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› [STAUB](#) /

› [STAUB Cast Iron Round Cocotte 5L \(26cm\) Instruction Manual](#)

**STAUB 1003920**

# STAUB Cast Iron Round Cocotte 5L (26cm) Instruction Manual

Model: 1003920

## 1. INTRODUCTION TO YOUR STAUB COCOTTE

The STAUB Cast Iron Round Cocotte is a versatile piece of cookware designed for browning, slow cooking, and stylish serving. Crafted from enameled cast iron, it offers excellent heat retention and distribution, making it suitable for various cooking methods.



**Image:** The STAUB Cast Iron Round Cocotte in Black, showcasing its classic design.



**Image:** A craftsman inspecting a cast iron pot, highlighting the traditional manufacturing process in France.

## Key Features:

- **Enamelled Cast Iron:** Provides excellent heat retention and even heat distribution.
- **Self-Basting Lid:** Features a special drop structure on the lid interior to ensure continuous basting, keeping food juicy and tender.
- **Versatile Use:** Suitable for oven and all types of cookers, including induction.
- **Durable Interior:** Scratch-resistant and durable interior enamel, acid-resistant, and taste-neutral.
- **Ergonomic Handles:** Designed for practical and comfortable handling.

## 2. INITIAL SETUP AND FIRST USE

Before using your new STAUB Cocotte for the first time, it is important to prepare it properly.

1. **Wash Thoroughly:** Wash the cocotte and lid with warm, soapy water. Use a soft sponge or cloth to avoid scratching the enamel.
2. **Rinse and Dry:** Rinse thoroughly with clean water and dry completely with a soft towel.
3. **Seasoning (Optional but Recommended):** For enhanced non-stick properties and to protect the enamel, lightly rub the interior with a small amount of cooking oil (e.g., vegetable oil). Heat the cocotte on low heat for a few minutes until the oil begins to smoke slightly, then let it cool and wipe off any excess oil. This step helps create a natural non-stick surface over time.



**Image:** A hand washing the interior of a cast iron pot with soap and a sponge, demonstrating proper cleaning technique.

### 3. OPERATING YOUR COCOTTE

The STAUB Cocotte is designed for optimal cooking performance across various heat sources.

#### Heat Sources:

- **Stovetop:** Compatible with all cooktops, including gas, electric, ceramic, and induction. Always use a burner size appropriate for the base of the cocotte.
- **Oven:** The cast iron body is oven safe up to 500°F (260°C). The metal lid knob is heat-resistant up to 250°C (482°F).

#### Cooking Tips:

- **Preheating:** Always preheat your cocotte gradually on low to medium heat. Avoid high heat when the pot is empty.
- **Lid Functionality:** The unique dimpled interior of the lid collects condensation and redistributes it evenly over your food, ensuring moisture and flavor are locked in.
- **Utensils:** Use wooden, silicone, or heat-resistant plastic utensils to protect the enamel surface.



CAST IRON ROUND COCOTTE



**Image:** Corn on the cob cooking in a cast iron pot, illustrating its suitability for various cooking methods including waterless cooking, stewing, rice cooking, and oven cooking.



**Image:** A diagram illustrating the self-basting feature of the cocotte lid, where condensation drips evenly back onto the food.

## 4. CARE AND MAINTENANCE

Proper care will ensure the longevity and performance of your STAUB Cocotte.

### Cleaning:

- **Hand Washing:** Allow the cocotte to cool completely before washing. Use warm, soapy water and a non-abrasive sponge or brush.
- **Dishwasher Safe:** The cocotte is dishwasher safe, but hand washing is recommended to preserve the enamel finish over time.
- **Stubborn Food:** For stuck-on food, fill the cocotte with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean.

### Storage:

- Ensure the cocotte is completely dry before storing to prevent rust.
- Store the lid slightly ajar or place a paper towel between the lid and the pot to allow air circulation and prevent moisture buildup.

## 5. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	STAUB
Model Number	1003920
Material	Cast Iron
Capacity	5 Liters (5.2 Quarts)
Color	Black
Finish Type	Enameled

Feature	Detail
Shape	Round
Product Dimensions (with lid + handles)	32.7 cm (L) x 16.7 cm (H) / 12.87"W x 6.57"H
Diameter	26 cm
Base Diameter	21.7 cm
Item Weight	5.7 kg (12.54 pounds)
Oven Safe Temperature	Up to 500°F (260°C)
Lid Material	Cast Iron
Dishwasher Safe	Yes
Manufacturer	Staub
Country of Origin	France

## 6. WARRANTY AND SUPPORT

STAUB products are known for their exceptional quality and durability. With proper care, your cocotte is designed to last a lifetime.

For specific warranty information or product support, please refer to the official STAUB website or contact their customer service directly. Keep your purchase receipt as proof of purchase.