BEST CHOICE PRODUCTS

6-Piece Cast Iron Cookware Set

HOW TO USE

- Before first use, wash the product thoroughly in warm, soapy water with a soft cloth. Rinse and dry completely.
- Cover the entire surface of the base with a liquid, cooking oil, or butter.
- Never heat empty cookware or allow it to boil dry, as this can quickly cause irreversible damage to the enamel. It is important to ensure the base is always completely covered with oil, butter, or liquid during cooking.
- Do not leave cookware unattended while in use.
- Do not use high heat when cooking on the stovetop. It is recommended to preheat the casserole or pan at a low temperature and then gradually increase the heat to reach the desired cooking temperature. Low to medium heat settings yield the best cooking results and help prevent food from sticking.
- Do not use metal utensils. Instead, use silicone, nylon, or wooden utensils to avoid scratching the interior enamel.
- Do not cut food directly inside the casserole or pan, as this will damage the enamel.
- Do not place hot cookware directly on countertops. Always use a protective trivet.
- Do not use the cookware in the microwave or on outdoor grills.
- As the product features both an enamel interior and exterior, it does not require seasoning. The oils used and produced during cooking will naturally enhance the enamel's non-stick properties. The more the cookware is used, the better it will perform over time.
- Stains or rings may appear inside the cookware; this is a natural reaction to food and will not affect the product's performance.
- This product is oven safe up to 500°F (260°C).
- Oversized handles ensure even weight distribution and provide a secure grip.

CARE & MAINTENCE

- Allow the cookware to cool completely before cleaning.
- Never place hot cookware in cold water, as sudden temperature changes can cause thermal shock, potentially damaging the enamel or causing the cookware to crack or break.
- Hand wash only. Do not clean in a dishwasher.
- Hand washing is recommended to preserve the luster and longevity of the product.
- Clean the cookware gently with a soft cloth and warm, soapy water.
- Do not use scouring pads, abrasive cleaners, or sharp-edged tools, as these can damage the enamel.
- Avoid contact with hard surfaces or other products to prevent chipping or scratching of the enameled interior or exterior.
- For stubborn stains, fill the cookware with warm, soapy water and let it sit for 15–20 minutes. Then, hand wash with a soft cloth.
- If stains persist, fill the cookware with water and add two to three tablespoons of baking soda. Let it boil for a few minutes, then clean with a soft cloth. Rinse and dry thoroughly.
- Do not use oven cleaners, as they will permanently damage the cookware.
- Always rinse and dry the cookware completely after cleaning to prevent water spots. Do not store the cookware while damp. In rare cases, prolonged moisture can cause light rust spots. If this occurs, scrub the affected area with a soft, damp cloth and baking soda, then apply cooking oil to prevent further rusting.
- Do not stack the cookware without protection. To prevent scratching or chipping of the enamel, separate each piece with a pan protector or a towel.

HELP CENTER

Question about your product? We're here to help. Visit us at:

bestchoiceproducts.com/pages/help



Chat Support


Product Inquiry


Orders FAQ


Product Assembly


Returns & Refunds

PRODUCT WARRANTY INFORMATION

All items can be returned for any reason within 60 days of the receipt and will receive a full refund as long as the item is returned in its original product packaging and all accessories from its original shipment are included. All returned items will receive a full refund back to the original payment method. All returned items will not be charged a re-stocking fee.

All returned items require an RA (Return Authorization) number, which can only be provided by a Best Choice Products Customer Service Representative when the return request is submitted. Items received without an RA may not be accepted or may increase your return processing time. Once an item has been received by Best Choice Products, refunds or replacements will be processed within 5 business days.

All returns must be shipped back to the Best Choice Products Return Center at the customer's expense. If the reason for return is a result of an error by Best Choice Products then Best Choice Products will provide a pre-paid shipping label via email. Boxes for return shipping will not be provided by Best Choice Products, and is the customer's responsibility to either use the original shipping boxes or purchase new boxes.

Pictures may be required for some returns to ensure an item is not damaged prior to its return. Items returned are not considered undamaged until they are received by Best Choice Products and verified as such. All damages to items are the customer's responsibility until the item has been received by and acknowledge by Best Choice Products as undamaged.

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⚠WARNING

Manufacturer and seller expressly disclaim any and all liability for personal injury, property damage or loss, whether direct, indirect, or incidental, resulting from the incorrect attachment, improper use, inadequate maintenance, unapproved modification, or neglect of this product.