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› Kitchen HQ 4.5-Quart Cast Iron Nonstick Braiser User Manual

Kitchen HQ B0CLYZX4P5

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Model: B0CLYZX4P5 | Brand: Kitchen HQ

PRODUCT OVERVIEW

The Kitchen HQ 4.5-Quart Cast Iron Nonstick Braiser combines the benefits of traditional cast iron with the convenience of a nonstick surface. It is designed for consistent heating and browning, making it suitable for a variety of cooking tasks from stovetop to oven. The braiser features a tempered glass lid with a silicone rim and steam vents, along with two side handles equipped with removable silicone covers for safe handling.



Image: The Kitchen HQ 4.5-Quart Cast Iron Nonstick Braiser in blue, shown with its tempered glass lid and removable blue silicone handle covers.

IMPORTANT SAFEGUARDS

Please read all instructions carefully before using your new braiser. Failure to follow these instructions may result in damage to the product or personal injury.

- Always use oven mitts or the provided silicone handle covers when handling the hot braiser, as handles will become hot during use.
- Do not expose the braiser to extreme temperature changes, such as placing a hot pan directly into cold water, as this may cause warping or damage.
- Ensure the braiser is properly seasoned or oiled before first use and periodically thereafter to maintain its nonstick properties and prevent rust.
- Avoid using metal utensils that can scratch the nonstick surface. Silicone, wood, or plastic utensils are recommended.
- Do not use abrasive cleaners or scouring pads, which can damage the nonstick coating.
- Keep out of reach of children when hot.

SETUP

Initial Cleaning

Before first use, wash the braiser and lid thoroughly with warm, soapy water. Rinse well and dry completely. It is recommended to lightly oil the nonstick surface before its initial use to enhance its performance.

Handle Covers

The braiser comes with two removable silicone handle covers. Slide these covers onto the cast iron handles before cooking to provide a comfortable and heat-resistant grip. Remove them if placing the braiser in an oven exceeding the silicone's temperature limit (typically 400-450°F or 200-230°C, check specific silicone product details if available, otherwise assume lower for safety).

OPERATING INSTRUCTIONS

Stovetop Use

The cast iron construction provides excellent heat retention and even distribution. Use low to medium heat settings for most cooking tasks. High heat is generally not required and can potentially damage the nonstick coating over time. Always preheat the braiser for a few minutes before adding food to ensure even cooking.

Oven Use

This braiser is oven safe. Ensure to remove the silicone handle covers if the oven temperature exceeds their heat resistance. The tempered glass lid is also oven safe, but typically to a lower temperature than the cast iron base (usually up to 350°F / 175°C). For higher oven temperatures, use the braiser without the lid.



Image: A chicken dish simmering in the Kitchen HQ braiser, demonstrating its use for various recipes.

CARE AND MAINTENANCE

Cleaning

The nonstick coating makes cleanup easy. Allow the braiser to cool completely before washing. Hand washing with warm, soapy water and a soft sponge or cloth is recommended to preserve the nonstick surface. While the product is listed as "Dishwasher compatible", frequent dishwasher use may reduce the lifespan of the nonstick coating and the cast iron's finish. For stubborn food residue, soak the pan in warm water for a short period before cleaning.

Storage

Ensure the braiser is completely dry before storing to prevent rust on the cast iron. Store in a dry place. If stacking with other cookware, place a soft cloth or paper towel between the braiser and other items to protect the nonstick surface.

TROUBLESHOOTING

Issue	Possible Cause	Solution
Food sticking to surface	Insufficient oil/fat, too high heat, damaged nonstick coating.	Ensure adequate oil/fat. Use low to medium heat. Avoid metal utensils.
Braiser rusting	Not dried completely after washing, improper storage.	Dry thoroughly immediately after washing. Store in a dry place. Lightly oil the exterior if needed.
Handles too hot to touch	Silicone covers not used or removed.	Always use the provided silicone handle covers or oven mitts when handling the hot braiser.
Lid not sealing properly	Food debris on rim, lid warped.	Clean lid rim and braiser rim thoroughly. If lid is warped, contact customer support.

SPECIFICATIONS

- Capacity:** 4.5 Quarts
- Material:** Cast Iron
- Finish Type:** Non-Stick
- Color:** Blue (for this variant)
- Product Dimensions:** 8 x 8 x 2.5 inches
- Item Weight:** 4 Pounds
- Oven Safe:** Yes (Braiser base; lid typically to lower temperatures)
- Stovetop Compatible:** Yes
- Dishwasher Compatible:** Yes (Hand washing recommended for longevity)
- Lid:** Tempered Glass with Silicone Rim and Steam Vents
- Handles:** Cast Iron with Removable Silicone Covers

WARRANTY INFORMATION

This Kitchen HQ 4.5-Quart Cast Iron Nonstick Braiser is a renewed product and comes with a **1-Year Refurbished Warranty**. This warranty covers defects in materials and workmanship under normal household use. It does not cover damage resulting from misuse, abuse, accidents, alterations, or commercial use. Please retain your proof of purchase for warranty claims.

For warranty service, please refer to the customer support section.

CUSTOMER SUPPORT

If you have any questions, concerns, or require assistance with your Kitchen HQ braiser, please contact our customer support team. While specific contact details are not provided in this manual, you can typically find support information on the product's original purchase platform or the manufacturer's official website.

When contacting support, please have your product model number (B0CLYZX4P5) and proof of purchase readily

available.

