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- › [Camp Chef](#) /
- › [Camp Chef 12IN Dutch Oven Instruction Manual](#)

Camp Chef SDO12

Camp Chef 12IN Dutch Oven Instruction Manual

Model: SDO12 | Brand: Camp Chef

INTRODUCTION

The Camp Chef 12IN Dutch Oven is a robust and versatile cast iron cooking vessel, perfect for a wide range of culinary applications, from baking and roasting to simmering and frying. Its durable construction and pre-seasoned finish make it an essential tool for both outdoor enthusiasts and home cooks. This manual provides detailed instructions for proper use, care, and maintenance to ensure years of reliable performance.



Image: The Camp Chef 12IN Dutch Oven, showcasing its classic design with a flanged lid and sturdy bail handle.

KEY FEATURES

- **Pre-Seasoned Cast Iron:** Ready for immediate use, providing a natural, easy-release cooking surface.
- **Flanged Lid:** Designed with a raised edge to securely hold coals on top, ensuring even heat distribution for baking and roasting.
- **Built-in Thermometer Notch:** Allows for convenient temperature monitoring without lifting the lid, preserving heat and moisture.
- **Convenient Loop Handle on Lid:** Facilitates easy and safe lifting of the hot lid.
- **Metal Bail Handle:** A sturdy wire handle for secure and easy transport of the Dutch oven, especially when hot.



**CLASSIC
FAMILY
FAVORITE**

Use this 6-quart, 12-inch cast iron Dutch oven for your family's favorite recipes.

Image: A Camp Chef Dutch Oven filled with a hearty meal of chicken and vegetables, illustrating its capacity for family-sized portions.



TRUE SEASONED FINISH

Provides a natural, easy-release surface that is ready to cook on.

Image: A close-up view of the Dutch oven's surface, highlighting its true seasoned finish for natural non-stick properties.

SETUP

1. **Unpacking:** Carefully remove the Dutch oven and all packaging materials from the box. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the Dutch oven with hot water and a stiff brush. Avoid using soap for this initial cleaning, as it can strip the pre-seasoning. Rinse thoroughly and dry immediately with a clean cloth or paper towel to prevent rust.
3. **First Use (Optional Re-seasoning):** While your Dutch oven comes pre-seasoned, an additional seasoning layer can enhance its performance. Apply a very thin, even coat of high-smoke-point cooking oil (such as vegetable, canola, or flaxseed oil) to all surfaces, inside and out. Place the Dutch oven upside down in a preheated oven at 350°F (175°C) for one hour. Turn off the oven and allow the Dutch oven to cool completely inside the oven.

OPERATING

The Camp Chef Dutch Oven is designed for versatile cooking over various heat sources.

Heat Sources

- **Campfire Coals:** Ideal for outdoor cooking. Ensure a stable, level surface for the Dutch oven.
- **Charcoal Briquettes:** Provides consistent heat. Distribute briquettes strategically for desired cooking temperature.
- **Conventional Oven:** Can be used in a home oven for indoor cooking.

Cooking with Coals

When cooking with charcoal briquettes or campfire coals, heat distribution is key:

- **Baking (e.g., bread, pizza):** Place approximately 2/3 of the hot coals on top of the flanged lid and 1/3 underneath the Dutch oven. This provides more top heat for browning.
- **Simmering/Stewing:** Distribute coals more evenly, or slightly more underneath, to maintain a consistent simmer.
- **Adjusting Temperature:** Increase the number of coals for higher temperatures, or decrease for lower temperatures. Adjust placement to control browning.



**FLANGED
LID**

Place coals on top the
classic flanged lid.

Image: The flanged lid of the Dutch oven holding hot coals, demonstrating its design for top-down heating during outdoor cooking.

Lid Handling

Always use a Dutch oven lid lifter or heavy-duty, heat-resistant gloves when handling the hot lid. The loop handle on the lid and the bail handle on the pot are designed for safe manipulation.

METAL BAIL HANDLE

Features a metal bail handle so you can carry the dutch oven safely and easily.



Image: The Dutch oven's metal bail handle, designed for secure and easy carrying.

Using the Thermometer Notch

The built-in thermometer notch allows you to insert a probe thermometer to monitor the internal temperature of your food or the oven's interior without releasing heat by lifting the lid.

THERMOMETER NOTCH

Built-in thermometer notch to keep in the heat.



Image: A thermometer placed in the dedicated notch on the Dutch oven, allowing for precise temperature control.

MAINTENANCE

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

Cleaning After Use

1. Allow the Dutch oven to cool down slightly after cooking.
2. Scrape out any food residue using a plastic scraper or a stiff brush.
3. Wash with hot water. Avoid using harsh soaps or abrasive pads, as they can damage the seasoning. For stubborn food, boil water in the Dutch oven to loosen residue, then scrape.
4. Dry immediately and thoroughly with a clean cloth or paper towel. Residual moisture will lead to rust.

