



BAYOU[®] COOKWARE & STOCKPOTS

USE & CARE INSTRUCTIONS

COOKING HINTS

This product is designed for cooking food. It can be referred to as a *pot*, *cooking vessel*, or *cookware* in this manual.

- Always inspect cookware before every use. Ensure pot has no dents or other damage that could result in holes or sitting unevenly on a flat surface.
- Instructions to determine maximum fill level of cooking liquid when no "MAX FILL LINE" is indicated:
 - A. Place the food product and any necessary accessories into the empty vessel.
 - B. Fill vessel with water just until the food product is completely submerged. There must be a minimum of 3 in/8 cm between the water level and top of the vessel.
 - C. Remove the food product from the vessel and either mark the water level on the side of the vessel or measure the amount of water in the vessel. This is the amount of cooking liquid needed.
 - D. Remove the water and completely dry the vessel and the food product before cooking.
- Be certain that any companion cooking appliance used with this cookware has a flat surface wide enough to support the diameter of the pot. Based on the size and capacity of this cooking vessel, it may not be recommended for use inside, or on a traditional kitchen stove. Flames should not extend up the side when cooking. Only use this pot according to the instructions and size limitations allowed as outlined in the owner's manual of the companion cooking appliance.

MAINTENANCE & CARE

1. Before using for the first time, wash this stockpot and any accessories with hot soapy water. Dry immediately to prevent water spots.
2. To prevent scratches, avoid using sharp utensils with your pot.
3. Clean cookware thoroughly inside and outside after each use. Always wash your pot with hot soapy water and thoroughly dry it. **HAND WASH ONLY!**
4. Never store liquids in cooking vessels. Salt and seasoning will weaken the integrity of the pot.
5. Scouring pads, abrasive cleansers, or similar products will result in scratching the finish. No matter what, scratches and stains will result from use. If desired, apply a non-abrasive cleaner with a soft cloth or sponge to minimize the discoloration. However, an ugly finish will not affect the function of the pot.
6. Overheating may cause food to scorch and stick to cookware.
7. Cooking with large quantities of salt or acidic foods is very corrosive. It will discolor the pot and can cause pits to form. To reduce the chance of this occurring, add salt after water begins to boil, and always wash and dry the pot thoroughly after every use.
8. Do not store this pot, or any of its components, in a corrosive environment. A corrosive environment can be a highly damp area, or a saltwater/marine environment.
9. After cooking, allow the pot to cool gradually. Pouring cold water in a hot pot can cause it to warp.
10. If a pot has not been used for an extended period of time, it is a good idea to boil some water in it to sanitize and check for any leaks caused by imperceptible pitting.

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WARNING

- **Do not use this cooking vessel for anything other than its intended purpose.**
- **Do not use this vessel for melting metal.**
- **Carefully monitor all activity around cooking area to avoid burns or other injuries.**
- **Never overfill the cooking vessel. Follow instructions for determining proper liquid level.**
- **Do not place an empty cooking pot over a flame. The pot bottom can warp or melt.**
- **Use caution when near the pot as splattered liquid may have created a slick surface.**
- **All food products MUST be completely thawed before cooking. Failure to completely thaw and dry foods may cause a furious boil or overflow.**
- **Use caution when placing anything in a cooking vessel while in use. Never drop food or accessories into hot cooking liquid. Lower food and accessories S-L-O-W-L-Y into the cooking liquid in order to prevent splashing or overflow.**
- **Never move or alter a pot or cooking set-up while in operation.**
- **The pot and cooking equipment will be hot during and after use; always wear protective clothing when operating. Use insulated mitts or gloves for protection from hot surfaces or splatter from cooking liquids. Wear close-toed shoes.**
- **In the event of rain, snow, hail, or sleet while cooking, cover the cooking vessel immediately and turn off the companion outdoor gas cooker. Do not attempt to move the appliance or cooking vessel.**
- **Use caution when removing food or accessories from the pot to avoid pulling the pot off its stand, and to prevent burns from steam or hot cooking liquids.**
- **Heated liquids remain at scalding temperatures long after the cooking process. Never touch, move, or store a stockpot until liquids have cooled to 115°F/45°C or less. Cool down periods will vary with environment.**
- **Never allow oil or grease to get hotter than 400°F/200°C. Always use a thermometer when frying. If the temperature exceeds 400°F/200°C, or if cooking oil begins to smoke, immediately turn the burner or gas supply OFF and STOP COOKING IMMEDIATELY.**
- **When cooking, have a type BC or ABC fire extinguisher readily available. A proper fire extinguisher may, in some circumstances, contain the fire. DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER. Immediately call the fire department.**
- **Do not use a lid when pre-heating or cooking with oil. Using a lid when frying greatly increases the potential of over-heating the oil to ignition and fire.**

WARRANTY

Bayou Classic® Aluminum and Stainless Steel Cookware is warranted to the purchaser by Barbour International, Inc. to be free from defects in material and workmanship at the time of purchase. The warranty extends one year from the date of purchase. Small cosmetic blemishes inherent to machining and hand finishing which do not affect the performance of the cookware are not covered. This limited warranty covers normal household and outdoor cooking use; but does not cover damage from abuse, misuse, neglect, overheating, or use in a commercial setting. Also not covered is rust caused by failure to follow the instructions provided with the product. Proof of purchase from an authorized dealer is required; therefore retain your sales slip or invoice showing purchase date. Defective cookware will be repaired or replaced at Barbour's option, free of charge, and replaced with the same or similar product if the original unit is no longer in production.