

Le Creuset Stoneware Dish Care Instructions

Introduction

All of the Le Creuset Stoneware Dishes are oven, microwave, freezer and dishwasher safe. The dishes are easy to clean thanks to the enamelled scratch resistant surfaces whilst the hygienic cooking surface does not absorb odours or flavours from food that has been cooked in the dishes. Strong and durable, the dishes are stain, chip and crack resistant whilst the sure grip handles, knobs and rims make the products easy to hold and transport.

Instructions for use

The recommendations for care and use apply to all Le Creuset stoneware products.

Before first use

- Remove all packaging and labels.
- Wash the stoneware products in hot, soapy water, rinse and dry thoroughly.

Oven Use

- Suitable for use in the oven up to 260°C / 500°F & under the grill/broiler.

Grill/Broiler Use

- When using under a grill/broiler allow a gap between the rim of the dish and the heat source of no less than 6 ½ cm / 2 ½ inches.

Microwave Use

- Handles may become hot during prolonged microwave use and especially if the handles are enclosed with cling film.
- Cover just the open top of the dish leaving the handles exposed.

Freezer to Oven Use

- Do not place a frozen dish of food in a pre-heated oven.
- Place the frozen dish in a cold oven and set the temperature, allowing the dish and oven to heat together.
- Before serving always check that the centre of the food is completely and uniformly hot.

Don't use any piece on cooker hobs or any other direct heat source.

Cleaning and Care

- For most day to day cleaning, cool the dish for a few minutes then wash and dry as above, or wash in the dishwasher, allowing the full cycle to complete.
- Never leave a dish fully immersed in water.
- For removal of stubborn residues allow the dish to cool, fill with warm soapy water and allow it to soak for 10 – 20 minutes.
- Wash in the usual way using, if necessary, a plastic brush or scouring pad.