Re-seasoning

If your Dutch oven starts to stick, or if the finish appears dull, it may need re-seasoning. Follow these steps:

1. Clean the Dutch oven thoroughly as described above, ensuring it is completely dry.

2. Apply a very thin, even coat of high-smoke-point cooking oil (e.g., vegetable, canola, or flaxseed oil) to all surfaces, inside and out. Wipe off any excess oil to prevent stickiness.
3. Place the Dutch oven upside down in a preheated oven at 350°F (175°C) for one hour. Place aluminum foil or a baking sheet on the rack below to catch any drips.
4. Turn off the oven and allow the Dutch oven to cool completely inside the oven. This process polymerizes the oil, creating a durable, non-stick layer. Repeat if necessary.

Storage

Store your Dutch oven in a dry place. To prevent moisture buildup and odors, place a paper towel or a small cloth between the lid and the pot, allowing for air circulation. This also helps prevent rust.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Rust appears	Exposure to moisture; improper drying or storage.	Scrub off rust with steel wool or a stiff brush. Wash, dry thoroughly, and immediately re-season the affected area or the entire Dutch oven.
Food sticks	Insufficient seasoning; not enough cooking oil/fat.	Clean thoroughly and re-season the Dutch oven. Ensure adequate oil or fat is used during cooking.
Uneven cooking	Uneven heat distribution; Dutch oven not level.	Adjust the distribution of coals or oven temperature. For outdoor cooking, ensure the Dutch oven is placed on a level surface.

SPECIFICATIONS

Feature	Detail
Model Number	SDO12
Material	Cast Iron
Finish Type	Pre Seasoned
Capacity	6 Quarts
Item Weight	20 lbs
Product Dimensions	12.38"W x 8.5"H
Inside Diameter	11 3/4"
Depth	3 7/8"
Serves	12-14 people
Lid Material	Cast Iron
Dishwasher Safe	No
Oven Safe	Yes (for cooking)
Temperature Rating	Up to 350°C (662°F)



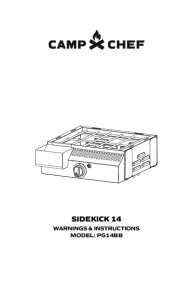
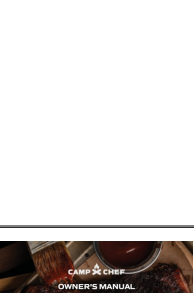
WARRANTY & SUPPORT

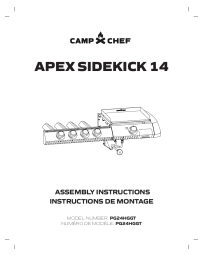

For detailed warranty information regarding your Camp Chef 12IN Dutch Oven, please refer to the official Camp Chef website or the warranty card included with your product packaging.

Should you require further assistance, have questions about your product, or need to report an issue, please contact Camp Chef customer service through their official support channels. Contact information can typically be found on the manufacturer's website or product documentation.

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Related Documents - SDO12

	<p>Camp Chef Professional Outdoor Oven (COVENT) - User Manual and Safety Instructions</p> <p>Comprehensive user manual and safety instructions for the Camp Chef Professional Outdoor Oven, Model COVENT. Learn about setup, operation, cleaning, maintenance, and warranty information.</p>
	<p>Camp Chef Woodwind Pro Pellet Grill Owner's Manual</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>Camp Chef Sidekick 14 PG14BB: Warnings & Instructions Manual</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>Camp Chef PG24WWSB/PG36WWSB Pellet Grill Owner's Manual</p> <p>Comprehensive owner's manual for Camp Chef PG24WWSB and PG36WWSB pellet grills, covering safety, operation, maintenance, troubleshooting, and warranty information for optimal outdoor cooking.</p>

 <p>CAMP CHEF APEX SIDEKICK 14</p> <p>ASSEMBLY INSTRUCTIONS INSTRUCTIONS DE MONTAGE</p> <p>MODEL NUMBER: PG24HGGT PART NUMBER: PG24HGGT</p>	<p>Camp Chef Apex Sidekick 14 Assembly Instructions</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>CAMP CHEF</p> <p>PELLET SMOKER WARNING & INSTRUCTION BOOKLET MODEL PGVXXL</p>	<p>Camp Chef PGVXXL Pellet Smoker: Warning & Instruction Manual</p> <p>Comprehensive user manual for the Camp Chef PGVXXL Pellet Smoker, covering safety warnings, assembly instructions, operation, maintenance, troubleshooting, and warranty information. Includes detailed steps and diagrams described textually.</p>