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› Sur La Table Kitchen Essentials Chef's Deck 5.3-Quart Stainless Steel Dutch Oven with Steamer Insert User Manual

Sur La Table 5.3-Quart Dutch Oven w/ Steamer Insert

Sur La Table Kitchen Essentials Chef's Deck 5.3-Quart Stainless Steel Dutch Oven with Steamer Insert User Manual

INTRODUCTION

This manual provides instructions for the proper use and care of your Sur La Table Kitchen Essentials Chef's Deck 5.3-Quart Stainless Steel Dutch Oven with Steamer Insert. Designed for versatility and durability, this cookware is suitable for various cooking methods and stovetops.



Image: The complete Sur La Table Chef's Deck 5.3-Quart Stainless Steel Dutch Oven with its steamer insert and glass lid.

WHAT'S IN THE BOX

- One 5.3-quart Stainless Steel Dutch Oven
- One Steamer Insert
- One Glass Lid



Image: The 5.3-quart Dutch oven and its accompanying steamer insert, shown without the lid.

SETUP AND ASSEMBLY

1. **Unpack:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash all parts (Dutch oven, steamer insert, and glass lid) with warm, soapy water. Rinse thoroughly and dry completely.
3. **Assembly for Steaming:** Place the steamer insert into the Dutch oven. Ensure it sits securely. The glass lid can then be placed on top of the steamer insert.
4. **Assembly for Dutch Oven Use:** For general cooking, use the Dutch oven directly on the stovetop or in the oven. The glass lid fits directly onto the Dutch oven.



Image: An artichoke in the steamer insert, which is placed within the Dutch oven, demonstrating assembly for steaming.

OPERATING INSTRUCTIONS

Stovetop Use

- **Heat Compatibility:** This cookware is induction-friendly and works on gas, electric, halogen, ceramic, and glass stoves.
- **Even Heating:** The aluminum base ensures even heat distribution, preventing hot spots.
- **Non-Reactive Interior:** The stainless steel interior is non-reactive, preserving the natural flavors of acidic ingredients like tomato sauces without metallic aftertaste.
- **Stay-Cool Handles:** The riveted, Y-shaped stainless steel handles are designed to diffuse heat and remain cool to the touch during stovetop cooking. Always use caution and oven mitts when handling hot cookware.



Image: The Dutch oven on a gas stovetop, containing a simmering soup, with the glass lid slightly ajar.

Oven Use

- **Oven Safe Temperature:** The Dutch oven is oven safe up to 500°F (260°C).
- **Lid Oven Safety:** When using the glass lid, the maximum oven safe temperature is 350°F (175°C).
- **Application:** Ideal for oven-finishing dishes after searing or sautéing on the stovetop.

Steaming

- Add water to the Dutch oven, ensuring it does not touch the bottom of the steamer insert.
- Place the steamer insert with your food into the Dutch oven.
- Cover with the glass lid and bring the water to a boil to generate steam.



Image: A top-down view of the steamer insert holding a halved artichoke, positioned over the Dutch oven, ready for steaming.

CARE AND MAINTENANCE

- **Dishwasher Safe:** The cookware is dishwasher safe for convenience.
- **Hand Wash Recommended:** For best results and to prolong the life and appearance of your cookware, hand washing is recommended. Use warm, soapy water and a non-abrasive sponge or cloth.
- **Stubborn Food:** For stuck-on food, soak the pot in warm, soapy water before cleaning. Avoid using steel wool or harsh abrasive cleaners that can scratch the surface.
- **Discoloration:** Minor discoloration may occur over time, especially with certain foods like black beans, but this does not affect performance.

TROUBLESHOOTING

- **Food Sticking:** Ensure adequate oil or liquid is used. Preheat the pan properly before adding food. Avoid cooking on excessively high heat.
- **Discoloration:** If the bottom of the pot discolors, especially after cooking acidic foods or using high heat, this is common for stainless steel. A stainless steel cleaner can often restore its shine.

- **Lid Fit:** Ensure the lid is properly aligned with the pot or steamer insert for a secure fit.

SPECIFICATIONS

Material	Stainless Steel
Capacity	5.3 Quarts
Number of Pieces	3 (Dutch Oven, Steamer Insert, Glass Lid)
Handle Material	Stainless Steel (Y-shaped, stay-cool design)
Lid Material	Tempered Glass
Induction Compatible	Yes
Oven Safe (Pot)	Up to 500°F (260°C)
Oven Safe (with Glass Lid)	Up to 350°F (175°C)
Dishwasher Safe	Yes (Hand wash recommended)
Item Weight	2.88 Kilograms

WARRANTY AND SUPPORT

For information regarding warranty coverage or product support, please refer to the manufacturer's official website or contact their customer service directly. Keep your purchase receipt for any warranty claims.