

Victoria 6QT Oval-2 Piece Set

Victoria 6-Quart Cast Iron Oval Dutch Oven & Skillet Combo Manual

Model: 6QT Oval-2 Piece Set

INTRODUCTION

Thank you for choosing the Victoria 6-Quart Cast Iron Oval Dutch Oven and Skillet Combo. This versatile 2-piece set is crafted from durable cast iron, designed for a wide range of cooking applications. The Dutch oven is ideal for soups, stews, and baking, while its lid doubles as a grill pan, perfect for searing and grilling. This manual provides essential information for the proper setup, operation, and maintenance of your new cast iron cookware.



The Victoria 6-Quart Cast Iron Oval Dutch Oven and Skillet Combo, showcasing its two components.

Key Features:

- **Preseasoned Cast Iron:** Features a preseasoned surface with non-GMO, kosher-certified flaxseed oil for an easier release and improved seasoning with each use. PTFE- and PFOA-free.
- **Versatile 2-Piece Design:** The skillet lid can be used independently for grilling or searing, or as a tight-fitting lid for the Dutch oven.
- **Even Cooking:** Both the pot and skillet feature large loop handles and flat, wide bottoms to ensure uniform heat distribution.
- **Multi-Surface Compatibility:** Suitable for use on stovetops (including induction), in ovens, over campfires, or on grills.
- **Durable Construction:** Made from natural, resource-efficient materials in Colombia since 1939, designed for longevity.

SETUP

Initial Cleaning:

Before first use, wash your cast iron Dutch oven and skillet with warm water and a mild soap. Rinse

thoroughly and dry immediately with a lint-free towel. It is crucial to dry cast iron completely to prevent rust.

Seasoning (Optional, but Recommended for Enhanced Performance):

While your Victoria cast iron comes preseasoned, an additional seasoning layer can enhance its non-stick properties and rust resistance. To season:

1. Preheat your oven to 475°F (245°C).
2. Apply a very thin, even layer of high smoke point cooking oil (such as flaxseed, avocado, or grapeseed oil) to all surfaces of the Dutch oven and skillet, inside and out. Wipe off any excess oil to prevent stickiness.
3. Place the cookware upside down in the preheated oven. Place aluminum foil on the rack below to catch any drips.
4. Bake for one hour.
5. Turn off the oven and allow the cookware to cool completely inside the oven.
6. Repeat this process 2-3 times for optimal seasoning.



The Dutch oven and skillet lid can be used separately or together.

OPERATING INSTRUCTIONS

General Use:

- Always preheat your cast iron slowly over medium heat before adding food. This ensures even heating and prevents sticking.
- Use a small amount of cooking oil or fat when cooking to enhance non-stick properties and flavor.
- Cast iron retains heat exceptionally well, so you can often cook at lower temperatures than with other cookware.

Using the Dutch Oven:

The deep pot is perfect for slow-cooking, braising, baking bread, making soups, stews, and chili. It can be used with or without the lid, depending on your recipe. For baking bread, preheat the Dutch oven with the lid on in the oven to achieve a crispy crust.

Using the Skillet Lid:

The lid features a ribbed surface, making it an excellent grill pan for searing meats, vegetables, or making grilled sandwiches. It can be used directly on stovetops, grills, or over a campfire. Ensure the skillet is properly heated before placing food on it to achieve distinct grill marks.

THE VICTORIA DIFFERENCE



CAST IRON DUTCH OVEN

- ✓ Excellent heat retention for efficient cooking
- ✓ Lasts for generations with proper care
- ✓ Can be used for roasting, braising, frying, baking bread, and other applications
- ✓ Can be used in oven, on grill, and under high temperatures
- ✓ Classic appearance and durable materials

VS

- ✓ May not provide the same level of heat retention
- ✓ Aluminum, ceramic, and stainless-steel versions don't last as long
- ✓ May require more heat for different culinary applications
- ✓ May not be used in an oven, on a grill, or under high temperatures
- ✓ Appearance and durability vary with material



OTHER DUTCH OVEN

Victoria cast iron cookware is suitable for induction, ceramic, electric, gas, oven, grill, and campfire use.

MAINTENANCE

Proper care is essential to maintain the performance and longevity of your cast iron cookware. Follow these steps after each use:

1. **Let it Cool:** Allow the Dutch oven and skillet to cool down enough to handle safely. It should still be slightly warm to the touch.



Allow cookware to cool before cleaning.

2. **Hand-Wash with Mild Soap:** Hand-wash with hot water and a small amount of mild soap. For stuck-on food, use a plastic spatula, scraper, or a chain-mail scrubber. Avoid steel-wool sponges or other abrasive materials that can strip the seasoning.



Hand-wash with mild soap and avoid abrasive scrubbers.

3. **Dry Thoroughly:** Immediately dry the cookware with a lint-free towel. Never air-dry seasoned cast iron, as this can lead to rust. You can also place it on a stovetop over low heat for a few minutes to ensure it is completely dry.



Dry immediately and completely after washing.

4. **Apply a Thin Layer of Oil:** Rub a very thin layer of cooking oil (e.g., flaxseed, coconut, canola) inside the cookware and on the rim. This helps to build and maintain the seasoning.
5. **Stovetop Maintenance (if seasoning looks dull):** If the seasoning appears dull, apply a thin layer of oil and heat it on a stovetop until it smokes. Ensure adequate ventilation. Once cool, wipe off any excess oil.
6. **Storage:** Store your cast iron in a cool, dry place to prevent moisture buildup and rust.

TROUBLESHOOTING

Rust Formation:

Cast iron can rust if exposed to moisture for extended periods or if the seasoning layer is compromised. If rust appears, buff it off with a piece of steel wool or a metal pot scrubber. Wash, dry thoroughly, and then re-season the affected area or the entire piece of cookware.

Food Sticking:

If food is sticking, your seasoning layer may be insufficient or damaged. Ensure you are preheating the pan properly and using enough cooking oil. Re-seasoning the cookware can significantly improve its non-stick properties.

Uneven Heating:

While cast iron is known for even heat retention, it requires time to heat up uniformly. Always preheat your cookware gradually over medium heat to allow the entire surface to reach the desired temperature before adding food.

SPECIFICATIONS

PLANET-
CONSCIOUS
DESIGN

> Circular economy manufacturing

> No petrochemicals

> No outsourcing

> Lasts for **GENERATIONS**

Key dimensions of the Victoria 6-Quart Oval Dutch Oven.

Attribute	Value
Brand	Victoria
Model Number	6QT Oval-2 Piece Set
Material	Cast Iron
Capacity	6 Quarts (5.7 Liters)
Color	Black
Finish Type	Non Stick (Preseasoned)

Shape	Oval
Product Care Instructions	Hand Wash Only
With Lid	Yes
Is Oven Safe	Yes
Item Weight	16.15 pounds (7.34 Kilograms)
Lid Material	Cast Iron
Is Dishwasher Safe	No
Product Dimensions	9.3"W x 6.3"H (Dutch Oven)
UPC	815457023010

WARRANTY & SUPPORT

Victoria cast iron products are built to last for generations. For specific warranty information or product support, please refer to the documentation included with your purchase or visit the official Victoria Cookware website. You may also contact customer service through the retailer where the product was purchased.

For additional tips and recipes, explore the Victoria Cookware community online.