

# Lodge Cast Iron Dutch Oven



## General Description

Holds 8 quarts total with a 12 inch diameter. A flanged lid holds hot coals and flips over for griddling, while the legs keep the oven at an ideal distance from hot coals

## Features

- Flanged lid holds coals/briquettes.
- Legs on bottom allow Dutch Oven to be put in fire.
- Bail handle for use with tripod. • Flip lid to use as griddle.

## Specifications

- 12 inch diameter
- 8 quarts deep

## **Instructions for Use:**

Lightly grease the inside of the oven with vegetable oil. Fill pot with your desired food and cover. Place over your camp fire, ensuring that the flames do not rise up the sides of the oven or place the oven over the fire and cover the lid with hot coals. After use rinse out the oven, dry immediately, and lightly grease with vegetable oil to maintain the “seasoning”.

Pan seasoning is oil baked on over time to create non-stick coating and helps prevent rusting of the oven.

Please do not clean the oven with soap as it removes the seasoning.

## **To Rent:**

Please visit our [Equipment Rental Page](#) to learn more about our rental process.

**Make sure to review the rental policies before signing the form.** If you have questions about the rental policies or the equipment itself, please email us at [srwc.oa@unlv.edu](mailto:srwc.oa@unlv.edu) or call us at 702-774-7130.