



blue
jean
CHEF

LIMITED WARRANTY

Your BJC Combo Cooker is warranted to be free of defects under normal household use for a period of two years from the date of original purchase to original purchaser.

This warranty excludes damage caused by accident, misuse or abuse, and does not apply to scratches, stains, discoloration or other damage which does not impair the functionality of the product.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.

For questions or concerns please contact customer service at:

Synergy PLE, LLC.

Toll-free: 866-444-4033

Hours: M-F 9:00am-5:00pm EST

Website: bjcwarranty.synergyhousewares.com

Email: bjcwarranty@synergyhousewares.com

Printed in China

Model BJCCICP

Hammered 3qt Cast Iron Combo Cooker

Use & Care

Meet Meredith



Welcome and thank you for purchasing from my Blue Jean Chef Housewares and Kitchen Collection! I have always loved food! Luckily for me, I've been able to turn this love of food into a career in cooking and have spent the last twenty-five years sharing this passion with family, friends, students, co-workers and anyone around me. I began working in the culinary world as baker in a small independent bistro in Canada. Then after culinary school, I became a line cook in Michelin-starred restaurants in France and California. I've worked as an instructor at a culinary school, as a test kitchen manager and recipe developer, as a home cooking teacher, as a live television cooking personality and I've authored 8 cookbooks. My passion for teaching led me to create Blue Jean Chef® as a vehicle to reach more people not only through my website, but through cooking school videos, cookbooks, social media and now kitchen equipment and housewares. My promise to you is that every product that bears the Blue Jean Chef® name has been carefully considered, touched and tested by me. I believe good kitchen equipment is a key ingredient to success and your success is what matters most.

"I created Blue Jean Chef®, hoping to help you become as comfortable and confident in your kitchen as you are in blue jeans."

Meredith Laurence

Please visit me at bluejeanchef.com, or follow me as bluejeanchef on:



Before Your First Use

Wash your Cast Iron Combo Cooker in warm water with 1-2 drops of a mild dishwashing soap using a sponge, nylon pad or dishcloth. Hand dry thoroughly. Do not allow the Combo Cooker to air dry or be put away wet. Apply a light coating of vegetable oil to the Combo Cooker (see Cleaning section on the next page for more information).

Using Your Cast Iron Cookware

Your Combo Cooker combines a 3 Qt. Saucepan with a 10" Skillet. Either can be used as a lid on top of the other.

To use your Combo Cooker, preheat the empty Cast Iron Saucepan or Skillet over medium heat for 2-3 minutes. Cast iron is a superior heat conductor and the thick, uniform construction of the Combo Cooker allows for even heat distribution. Pre-heating prepares the surface and allows the food to cook more evenly with less sticking. The Combo Cooker comes pre-seasoned, however, it will require regular re-seasoning (see Seasoning section on the next page for more information).

Your Combo Cooker is compatible with all kitchen stovetops including gas, electric, ceramic, glass and induction. When using a glass or ceramic stovetop, ALWAYS lift the Combo Pans to move them; NEVER slide it on the surface. The Combo Cooker is heavy and can damage your stovetop if not moved properly. The Combo Cooker is oven safe to 500°F. Do not use in a microwave. The handles on your Combo Cooker will get very hot during use. Use a potholder or oven mitt AT ALL TIMES.

Utensils

Your Cast Iron Combo Cooker is safe to use with silicone, nylon, wooden or even metal utensils.

Cleaning

Always allow the Combo Cooker to cool to room temperature before cleaning. To clean, simply use warm water, 1-2 drops of a mild dishwashing soap and a soft sponge or nylon pad. Hand dry thoroughly with a paper towel or lint-free cloth. Once dry, use a small amount of vegetable oil on a dry towel or paper towel and rub a thin layer over both the inside and outside surfaces of your Combo Pans until no residue remains on the Combo Cooker.

- NEVER put your Cast Iron Combo Cooker in the dishwasher
- NEVER soak your Cast Iron Combo Cooker as that will cause rust
- NEVER use steel wool to clean your Cast Iron Combo Cooker

Seasoning

Your Cast Iron Combo Cooker is pre-seasoned. For best results, re-season your Cast Iron Combo Cooker several times a year. To season, coat the entire surface inside and outside with a small amount of vegetable oil. Use a cloth or paper towel to spread the oil. Heat your oven to 425°F then place the Combo Cooker separated and inverted in the center of the oven for 1 hour. Place a sheet pan on the lower rack below to catch any oil that may drip down. After 1 hour, turn off the oven and let the Combo Cooker cool to room temperature inside the oven.

Helpful Hints

Your Combo Cooker is pre-seasoned; we recommend using a little oil or butter when cooking foods that have the tendency to stick. Not only will the oil or butter add flavor and help prevent foods from sticking, but it will help to continue to season your pan.

To prevent rust from forming on your cookware, after hand drying, we recommend placing your cookware into a cooling down oven or over a low flame on the stovetop to dry fully.

Warnings and Safeguards

The handles on your Combo Cooker will get very hot during use. Use a potholder or oven mitt AT ALL TIMES.

NEVER leave the Combo Cooker empty on a hot burner or in a hot oven unattended. This can damage both your Combo Cooker and stove top.

DO NOT place your Combo Cooker directly on an unprotected countertop or table.

The Combo Cooker is heavy. Please handle with care.

Your Combo Cooker is suitable for all stovetop heating sources.

When using glass or ceramic stovetops, ALWAYS lift the cookware to move. NEVER slide it on the surface.