

## Camp Chef DO14

# Camp Chef 14-inch Cast Iron Dutch Oven (Model DO14) User Manual

Your guide to proper use and care of your Camp Chef Dutch Oven.

## 1. INTRODUCTION AND OVERVIEW

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The Camp Chef 14-inch Cast Iron Dutch Oven is a versatile cooking vessel designed for outdoor and indoor use. Constructed from durable cast iron, it is pre-seasoned for immediate use and includes a multi-purpose lid and a lid lifter tool. This manual provides essential information for the safe and effective operation, care, and maintenance of your Dutch oven.



Image 1.1: The Camp Chef 14-inch Cast Iron Dutch Oven with its lid and bail handle.

## 2. PRODUCT FEATURES

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Your Camp Chef Dutch Oven is equipped with several features designed to enhance your cooking experience:

- **True Seasoned Finish:** The cast iron is pre-seasoned, providing a natural, easy-release surface ready for cooking.
- **Multi-Use Lid:** The lid features legs, allowing it to be inverted and used as a separate skillet or griddle.
- **Lid Lifter Included:** A specialized tool is provided to safely lift the hot lid and bail handle.
- **Thermometer Notch:** A built-in notch allows for temperature monitoring without removing the lid, helping to maintain consistent heat.
- **Durable Cast Iron Construction:** Designed for longevity and even heat distribution.



Image 2.1: The Dutch oven in use over an open fire, demonstrating its outdoor cooking capability.



Image 2.2: The seasoned interior of the Dutch oven, providing a non-stick cooking surface.



Image 2.3: The Dutch oven lid inverted, showcasing its use as a separate skillet or griddle.



Image 2.4: A thermometer inserted into the lid's notch, allowing for precise temperature control.



Image 2.5: The included lid lifter tool being used to safely remove the hot Dutch oven lid.

## 3. SETUP

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### 3.1 Unpacking

Carefully remove all packaging materials. Inspect the Dutch oven, lid, and lid lifter for any signs of damage. Retain packaging for future storage or transport if desired.

### 3.2 Initial Preparation (Pre-Seasoned)

Your Camp Chef Dutch Oven comes pre-seasoned and is generally ready for immediate use. However, a light wash and re-application of cooking oil can further enhance the seasoning and ensure optimal performance. Follow these steps:

1. Wash the Dutch oven and lid with warm water and a stiff brush. Avoid using soap, as it can strip the seasoning.
2. Thoroughly dry the Dutch oven and lid immediately after washing to prevent rust. You can place it on a low heat source (like a stove burner or warm oven) for a few minutes to ensure complete dryness.
3. Apply a very thin, even coat of cooking oil (e.g., vegetable oil, flaxseed oil) to all surfaces, inside and out. Wipe off any excess oil.
4. Place the Dutch oven (upside down) and lid (right side up) in an oven or on a grill at 350-400°F (175-200°C) for about one hour. Turn off the heat and allow them to cool completely before handling. This process helps to polymerize the oil, creating a durable, non-stick surface.

## 4. OPERATING INSTRUCTIONS

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### 4.1 Heat Sources

The Camp Chef Dutch Oven is suitable for various heat sources:

- **Campfire Coals:** Ideal for outdoor cooking. Place coals directly on the lid and underneath the Dutch oven for even heating.
- **Grill:** Can be used on a grill grate over charcoal or gas burners.
- **Oven:** Safe for use in conventional ovens up to 350°C (662°F).
- **Stovetop:** Can be used on gas or electric stovetops. Use low to medium heat to prevent overheating and damage to the seasoning.

### 4.2 Temperature Control

Controlling temperature in a Dutch oven, especially with coals, requires practice. The general rule for baking is

to use twice the number of coals on the lid as on the bottom. For example, for a 14-inch Dutch oven, approximately 10-12 coals on the bottom and 20-24 coals on the lid can achieve baking temperatures. Adjust coal count and placement based on desired temperature and environmental conditions.

### 4.3 Using the Lid Lifter

Always use the included lid lifter when handling a hot Dutch oven lid or bail handle. This tool is designed to provide a secure grip and keep your hands away from the heat. Insert the hook of the lifter into the bail handle or the loop on the lid and lift steadily.

### 4.4 Using the Lid as a Skillet/Griddle

The inverted lid can be placed directly on coals, a grill grate, or a stovetop burner to function as a skillet or griddle. Ensure it is properly seasoned before use. This is ideal for cooking smaller items like bacon, eggs, or pancakes.

## 5. CARE AND MAINTENANCE

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Proper care is crucial for maintaining the performance and longevity of your cast iron Dutch oven.

### 5.1 Cleaning After Use

1. Allow the Dutch oven to cool slightly, but clean while still warm.
2. Scrape out any food residue with a plastic scraper or spatula.
3. Wash with hot water and a stiff brush or non-abrasive sponge. **Do not use soap** unless absolutely necessary, as it can remove the seasoning. If soap is used, re-season immediately.
4. For stubborn food, you can boil water in the Dutch oven for a few minutes to loosen residue, then scrape.
5. **Thoroughly dry immediately** after washing. Place on a low heat source (stovetop, warm oven) for a few minutes to ensure all moisture evaporates.

