

KooK 1060

KooK Moroccan Tagine Instruction Manual

Model: 1060

Brand: KooK

INTRODUCTION

The KooK Moroccan Tagine is an enameled cast iron cooking pot designed to create tender, aromatic, and flavorful dishes. Its unique conical lid promotes steam circulation, continuously basting ingredients to keep them moist. This versatile cookware is suitable for various cooking methods and is crafted from safe, durable materials.



Image: The KooK Moroccan Tagine featuring a vibrant crimson ceramic lid and a sturdy black cast iron base.

PRODUCT COMPONENTS

- **Enameled Cast Iron Base:** The durable base for cooking.
- **Ceramic Cone-Shaped Lid:** Designed to trap and circulate steam.

Capacity: Approximately 3.3 Quarts (3.1 Liters).

köök



Full Capacity

3"



5.5"

10.6"

11.8"



Perfect Condition Guarantee
Ships out in Cardboard Protection

Image: A diagram illustrating the dimensions of the tagine, including its 3.3 QT capacity, 11.8-inch diameter, and 5.5-inch height.

KEY FEATURES

- **One-Pot Cooking:** Ideal for preparing flavorful stews and meals in a single vessel.
- **Moist & Tender Results:** The conical lid design allows steam to circulate, ensuring ingredients remain soft and tender.
- **Enameled Cast Iron:** Durable and versatile, suitable for induction tops, gas stoves, and ovens. It is lead-free, requires no seasoning, and is easy to clean.
- **Cook & Serve:** Functions as both a cooking pot and a serving dish, retaining heat to keep food warm. The lid features an easy-grip knob.
- **Safe Materials:** Crafted from materials free of lead and cadmium for healthy cooking.

