

Petromax FT9-T

Petromax FT9-T Dutch Oven Instruction Manual

Model: FT9-T

1. INTRODUCTION

The Petromax FT9-T Dutch Oven is a robust and durable cast iron cooking pot designed for versatile use in outdoor and indoor environments. Its pre-seasoned surface ensures immediate usability and simplifies maintenance. This manual provides essential information for the safe and effective operation and care of your Dutch Oven.



Image 1: The Petromax FT9-T Dutch Oven with its lid securely in place. This image highlights the sturdy cast iron material

and the detailed embossing on the lid.

2. SETUP AND FIRST USE

2.1 Unpacking

Carefully remove the Dutch Oven and its components from the packaging. Inspect for any damage during transit. Retain packaging for future storage or transport if desired.

2.2 Initial Preparation

Your Petromax FT9-T Dutch Oven comes pre-seasoned, meaning it is ready for immediate use. A light rinse with warm water and a soft brush or sponge is recommended before the first cooking session. Dry thoroughly immediately after rinsing to prevent rust.

2.3 Seasoning (Optional, for enhanced protection)

While pre-seasoned, you may choose to apply an additional layer of seasoning for enhanced protection and non-stick properties. Apply a thin, even layer of cooking oil (e.g., vegetable oil, flaxseed oil) to all surfaces of the Dutch Oven. Bake upside down in an oven at 350-400°F (175-200°C) for one hour. Allow to cool completely in the oven. Repeat this process for several layers if desired.

3. OPERATING INSTRUCTIONS

3.1 Versatile Cooking

The Petromax FT9-T Dutch Oven is suitable for various cooking methods and heat sources:

- **Open Fire:** Ideal for camping and outdoor cooking. Place the Dutch Oven directly into embers or suspend it over a fire using the handle.
- **Oven:** Can be used in conventional domestic ovens.
- **Hob:** Suitable for all hob types, including induction.

The cast iron material provides excellent heat conduction and retention, ensuring optimal and constant heat distribution for gentle and flavorful preparation of food.



Image 2: The Petromax Dutch Oven being used over an open campfire, demonstrating its outdoor cooking capability.

3.2 Lid Functionality

The lid of the Dutch Oven is designed with a raised edge, allowing hot coals to be placed on top for even heat distribution, enabling top-down cooking and baking. The lid can also be inverted and used separately as a serving plate or a shallow pan.



Image 3: The Petromax FT9-T Dutch Oven with its lid removed, illustrating the interior of the pot and the detailed design on the underside of the lid.

3.3 Thermometer Guide

The lid features a thermometer guide, allowing you to insert a thermometer to monitor the internal temperature without lifting the lid, thus maintaining consistent cooking conditions.

3.4 Handle Notch

The handle includes a notch for secure hanging over a campfire or other suspension systems, providing stability during cooking.

3.5 Temperature Guidance (Approximate)

The following table provides approximate temperature ranges for various cooking methods using the Petromax Dutch Oven. These are general guidelines; actual temperatures may vary based on fuel type and environmental conditions.

FEUERTOPF TEMPERATUR-SKALA

ft1 / ft1-t	160 - 180°C	200 - 225°C
gesamt	5	8
(oben / unten)	(3 / 2)	(5 / 3)
ft3 / ft3-t	160 - 180°C	200 - 225°C
gesamt	8	14
(oben / unten)	(5 / 3)	(9 / 5)
ft4.5 / ft4.5-t	160 - 180°C	200 - 225°C
gesamt	15	21
(oben / unten)	(9 / 6)	(14 / 7)
ft6 / ft6-t	160 - 180°C	200 - 225°C
gesamt	24	30
(oben / unten)	(14 / 10)	(20 / 10)
ft9 / ft9-t	160 - 180°C	200 - 225°C
gesamt	24	30
(oben / unten)	(15 / 9)	(21 / 9)
ft12 / ft12-t	160 - 180°C	200 - 225°C
gesamt	28	38
(oben / unten)	(17 / 11)	(25 / 13)
ft18 / ft18-t	160 - 180°C	200 - 225°C
gesamt	32	42
(oben / unten)	(19 / 13)	(28 / 14)



Image 4: A chart illustrating approximate temperature ranges for various Petromax Dutch Oven models, including the FT9-T, based on coal distribution (top/bottom). For the FT9-T, a temperature of 160-180°C (320-356°F) can be achieved with 24 coals total (15 top / 9 bottom), and 200-225°C (392-437°F) with 30 coals total (21 top / 9 bottom).

4. MAINTENANCE AND CARE

4.1 Cleaning

After each use, clean the Dutch Oven with warm water and a stiff brush or scraper. Avoid using soap, as it can strip the seasoning. For stubborn food residue, you can use coarse salt as an abrasive. Rinse thoroughly.

