

Maintenance

Cast iron is a noble and durable material if handled with care. However, it is not indestructible.

Before the first use, rinse the product with hot water and a bit of dishwashing liquid.

- For washing we recommend using a normal dishwashing liquid and a sponge.
- If any residue remains stuck to the product, leave it to soak in hot water, then remove the residue using a non-abrasive sponge.
- Rinse with hot water. Dry well with a soft rag, especially the edges.
- We recommend the use of wood or plastic utensils.



Don't use bleach, abrasive products or sharp items.*



Never stack cast iron without protection. Always use a separating object (U shape plastics, kitchen towel, napkin...). You can also store in original box.

*Staub black matte inside enamel is highly resistant to the use of sharp items (e.g. knives), however we recommend to avoid using them to preserve its nice appearance.

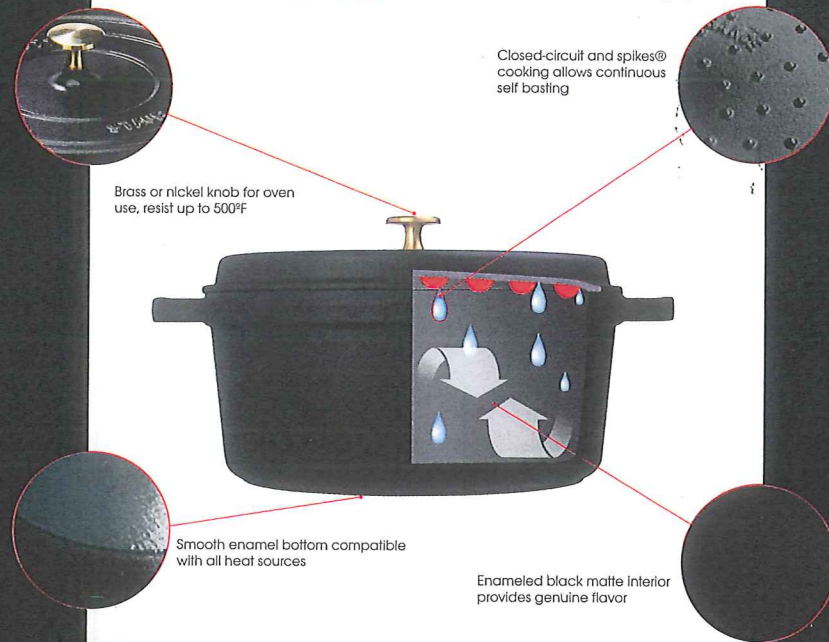
As a natural reaction to foods, «rings» may appear inside the cocotte. These stains do not affect the performance and the appearance of the cocotte. These are due to the fat and seasoning penetrating the pores of the cast iron. If you use the dishwasher, it is recommended to season your article (wipe the insides with cooking oil) after each washing in order to preserve the visual aspect of your product.

Staub products can be washed in the dishwasher but we advise against heavy use.

La Cocotte

self-basting spikes

Rediscover **the true flavors** with continuous self-basting spikes



staubusa.com
Staub - France
Item No. 00573-002

MADE IN
FRANCE



Recommended use

First time use:

Before using your cocotte for the first time, we recommend the following user guidelines:

- Wash with hot water and dishwashing liquid. Let it dry.
- Smear all the interior with cooking oil.
- Heat on a low heat for a few minutes and wipe away the surplus oil with a cloth.



All Staub products are perfect for slow cooking and enameled on the inside and out, including the black matte finish. Our special black matte enamel interior DOES NOT require seasoning* and will not react to acidic foods. Because of the technically advanced properties of this interior, the more you use your Staub product, the better it will perform. The oils used and generated while cooking will penetrate the pores of the matte enamel and create a natural, smooth non-stick surface.



Black matte inside: fine enamel, more porous. The fat particles are absorbed by the pores and create a non-stick surface. The enamel ensures an even distribution of the heat. It has never been easier to braise or grill.

We recommend preheating at a low temperature. Braise on high heat and, if necessary, add liquid before closing the lid. Allow to simmer on a low heat. Don't let the flames touch the side of the cocotte. This might affect the sides color.



- Your product may chip or break if it falls onto a hard surface.
- Allow product to cool before placing under cold water.
- Enameled cast iron must be heated gradually.
- When handling, avoid clashes.

- Never over-heat an empty cocotte.
- Always monitor the cooking process.
- Never burn fat such as butter or oil.
- Always place the cocotte at the center of the heat source.
- Always use oven gloves to avoid burns.
- Keep the cocotte away from children.



The Staub cast iron products can be used on any heat source.

*Staub recommends to always season your product before using for the first time or after washing in the dishwasher

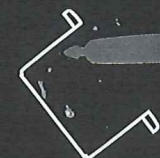
Cast iron manufacturing process

Each Staub piece is unique in color and aspect, and every one of these subtle differences contributes to the unique beauty of Staub products and should in no event be seen as defects.



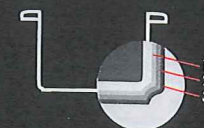
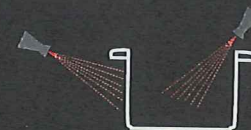
Cast iron
2500°F

Sand



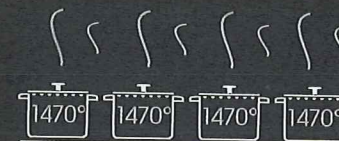
1 The iron is cast in a single-use mould made of sand. Each product is one-of-a-kind.

2 Trimming to eliminate imperfections



3 Enamelling process 2 or 3 coatings, inside and out

4 Enamelling process: 1470°F for 30 minutes after coating.



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