

Cast iron pot 3.5 L

This pot is made of enamelled cast iron. The thick walls absorb an exceptional amount of heat, which they store and distribute right up to the top of the pot, releasing it evenly to cook the food inside. The pot is suitable for gas, electric, induction and ceramic hobs as well as for use in the oven. It is not suitable for use in the microwave.

You can save energy by selecting the hob ring that matches the diameter of the base of the pot. Once the correct temperature is reached, you can turn the hob down to a lower heat setting.

Information on the material

This pot is made of cast iron. Cast-iron products are manufactured in sand moulds following a manufacturing method with a rich tradition. For this reason, the surface may show slight irregularities, which, however, in no way impair the quality or function of the product.

WARNING – risk of burns/fire

- The pot becomes hot during use! Always use oven gloves or similar protection when touching the pot, handles or lid! Do not put the pot on a hob ring that is too large in diameter, as this may cause the handles to become burning hot.
- If you use the pot for frying, stewing or deep-frying, never leave a pot of hot fat unattended. Hot fat ignites very easily. Risk of fire!
- If you use the pot for deep-frying, fill it to no more than 1/3 of its capacity. If the oil gets too hot or starts spitting, reduce the temperature.
- Never extinguish burning fat with water. Risk of explosion! Put out a grease fire with an extinguisher that is suitable for extinguishing burning cooking oil or fat.
- Let the pot cool down completely before cleaning it.

CAUTION – material damage

- You should select an induction hob that matches the diameter of the base of the pot. If the base is too small or the pot is not placed centrally on the hob, the hob may not detect it.

Depending on the hob model, this might trigger an error message.

Important: Always heat the pot on an induction hob slowly and never when it is empty.

- If you use the pot on an induction hob, unusual noises may occur due to the electromagnetic properties of the hob.
- If you use the pot on a ceramic hob, bear in mind the weight of the pot. Always put it down carefully. Do not push the pot across the ceramic surface.
- Cast iron is a very robust but brittle material. If dropped or knocked hard, the pot may shatter or the enamel layer may crack.
- After removing the hot pot from the hob or the oven, always place it on a surface that is not sensitive to heat! Heat-sensitive surfaces could otherwise become damaged.

Information about using cast-iron cookware

- Check before use that both the base of the pot and the hob are clean. Salt, sugar or grains of sand, e.g. from vegetables, can leave scratches on ceramic hobs if they get underneath the base of the pot.
- Pots can leave marks on the cooking surface through forceful movements. Try not to move the pot around too much.
- Do not heat the pot when it is empty. This can overheat the material. As a result, the coating can become discoloured.
- If you are using the pot on an induction hob, only heat it up to the required temperature gradually. Heating it too quickly or overheating it may damage the pot.
- You can use the pot with its lid in the oven up to a temperature of max. 230 °C. The silicone seal on the knob will be damaged if exposed to higher temperatures. The pot can be used in the oven at temperatures up to max. 400 °C without the lid.
- Use only wooden, heat-resistant plastic or silicone cooking utensils. Do not use metal utensils and do not cut food inside the pot. Doing so can damage the enamel coating.

Cleaning tips

- Clean the pot and the lid with hot water and a little mild washing-up liquid before using them for the first time. Remove all labels. Rinse the pot and the lid off with clear water and wipe them dry.
- Do not pour cold water into the hot pot. Cooling it down too quickly may damage the pot.
- Clean the pot and the lid after use with hot water and a mild washing-up liquid. Do not use a scouring sponge, abrasive or caustic products or hard brushes, etc. for cleaning.
- Always dry the pot and the lid immediately after cleaning. Do not store the pot and the lid when wet, as this may cause a rust film to form on the non-enamelled edges. If this does happen, remove the film if necessary with a damp cloth and grease the affected areas carefully with a little vegetable oil.
- If food sticks to the pot, heat a little water in the pot, add 2-3 tsp of salt or baking powder and allow the water to boil briefly. Then clean the pot as described above.
- The pot and the lid are not suitable for cleaning in the dishwasher.
- Check regularly whether the handle has loosened. If so, be sure to tighten the screw again. You will need a cross-head screwdriver.

Disposal

- Dispose of the pot in accordance with the current regulations.

If you have any questions about the product, please do not hesitate to contact us:

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22297 Hamburg, Germany



www.tchibo.de/instructions

Product number	760 070/760 071
Empty weight (incl. lid)	~ 5.0 kg
Filling quantity	~ 3.5 L
Diameter of the base	Ø ~ 17cm

The product number can also be found on the bottom of the pot!