USE & CARE GUIDE

Before First Use

- Remove any packaging, stickers, and labels to prevent burning or discoloration.
- Wash each piece with warm, soapy water to eliminate dust or manufacturing residue. Rinse and dry thoroughly with a soft, lint-free cloth.
- Unlike traditional cast iron skillets, you do not need to regularly season enameled cast iron.

Cleaning Instructions

- Always allow cookware to cool completely before washing.
- Cookware is not dishwasher-safe. Hand wash only using warm water and mild dish soap to preserve the enamel finish.
- Avoid steel wool, abrasive pads, or acid-based cleaners, as these can erode or chip the enamel and may void your warranty.
- For stuck-on food, soak in warm water for 15–20 minutes. Then scrub gently with a soft sponge to prevent surface wear.
- Always dry cookware thoroughly after washing to prevent moisture damage or rust on exposed areas.
- Never heat dry empty cookware, as this may cause discoloration or enamel cracking.

Regular Care and Maintenance

- It's recommended to use only wood or silicone utensils to avoid scratching the enamel coating.
- Never use cookware with chipped or cracked enamel. Enamel flakes can be hazardous if ingested.
- Gradually heat and cool cookware to prevent cracking from thermal shock.
- For the best results, use products over low to medium heat.
- Compatible with all cooktops, including induction, gas, electric, and glass/ceramic. Always match cookware size to burner size for optimal performance.
- Always lift cookware. Never drag across cooktops. Sliding can scratch glass and porcelain surfaces or chip enamel.
- Do not place cold cookware into a hot oven, or vice versa. Sudden temperature shifts may lead to enamel failure.
- Store in a dry area with good airflow. Use pan protectors or cloth layers when stacking to prevent chipping.

Additional Safety Measures

- Always use oven-safe mitts when handling hot cookware. Cast iron retains heat and may cause burns several minutes after cooking ends.
- When broiling, always leave at least 2 inches of space between the product and the heating element to avoid overheating.
- Do not use cookware with grills, pizza ovens, or open flames. Unregulated heat sources may cause cracking or warping and void your warranty.
- Never use in a microwave—metal components may cause sparks or fire.
- Not suitable for deep frying. Excessive oil temperatures may damage the enamel.
- Place cookware only on heat-safe surfaces after use. Setting hot cookware on unprotected counters can cause cracking or surface damage.
- Remove lids carefully—hot steam may escape rapidly and cause burns.

ZLINE

COOKWARE | COLLECTION

5-PIECE ENAMELED CAST IRON COOKWARE SET

5-PIECE ENAMELED CAST IRON COOKWARE SET

Bring culinary excellence into your kitchen with this luxury cookware set that features powerful enameled cast iron construction. Achieve ZLINE Attainable Luxury® excellence with materials that are expertly crafted to last a lifetime and designed to be passed down for generations.

- 3.6-Quart Enameled Cast Iron Dutch Oven with Lid
- 4.6-Quart Enameled Cast Iron Dutch Oven with Lid
- 10-Inch Enameled Cast Iron Skillet

INSPIRE YOUR INNER CHEF

Features

Built from high-grade enameled cast iron for unmatched longevity, superior heat retention, and consistent cooking results, this modern 5-piece cookware set ensures you have everything you need to create inspiring meals every day, thanks to a meticulous, ergonomic design that delivers a professional culinary experience.

Each piece is oven and broiler-safe up to 500°F—ideal for reverse-seared steaks, slow-cooked braising, artisan bread baking, and more—and both Dutch ovens and the skillet are designed to perform seamlessly on all cooktops, including induction, gas, and electric ranges, ensuring ultimate flexibility for any size meal.

Thanks to its thermal shock-resistant structure, this set is safe for high heat as well as refrigerator and freezer storage, engineered to handle temperature shifts when used properly. Easy-grip handles provide confident lifting and maneuverability, and self-basting spikes on the underside of the oven lids recirculate moisture evenly back into your food for tender, flavorful results.

This non-toxic cookware set is naturally made from cast iron, and its durable enameled surface is carefully engineered to resist corrosion, moisture, warping, and discoloration for easier cleanup and long-term use. Complete with 304-grade stainless steel oven lid knobs that withstand high heat and provide a vibrant look, this 5-piece cookware set is covered by a limited lifetime warranty.

Customer Experience Information

Please visit **www.zlinekitchen.com** for full terms and conditions of the limited lifetime warranty that covers this cookware set.

Having an issue with a ZLINE product?
Scan below to contact our customer experience team

Phone Assistance:
614-777-5004