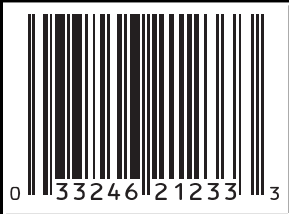




**Model DO13S**  
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 1.800.650.2433 • [www.campchef.com](http://www.campchef.com)  
 Made In China • 0812-DO13S-Tag



# 13" Square Dutch Oven

8 Qt. Capacity With Ribbed Lid And Thermometer Slot





## True Seasoned Cast Iron

Cast Iron is a great material for cookware. The advantages of cast iron include even heating, superior heat retention, and durability. Along with these great benefits, cast iron also develops a natural non-stick surface (or “Patina”) the more it is used. This process is called “seasoning”. Our cast iron is pre-seasoned. We coat our cast iron with natural oils that are then baked into the iron to create this black “Patina”. This means that when you get your cookware home it is ready to cook right out of the box.

For great recipes and cooking tips, visit: [www.campchef.com](http://www.campchef.com)

### Cleaning:

1. Allow cast iron to cool completely. When cool, wash your cast iron thoroughly with a non-citrus based soap and water. Be sure to rinse and dry completely. (Note: Soap can remove the seasoning of your cast iron if you don't restore it after cleaning.) Do not place cast iron in the dishwasher.

### Maintain Seasoning:

2. After each use, apply a small amount of Camp Chef Cast Iron Conditioner, and thinly coat all surfaces of the cast iron. Over time, this will make your cast iron black, creating a finish called a “patina.” This enhances your cast iron by creating a glass-like finish, giving it a non-stick surface. Additional seasoning ideas can be found online at: [www.campchef.com](http://www.campchef.com)

Store your cookware in a dry, clean area with a light coating of Cast Iron Conditioner. Your cast iron will be ready for use the next time you retrieve it. Avoid any locations with widely fluctuating temperature conditions. If your cast iron becomes rusty, soak the area in cola to remove the rust and then re-season.