

STAUB 12502423

Staub Cast Iron Dutch Oven 5-qt Tall Cocotte Instruction Manual

Model: 12502423 | Brand: STAUB

1. PRODUCT OVERVIEW

The STAUB 5-quart Tall Cocotte is a versatile cast iron Dutch oven designed for efficient cooking of larger quantities while optimizing stovetop space. Its unique height is beneficial for preparing dishes with bone-in meats, layered recipes, or those that rise during cooking, such as soufflés. The design also minimizes boil-overs and splatters during deep-frying or searing. Crafted with exceptional heat-retaining qualities, this cocotte ensures even cooking. The heavy, tight-fitting lid features tiny spikes on the interior, promoting a "rain-forest effect" that continuously returns moisture to the food, resulting in moist and perfectly cooked meals. Rooted in French culinary heritage, STAUB cookware is renowned for its craftsmanship, performance, and timeless aesthetic, allowing for seamless transition from oven to table.



Figure 1: Staub 5-quart Tall Cocotte, Matte Black.

2. KEY FEATURES

- **Capacity & Design:** 5-quart capacity, taller version of classic cocotte, ideal for larger quantities without occupying excessive stovetop space.
- **Interior Enamel:** Textured black matte enamel interior requires no seasoning, ensuring exceptional browning, heat retention, and even heat distribution.
- **Compatibility:** Smooth enamel bottom suitable for all stovetops, including induction.
- **Lid Design:** Heavy, tight-fitting lid retains moisture, with self-basting spikes on the interior to evenly return juices to food.
- **Oven Safe:** Safe for oven use up to 500°F (260°C).
- **Durability:** Made in France, designed for long-lasting performance and can be passed down through generations.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the cocotte and its lid from the packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the cocotte and lid thoroughly with warm, soapy water. Rinse well and dry completely.
3. **No Seasoning Required:** The black matte enamel interior of your STAUB cocotte does not require seasoning, unlike traditional cast iron.

4. OPERATING INSTRUCTIONS

4.1 Cooking on Stovetop

The cocotte's smooth enamel bottom is suitable for all stovetops, including induction. Always use a heat setting appropriate for the task. Due to cast iron's excellent heat retention, medium to low heat is often sufficient for most cooking. Avoid using excessively high heat, especially when preheating, as this can damage the enamel.

4.2 Oven Use

Your STAUB cocotte is oven safe up to 500°F (260°C). This makes it ideal for slow-cooking, braising, and baking. Ensure the lid knob is also oven-safe if using at high temperatures (most standard STAUB knobs are).



Figure 2: The cocotte seamlessly transitions from cooking to serving.

4.3 Benefits of Enamel Interior

The black matte enamel interior is designed for superior browning and searing. It also allows you to cook acidic foods, such as tomato-based sauces or citrus-infused dishes, without concern for reactivity or damage to the cookware, unlike unseasoned cast iron.

