



Appendix



Use and Care Instructions

Staub Cast Iron Cookware

Before First Use

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

Lids & Handles

- Lid knobs and handles will become hot. Always use oven mitts.
- 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.

Cooking

- 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.
- When adjusting the burner flame, be sure to not let the flame extend along the walls of your pot/pan.
- Oven safe up to 900°F/482°C without lid (NOT for product with wood handle).
- 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 or against each other.
- We recommend the use of silicone or wooden tools to prevent the interior enamel from scratching. Do not cut with a knife on the enameled surface.
- 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.
- 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.
- If food remains stuck to the pot/pan 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.
- 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 with baking soda and water with a soft brush or boil 2 or 3 spoons full for a few minutes.
 3. Clean with non-abrasive cleaners and a soft brush or sponge. These cleaners can also be used to clean the exterior enamel.
- Refrain from using metal brushes/scoring pads as these may damage the enamel.
- Do not use oven cleaners, as they will permanently damage cookware.
- When washing the product, avoid banging it against other products/hard surfaces, as this could cause chipping/scratching.
- 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 remaining in the texture of the cast iron.
- Staub product is dishwasher safe, except products with wood handles. Many commercial dishwashers use very strong chemicals and could potentially cause slight fading of the high gloss enamel over time. This is considered normal wear.
- Avoid placing this product too close to each other or 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.
- ZWILLING J.A. Henckels warranty does not cover misuse.

Storage

- Stacking your Staub pots/pans on top of one another without protection can cause abrasions, scratches and chipping to your cookware. To protect the enamel from scratching/chipping, place a towel or cookware protector between each item.