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> [Staub Cast Iron 11x8-inch Oval Baking Dish - Matte Black Instruction Manual](#)

STAUB 1302923

Staub Cast Iron 11x8-inch Oval Baking Dish - Matte Black Instruction Manual

Brand: STAUB | Model: 1302923

INTRODUCTION

This manual provides essential information for the proper use and care of your Staub Cast Iron 11x8-inch Oval Baking Dish. Crafted in France, this enameled cast iron bakeware is designed for superior heat retention and distribution, making it ideal for a variety of cooking tasks from baking to roasting. The matte black enamel interior promotes better browning, while the colorful exterior adds elegance to your kitchen and table. Each piece is unique and built for durability.

Key Features:

- Made in France
- Oven Safe up to 500°F (260°C)
- Smooth enamel bottom works on all stovetops, including induction
- Rough texture results in exceptional browning
- Requires no seasoning
- Dishwasher safe

SETUP AND FIRST USE

Before using your new Staub baking dish for the first time, please follow these steps:

1. **Unpack:** Carefully remove the baking dish from its packaging.
2. **Remove Labels:** Peel off any labels or stickers. If residue remains, gently rub with a soft cloth and warm soapy water.
3. **Wash:** Wash the baking dish thoroughly with warm water and a mild dish soap. Use a soft sponge or cloth to avoid scratching the enamel.
4. **Rinse and Dry:** Rinse completely with clean water and dry immediately with a lint-free towel. Ensure it is completely dry to prevent water spots or potential rust on any exposed cast iron.

Your Staub baking dish is now ready for use. The matte black enamel interior does not require seasoning.

OPERATING INSTRUCTIONS

The Staub baking dish is versatile and can be used on various heat sources and for different cooking methods.

Heat Sources:

- **Stovetop:** Suitable for all stovetops, including gas, electric, ceramic, and induction. Always use a burner size appropriate for the base of the dish.
- **Oven:** Oven safe up to 500°F (260°C).
- **Grill:** Can be used on outdoor grills.

Cooking Tips:

- **Preheating:** Preheat the dish gradually over medium-low heat for a few minutes before adding food. This ensures even heat distribution.
- **Cooking Fats:** Always use a small amount of oil or butter when cooking to prevent sticking and enhance flavor.
- **Utensils:** Use wooden, silicone, or heat-resistant plastic utensils to avoid scratching the enamel surface. Metal utensils may damage the finish.
- **Temperature Control:** Cast iron retains heat exceptionally well. Often, lower heat settings are sufficient once the dish is hot.



Image: Preparing a dish in the Staub Cast Iron Oval Baking Dish. The matte black interior is visible, designed for optimal browning.



Image: The Staub Cast Iron 11x8-inch Oval Baking Dish in Matte Black, showcasing its design and handles.

CARE AND MAINTENANCE

Proper care will ensure the longevity and performance of your Staub baking dish.

Cleaning:

- **Cool Down:** Always allow the hot dish to cool completely before washing. Submerging a hot cast iron dish in cold water can cause thermal shock and damage the enamel.
- **Hand Washing:** While dishwasher safe, hand washing is recommended to preserve the enamel finish and prevent potential dulling over time. Use warm soapy water and a non-abrasive sponge or brush.
- **Stubborn Food:** For stuck-on food, fill the dish with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then gently scrub. Avoid using steel wool or harsh abrasive cleaners.
- **Drying:** Dry the dish thoroughly immediately after washing to prevent water spots and rust, especially on any exposed cast iron edges (like the rim).

Storage:

- Store in a dry place.
- If stacking, place a soft cloth or paper towel between dishes to prevent scratching.

No Seasoning Required:

The matte black enamel interior of your Staub baking dish is designed to be naturally non-stick and does not require traditional seasoning like raw cast iron. Its rough texture is optimized for browning and caramelization.

TROUBLESHOOTING

- **Food Sticking:** Ensure the dish is properly preheated and an adequate amount of cooking fat (oil or butter) is used. Avoid overcrowding the dish, which can lower the temperature and lead to sticking.
- **Stains or Discoloration:** For stubborn stains, create a paste with baking soda and a small amount of water. Apply to the stain, let it sit for a few minutes, then gently scrub with a non-abrasive sponge. Rinse thoroughly.
- **Rust Spots:** While enameled cast iron is largely rust-resistant, exposed edges (like the rim) can rust if not dried properly. If rust appears, scrub it off with a stiff brush and warm soapy water. Dry immediately and apply a very thin layer of cooking oil to the affected area to prevent recurrence.

SPECIFICATIONS

Feature	Detail
Brand	STAUB
Model Number	1302923
Material	Cast Iron
Color	Matte Black
Shape	Oval
Product Dimensions	13.74 x 8.03 x 2.83 inches
Item Weight	1.46 pounds (660 Grams)
Capacity	2.6 Liters
Oven Safe	Yes, up to 500°F (260°C)
Dishwasher Safe	Yes
Manufacturer	Staub

OFFICIAL PRODUCT VIDEOS

Staub Brand Moments

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Video: A short compilation showcasing various Staub products in use, highlighting their versatility and aesthetic appeal in different culinary settings. This video provides a general overview of the brand's philosophy and product range.

Staub Cast Iron Manufacturing Process

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Video: A detailed look into the manufacturing process of Staub cast iron cookware, from molding and melting to grinding, shot blasting, enameling, and final packaging. This video emphasizes the craftsmanship and quality control involved in creating each piece.

WARRANTY AND SUPPORT

For specific warranty information and customer support regarding your Staub Cast Iron 11x8-inch Oval Baking Dish, please refer to the documentation included with your purchase or visit the official STAUB website. General product care as outlined in this manual will help maintain the product's performance and appearance over time.