement with the same color cookware cannot be guaranteed. The manufacturing process relies on manual skills giving each piece a unique appearance; therefore, slight variations in finish may occur.

OTHER **BAYOU CLASSIC** PRODUCTS



Stainless Steel and Aluminum Stockpots
24-Qt. - 162-Qt.



Stainless Steel Stockpots with Spigot
36-Qt. & 44-Qt.



Stainless Steel 6-PC. Brew Kettle Set
8, 10 & 16-Gallon



Cast Iron Cookware
Dutch Ovens, Skillets,
Griddles, and more



Stainless Steel and Aluminum Fry Pots
10Qt. & 14-Qt.



Natural Steel Firepits
24" & 36"



Natural Steel Planters
12", 18" & 24"

CHECK OUT OUR WEBSITE!
www.thebayou.com

For Questions and Information call us at: **1-800-864-6194**
Monday - Friday 7:30am - 4:30pm CST

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