

13 Silicone tap

- Plug silicone tap, to lock water inside.
- Move silicone tap, insert the food temperature probe that can satisfy the low temperature cooking which needs the precise temperature control.
- Temperature resistance: -30~220°C, please do not use out of this range. Please do not pull the silicone tap hardly, avoid silicone belt break.
- No need to remove it when clean the lid.

— MAINTENANCE AND CLEANING

01 Common stains

Do not rinse the hot Dutch oven with cold water directly, add warm water and a little detergent after the Dutch oven cools naturally. Use a sponge or scouring pad to clean the inside and outside of the Dutch oven. It is forbidden to use hard objects such as wire to clean the surface of the product to avoid damaging the enamel surface. It is not recommended to put the enamel Dutch oven in the dishwasher for washing, because the dishwasher has a large flushing force, long-term use will make the enamel surface gloss disappear, and it may cause damage to the enamel layer.

02 Burnt bottom of the Dutch oven

If you accidentally scorch the bottom of the Dutch oven, you can add warm water till over the scorch marks, add baking soda to the Dutch oven, cook for 8-10 minutes on the fire, then pour off the water in the Dutch oven before using warm water and detergent. For stubborn scorch marks, please use Buydeem cleaning cream, clean with sponge or scouring pad.

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03 Keep dry

After cleaning, be sure to wipe off the water in the Dutch oven. Especially at the mouth and edge of the Dutch oven. Keep in a dry place. If it is not dried in time, it may cause fine rust spot on the cast iron Dutch oven. This is normal. It is recommended to wipe the rust with a little vegetable oil 2-3 times to eliminate.

04 OIL MAINTENANCE

If you don't need to cook for a long time, apply a layer of edible oil to the edge of the Dutch oven and the Dutch oven (black enamel only) after cleaning and drying, and store in a cool, ventilated and dry place.

05 KEEP THE DUTCH OVEN VENTILATED

After the Dutch oven is used, there may be a slight oil odor in the Dutch oven. This is a normal phenomenon. It is recommended to use a rag to open the lid and separate the Dutch oven body. When stacking the enameled Dutch ovens, place a silicone pad or rag between the Dutch ovens. Store the cookware in a dry place, keep the air circulation in the Dutch oven, the oil smell will be eliminated naturally, and prevent rust.

06 CLEANING INSIDE AND OUTSIDE

Cookware is frequently used, and neutral detergent and soft sponge should be used regularly to clean the surface area of the outer surface of the Dutch oven body, so as not to affect the heat conduction effect.

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— PRODUCT PROCESS DESCRIPTION

Due to the process of enamel cast iron products, the following situations cannot be completely avoided, please understand:

- The inner and outer surfaces of the product are sprayed with enamel and sintered at high temperature. The resulting small trachoma, protrusions, black spot, burrs, etc. are normal, and will not fall off and affect the quality of the Dutch oven. Please rest assured to use
- There may be slight concave and convex marks on the outer wall of the Dutch oven, which is naturally formed during the production of the enamel cast iron Dutch oven and will not affect the quality and use of the Dutch oven
- After cleaning the bottom of the enamel Dutch oven, the fine lines which similar to the egg-shell will appear on the bottom of the Dutch oven. This is because the cast iron substrate and the enamel glaze material are different, so the two materials have different expansion coefficients. Different expansion stresses will cause some small fine lines to appear at the bottom of the Dutch oven, and there is no obvious touch when touched by hand. This is a stress line generated by the characteristics of the material and does not affect normal use. In order to better protect the Dutch oven, it is recommended that you avoid fire and dry bottom.

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— WARRANTY AND SERVICE

- For the benefit of customers, Buydeem reserves the right to modify product features and components to ensure the normal use of products
- The warranty is limited to production defects and damage caused by the correct use of the reference manual
- If you need more services and information or if you have any questions, please contact Buydeem national service Support-US@buydeem.com

THE FOLLOWING CONDITIONS ARE NOT FREE REFUND

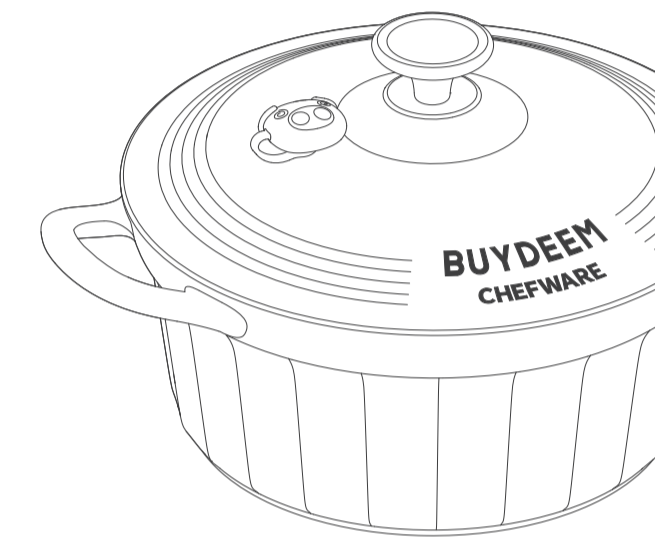
- 1 Failures caused by operations not in accordance with the instructions
  - A. Damage caused by improper use, storage and maintenance by consumers
  - B. Damage caused by non-self-assembly and disassembly of the company's designated maintenance department
  - C. Damage caused by force majeure



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BUYDEEM CHEFWARE Series  
25cm Dutch Oven  
Instruction book



ENAMELED CAST IRON DUTCH OVEN  
CP551

Size: 25cm / Capacity: 3.9L / Net Weight: 5.8KG

This product uses food contact materials:  
Cast iron, enamel, silicone.