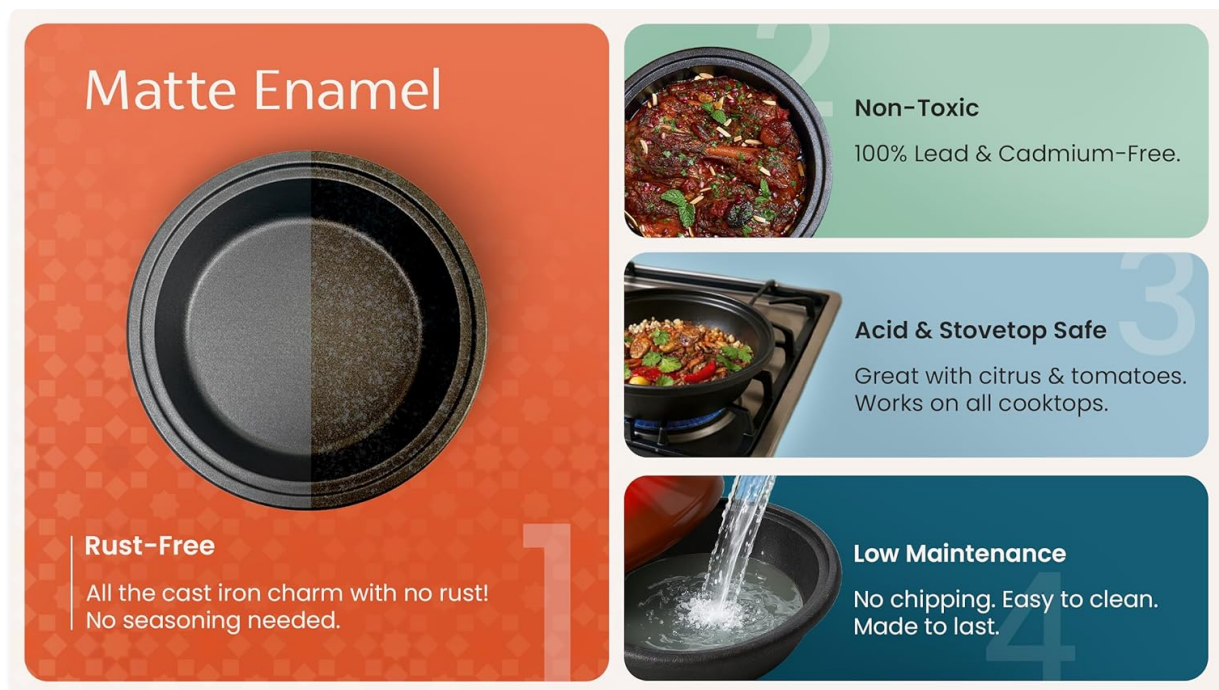


Image: An infographic detailing the benefits of the tagine's matte enamel cast iron, highlighting its rust-free, non-toxic, acid and stovetop safe, and low maintenance properties.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and labels from the tagine base and lid.
2. **Wash:** Before first use, wash the tagine base and ceramic lid thoroughly with warm, soapy water. Rinse completely and dry immediately.
3. **Inspect:** Ensure there are no cracks or damage to the ceramic lid or enamel coating on the cast iron base.

OPERATING INSTRUCTIONS

General Cooking Guidelines

- The tagine is designed for slow cooking, allowing flavors to meld and ingredients to become tender.
- Always use low to medium heat settings on stovetops to prevent overheating and ensure even cooking.
- The conical lid should remain on during cooking to maximize steam circulation and retain moisture.

Stovetop Use

The enameled cast iron base is compatible with various stovetop types:

- Gas Stove
- Induction Cooker
- Electric Furnace
- Ceramic Stove

Oven Use

The tagine is oven safe up to 450°F (232°C).



GAS
STOVE



INDUCTION
COOKER



ELECTRIC
FURNACE



CERAMIC
STOVE



RECIPE BOOK
INCLUDED

Image: Icons demonstrating the tagine's compatibility with various heat sources including gas, induction, electric, and ceramic stovetops.

Cooking Examples

The tagine is excellent for preparing a variety of dishes, from traditional Moroccan stews to everyday meals. The design ensures even heat distribution and moisture retention.

