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- › [Amazon Basics](#) /
- › [Amazon Basics 7-Quart Pre-Seasoned Cast Iron Dutch Oven Instruction Manual](#)

Amazon Basics KA7QT

Amazon Basics 7-Quart Pre-Seasoned Cast Iron Dutch Oven Instruction Manual

Model: KA7QT

[Introduction](#) [Setup](#) [Operating Instructions](#) [Maintenance & Care](#) [Troubleshooting](#) [Specifications](#) [Warranty & Support](#)

1. INTRODUCTION

Thank you for choosing the Amazon Basics Pre-Seasoned Cast Iron Dutch Oven. This versatile 7-quart pot with a lid and dual handles is designed for even heat distribution and retention, making it ideal for a wide range of cooking tasks. Its pre-seasoned finish provides a foundational layer for a naturally non-stick surface over time. This manual provides essential information for the proper setup, operation, and maintenance of your new Dutch oven to ensure long-lasting performance.



Figure 1: Amazon Basics 7-Quart Pre-Seasoned Cast Iron Dutch Oven.

This image displays the Amazon Basics 7-Quart Pre-Seasoned Cast Iron Dutch Oven, featuring its robust black cast iron construction, dual side handles, and a matching lid with a top handle. The pot is designed for durability and efficient cooking.

2. SETUP: PREPARING FOR FIRST USE

Your Amazon Basics Cast Iron Dutch Oven comes pre-seasoned, meaning it has a protective layer of oil baked onto the surface to prevent rust and provide a natural non-stick quality. However, proper initial preparation is still recommended.

1. **Initial Cleaning:** Before first use, wash the Dutch oven and its lid with warm water and a mild soap. Use a soft brush or sponge to gently clean the surfaces. Rinse thoroughly.
2. **Thorough Drying:** Immediately and completely dry the Dutch oven with a lint-free cloth or paper towels. Cast iron is prone to rust if left wet. You can also place it on low heat on a stovetop for a few minutes to ensure all moisture evaporates.
3. **Optional Re-seasoning:** While pre-seasoned, some users prefer to add an additional layer of seasoning for enhanced performance and protection. To do this:
 - Apply a very thin, even layer of high smoke point cooking oil (such as vegetable oil, canola oil, or flaxseed oil) to all surfaces of the Dutch oven, including the lid, inside and out.
 - Wipe off any excess oil with a paper towel until the surface appears dry. Too much oil will result in a sticky finish.
 - Place the Dutch oven upside down in a preheated oven at 375-400°F (190-200°C) for one hour. Place aluminum foil on the rack below to catch any drips.
 - Turn off the oven and let the Dutch oven cool completely inside the oven. This process bakes the oil into the iron, creating a durable, non-stick layer. Repeat this process periodically as needed.



Figure 2: Interior view of the Dutch Oven, showcasing its pre-seasoned surface.

This image provides a top-down view of the interior of the Amazon Basics Cast Iron Dutch Oven, highlighting its textured, pre-seasoned cooking surface and the sturdy dual handles. The dark, even finish indicates its readiness for use.

3. OPERATING INSTRUCTIONS

The Amazon Basics Cast Iron Dutch Oven is highly versatile and can be used on various heat sources. Always handle with care as cast iron gets very hot.

3.1. Heat Sources

- **Stovetop:** Suitable for gas, electric, ceramic, and induction cooktops. Start with low to medium heat and gradually increase as needed. Avoid high heat settings for prolonged periods, as this can damage the seasoning.
- **Oven:** Oven safe up to 500°F (260°C). Ideal for baking, roasting, and slow cooking.
- **Grill/Campfire:** Can be used over open flames. Ensure stable placement.

3.2. Cooking Tips

- **Preheating:** Always preheat your Dutch oven gradually on low to medium heat before adding food. This ensures even cooking and helps prevent sticking.
- **Oil Usage:** While pre-seasoned, a small amount of cooking oil or fat is recommended, especially for foods prone to sticking.
- **Temperature Control:** Cast iron retains heat exceptionally well. Often, you can use lower heat settings than with other cookware.
- **Avoid Extreme Temperature Changes:** Do not expose hot cast iron to cold water, as this can cause thermal shock and crack the pan.
- **Lid Functionality:** The heavy cast iron lid helps to seal in moisture and heat, making it excellent for braising, stewing, and baking bread.



Figure 3: The Dutch Oven in use, filled with a creamy soup.

