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› Le Creuset Enameled Cast Iron Square Grill 9.5-inch Instruction Manual

Le Creuset L2127-2417

Le Creuset Enameled Cast Iron Square Grill

Model: L2127-2417 | Size: 9.5-inch | Color: Caribbean

INTRODUCTION

This manual provides essential information for the safe and effective use of your Le Creuset Enameled Cast Iron Square Grill. Crafted from enameled cast iron, this grill is designed to deliver superior heat distribution and retention, making it ideal for indoor grilling and searing. The black satin enamel interior requires no traditional seasoning and develops a natural patina over time to enhance cooking performance. Its high ridges create distinct sear marks and allow excess fat to drain away from food. Loop handles facilitate easy maneuvering, and spouts on two sides ensure drip-free pouring.

PRODUCT FEATURES

- **Enameled Cast Iron:** Provides superior heat distribution and retention for consistent cooking results.
- **No Seasoning Required:** Ready to use out of the box, eliminating the need for traditional seasoning.
- **Durable Enamel:** Easy-to-clean surface resists dulling, staining, chipping, and cracking.
- **Black Satin Interior:** Develops a natural patina over time, enhancing cooking performance and searing capabilities.
- **Ergonomic Handles:** Designed for comfortable and secure lifting.
- **Lightweight Design:** One of the lightest cast iron grills by quart on the market.
- **Versatile Compatibility:** Suitable for all cooktops, including gas, electric coil, and smooth surface induction. Oven-safe up to 500°F.
- **Dishwasher Safe:** Convenient for easy cleanup.

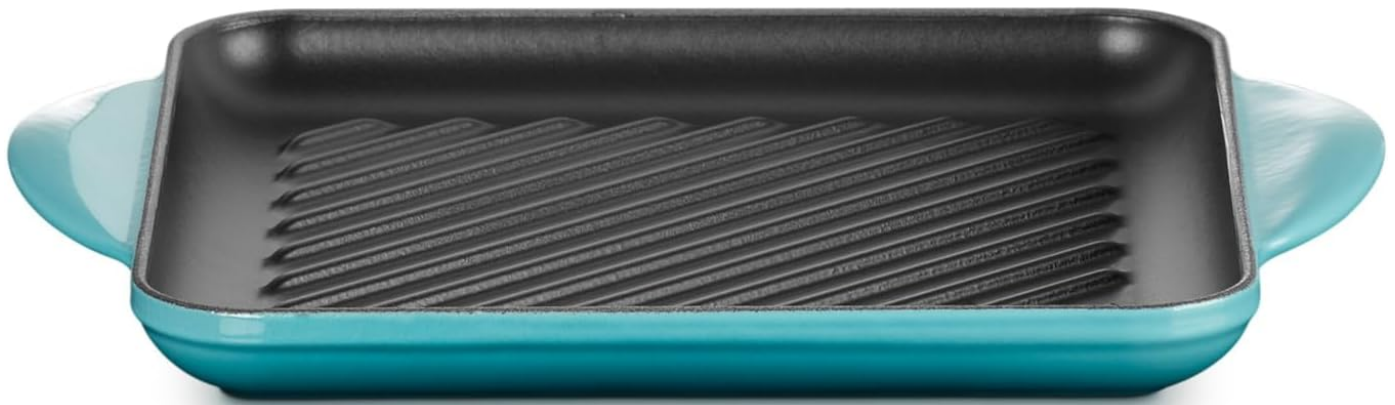
SETUP

Initial Cleaning

Before first use, remove all packaging and labels. Wash the grill thoroughly with warm, soapy water. Rinse and dry completely. Your Le Creuset enameled cast iron grill does not require seasoning.

Pre-heating

Always preheat your grill gradually on medium heat. This allows the cast iron to heat evenly, preventing hot spots and ensuring optimal grilling performance. Do not use high heat for preheating, as this can damage the enamel.



Front view of the Le Creuset Enameled Cast Iron Square Grill in Caribbean color.

OPERATING INSTRUCTIONS

Stovetop Grilling

1. Place the grill on a stovetop burner over medium heat. Allow it to preheat for 5-10 minutes until hot. A few drops of water should evaporate immediately upon contact.
2. Lightly brush the food with oil, rather than oiling the grill surface directly, to prevent oil from pooling in the grooves and smoking.
3. Place food on the hot grill. For distinct sear marks, avoid moving the food for the first few minutes.
4. Cook food to desired doneness, turning once to create crosshatch marks if desired.
5. Use appropriate utensils (wood, silicone, or heat-resistant plastic) to avoid scratching the enamel surface.

Oven Use

The grill is oven-safe up to 500°F (260°C). This allows for finishing dishes in the oven after searing on the stovetop, or for keeping food warm.



The Le Creuset grill pan used to prepare grilled steak and vegetables.

MAINTENANCE AND CARE

Cleaning

1. Allow the grill to cool completely before cleaning. Plunging a hot grill into cold water can cause thermal shock, leading to cracking or loss of enamel.
2. Wash with warm, soapy water. For stubborn food residues, fill the grill with warm water and let it soak for 15-20 minutes before washing.
3. Use a soft brush or non-abrasive scrubber to clean the surface. Avoid metal pads or harsh abrasive cleaners, which can damage the enamel.
4. Rinse thoroughly and dry completely before storing.

Dishwasher Safety

Your Le Creuset Enameled Cast Iron Square Grill is dishwasher safe. However, hand washing is recommended to preserve the enamel's luster over time.

Patina Development

The black satin enamel interior will develop a natural patina (a brownish-black film) over time. This patina enhances the grill's non-stick properties and flavor development. Do not attempt to remove this patina, as it is beneficial for cooking performance.



Cleaning the grill surface with a soft brush.

Video: How to Clean Le Creuset Cast Iron Grills

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This video demonstrates the recommended cleaning process for Le Creuset cast iron grills, including preheating, cooking, cooling, rinsing, and scrubbing.

TROUBLESHOOTING

Food Sticking

- Ensure the grill is properly preheated to the correct temperature before adding food.
- Brush a small amount of oil directly onto the food, not the grill surface, to prevent sticking and excessive smoke.
- Avoid moving food too soon; allow it to sear and release naturally from the surface.

Excessive Smoke

- Reduce heat if the grill is smoking excessively.
- Ensure you are not using too much oil, and apply it directly to the food.
- Ensure proper ventilation in your cooking area.

SPECIFICATIONS

Feature	Detail
Brand	Le Creuset
Model Name	Cast Iron Square Grill
Model Number	L2127-2417
Material	Enameled Cast Iron
Color	Caribbean

Diameter	9.5 Inches
Capacity	2.5 Liters
Item Weight	5.8 Pounds
Maximum Temperature	500°F (260°C)
Compatible Devices	Gas, Electric Coil, Smooth Surface Induction
Product Care	Dishwasher Safe
Nonstick Coating	Yes (natural patina develops)
Shape	Square

WARRANTY AND SUPPORT

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