

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

- › [STAUB](#) /
- › [STAUB 4-Quart Round Cocotte \(Cherry\) - Instruction Manual](#)

**STAUB 40509-835-0**

# STAUB 4-Quart Round Cocotte (Cherry) - Instruction Manual

Model: 40509-835-0

## INTRODUCTION

---

The STAUB 4-quart Round Cocotte is an enameled cast iron Dutch oven designed for exceptional cooking performance. Crafted in France, this cocotte is ideal for slow-cooking meats and vegetables, simmering hearty stews, and baking bread. Its cast iron construction ensures superior heat retention and even heat distribution, while the innovative lid design promotes continuous self-basting for moist and flavorful results. This manual provides essential information for the proper use and care of your STAUB cocotte.



Image: STAUB 4-Quart Round Cocotte in Cherry color with lid on.

## PRODUCT FEATURES

---

- **Made in France:** Ensures high-quality craftsmanship and durability.
- **Heavy Weight, Tight-Fitting Lid:** Designed to retain moisture effectively.
- **Spikes on Lid Interior:** Creates a 'rain forest effect' by continually releasing condensed liquid back onto the food, ensuring moist and flavorful results.
- **Oven Safe:** Up to 900°F (482°C) without the lid, and lids are oven safe up to 500°F (260°C).
- **Nickel Steel Knob:** Durable and oven-safe.
- **Smooth Enamel Bottom:** Compatible with all stovetops, including gas, electric, glass ceramic, induction, and halogen.
- **Unique Interior Matte Texture:** Promotes exceptional browning and searing.
- **Dishwasher Safe:** For convenience, though hand washing is recommended for longevity.



Image: The interior of the cocotte lid features small spikes designed to collect and redistribute moisture back into the food, enhancing flavor and tenderness.

## SETUP

---

Before first use, remove all packaging and labels. Wash the cocotte and lid thoroughly with warm, soapy water. Rinse and dry completely. For optimal performance, lightly rub a small amount of cooking oil over the entire interior surface before the first use. Heat the cocotte on low heat for a few minutes, then wipe away any excess oil. This prepares the cooking surface.

## OPERATING INSTRUCTIONS

---

### Stovetop Use

- Always use low to medium heat settings. Cast iron retains heat exceptionally well, so high heat is rarely necessary and can damage the enamel.
- Ensure the cocotte is properly sized for your burner to maximize heat efficiency.
- The smooth enamel bottom is suitable for all stovetop types, including induction.

### Oven Use

- The cocotte is oven safe up to 900°F (482°C) without the lid.

- The lid is oven safe up to 500°F (260°C).
- Always use oven mitts when handling the hot cocotte.

## Utensils

Use wooden, silicone, or heat-resistant plastic utensils to avoid scratching the enamel surface. Metal utensils are not recommended.

Video: A review highlighting the features and benefits of the STAUB Cast Iron Dutch Oven, including its heat retention and self-basting lid.

## MAINTENANCE

---

### Cleaning

- Allow the cocotte to cool completely before washing. Sudden temperature changes can cause thermal shock and damage the enamel.
- Hand washing with warm, soapy water and a non-abrasive sponge is recommended to preserve the enamel finish.
- While dishwasher safe, frequent dishwashing may dull the enamel over time.
- For stubborn food residue, soak the cocotte in warm water for 15-20 minutes before cleaning.

### Drying and Storage

- Thoroughly dry the cocotte immediately after washing to prevent rust, especially on any exposed cast iron edges.
- Store in a dry place. Placing a paper towel between the cocotte and its lid can help absorb moisture and prevent odors.

Video: A user review demonstrating the ease of cleaning and durability of the STAUB Dutch Oven.

## TROUBLESHOOTING

---

### Food Sticking

If food sticks, ensure you are using adequate cooking oil or fat and that the heat setting is appropriate (low to medium). The matte black enamel interior is designed for excellent browning, but it is not non-stick. Preheating the cocotte properly before adding food can also help prevent sticking.

### Enamel Chipping or Staining

While STAUB cocottes are highly durable, extreme impacts or harsh metal utensils can cause chipping. Avoid dropping the cocotte or using metal tools that can scratch the surface. Staining can occur with certain foods; however, the matte black interior is designed to be more resistant to visible staining compared to lighter enamel interiors. For persistent stains, a paste of baking soda and water can be gently applied and scrubbed with a soft brush.

## SPECIFICATIONS

---

Specification	Detail
Material	Cast Iron
Brand	STAUB

Capacity	4 Quarts (3.8 Liters)
Color	Cherry
Finish Type	Enameled (Matte Black Interior)
Shape	Round
Product Care Instructions	Hand Wash Only (Recommended)
With Lid	Yes
Is Oven Safe	Yes (Up to 900°F without lid, 500°F with lid)
Item Weight	9.02 pounds (4.1 Kilograms)
Lid Material	Cast Iron
Is Dishwasher Safe	Yes
Product Dimensions	11.93"W x 6.02"H



Image: Technical drawing showing the dimensions of the STAUB 4-Quart Round Cocotte.

## WARRANTY AND SUPPORT

STAUB products are known for their exceptional quality and durability. For specific warranty information and customer support, please refer to the official STAUB website or contact their customer service directly. Keep your proof of purchase for any warranty claims.