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› Le Creuset Enameled Cast-Iron 10-1/4-Inch Square Skillet Grill, Cerise (Cherry Red) Instruction Manual

Le Creuset L2021-2667

Le Creuset Enameled Cast-Iron 10-1/4-Inch Square Skillet Grill Instruction Manual

Model: L2021-2667

Brand: Le Creuset

INTRODUCTION

This manual provides essential instructions for the safe and effective use, care, and maintenance of your Le Creuset Enameled Cast-Iron 10-1/4-Inch Square Skillet Grill. This skillet grill is designed for stovetop grilling, offering excellent heat retention and even distribution for consistent cooking results and distinct grill marks. The exterior is enameled, and the interior features a black satin-texture finish, eliminating the need for traditional raw cast iron seasoning.

SETUP AND FIRST USE

Before first use, remove all packaging and labels. Wash the grill pan thoroughly with warm, soapy water, then rinse and dry completely. Your Le Creuset enameled cast iron grill pan does not require seasoning like traditional raw cast iron.

Preheating

Proper preheating is crucial for achieving optimal grilling results and distinct char marks. Place the empty grill pan on a stovetop burner over medium heat. Allow it to preheat for 5-10 minutes. A good test for readiness is to sprinkle a few drops of water onto the surface; if they evaporate immediately, the pan is sufficiently hot. Avoid using excessively high heat, as this can lead to scorching and food sticking.



Image: Le Creuset Enameled Cast-Iron Square Skillet Grill in Cerise (Cherry Red) on a stovetop burner, ready for use.

OPERATING INSTRUCTIONS

Grilling Technique

Once preheated, reduce the heat to medium-low or medium. Lightly brush a small amount of high-smoke-point oil onto the food or directly onto the grill pan's ridges. Place food onto the hot grill pan. For classic cross-hatch grill marks, position the food at a 10 o'clock angle for the first half of the cooking time on one side. Then, rotate the food to a 2 o'clock angle for the remaining cooking time on that side. Flip the food and repeat the process on the other side.

The raised ridges elevate food, allowing excess fat to drain away for healthier cooking. The cast iron construction ensures even heat distribution, preventing hot spots and promoting uniform cooking.

Versatility

This grill pan is suitable for various foods, including meats (steaks, chicken, sausages), fish, and vegetables (zucchini, eggplant, broccoli, bell peppers). It can be used on any stovetop, including induction, and is oven-safe and broiler-safe.

Your browser does not support the video tag.

Video: Demonstrates grilling technique using a Le Creuset grill pan to achieve char marks on sausages.



Image: Le Creuset Enameled Cast-Iron Square Skillet Grill in use, showing cooked food with distinct grill marks.

CARE AND MAINTENANCE

Cleaning

Allow the grill pan to cool completely before cleaning. Hand washing is recommended to preserve the pan's finish and the patina that develops over time, which aids in stick resistance. Use warm, soapy water and a soft sponge or brush. For stubborn food residues, fill the pan with warm water and let it soak for 15-20 minutes before cleaning. Avoid using abrasive cleaners, metal pads, or harsh detergents, as these can damage the enamel.

While the pan is dishwasher-safe, frequent dishwashing may dull the enamel finish over time. Always dry the pan thoroughly after washing to prevent water spots.

Storage

Store the grill pan in a dry place. If stacking with other cookware, place a soft cloth or pan protector between items to prevent scratching the enamel surface.

TROUBLESHOOTING

- **Food Sticking:** Ensure the grill pan is properly preheated before adding food. Use a small amount of high-smoke-point oil. Do not overcrowd the pan, as this can lower the surface temperature and lead to steaming instead of grilling.
- **Uneven Grill Marks:** Verify that the pan is heated evenly across the entire surface. Adjust heat as necessary. Ensure food is placed directly on the ridges and not moved too frequently during the initial searing phase.
- **Smoke:** Excessive smoke can indicate that the pan is too hot or too much oil is being used. Reduce heat and use oil sparingly.
- **Discoloration:** Over time, the black satin enamel interior may develop a patina, which is normal and beneficial for

cooking. Persistent discoloration or burnt-on residue can often be removed by soaking and gentle scrubbing.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Le Creuset
Model Number	L2021-2667
Material	Enameled Cast Iron
Color	Cerise (Cherry Red)
Shape	Square
Dimensions	Approximately 2.0 IN x 16.8 IN x 11.8 IN
Item Weight	6.8 pounds
Capacity	1.5 liters
Special Features	Induction Stovetop Compatible, Oven Safe, Broiler Safe

WARRANTY AND SUPPORT

Le Creuset offers a limited lifetime warranty on its enameled cast iron products. For detailed warranty information, claims, or product support, please refer to the official Le Creuset website or contact their customer service directly. Keep your purchase receipt as proof of purchase.
For additional tips and recipes, visit the [Le Creuset Store on Amazon](#).

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