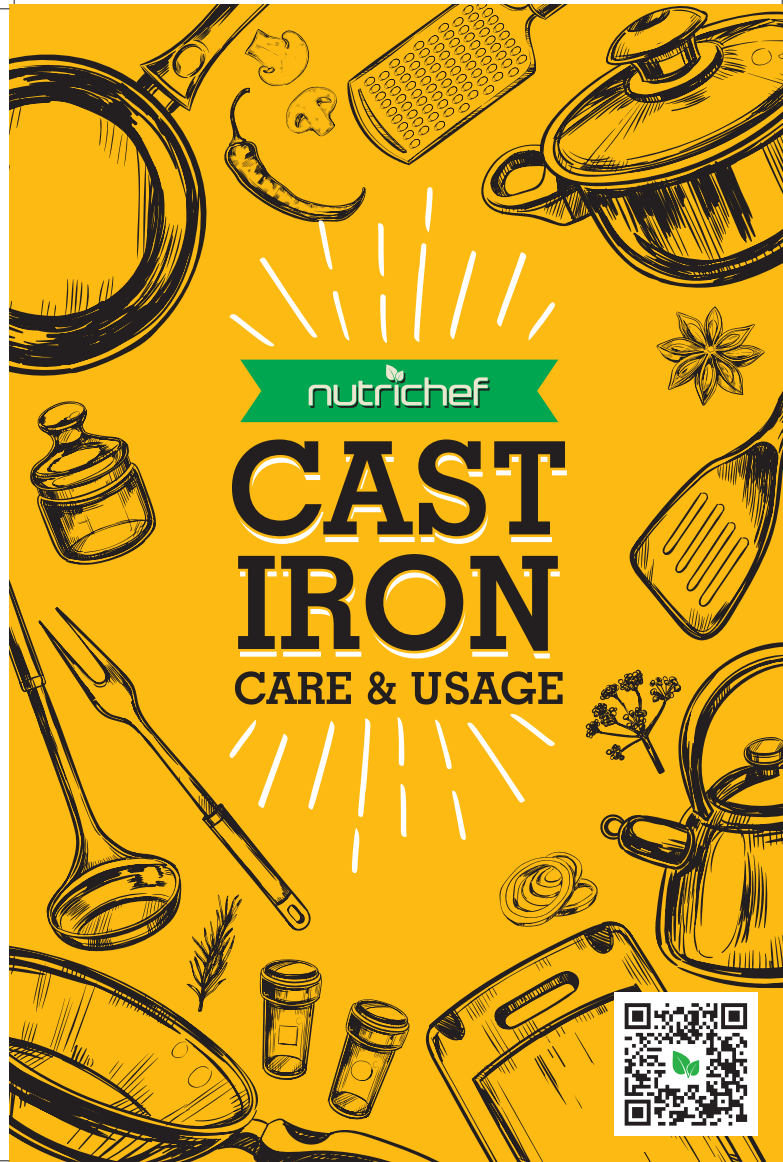


FRONT

BACK



CAST IRON MOROCCAN TAGINE COOKER POT

- OVEN SAFE FOR UP TO 500° F
- DISHWASHER SAFE
- STAIN-RESISTANT & EASY-TO-CLEAN
- SAFE TO USE ON STOVE & OVEN
- EASY TO HOLD AND HANDLE
- LONG-LASTING, HEAVY DUTY

- Tagine pots can be used to cook just about anything and everything on the stove and in the oven, although because of the enameled finish, it's not recommended they be used on the grill or over an open flame.
- **Do NOT** subject the pot to dramatic temperature changes and never heat the pot empty.
- Always match the pan's base size to the stovetop heat zone to maximize efficiency and to prevent overheating of the pan sides or damage the handles.
- The cast iron base can be used on its own and makes a useful baking, roasting and serving dish. Compatible with all stove types, tagine pot can be used on all heat sources including gas top, electric stoves or radiant ring, ceramic or wood.
- **Do NOT** use microwave ovens, outdoor grills, or over campfires.
- The very top of the conical lid will remain cool, the base of it will not and when removing the lid to check the contents, a cloth or oven mitts should be used to lift and support this rim edge, holding the top of the lid with the other hand.



THE FIRST FEW TIMES USING CAST IRON, RUB A SMALL AMOUNT OF OIL ON THE INSIDE OF THE PAN BEFORE YOU START COOKING, OTHERWISE FOOD MAY STICK ESPECIALLY THE ACIDIC ONES.

CLEANING & CARE

- Cool the tagine for a short time before soaking or washing in hot soapy water. **Do NOT** plunge the tagine directly into cold water as thermal shock damage to the enamel may occur.
- Wipe over the whole lid with a hot soapy cloth paying particular attention to the unglazed rim: this should be cleaned after each use to prevent any build-up of grease.
- Nylon or other soft abrasive pads and brushes can be used to remove stubborn residues. **Do NOT** use metallic pads or harsh abrasive cleaning agents such as bleach, as it will damage the enamel. If there are food residues, soak the tagine in hot water for 15 to 20 minutes, then wash in the usual way.
- Repeat if needed. Although the tagine pot is dishwasher safe, **wash by hand still recommended.**
- Always dry the lid and base thoroughly. Lay the lid on its side for a short while to ensure the rim is completely dry. Never store them away still damp. Store in a dry cupboard or airy space with the lid in an upright position to avoid damage.
- Black enamel cooking surfaces will, over time, produce a patina (a brownish film). Do not attempt to clean this off as it enhances the cooking performance and food release from the surface.
- In the dishwasher, always allow the cycle to complete before opening the door. An incomplete cycle retains moisture in the machine and over time damage may occur to the surface, particularly if the enamel is damaged.