Important: The Petromax FT9-T Dutch Oven is **not dishwasher safe**. Dishwasher detergents are harsh and will remove the seasoning, leading to rust.

4.2 Drying

Immediately after cleaning, dry the Dutch Oven completely. You can place it on a low heat source (e.g., stovetop, warm embers) for a few minutes to ensure all moisture evaporates. This is crucial to prevent rust.

4.3 Re-seasoning

After drying, apply a very thin layer of cooking oil to all surfaces (inside and out) to maintain the seasoning

and protect against rust. Wipe off any excess oil. If the seasoning appears dull or food starts to stick, repeat the seasoning process described in Section 2.3.

4.4 Storage

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

5. TROUBLESHOOTING

5.1 Rust Formation

If rust appears, it indicates that the seasoning has been compromised or the Dutch Oven was not dried properly. To remove rust, scrub the affected area with steel wool or a stiff brush until the rust is gone. Clean, dry, and then re-season the entire Dutch Oven as described in Section 2.3.

5.2 Food Sticking

Food sticking often means the seasoning layer is insufficient or damaged. Ensure the Dutch Oven is properly seasoned. Also, preheat the Dutch Oven before adding food and use adequate cooking oil or fat.

6. SPECIFICATIONS

Brand	Petromax
Model	FT9-T
Material	Cast Iron
Color	Black
Finish Type	Pre-seasoned Cast Iron
Shape	Round
Maximum Capacity	9.5 Liters
Pot Contents Capacity	8.0 Liters
Lid Contents Capacity	2.5 Liters
Item Weight	10.2 kg (22.1 pounds)
Package Dimensions (W x H x D)	36.5 x 19.5 x 33 cm (13.66 x 13.54 x 7.01 inches)
Serves (approx.)	8 - 14 people
Oven Safe	Yes
Dishwasher Safe	No

7. WARRANTY AND SUPPORT

7.1 Warranty Information

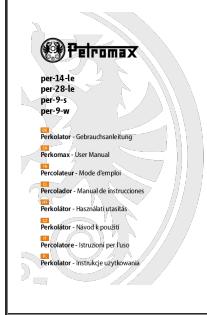
For specific warranty details regarding your Petromax FT9-T Dutch Oven, please refer to the documentation provided at the time of purchase or visit the official Petromax website. Warranty terms may vary by region and retailer.

7.2 Customer Support

Should you require assistance, have questions about your product, or need to report an issue, please contact Petromax customer support directly through their official website or reach out to your authorized retailer.

Related Documents - FT9-T

	<p><u>Petromax Cast Iron Care and User Manual</u></p> <p>A comprehensive guide to using, cleaning, seasoning, and maintaining Petromax cast iron cookware for optimal performance and longevity. Covers safety, intended use, and care instructions.</p>
	<p><u>Petromax Schmiedeeisen und Stahl: Umfassende Pflege- und Gebrauchsanleitung</u></p> <p>Entdecken Sie die detaillierte Pflege- und Gebrauchsanleitung von Petromax für Produkte aus Schmiedeeisen und Stahl. Erfahren Sie, wie Sie Ihre Pfannen und Grillplatten richtig pflegen, reinigen und einbrennen, um ihre Langlebigkeit und optimale Leistung zu gewährleisten.</p>
	<p><u>Petromax Grilling Grate for Camping Oven (camp-oven-gg) - Outdoor Cooking Accessory</u></p> <p>Enhance your outdoor cooking with the Petromax Grilling Grate for Camping Oven. Made from stainless steel, it's perfect for baking, steaming, and serving as a trivet. Includes technical specifications and usage instructions.</p>
	<p><u>Petromax Gusseisenformen Bedienungsanleitung wf-iron, wf-tx, bg-iron, sw-iron</u></p> <p>Umfassende Bedienungsanleitung für Petromax Gusseisenformen (wf-iron, wf-tx, bg-iron, sw-iron). Enthält Informationen zu Verwendung, Sicherheit, Pflege und technischen Daten für Waffel-, Sandwich- und Burgerformen.</p>
	<p><u>Petromax Cool Box kx25, kx50, kx75 User Manual</u></p> <p>Comprehensive user manual for the Petromax ultra-passive Cool Box models kx25, kx50, and kx75, covering features, usage for cooling and warming, cleaning, storage, performance tests, warranty, and accessories.</p>



[Petromax Perkomax Percolator User Manual and Guide](#)

Comprehensive user manual for the Petromax Perkomax percolator, covering setup, operation, safety, troubleshooting, and specifications for coffee and tea brewing.