This image illustrates the Amazon Basics Cast Iron Dutch Oven on a wooden trivet, filled with a creamy soup topped with shredded cheese. The lid is placed beside it, indicating its use for serving or keeping food warm. This demonstrates the pot's suitability for various culinary applications.

4. MAINTENANCE & CARE

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

4.1. Cleaning

- **Hand Wash Only:** Your cast iron Dutch oven is NOT dishwasher safe. Dishwashers will strip the seasoning and cause rust.
- **Warm Water & Scraper:** After cooking, allow the pot to cool slightly. Scrape off any stuck-on food with a plastic scraper or a stiff brush. Wash with warm water. For stubborn food, you can use a small amount of mild soap, but avoid harsh detergents.
- **Avoid Steel Wool:** Do not use steel wool or abrasive cleaners, as these can damage the seasoning.
- **Immediate Drying:** Dry the Dutch oven immediately and thoroughly after washing. You can place it on low heat on the stovetop for a few minutes to ensure it is completely dry.

4.2. Re-seasoning

Regular re-seasoning helps maintain the non-stick surface and protects against rust. Re-season when food starts to stick or if the surface appears dull.

1. Clean and thoroughly dry the Dutch oven as described above.
2. Apply a very thin, even layer of high smoke point cooking oil (e.g., vegetable, canola, flaxseed) to all surfaces.
3. Wipe off excess oil until the surface looks dry.
4. Place upside down in an oven preheated to 375-400°F (190-200°C) for one hour.
5. Turn off the oven and let the Dutch oven cool completely inside.

4.3. Storage

Store your clean, dry, and seasoned Dutch oven in a dry place. If stacking, place a paper towel or cloth between the pot and lid to allow air circulation and prevent moisture buildup.

5. TROUBLESHOOTING

Issue	Possible Cause	Solution
Food Sticking	Insufficient seasoning, not enough oil, or cooking at too high a temperature.	Re-season the Dutch oven (see Section 4.2). Use more cooking oil or fat. Reduce cooking temperature. Ensure the pot is properly preheated.
Rust Appears	Moisture exposure, improper drying, or seasoning has worn off.	Scrub off rust with a stiff brush or steel wool (only for rust removal, then re-season). Wash, dry thoroughly, and immediately re-season the entire Dutch oven. Store in a dry place.
Sticky/Gummy Surface	Too much oil applied during seasoning, or oil not fully baked on.	Heat the Dutch oven in the oven at 400°F (200°C) for an hour. If still sticky, scrub with hot water and a stiff brush, then re-season with a very thin layer of oil.
Food Tastes Metallic	Cooking acidic foods (e.g., tomatoes, wine) in a poorly seasoned or new cast iron pot.	Avoid cooking highly acidic foods until the seasoning is well-established. Ensure the pot is well-seasoned.

6. SPECIFICATIONS

- **Brand:** Amazon Basics
- **Model Number:** KA7QT
- **Material:** Cast Iron
- **Capacity:** 7 Quarts
- **Color:** Black
- **Finish Type:** Pre-Seasoned
- **Shape:** Round
- **Oven Safe:** Yes, up to 500°F (260°C)
- **Product Dimensions:** 14.25"W x 6.77"H
- **Item Weight:** Approximately 15 pounds (6.82 kg)

- **Care Instructions:** Hand Wash Only, Not Dishwasher Safe
- **UPC:** 841710194500



Figure 4: Product dimensions for the 7-Quart Dutch Oven.

This image illustrates the key dimensions of the Amazon Basics 7-Quart Cast Iron Dutch Oven, showing its width of 14.3 inches (36.3 cm) including handles, and a height of 4.7 inches (11.9 cm) without the lid, and 6.77 inches with the lid. The lid's diameter is 11.7 inches (29.7 cm).

7. WARRANTY & SUPPORT

Your Amazon Basics Pre-Seasoned Cast Iron Dutch Oven is backed by the Amazon Basics Limited Warranty. For specific warranty details, including coverage and duration, please refer to the warranty information provided at the time of purchase or visit the official Amazon Basics website.

For product support, troubleshooting assistance, or to inquire about replacement parts, please contact Amazon Customer Service. You can find contact information on the Amazon website under the "Help" or "Customer Service" sections.

Online Resources: For additional tips on cast iron care and cooking, you may find helpful resources and community forums online. Search for "cast iron care guides" or "seasoning cast iron" for more information.

