

[Manuals.plus](#) /

› [Le Creuset](#) /

› Le Creuset Enameled Cast Iron Signature Round Dutch Oven 5.5 Qt User Manual

Le Creuset LS2501-2616SS

Le Creuset Enameled Cast Iron Signature Round Dutch Oven 5.5 Qt User Manual

Brand: Le Creuset

Model: LS2501-2616SS

INTRODUCTION

The Le Creuset Enameled Cast Iron Signature Round Dutch Oven is a versatile and durable piece of cookware designed for a wide range of culinary tasks. Crafted from enameled cast iron, it offers superior heat distribution and retention, ensuring consistent cooking results. This manual provides essential information for the proper use and care of your Dutch oven.



Image: Le Creuset Enameled Cast Iron Signature Round Dutch Oven in white.

KEY FEATURES

- **Superior Heat Distribution:** Enameled cast iron ensures even heating and excellent heat retention.
- **No Seasoning Required:** Ready to use right out of the box.
- **Durable Enamel:** Easy-to-clean porcelain enamel resists dulling, staining, chipping, and cracking.
- **Light-Colored Interior:** Smooth interior enamel allows for easy monitoring of cooking progress.

- **Tight-Fitting Lid:** Designed to circulate steam and return moisture to food.
- **Ergonomic Design:** Features comfortable knobs and handles for easy lifting.
- **Versatile Compatibility:** Suitable for all cooktops and oven-safe up to 500°F.
- **Dishwasher Safe:** Convenient for cleaning.

SETUP

Initial Use

Before first use, remove all packaging and labels. Wash the Dutch oven thoroughly with warm, soapy water, then rinse and dry completely. Your Le Creuset enameled cast iron cookware requires no seasoning before use.



Image: Top-down view of the Le Creuset Dutch Oven, highlighting its interior and handles.

OPERATING

Cooking Guidelines

- **Cooktop Compatibility:** The Dutch oven is compatible with all cooktops, including induction.
- **Oven Safety:** It is oven-safe up to 500°F (260°C). The stainless steel knob is safe at any oven temperature.
- **Heat Recommendation:** When using gas flames, ensure they are always confined to the base area of the pan and never extend around the sidewalls. This prevents overheating of the enamel.
- **Versatile Cooking:** Ideal for slow-cooking, braising, roasting, baking, frying, and preparing soups and stews.



Image: Le Creuset Dutch Oven containing a cooked meal.



Image: Le Creuset Dutch Oven with chili, demonstrating its capacity for hearty meals.

MAINTENANCE

Cleaning and Care

- **Dishwasher Safe:** The Dutch oven is dishwasher safe for convenience.
- **Hand Washing:** For best results and to preserve the finish, hand washing with warm, soapy water and a soft sponge is recommended.
- **Avoid Abrasives:** Do not use harsh scourers, abrasive cleaners, or steel wool, as these can damage the enamel.
- **Utensils:** Metal utensils are safe to use, but silicone or wooden utensils are recommended to prevent scratching the enamel.
- **Temperature Changes:** Avoid sudden temperature changes (e.g., placing a hot pot under cold water) to prevent thermal shock to the enamel.
- **Stain Removal:** For stubborn stains, soak the pot in hot, soapy water. A paste of baking soda and water can also be used for cleaning.
- **Storage:** Ensure the Dutch oven is completely dry before storing.

SPECIFICATIONS

Feature	Detail
Material	Enameled Cast Iron
Brand	Le Creuset
Capacity	5.5 Quarts
Color	White
Finish Type	Enameled
Shape	Round
Product Care Instructions	Dishwasher Safe, Oven Safe
Oven Safe Temperature	Up to 500°F
Item Weight	12.7 Pounds
Product Dimensions	12.8"W x 5.9"H
Model Number	LS2501-2616SS

