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› STAUB Cast Iron Dutch Oven 4-qt Round Cocotte, Made in France, Serves 3-4, White 4-Quart White Instruction Manual

## STAUB 1102402

# STAUB Cast Iron Dutch Oven 4-qt Round Cocotte Instruction Manual

Model: 1102402 | Brand: STAUB

## INTRODUCTION

The STAUB Cast Iron Dutch Oven is a premium piece of cookware designed for exceptional culinary performance. Its special white enamel interior and self-basting spiked lid are engineered for perfect browning and braising, enhancing the flavor of your food. Each piece features an exquisite enamel finish, allowing for a seamless transition from kitchen to table. Crafted with exceptional durability, STAUB enameled cast iron cookware is built to last a lifetime, making it suitable for daily use in both home and professional kitchens.

## SETUP AND FIRST USE

### Unboxing

Carefully remove your STAUB Cocotte from its packaging. Inspect the cookware for any visible damage before proceeding.

### Initial Cleaning

Before first use, wash the cocotte with warm soapy water. Rinse thoroughly to remove all soap residue and dry completely with a soft cloth.

### Seasoning (Initial)

While STAUB enameled cast iron does not require traditional seasoning like raw cast iron, a light oiling can enhance its non-stick properties over time. Lightly rub cooking oil (e.g., vegetable oil) on the interior black matte enamel surface. Heat on low for a few minutes until a light smoke appears, then let cool and wipe off any excess oil. This process helps to build a natural patina.

## OPERATING INSTRUCTIONS

### Stovetop Use

The cocotte features a smooth enamel bottom that works on all stovetops, including gas, electric, glass-ceramic, induction, and halogen. Always use a heat source appropriate for the base size to ensure even heating and prevent damage. Start with low to medium heat and gradually increase as needed.

### Oven Use

The cocotte is oven safe up to 900°F (482°C) without the lid. Lids are oven safe up to 500°F (260°C). Always use oven mitts or heat-resistant gloves when handling hot cookware.

### Self-Basting Lid

The heavy, tight-fitting lid retains moisture. Its unique interior features spikes that collect condensation and evenly redistribute moisture back onto the food, creating a "rain-forest effect" that enhances flavor and keeps dishes tender and juicy.

### Cooking Tips

- For best browning results, preheat the cocotte on medium heat before adding ingredients.
- Use wooden, silicone, or heat-resistant plastic utensils to avoid scratching the enamel surface.
- Avoid extreme temperature changes; do not place a hot cocotte under cold water or on a cold surface, as this can cause thermal shock and damage the enamel.

## CARE AND MAINTENANCE

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### Cleaning

Hand wash recommended. Always allow the cocotte to cool completely before washing. Use warm soapy water and a non-abrasive sponge or brush. For stubborn food residue, soak the cocotte in warm water for 15-20 minutes before cleaning. While the product is listed as dishwasher safe, hand washing is recommended to preserve the enamel finish and extend the lifespan of your cocotte.

### Storage

Ensure the cocotte is completely dry before storing to prevent rust. Store in a dry place. To protect the enamel, place a paper towel or cloth between the cocotte and its lid if stacking multiple pieces.

## TROUBLESHOOTING

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### Food Sticking

Ensure adequate oil or fat is used. Preheat the cocotte properly before adding food. For baked goods, ensure proper greasing or use parchment paper to prevent sticking.

### Enamel Chipping/Discoloration

Avoid using metal utensils that can scratch the enamel. Do not use abrasive cleaners or steel wool. Avoid dropping the cocotte or subjecting it to sudden temperature changes. While STAUB enamel is highly durable, extreme impact can cause chipping.

### Lid Knob Getting Hot

The nickel steel knob can get hot during use, especially in the oven. Always use oven mitts or a pot holder when handling the lid.

## PRODUCT SPECIFICATIONS

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| Feature  | Detail    |
|----------|-----------|
| Material | Cast Iron |
| Brand    | STAUB     |
| Capacity | 4 Quarts  |
| Color    | White     |

| Feature                   | Detail                 |
|---------------------------|------------------------|
| Finish Type               | Enameled               |
| Shape                     | Round                  |
| Product Care Instructions | Hand Wash Only         |
| With Lid                  | Yes                    |
| Is Oven Safe              | Yes                    |
| Item Weight               | 10.58 Pounds           |
| Lid Material              | Cast Iron              |
| Is Dishwasher Safe        | No                     |
| Temperature Rating        | 900 Degrees Fahrenheit |
| Product Dimensions        | 11.02"W x 4.92"H       |
| Manufacturer              | Staub                  |
| UPC                       | 872078006983           |
| Item model number         | 1102402                |

## PRODUCT MEDIA

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### Product Images



A pristine white STAUB 4-Quart Round Cocotte with its lid on, showcasing its elegant design.



A person holding the white STAUB Cocotte,

demonstrating its size and handle design.



The white STAUB Cocotte with its lid removed, revealing the durable black matte enamel interior.



A close-up view of the white STAUB Cocotte lid, surrounded by other vibrant colored lids.



The white STAUB Cocotte positioned on a kitchen counter, surrounded by an assortment of fresh vegetables.



The white STAUB Cocotte elegantly placed on a counter, accompanied by a glass of wine and fresh fruit.



The white STAUB Cocotte displayed alongside other colorful Dutch ovens, highlighting the range of available hues.



A top-down perspective of the white STAUB Cocotte lid, showing its textured surface and embossed branding.



Two white STAUB Cocottes resting on a rustic wooden surface, showcasing their classic form.



A vibrant collection of STAUB Dutch ovens in various colors, demonstrating their aesthetic appeal.



A black STAUB Dutch oven filled with a creamy soup, ready to be served.



An overhead shot of four colorful STAUB Dutch ovens, highlighting their distinct lids.



A blue STAUB Dutch oven containing a cooked dish, with a wooden spoon resting inside.



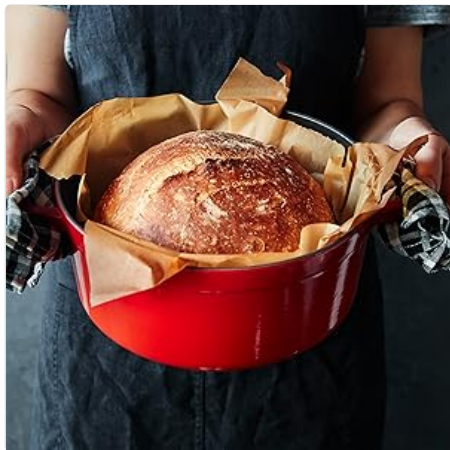
A grey STAUB Dutch oven placed on a stovetop, ready for cooking.



A hand adding fresh ingredients into a vibrant yellow STAUB Dutch oven.



A green STAUB Dutch oven being cleaned with soap and a sponge, showing its easy-to-maintain surface.



A red STAUB Dutch oven proudly displaying a freshly baked loaf of bread inside.

## Official Product Videos

**Staub Cast Iron:** This video provides an overview of Staub cast iron cookware, highlighting its features and benefits from the manufacturer's perspective.

**STAUB Brand Moments:** A short video showcasing various moments and uses of STAUB products, emphasizing the brand's quality and versatility.

## WARRANTY AND SUPPORT

Warranty and detailed support information are not available in the provided data. Please refer to the manufacturer's official website or product packaging for comprehensive warranty details and customer support contacts.

### ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

### Question

Example: How do I reset this device or fix this error?

### Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question