LIMITED 5-YEAR WARRANTY

This is the only express warranty for this product. Hudson Home Group, LLC., warrants this product to be free from defects in material and workmanship for single-family household use for five years from the date of original purchase. Ordinary wear and tear including damage to the coating and cooking surface is excluded. Use of product for anything other than its intended purpose is also not warrantied. We exclude liability for all consequential damages. Your exclusive remedy is repair or replacement of the nonconforming product, at our option. All liability is limited to purchase price. **All other warranties, including any statutory warranty or condition of merchantability or fitness for a particular purpose, are disclaimed.** You may have legal rights that vary depending on where you live. For repair or replacement, please call The Cookware Team with information on your product's proof of purchase and description of the problem.

Hudson Home Group LLC, Boonton, NJ 07005
Call center : 1(855)351-8261

TODD ENGLISH™
SIGNATURE COLLECTION

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SIGNATURE COLLECTION

CARE & USE

4.5QT DUTCH OVEN

4.5QT DUTCH OVEN

Dear Consumer,
Congratulations on your decision to purchase my amazing high quality, easy to use and clean, natural titanium infused ceramic coated cookware. With proper care, your new cookware should give you many years of use.
Please take a moment to read the use and care instructions that follow. Should you have any questions please feel free to contact our consumer care department at ToddEnglish@hhgllc.com

When you take it out of the package:

- Wash in warm soapy water with a soft cloth
- Dispose of packing materials in an environmentally friendly way

When it's time to cook:

- Do not preheat on high setting. This pan and coating heats up very quickly and needs less heat than older style pans. It is best not to keep the heat higher than necessary for long periods of time. You will find that the aluminum base provides very quick and even heat conduction for easy cooking.
- Do not allow pan to boil dry; not only is that dangerous for your home but also bad for your cookware.

Ceramic Induction Electric Gas Dishwasher Safe

- (For induction ready cookware only) When using the induction cooktop, please select the induction element with a diameter that matches the diameter of the bottom of pan.
- Add cooking oil for better cooking result.
- This dutch oven is oven safe up to 450˚F degrees without lid; 400˚F degrees with lid.

When it's time to clean:

- One of the benefits of ceramic coating is that it is non-stick, so most food particles and cooking oils will wipe off easily with a clean dry cloth. Make sure that your pan is clean and dry after use. Food particles that remain on your pan tend to become harder to remove after continued use.
- After cooking, please allow the pan to cool slightly before immersing in water. Do not wash the pan right after cooking, as it may affect non-stick performance.
- If your cookware has a polished or metallic exterior, we recommend to clean it with soft cloth or sponge to prevent scratches.
- This dutch oven is dishwasher safe; however, hand washing is always recommended. If you do choose to put your cookware in the dishwasher, please choose alkaline-based detergents to dissolve grease, oil, and fats.

How to care for your new cookware:

- Do not use any abrasive substances such as chemical or mineral cleaners
- Do not use harsh or rough material to clean
- Do not use scouring pads or steel wool unless they are specifically made for ceramic-coated pans.
- Make sure pan is clean and dry before storing away.

With proper use and care, your new dutch oven should give you many great cooking experiences.

Sincerely,