

Le Creuset Stoneware Cafetière Care Instructions

Introduction

- Suitable for use in the oven up to 260°C / 500°F & under the grill/broiler
- Microwave, freezer and dishwasher safe
- Easy clean, enamelled scratch resistant surfaces
- Totally hygienic cooking surface, will not absorb odours or flavours
- Strong and durable: resists staining, chipping and cracking
- Easy to hold: sure grip handles, knobs and rims

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.

DO NOT use any piece on cooker hobs or any other direct heat source.

GRILL / BROILER

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

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.

CLEANING AND CARE

- Before use wash the bowl in hot soapy water, rinse and dry thoroughly.
- For most day-to-day cleaning, cool the bowl for a few minutes then wash and dry as above, or wash in the dishwasher, allowing the full cycle to complete.
- Never leave a bowl fully immersed in water.
- For removal of stubborn residues allow the bowl 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.
- Occasional silver marks that can appear from metal contact with the stoneware glaze can be removed with a soft cloth and a non-abrasive cleaner suitable for glazed stoneware and metal marks.