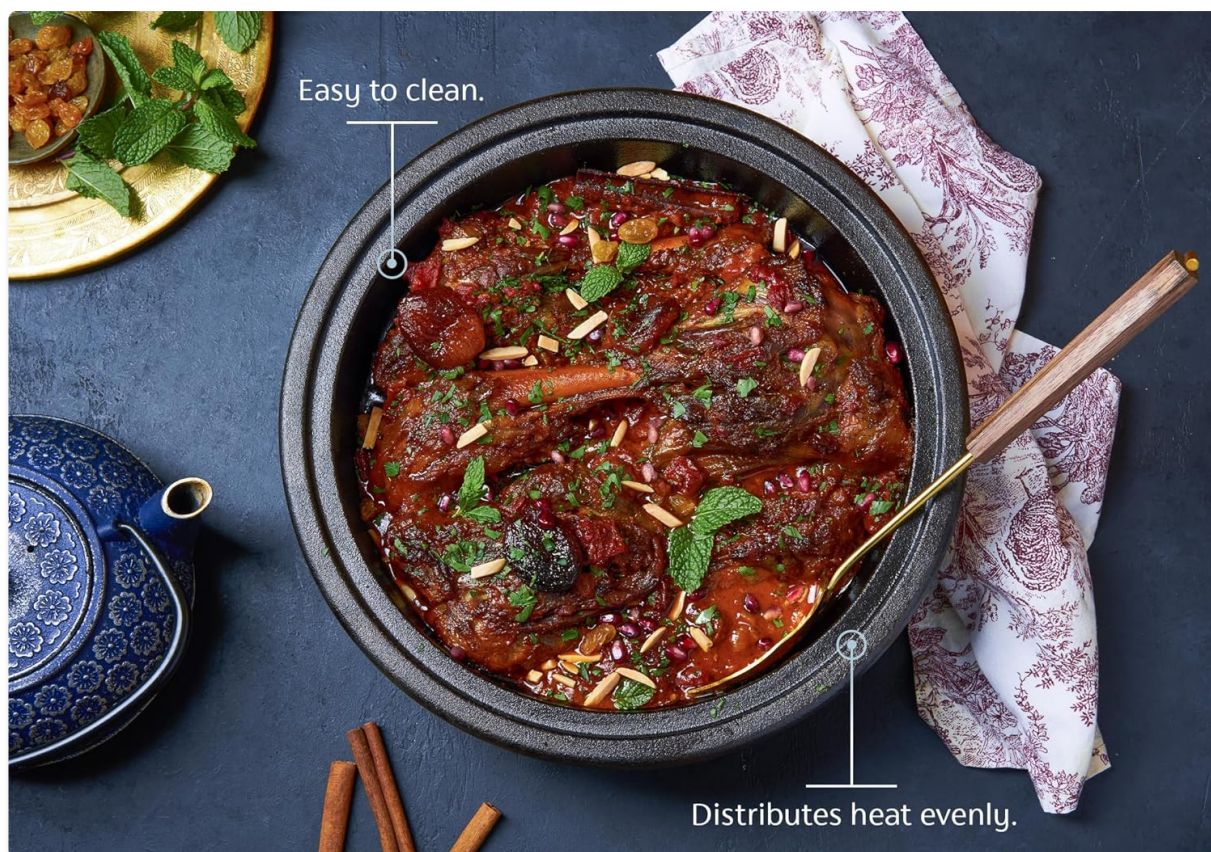


Image: A close-up of a cooked dish inside the tagine, garnished with herbs and almonds, illustrating the even heat distribution.



Image: A tagine containing a meal of chicken, carrots, and dried fruits, with the ceramic lid slightly ajar.

Official Product Videos

KooK Moroccan Tagine Overview

Your browser does not support the video tag.

Video: An overview of the KooK Moroccan Tagine, highlighting its features and design for cooking.

Tagine Meatballs Recipe

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Video: A step-by-step recipe demonstration for preparing meatballs in the tagine.

KooK Moroccan Tagine Product Showcase

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Video: A showcase of the KooK Moroccan Tagine, demonstrating its use and benefits in cooking.

MAINTENANCE AND CARE

- **Hand Wash Only:** To preserve the enamel coating and ceramic lid, always hand wash the tagine

with warm, soapy water.

- **Avoid Dishwasher:** The tagine is not dishwasher safe. Dishwasher detergents and high temperatures can damage the finish.
- **Drying:** Dry thoroughly immediately after washing to prevent water spots or potential rust on exposed cast iron (if any, though enameled cast iron is rust-resistant).
- **No Seasoning Required:** The enameled cast iron surface does not require seasoning.

TROUBLESHOOTING

- **Food Sticking:** Ensure adequate oil or liquid is used and cook over low to medium heat. High heat can cause food to stick.
- **Lid Not Sealing:** The ceramic lid is designed to sit snugly. Minor gaps are normal as steam needs to escape slightly. Ensure the lid is properly centered.
- **Uneven Cooking:** Always use the tagine on a heat source that matches its base size to ensure even heat distribution. Avoid using very high heat.

SPECIFICATIONS

Attribute	Value
Brand	KooK
Model Number	1060
Material	Cast Iron, Ceramic
Color	Crimson
Capacity	3.3 Quarts (6.35 Liters)
Product Dimensions (L x W x H)	11.8 x 11.8 x 5.5 inches
Item Weight	12.42 pounds (5.65 Kilograms)
Finish Type	Glossy
Is Dishwasher Safe	No
Is Oven Safe	Yes (up to 450°F)
Product Care Instructions	Hand Wash Only

WARRANTY AND SUPPORT

This KooK Moroccan Tagine includes a 3-Year Warranty. For warranty claims, product support, or any inquiries, please contact KooK customer service directly through their official website or the retailer where the product was purchased.

One Pot Wonder

The secret to the most
flavorful stews.



CERAMIC
LID



CAST IRON
BASE



HAND
WASH



LEAD & CADMIUM
FREE



STOVETOP
SAFE



OVEN
SAFE

UP TO
450°F

Image: An illustration of the tagine accompanied by icons highlighting its features and the inclusion of a 3-year warranty.