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› STAUB Pure Grill Round 40509-522 Instruction Manual

STAUB 40509-522

STAUB Pure Grill Round 40509-522 Instruction Manual

Model: 40509-522 | Size: 26 cm (10.2 inches)

1. INTRODUCTION

Thank you for choosing the STAUB Pure Grill Round. This enameled cast iron grill pan is designed for versatile cooking, offering excellent heat retention and even distribution for perfect grilling results. This manual provides essential information for the safe and effective use, care, and maintenance of your new grill pan.



Image 1: The STAUB Pure Grill Round 26cm in Gray, showcasing its design and handles.

2. SAFETY INSTRUCTIONS

- **Heat Resistance:** The grill pan is oven safe up to 500°F (260°C).
- **Handle with Care:** Cast iron handles will become hot during use. Always use oven mitts or heat-resistant gloves when handling the pan.
- **Stovetop Use:** Ensure the pan is centered on the burner. Use appropriate burner size to prevent overheating of

handles or damage to the pan's exterior enamel.

- **Induction Compatibility:** This grill pan is compatible with induction, gas, and oven heat sources.
- **Avoid Thermal Shock:** Do not place a hot pan directly into cold water, as this can cause the enamel to crack or chip. Allow the pan to cool gradually.
- **Utensils:** Use wooden, silicone, or heat-resistant plastic utensils to avoid scratching the enamel surface.

3. SETUP

1. **Unpacking:** Carefully remove the grill pan from its packaging.
2. **Initial Cleaning:** Before first use, wash the pan with warm soapy water and a soft sponge. Rinse thoroughly and dry completely.
3. **No Seasoning Required:** The interior of your STAUB grill pan features a matte black enamel finish, which does not require traditional seasoning like raw cast iron. This enamel provides excellent searing and browning properties.

4. OPERATING INSTRUCTIONS

The STAUB Pure Grill Round is ideal for grilling meats, vegetables, and even bread, creating distinctive grill marks and enhancing flavor.

- **Preheating:** Place the grill pan on your chosen heat source (gas, induction, or in the oven). Gradually preheat the pan over medium heat for 5-10 minutes. A properly preheated pan is crucial for achieving good grill marks and preventing food from sticking.
- **Cooking:** Lightly brush food with oil or fat before placing it on the hot grill pan. Avoid overcrowding the pan to maintain consistent heat. Cook food for the desired time, turning once to create crosshatch grill marks if desired.
- **Fat Drainage:** The raised ridges allow excess fat to drain away from the food, promoting healthier cooking.
- **Oven Use:** The pan can be transferred to the oven for finishing dishes or keeping food warm.



Image 2: A grilled burger and fries served directly from a STAUB grill pan, demonstrating its use for various foods.



Image 3: Grilled lettuce in a STAUB grill pan, illustrating its versatility for vegetables.

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5. CARE AND MAINTENANCE

- **Cool Down:** Always allow the pan to cool completely before cleaning.
- **Cleaning:** While the pan is dishwasher safe, hand washing is recommended to preserve the enamel finish and prolong the life of your cookware. Use warm soapy water and a non-abrasive sponge or brush. For stubborn residue, fill the pan with water, bring to a simmer, and gently scrape with a wooden or silicone utensil. A user review suggests boiling water with baking soda for effective cleaning of grooves.
- **Drying:** Dry the pan thoroughly immediately after washing to prevent rust, especially on any exposed cast iron edges.
- **Storage:** Store the pan in a dry place. If stacking, place a cloth or pan protector between items to prevent scratching.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is adequately preheated before adding food. A small amount of cooking oil or fat can also help prevent sticking.
- **Uneven Cooking:** Cast iron is known for even heat distribution. If cooking appears uneven, check that your heat source is consistent and the pan is centered.
- **Rust Spots:** If rust appears on any unenameled parts (e.g., rim), it can be removed with a mild abrasive and then lightly oiled to prevent recurrence. Ensure the pan is always dried thoroughly after washing.

7. SPECIFICATIONS

Brand	STAUB
Model Name	Pure Grill Round
Item Model Number	1203018
Material	Cast Iron (Enameled Treatment)
Color	Gray
Product Dimensions	11.81 x 12.6 x 1.97 inches (270 x 340 x 35 mm)
Item Weight	5.94 pounds (2.7 kg)
Capacity	0.75 Liters
Compatible Heat Sources	Induction, Gas, Oven
Maximum Temperature	500°F (260°C)
Dishwasher Safe	Yes (Hand wash recommended)
Country of Origin	France



Image 4: The underside of the STAUB Pure Grill Round, indicating its origin and size.

8. WARRANTY AND SUPPORT

STAUB products are known for their durability and quality. Authentic STAUB products sold by authorized retailers typically come with a **lifetime warranty**, covering manufacturing defects. Please retain your proof of purchase for warranty claims. For further assistance, product registration, or detailed warranty information, please refer to the official STAUB website or contact their customer support directly. Ensure you have your product model number (40509-522) and purchase details available when seeking support.

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