

# UNIFLAME

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## Dutch oven handling Instructions

### (Seasoning)

For the very first usage of the Dutch oven, please do the seasoning first



1. Heat the empty Dutch oven for 20 ~ 30 minutes
2. Put the left-over vegetables together with 2 tbsp oils and fry it until the oil gets completely dry.
3. Remove the vegetables and wash the Dutch oven
4. Heat the Dutch oven again and coat the oil on the surface.
5. Then, you can start cooking.



You do not need the oil for the lid. Simply heat the lid for 15 ~ 20 minutes.  
No need to heat the other side

### (Caution)

1. When you cook with the Dutch oven, the body gets very hot.  
Do not touch the body with empty hands.
2. This Dutch oven is very heavy. Please do not drop off on your feet.
3. Do not cook the Dutch oven with portable gas stove.
4. When you use this Dutch oven inside the house, please ventilate the room well
5. Please do not use this Dutch oven in the stove or furnace. This Dutch oven might be damaged.
6. When the handle wobbles, please stop using the Dutch oven.
7. Please stay near Dutch oven during cooking.
8. This Dutch oven is for cooking purpose only. Please do not use for other purpose.
9. Please put food to other plates after cooking otherwise it will cause the Dutch oven rust.
10. Please do not water the Dutch oven after heating it. You may get burned from extremely hot steam.
11. Please do not water the Dutch oven after heating it. It may be deformed.
12. Be aware that the ignition point of healthy oil is lower than normal oil.
13. Foods like apple and tomato makes the Dutch oven rust easily.
14. Please do not leave the Dutch oven with water in it. It may cause the rust occur.
15. After you cook soup with the Dutch oven, please do the seasoning  
Otherwise, it gets rusted easily after cooking soup.

### (FAQ)

**Q1** After seasoning the Dutch oven, there are spots of black and gray color.

As we use the Dutch oven, black surface peels off

A. Black surface is clear lacquer coating. It peels off gradually as you cook with the Dutch oven. Gray surface is the black steel, it becomes black color again when the oil fits the surface.

**Q2** During cooking, the surface easily gets rusted

A. The fitted oil got thinner. Please do the seasoning and coat the oil on the surface or make fried food with the Dutch oven.

**Q3** Rust occurred

- A. 1 Wash the Dutch oven with a scrubbing brush
- 2 Heat the Dutch oven and remove the water
- 3 Do the seasoning

**Q4** Burnt occurred

- A. 1 Heat the Dutch oven until the burnt is carbonized.  
Use the Dutch scraper to remove the burnt and then put water inside.  
Boil the water and use the Dutch scraper again to remove the burnt completely
- Or
- 2 Simply wash with a scrubbing brush and then do the seasoning afterward.

**Q5** Is it possible to keep the cooked food in the Dutch oven?

- A. No. It causes the rust occur.

**Q6** Is it possible to use the lid of the Dutch oven as a pan?

- A. It is possible but you may burn hand. We do not recommend this.

(Maintenance)

After using the Dutch oven, please wash it well with detergent.

Next, please heat it up with fire and remove the water completely.

\*If you do not intend to use it for a long time, please coat the food grade oil on inner surface.



Remove the burnt



Wash



Dry and coat the oil