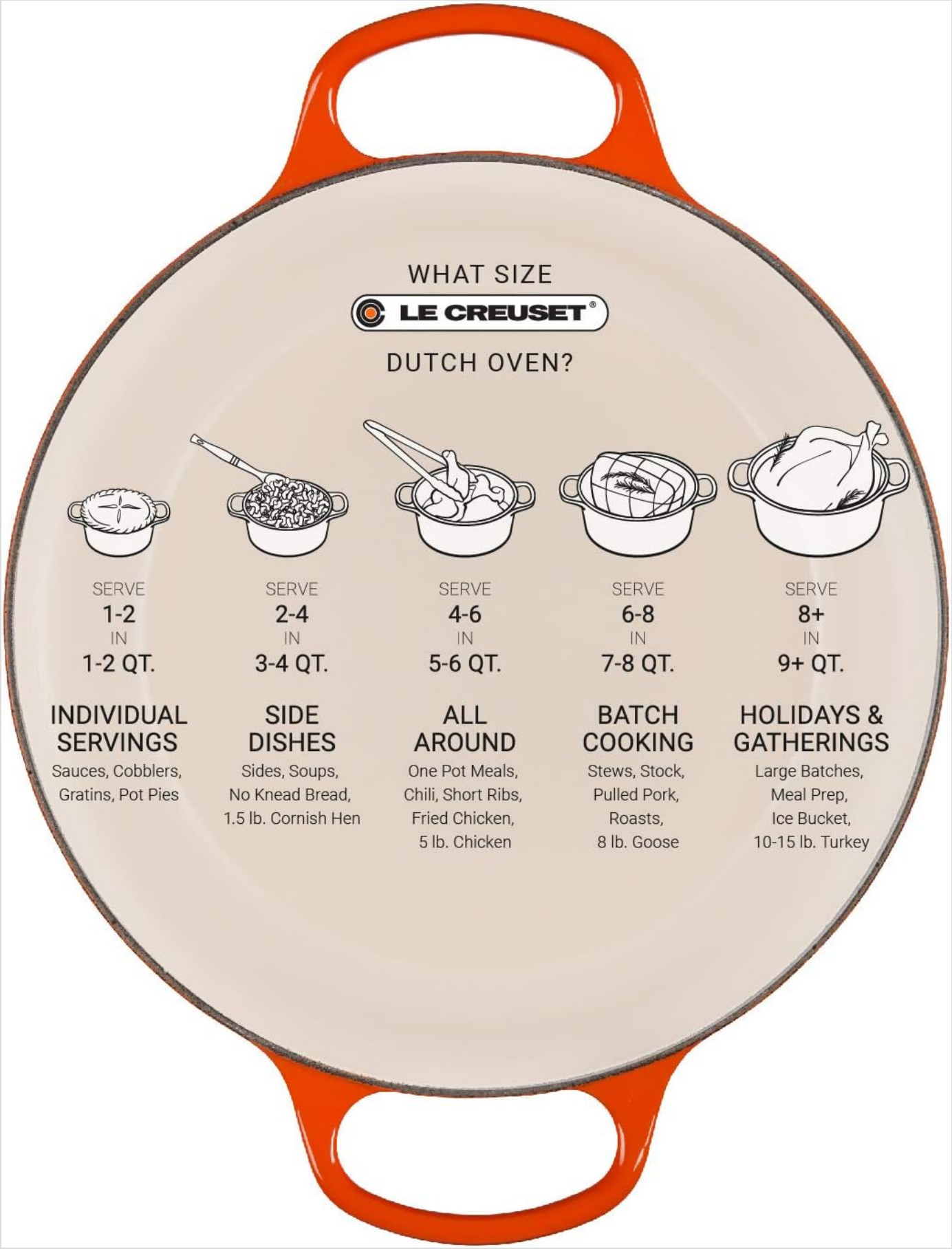


Image: Size guide for Le Creuset Dutch Ovens.

SERVES	CAPACITY		BEST FOR
1-2	1-2 QT.		INDIVIDUAL SERVINGS Sauces, Cobblers, Gratins, Pot Pies
2-4	3-4 QT.		SIDE DISHES Sides, Soups, No Knead Bread, 1.5 lb. Cornish Hen
4-6	5-6 QT.		ALL-AROUND One Pot Meals, Chili, Fried Chicken, Short Ribs, 5 lb. Chicken
6-8	7-8 QT.		BATCH-COOKING Stews, Stock, Pulled Pork, Roasts, 8 lb. Goose
8+	9+ QT.		HOLIDAYS & GATHERINGS Large Batches, Meal Prep, Ice Bucket, 10-15 lb. Turkey

Image: Detailed serving and usage recommendations by Dutch oven size.



Image: Product dimensions of the Dutch oven.

TROUBLESHOOTING

Common Issues and Solutions

- **Food Sticking:** Ensure adequate oil or liquid is used and avoid excessively high heat, especially when browning.
- **Enamel Staining:** Light-colored enamel can show stains from certain foods. Soaking in warm, soapy water or using a baking soda paste can help remove them.
- **Chipping/Cracking:** Avoid dropping the cookware or subjecting it to extreme temperature changes to prevent damage to the enamel.

WARRANTY & SUPPORT

Le Creuset products are designed for generations of durability. For detailed warranty information, product registration, or further support, please visit the official Le Creuset store or website.

Visit the [Le Creuset Store](#) for more information.

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

Email

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

Details

Submit question