**Important: This product is NOT dishwasher safe.**

### 5.2 Re-Seasoning

If your Dutch oven loses its non-stick properties, food starts to stick, or rust appears, it needs to be re-seasoned. Follow the steps outlined in Section 3.2 (Initial Preparation) to re-season your Dutch oven.

### 5.3 Storage

Store your clean, dry, and lightly oiled Dutch oven in a cool, dry place. To prevent moisture buildup and odors, place a paper towel or a small piece of wood between the lid and the pot when storing. This allows for air circulation.

## 6. TROUBLESHOOTING

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### 6.1 Food Sticking

- **Cause:** Insufficient seasoning or too high heat.
- **Solution:** Re-season the Dutch oven (see Section 5.2). Ensure adequate cooking oil or fat is used when cooking. Adjust heat to a lower setting.

### 6.2 Rust Formation

- **Cause:** Moisture exposure, improper drying, or seasoning stripped.

- **Solution:** Scrub off rust with steel wool or a stiff brush. Wash thoroughly, dry completely, and then re-season immediately (see Section 5.2).

### 6.3 Uneven Cooking

- **Cause:** Uneven heat distribution from the heat source.
- **Solution:** If using coals, rotate the Dutch oven and lid periodically (e.g., every 15-20 minutes) to ensure even heat. Adjust coal placement as needed. For oven or stovetop use, ensure the heat source is evenly distributed.

## 7. SPECIFICATIONS

Attribute	Value
Brand	Camp Chef
Model Number	DO14
Material	Cast Iron
Capacity	11.36 Liters (approx. 12 Quarts)
Color	Black/Cast Iron
Finish Type	Pre Seasoned
Shape	Round
Product Care Instructions	Oven Safe, Hand Wash Only
With Lid	Yes
Is Oven Safe	Yes
Lid Material	Cast Iron
Is Dishwasher Safe	No
Temperature Rating	350 Degrees Celsius (662°F)
Product Dimensions	15.16"W x 7.75"H
Item Weight	Approx. 2.82 ounces (Note: This weight seems incorrect for a 14-inch Dutch oven, typically much heavier. Please refer to product packaging for accurate weight.)
UPC	033246205823, 033246218236

## 8. WARRANTY AND SUPPORT


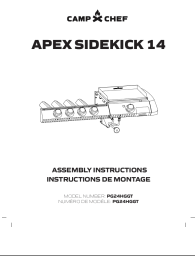

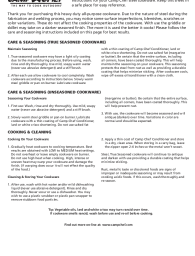
For warranty information, product support, or to inquire about replacement parts, please contact Camp Chef directly through their official website or customer service channels. Keep your purchase receipt as proof of purchase.

## 9. VIDEO RESOURCES

No official product videos from the seller were available for embedding in this manual. For additional visual guidance, please refer to the manufacturer's official website or support channels.

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### Related Documents - D014

	<p><a href="#">Camp Chef Sidekick 14 PG14BB: Warnings &amp; Instructions Manual</a></p> <p>Comprehensive safety warnings, assembly, operation, and maintenance guide for the Camp Chef Sidekick 14 (Model PG14BB) portable outdoor propane cooking appliance.</p>
	<p><a href="#">Camp Chef Apex Sidekick 14 Assembly Instructions</a></p> <p>Step-by-step assembly guide for the Camp Chef Apex Sidekick 14 grill (Model PG24HGGT), including required tools, parts, and assembly steps.</p>
	<p><a href="#">Camp Chef Woodwind Pro Pellet Grill Owner's Manual</a></p> <p>Comprehensive owner's manual for the Camp Chef Woodwind Pro pellet grill (models PG24WWSB, PG36WWSB), covering safety, operation, maintenance, and troubleshooting for optimal outdoor cooking and smoking experiences.</p>
	<p><a href="#">Camp Chef Steel Cookware Care, Use, and Seasoning Guide</a></p> <p>Comprehensive guide to caring for, seasoning, and using Camp Chef steel cookware, including maintenance tips, cooking advice, and accessory information.</p>



### [Camp Chef PG24WWSB/PG36WWSB Pellet Grill Owner's Manual](#)

Comprehensive owner's manual for Camp Chef PG24WWSB and PG36WWSB pellet grills, covering safety, operation, maintenance, troubleshooting, and warranty information for optimal outdoor cooking.



### [Camp Chef PG36CL Pellet Grill & Smoker: Warning, Instructions, and Assembly Manual](#)

Comprehensive guide for the Camp Chef PG36CL Pellet Grill and Smoker, including safety warnings, assembly instructions, operating procedures, cleaning, troubleshooting, and warranty information.