— Precautions

- Please read the instructions carefully before use
- After reading, please memorize the operation method and keep it properly
- This product is a household utensil and cannot be used for anything other than cooking
- The picture is for reference only, please refer to the actual product in the package, use and maintenance methods are the same

— First use

- Before using for the first time, please remove all packaging and labels, use warm water containing detergent, and use a sponge or soft cleaning cloth to clean the Dutch oven
- White enamel does not need to be boiled
- Black enameled Dutch oven: After cleaning, put the Dutch oven on the stove and heat it at a low temperature with a small fire to completely evaporate the water in the Dutch oven, turn off the fire, pour edible oil into the Dutch oven, and evenly coat the inside of the Dutch oven with a brush. The edge of the Dutch oven, the inside and the edge of the lid; turn off the heat after heating at low temperature for 2-3 minutes; wait for the Dutch oven to cool to normal temperature, wipe the oil in the Dutch oven with a kitchen paper towel, cover the Dutch oven and let the Dutch oven rest for a day

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— Precautions for use

01 Firepower

Before each cooking, please preheat the Dutch oven with a low fire for 2-3 minutes, then slowly increase the temperature of the stove, and keep the medium and low fire cooking, do not use a large fire.

\* FIREPOWER JUDGMENT:

- Gas stove: small fire-core fire, medium fire-periphery-circle fire
- Induction cooker: small fire-1-2 files / 300w-500w, medium fire-5-6 files / 800-1400
- Put the lid on the Dutch oven after opening the fire, pay attention to observe the edge of the Dutch oven. If there is a lot of steam continuously, it means that the firepower is too large. Please adjust the firepower in time.

02 HEATING SOURCE

This Dutch oven is suitable for oven, electric stove, gas stove, electric panning stove, halogen stove, etc. Not suitable for microwave oven.

- When used on an open flame, it is recommended that you use it together with the Buydeem thawing trays to absorb and diffuses heat evenly for greater energy efficiency and protect the Dutch oven from burning black.
- When used in the Buydeem T535 series oven, place the grill with the convex side up on the bottom plate and then place the Dutch oven on the grill. Avoid touching the temperature probe on the inner wall of the oven.
- When used in the Buydeem T752 / T750 / T751 oven, please put the Dutch oven on the grill. Do not place the Dutch oven directly on the oven floor to avoid the danger of excessive local temperature of the floor.

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03 COOKING TOOLS

It is recommended that you use a silicone or wooden spatulas for coordinated use. Do not use wok turners, stainless steel spatulas or other hard spatula or spoon and do not cut or tear food directly in the Dutch oven with hard tableware such as knives, forks, spoons, so as not to scratch the inner enamel.

04 SEALED WATER LOCK

The enamel Dutch oven is not 100% sealed. Please pay attention to the amount of water in the Dutch oven when cooking. The fire should not be too strong, and the cooking time should not be too long. Otherwise there will still be a risk of dry burning.

05 AVOID DRY BURNING OR EMPTY BURNING

Please ensure that there is water or food in the Dutch oven when heating. It is forbidden to dry or empty the Dutch oven. So as not to cause the enamel porcelain to crack and fall off, or even cause a fire.

06 AVOID OVERFLOWING DUTCH OVEN

The food in the Dutch oven should not more than eighty percent full when cooking. Especially viscous liquids such as white fungus and white porridge or ingredients that are easy to foam. Please pay close attention to the amount of water, firepower and cooking time in the Dutch oven. Leave seams to avoid overflowing the Dutch oven.

07 AVOID SHARP TEMPERATURE CHANGES

Put cold water in an overheated Dutch oven or put the hot Dutch oven in a sink or refrigerator and take out the Dutch oven in the refrigerator and heat it directly. All above these will cause dramatic temperature changes and damage the enamel layer. Please try to avoid these behaviors.

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08 AVOID BURNING THE BOTTOM OF THE DUTCH OVEN

Due to the size of the firepower, the moisture content of the ingredients in the Dutch oven, the amount of ingredients, etc. are different, please pay close attention to the changes in the food when cooking to avoid burning the bottom of the Dutch oven. When roasting sweet potatoes, chestnuts and other foods, it is recommended to use tin foil on the bottom of the Dutch oven to avoid the food sticking to the burnt bottom.

09 AVOID LONG-TERM STORAGE OF FOOD

Don't put food in the Dutch oven for a long time, and don't put food in the Dutch oven overnight, long-term storage of acid and alkaline food will damage the enamel layer.

10 HANDLE WITH CARE

The Dutch oven is heavy, please handle it carefully to avoid the Dutch oven falling or hitting hard objects, damaging the enamel, do not pull or drag the Dutch oven, otherwise it will scratch the bottom.

11 ANTI-SCALDING

Cast iron Dutch oven has good thermal conductivity. Put the Dutch ovens just after cooking on the heat insulation pad; the integrated handle and the handle of the Dutch oven lid will also be heated after heating for a long time. Please use anti-scald gloves when cooking to avoid burns.

12 AVOID CHILDREN

Please place the Dutch oven in a place where minors should not be in contact, avoid the minors from approaching to prevent burns or smashing.

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