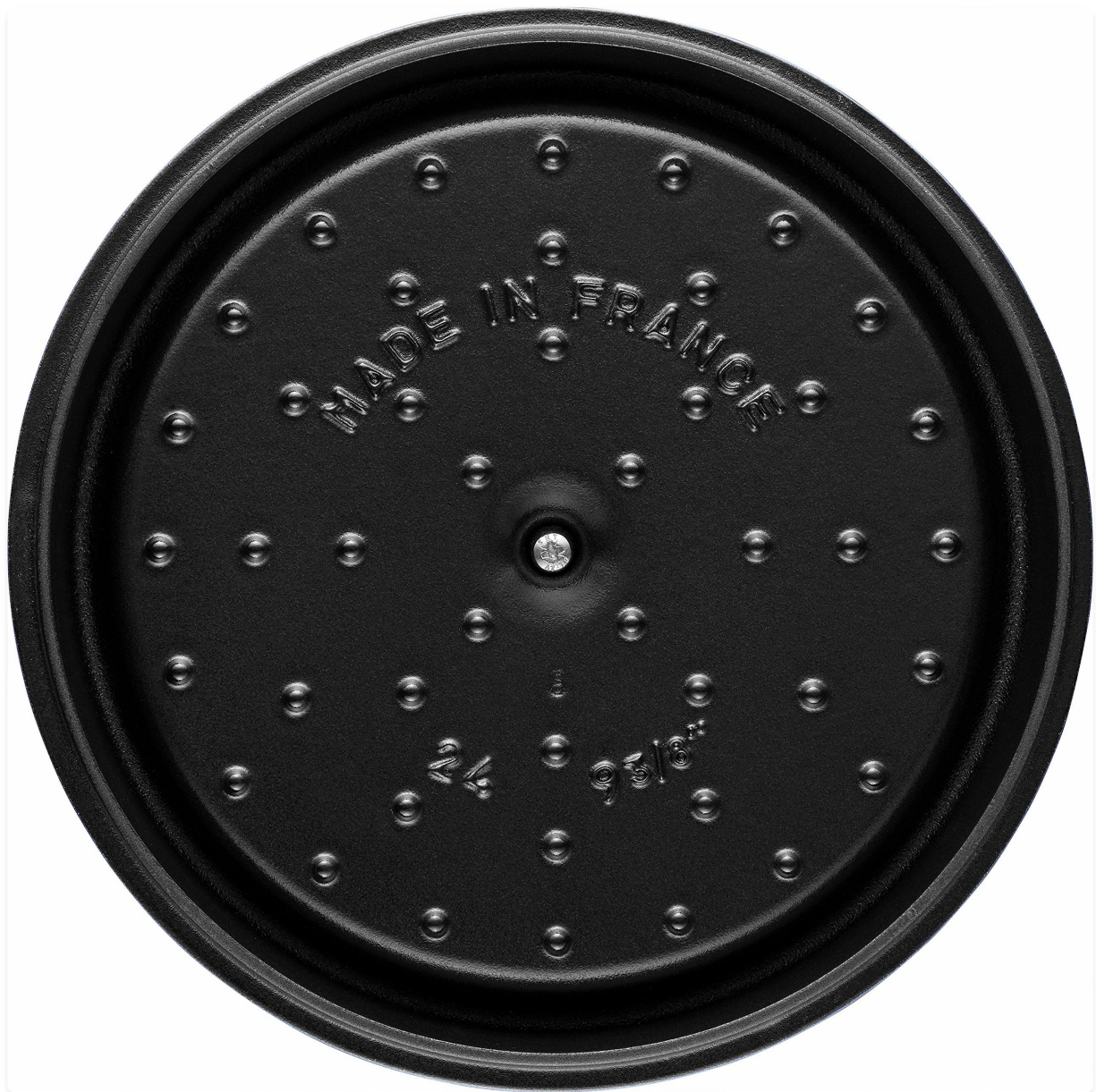


Figure 3: The lid's self-basting spikes ensure moist results.

5. MAINTENANCE AND CLEANING

Proper care will ensure the longevity and performance of your STAUB cocotte.

- **Cool Down:** Always allow the cocotte to cool completely before washing. Submerging a hot pan in cold water can cause thermal shock and damage the enamel.
- **Washing:** The cocotte is dishwasher safe, but hand washing is recommended to preserve the finish and extend its lifespan. Use warm, soapy water and a non-abrasive sponge or brush.
- **Stubborn Food:** For stuck-on food, fill the cocotte with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then gently scrub. Avoid using steel wool or harsh abrasive cleaners.
- **Drying:** Dry the cocotte thoroughly immediately after washing to prevent water spots and maintain its appearance.
- **Storage:** Store in a dry place. You may place a paper towel between the pot and lid to prevent moisture buildup if storing for extended periods.



Figure 4: Hand washing is recommended for best care.

6. TROUBLESHOOTING

Most issues with your STAUB cocotte can be resolved with proper care and usage.

- **Food Sticking:** Ensure the cocotte is properly preheated before adding food. Use a small amount of oil or fat. If food sticks, do not force it; allow it to cool and soak as per cleaning instructions.
- **Discoloration:** Minor discoloration on the enamel can occur over time, especially with high heat or certain foods. This is normal and does not affect performance. For persistent stains, a baking soda paste can be used gently.
- **Chipping:** While STAUB enamel is highly durable, extreme impact or thermal shock can cause chipping. Always handle with care and avoid sudden temperature changes. Chipping on the exterior is cosmetic and does not affect cooking performance if the interior remains intact.

7. SPECIFICATIONS

Attribute	Detail
Brand	STAUB
Model Number	12502423
Material	Cast Iron
Capacity	5 Quarts
Color	Matte Black
Finish Type	Enameled
Shape	Round
Oven Safe Temperature	Up to 500°F (260°C)
Dishwasher Safe	Yes (Hand wash recommended)
Item Weight	11.46 Pounds
Product Dimensions	11.89"W x 7.24"H

Attribute	Detail
Origin	Made in France

8. WARRANTY AND SUPPORT

STAUB products are crafted with exceptional quality and are designed to last a lifetime. For specific warranty information, product registration, or customer support, please refer to the official STAUB website or contact their customer service directly. Keep your purchase receipt as proof of purchase. For further assistance, visit: [STAUB Official Website](#)