STAUB

SAFETY USE AND CARE INSTRUCTIONS

Thank you for choosing STAUB cookware. Before using your product, be sure to read this information to assure you get the best performance from your cookware.

Before First Use:

- Remove all packaging materials, labels and stickers.
- Wash product with warm water and dish soap.

Lids:

- Lids will become hot. Always use oven mitts when removing your lid.
- When removing the lid be sure to angle the lid to direct the steam away from you.
- Never place a lid on a hot burner. This could damage the lid.
- Lids are oven safe up to 500°F/ 260°C
- Over time lid knob can become loose. This can be easily adjusted with a screwdriver.

Handles:

- Handles will become hot. Always use oven mitts when handling your pot/pan.

Cooking:

- For **SAFETY**, keep children away from hot cookware and stove tops.
- Never leave cookware unattended when cooking. An unattended pot/pan can cause the product to get extremely hot, which can cause personal injury.
- Never leave an empty pot/pan on the cook top, and never let it boil dry. This can quickly lead to irreversible damage to the base of the pot/pan or personal injury.
- For best heating performance, match up the burner size to that of the base of the pot/pan.
- When adjusting the burner flame, be sure to not let the flame extend along the walls of your pot/pan.
- Keep long handles positioned away from direct heat and never let the handles extend over the front of the cooktop.
- Oven safe up to 900°F / 482°C without lid (Not for product with wood handle).
- The use of metal utensils or knives is not recommended for use on this product, as this could potentially damage the enamel. We recommend the use of silicone or wooden tools to prevent the interior enamel from scratching.
- We recommend pre-heating at a low temperature and then heat up gradually to your ideal cooking temperature.
- The black matte enamel allows the storing of food or marinades without any reactions.
- Natural reaction to foods, (rings) may appear inside the pot/pan. These stains do not affect the performance of the product. These are due to the fat and seasoning penetrating the pores of the cast iron.
- Never place your cookware in the microwave.
- This cookware is certified and tested for commercial use.

Cleaning and Maintenance Tips:

- Always leave a hot pot/pan to cool down before cleaning it. The extreme difference in temperature between the hot pot/pan and colder water may cause the pot/pan to crack or break.
- Clean the pot/pan with warm water, liquid dish soap and a soft sponge or brush. Dry completely to prevent water spots.
- This product is dishwasher safe, except products with wood handles. Although, we recommend to hand wash to prolong the beauty of your cookware.
- When washing the product, avoid banging it with other products/hard surfaces or putting it too close to other products in the dishwasher, as this could cause chipping/scratching.
- Completely dry your product before storing. In extreme cases your product could be subject to light spot rusting if left wet for long periods of time. In these rare instances, scrub with baking soda to help remove the rust and then rub cooking oil on the affected area to prevent further rusting.
- Refrain from using metal brushes/scoring pads as these will damage the enamel.
- Although Staub cast iron is extremely durable, do not drop from high levels, as this can damage the product.

Interior Black Matte Enamel:

- It is advisable to soak the pot/pan in water and dish soap (all night if necessary). Then clean with a soft cloth, sponge or soft brush.
- Do not use oven cleaners, as they will permanently damage cookware. If still un-cleaned, we recommend the use one of the following methods:

1. Clean by boiling a 50/50 solution of white vinegar and water for a few minutes.
2. Clean by boiling water and baking soda with 2 or 3 spoon fulls for a few minutes.
3. Clean with non-abrasive cleaners such as Bar Keepers Friend® and a soft brush or sponge. These cleaners can also be used to clean the exterior enamel.

Storage:

- Do not stack your pots and pans on top of one another without protection. This can cause abrasions and scratches to your cookware. To protect the enamel from scratching/chipping, place a towel or cookware protector between each item.

Warranty:

Like all of our products, Staub has a lifetime warranty against manufacturer's defects. The warranty does not cover normal wear and tear from use or treatment of the product, nor does it cover the consequences of improper use or accidents. It does not cover discoloration and deposition of lime or other substances. Scratches to the inside or outside of Staub products are not considered production defects: Our enamels are manufactured with the highest grade standards in the market. However they are susceptible to scratching, and chipping if mistreated, dropped or knocked against a hard surface (not a defect). Each Staub piece is hand crafted and unique in color and aspect. Every one of these subtle differences contributes to the unique beauty of Staub products which make them one of a kind. These slight characteristic differences should not be considered defects.

With normal use and minimal maintenance, Staub cookware will last you a lifetime. In the unlikely event you are not satisfied with your new cookware, please contact us at:

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A ZWILLING J.A. HENCKELS representative will give you precise instructions on how to return, have repaired or replace your ZWILLING J.A. HENCKELS product. Please mention the type of problem, your name and complete address, phone number and if applicable, your e-mail address.