

# BAYOU CLASSIC<sup>®</sup>

## CARE AND USE INSTRUCTIONS

### **WARNING**

#### *Read and understand before using this product.*

1. Sober adult operation ONLY! Read and understand this manual before using the product. The use of alcohol, prescription or nonprescription drugs may impair your ability to properly assemble or safely operate appliance.
2. LP (propane) gas is colorless, tasteless, heavier than air, and is both flammable and explosive. Combustion of propane consumes oxygen and produces carbon monoxide (a poisonous gas). Therefore, never operate an outdoor cooker inside a building or confined area where ventilation may be restricted. Make sure the LP Cylinder and the appliance is placed in an open area. Do not obstruct the flow of combustion and ventilation air.
3. Never leave unit unattended. Most accidents occur as a result of leaving the unit unattended.  
**When Frying...** a unit left unattended may eventually overheat, resulting in a serious grease fire.  
**When Boiling...** a unit left unattended may eventually boil over. Water can splash down on the burner and put out the fire resulting in propane gas being released out into the cooking area.  
**When Steaming...** a unit left unattended may eventually evaporate all the water inside the steam pot. If water is allowed to evaporate completely, the heat from this unit will melt a hole into the bottom of the pot, resulting in a loss of the pot and the food inside.
4. This is an ATTENDED appliance. Do NOT leave this appliance unattended while heating oil, grease or water, cooking food or when hot after use [oil, grease or water above 100°F(38°C)]. Heated liquid can remain at scalding temperatures long after cooking has ended.
5. Keep children and pets away from the appliance at all times.
6. Do NOT move the appliance when in use. Allow the cooker to cool before moving or storing.
7. NEVER let the oil or grease temperature get hotter than 350°F (177°C). If the temperature goes above 350°F (177°C) or if oil begins to smoke, IMMEDIATELY turn burner OFF. After reaching 450°F, oil or grease temperature can rapidly increase to its point of spontaneous combustion... a serious grease fire. Therefore, never leave cooker unattended, always monitor the thermometer.
8. When cooking with oil or grease, fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire do NOT attempt to extinguish with water. Turn off the gas at the supply cylinder. Use a Type BC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda.
9. NEVER overfill the cooking pot with oil, grease or water.
10. If using an outdoor cooker, always check for gas leaks before lighting.
11. Always wear shoes while cooking. Always wear mitts when handling the cooker, pots, and accessories.

# Seasoning Instructions

(Seasoning prevents rust and keeps food from sticking)

1. Wash **Cast Iron Cookware** in warm soapy water to remove paraffin wax coating.
2. Rinse and dry thoroughly.
3. Coat the entire surface of the cookware with solid vegetable shortening (Lard, Crisco or bacon drippings are best) using a paper towel. **Do Not** season with margarine, butter, or salted fat.
4. Place in a 300°F oven or on a gas grill for one hour. This will cause some smoking and odor for awhile.
5. Remove from oven and wipe off excess grease with a paper towel. **CAUTION:** Cookware is **HOT**, handle with care.
6. For best results, season the cookware two or three times before use. Apply a thin coat of solid vegetable shortening after each time the cookware is used or spray with Pam. Improperly seasoned cookware can cause food to stick. When seasoned properly, it has non-stick qualities.

## Cooking Hints

For best results, preheat cast iron cookware for about 90 seconds at medium heat before using.

If the cookware is larger than the burner on your stove, bring up the heat slowly to ensure even heat coverage. Intense or uneven heating may cause cookware to warp or crack.

**Note:** Start preheating at a low level of heat. Never place cookware on an already heated burner. This is especially important when using large griddles and Dutch Ovens. Failure to pre-heat gradually can cause cracks to form in the cookware.

## Care & Cleaning Instructions

1. Rinse in hot water after each use.
2. Scrub with a food brush or fill cookware with water and boil to remove food particles.
3. Avoid using detergents as they remove the seasoning from the cast iron cookware.
4. If detergents are used, re-season the cast iron cookware following the instructions above.
5. Dry thoroughly and immediately. Store in a warm, dry place.
6. **Do Not** place in your dishwasher. The detergents and humid environment will remove the seasoning and cause rusting to occur.
7. Properly seasoned, cast iron cookware will turn black after repeated uses. **This is normal.**
8. When storing, place a paper towel inside to absorb moisture. Store pots and lids separately.
9. With proper care, your *Bayou Classic* **Cast Iron Cookware** will last indefinitely.



**1042**

42" Stainless Steel Paddle



**KAB5**

20 PSI Banjo Cooker  
17" x 17" Cooking Surface



High Pressure  
Outdoor Gas Cooker



**DB375**

Double Burner  
Outdoor Gas Cooker

For more information or a free catalog, call:

**1-800-864-6194**

Monday - Friday (8:00am - 5:00pm CST)

Visit our web-site at [www.thebayou.com](http://www.thebayou.com)