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› [STAUB](#) /

› [STAUB Cast Iron 12-inch Fry Pan Instruction Manual - Model 1223091](#)

STAUB 1223091

STAUB Cast Iron 12-inch Fry Pan Instruction Manual

Model: 1223091

INTRODUCTION

This manual provides essential information for the proper use and care of your STAUB Cast Iron 12-inch Fry Pan. Crafted in France, this enameled cast iron cookware is designed for exceptional durability and performance, offering steady and even heat distribution for a variety of cooking tasks.



Figure 1: STAUB Cast Iron 12-inch Fry Pan, Dark Blue.

KEY FEATURES

- **Origin:** Made in France, ensuring traditional craftsmanship and quality.
- **Oven Safe:** Designed to withstand temperatures up to 900°F (482°C).
- **Versatile Stovetop Compatibility:** Features a smooth enamel bottom suitable for all stovetops, including gas, electric, glass, ceramic, induction, and halogen.
- **Unique Design:** Each piece is individually crafted, making it one of a kind.
- **Pouring Spouts:** Equipped with convenient pouring spouts for easy removal of liquids or fats.
- **Enhanced Browning:** The unique interior matte texture promotes exceptional browning of foods.
- **No Seasoning Required:** The enameled surface eliminates the need for traditional seasoning.
- **Care:** Hand wash recommended for optimal longevity, though dishwasher safe for occasional use.

SETUP

1. **Unpacking:** Carefully remove the fry pan from its packaging. Retain all packaging materials for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots.
3. **Conditioning (Optional but Recommended):** Although no seasoning is required, a light coating of cooking oil (such as vegetable oil or grapeseed oil) applied to the interior surface with a paper towel can further enhance its non-stick properties over time. Heat the pan gently on low heat for a few minutes after applying oil, then wipe off any excess.

OPERATING INSTRUCTIONS

Heating and Cooking

- **Preheating:** Always preheat your STAUB fry pan gradually over low to medium heat. Cast iron retains heat exceptionally well, so high heat is rarely necessary and can lead to scorching.
- **Oil/Fat:** Add a small amount of cooking oil or fat to the pan before adding food. This aids in food release and enhances browning.
- **Utensils:** Use wooden, plastic, or silicone utensils to protect the enameled surface. Avoid metal utensils, which can scratch or chip the enamel.
- **Even Heat Distribution:** The cast iron construction ensures steady and even heat distribution across the entire cooking surface, preventing hot spots.
- **Oven Use:** The pan is oven safe up to 900°F (482°C), allowing for seamless transitions from stovetop to oven for finishing dishes.



Figure 2: The fry pan in use, demonstrating its capacity for browning foods like latkes.



Figure 3: The fry pan used for baking a large cookie dessert, showcasing its versatility.

MAINTENANCE & CARE

- **Cooling:** Always allow the pan to cool completely before cleaning. Submerging a hot cast iron pan in cold water can cause thermal shock, potentially leading to cracking or warping.
- **Hand Washing (Recommended):** For best results and to preserve the enamel finish, hand wash with warm, soapy water and a non-abrasive sponge or brush.
- **Dishwasher Use:** While the pan is technically dishwasher safe, frequent dishwasher use is not recommended as it can dull the enamel finish over time.
- **Stubborn Food Residue:** For stuck-on food, fill the pan with warm water and let it soak for 15-20 minutes. Gently scrape with a wooden or silicone spatula. For very stubborn residue, boil water in the pan for a few minutes, then scrape.
- **Drying:** Dry the pan thoroughly immediately after washing to prevent water spots and potential rust on any exposed cast iron (e.g., rim).
- **Storage:** Store the pan in a dry place. If stacking, place a soft cloth or paper towel between pans to prevent scratching.

TROUBLESHOOTING







- **Food Sticking:** Ensure the pan is properly preheated over medium-low heat and sufficient oil or fat is used. The enameled surface is not inherently non-stick like PTFE coatings, so proper heat and fat are crucial.
- **Scratches/Chips:** Avoid using metal utensils or abrasive cleaners. Handle with care to prevent dropping or banging the pan. Minor cosmetic scratches do not typically affect performance.
- **Dull Enamel:** This can occur with frequent dishwasher use. Hand washing and occasional light oiling can help maintain the luster.
- **Rust:** While enameled cast iron is largely rust-resistant, any exposed cast iron (e.g., rim) can rust if not dried properly. If rust appears, scrub with a stiff brush and a small amount of oil, then wipe clean.

SPECIFICATIONS

Attribute	Detail
Brand	STAUB
Model Number	1223091
Material	Cast Iron
Color	Dark Blue
Diameter	12 Inches
Capacity	3 Quarts
Item Weight	7.8 Pounds
Maximum Temperature	900°F (482°C)
Oven Safe	Yes
Compatible Devices	Electric Coil, Gas, Smooth Surface Non Induction
Non-stick Coating	No (Enameled surface provides some food release)

WARRANTY & SUPPORT

STAUB cast iron cookware is renowned for its exceptional durability and is built to last a lifetime. Each piece is crafted with meticulous attention to detail in France. For specific warranty details or support inquiries, please refer to the official STAUB website or contact their customer service directly. Proper care and maintenance, as outlined in this manual, will ensure the longevity and performance of your fry pan for generations.

	<p>STAUB Cast Iron Cookware Safety Instructions</p> <p>Essential safety warnings and handling instructions for STAUB cast iron cookware, including guidance on heat protection, gas flame adjustment, and handle placement to prevent burns and fire hazards.</p>
	<p>STAUB Cast Iron Cookware Safety Instructions and Warnings</p> <p>Essential safety guidelines for STAUB cast iron cookware, covering safe handling of hot surfaces and proper use of gas flames to prevent burns and fire hazards.</p>
	<p>Guide d'Entretien et d'Utilisation des Produits de Cuisine en Fonte STAUB</p> <p>Ce guide complet de STAUB, marque française d'ustensiles de cuisine en fonte, détaille les spécificités, l'utilisation, l'entretien et la garantie de ses produits pour une expérience culinaire optimale.</p>
	<p>STAUB Ceramic Cookware Safety Instructions</p> <p>Essential safety guidelines for STAUB ceramic oven and tableware. Learn how to safely handle hot cookware, including the use of oven gloves to prevent burns.</p>
	<p>Staub Care and Use Guide for Wooden Handle Cookware</p> <p>This guide provides essential care and usage instructions for Staub cookware featuring wooden handles, ensuring longevity and safe operation. Learn how to properly adjust gas flames, position handles, and maintain the wood for optimal performance. Includes multilingual instructions and recipe inspiration.</p>
	<p>Staub Fondue Set - User Guide and Usage Instructions</p> <p>Detailed guide for Staub fondue sets, covering components, assembly, and usage in kitchen and table settings. Includes recipe ideas and storage tips.</p>