

## CAROTE A10912

# CAROTE 5QT Enameled Cast Iron Dutch Oven Instruction Manual

Model: A10912

## INTRODUCTION

Thank you for choosing the CAROTE 5QT Enameled Cast Iron Dutch Oven. This heavy-duty, versatile cookware is designed to enhance your cooking experience, whether you're baking sourdough bread, braising meats, preparing stews, or roasting vegetables. Crafted from durable enameled cast iron, it offers exceptional heat conduction and retention, ensuring delicious results every time. This manual provides essential information for the proper setup, use, and maintenance of your new Dutch oven.

## PRODUCT FEATURES

- **Enhanced Cooking Experience:** Delivers exceptional heat conduction and retention, with a condensation design on the inner lid to lock in flavors.
- **Classic Design:** Features sturdy dual handles and a matching lid, ergonomically designed for easy transfer and a stylish appearance.
- **Versatility:** Suitable for sautéing, searing, slow cooking, braising, stewing, boiling, frying, baking, and grilling. Compatible with all stovetops (gas, electric, ceramic, induction) and oven-safe up to 500°F.
- **Super Easy to Clean:** Smooth, naturally non-stick porcelain surface requires no seasoning. Simply wash with warm soapy water or a nylon brush. Not dishwasher safe.

## SETUP & FIRST USE

1. **Unpacking:** Carefully remove all packaging materials from the Dutch oven and its lid. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the Dutch oven and lid thoroughly with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots.
3. **Lid Protectors:** Some models may include plastic clips or spacers for the lid. These are for storage to prevent chipping and allow air circulation. Remove them before cooking.

# OPERATING INSTRUCTIONS

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## General Cooking Guidelines

- **Preheating:** Always preheat your Dutch oven gradually over low to medium heat. Avoid high heat when the pot is empty.
- **Oil/Fat:** Use a small amount of oil or fat to coat the cooking surface before adding food to prevent sticking and enhance flavor.
- **Utensils:** Use wooden, silicone, or heat-resistant plastic utensils to avoid scratching the enamel surface. Metal utensils are not recommended.
- **Heat Retention:** Enameled cast iron retains heat exceptionally well. You may need to use lower heat settings than with other cookware.

## Stovetop Use

The Dutch oven is compatible with all stovetop types, including gas, electric, ceramic, and induction. Ensure the pot is centered on the burner and the heat source does not extend beyond the base of the pot.

## Oven Use

Your Dutch oven is oven-safe up to 500°F (260°C). This makes it ideal for baking, roasting, and slow-cooking dishes that require both stovetop searing and oven finishing.

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**Video:** 5qt Enameled Cast Iron Dutch Oven, Oven & Induction Safe. This video demonstrates the versatility and compatibility of the Dutch oven with various cooking methods and heat sources, highlighting its oven and induction safety.

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**Video:** This is great for making sour dough bread! Watch how the Dutch oven is used to bake delicious sourdough bread, showcasing its ability to create a perfect crust and texture.

## CARE & MAINTENANCE

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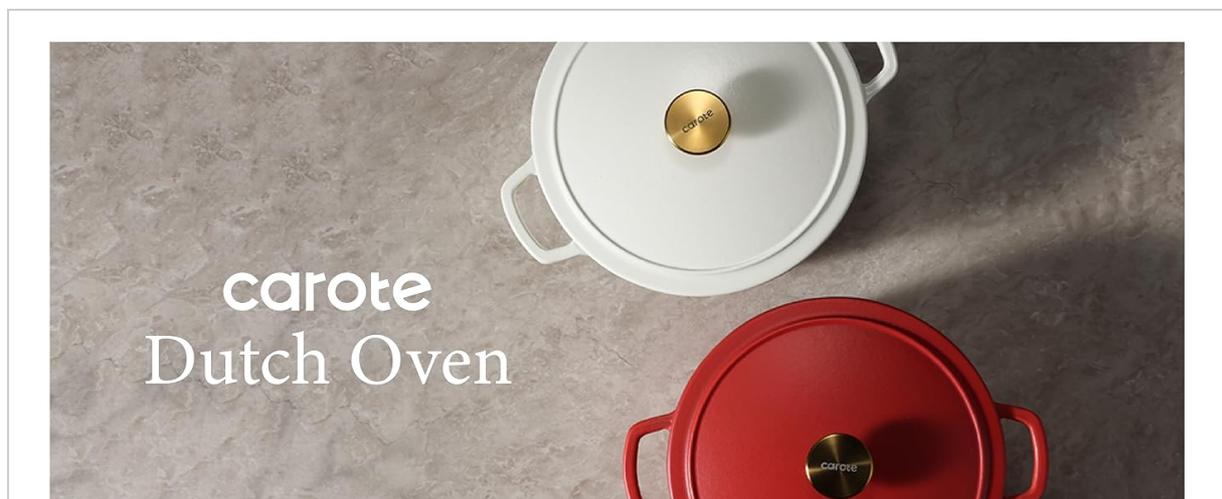
1. **Cool Down:** Always allow the Dutch oven to cool completely before cleaning. Submerging a hot pot in cold water can cause thermal shock and damage the enamel.
2. **Cleaning:** Wash with warm, soapy water using a soft sponge or nylon brush. For stubborn food residue, fill the pot with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean. Avoid abrasive cleaners, steel wool, or metal scouring pads, as these can scratch the enamel.
3. **Drying:** Dry the Dutch oven thoroughly immediately after washing to prevent water spots and maintain its appearance.
4. **Storage:** Store the Dutch oven in a dry place. If stacking, place a soft cloth or the provided plastic lid protectors between the pot and the lid to prevent scratches.
5. **Not Dishwasher Safe:** This product is not dishwasher safe. Hand washing is recommended to preserve the enamel finish.

## SPECIFICATIONS

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Feature	Detail
Material	Cast Iron

Brand	CAROTE
Capacity	5 Quarts
Color	Cream White
Finish Type	Enameled
Shape	Round
Product Care Instructions	Oven Safe / Hand Wash Only
With Lid	Yes
Is Oven Safe	Yes
Temperature Rating	500 Degrees Fahrenheit
Product Dimensions	9.5"W x 4.9"H
Item Model Number	A10912



**Image:** Dimensions of the CAROTE 5QT Dutch Oven. This image illustrates the width (9.5 inches) and height (4.9 inches) of the Dutch oven, providing a visual reference for its size.

## WARRANTY & SUPPORT

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At CAROTE, we prioritize quality and customer satisfaction. If you receive any defective items due to delivery, please reach out to us for a 100% refund or a new replacement product. For further assistance or inquiries, please contact CAROTE customer support.