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MasterPro MPUS16320-RED

MasterPro Enameled Cast Iron Induction Cocotte, Red 1.9L User Manual

Model: MPUS16320-RED

1. INTRODUCTION

Thank you for choosing the MasterPro Enameled Cast Iron Induction Cocotte. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware. Please read these instructions thoroughly before first use and retain them for future reference.



Image 1: The MasterPro Enameled Cast Iron Induction Cocotte with lid.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling the hot cocotte, as handles and lid knob will become hot during use.
- Do not place the hot cocotte directly on unprotected surfaces. Use a trivet or heat-resistant mat.
- Avoid sudden temperature changes, such as placing a hot cocotte under cold water, as this can cause thermal shock and damage the enamel.
- Do not use metal utensils that can scratch or damage the enamel surface. Silicone, wood, or heat-resistant plastic utensils are recommended.
- Ensure the cocotte is properly seated on the stovetop burner to prevent tipping or uneven heating.
- Keep out of reach of children when in use or cooling down.
- This cocotte is oven safe up to 260°C (500°F). Do not exceed this temperature.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the cocotte and lid.
2. **Initial Cleaning:** Before first use, wash the cocotte and lid thoroughly with warm soapy water. Rinse well and dry completely with a soft cloth.
3. **Conditioning (Optional but Recommended):** For optimal performance and to enhance the non-stick properties of the enamel, lightly rub a small amount of cooking oil (e.g., vegetable oil) over the entire interior surface. Heat the cocotte over low heat for a few minutes, then let it cool and wipe off any excess oil.

4. OPERATING INSTRUCTIONS

4.1 Stovetop Cooking

- The MasterPro cocotte is suitable for all stovetop types, including induction, gas, electric, and ceramic.
- Always use a burner size that matches the base of the cocotte to ensure even heating and energy efficiency.
- Start cooking on low to medium heat. Cast iron retains heat exceptionally well, so high heat is rarely necessary and can damage the enamel over time.
- Add a small amount of oil or butter before adding food to prevent sticking, especially when searing.
- The light-colored interior enamel allows for easier monitoring of the cooking process, helping to prevent burning.



Enameled cast iron delivers
superior heat retention

Image 2: The cocotte on a stovetop, demonstrating its heat retention capabilities.



Light-colored interior allows easier monitoring of the cooking process

Image 3: The light-colored interior enamel facilitates monitoring of food during cooking.

4.2 Oven Use

- The cocotte is oven safe up to 260°C (500°F).
- The self-basting lid design helps to return moisture back into the food, ensuring tender and flavorful results.
- Always use oven mitts when transferring the cocotte to and from the oven.



Oven safe up to 500°

Image 4: The cocotte is designed for safe oven use up to 500°F (260°C).



Self-basting lid returns moisture back into food during the cooking process

Image 5: The lid's design promotes self-basting, keeping food moist.



Image 6: Example of a meal prepared in the cocotte.

5. CARE AND MAINTENANCE

5.1 Cleaning

- Allow the cocotte to cool completely before cleaning.
- Wash with warm soapy water and a non-abrasive sponge or cloth.
- For stubborn food residues, soak the cocotte in warm soapy water for 15-20 minutes before cleaning. Do not use steel wool or harsh abrasive cleaners, as these can damage the enamel.

- The cocotte is dishwasher safe, however, hand washing is recommended to preserve the enamel finish and prolong the life of the product.
- Dry thoroughly immediately after washing to prevent rust on exposed cast iron edges (e.g., rim).



Durable porcelain enamel resists chipping, minimizes sticking, and is easy to clean

Image 7: The durable porcelain enamel is designed for easy cleaning and resistance to chipping.

5.2 Storage

- Store the cocotte in a dry place.
- To prevent scratching the enamel, place a paper towel or cloth between the cocotte and its lid if stacking.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the surface	Insufficient oil/fat; heat too high; not preheated properly.	Ensure adequate oil/fat is used. Cook on medium to low heat. Allow cocotte to preheat for a few minutes before adding food.

Problem	Possible Cause	Solution
Enamel discoloration	High heat cooking; prolonged exposure to certain foods.	This is often cosmetic and does not affect performance. Use lower heat settings. For stubborn stains, try a baking soda paste.
Rust on exposed cast iron (rim)	Not dried thoroughly after washing; stored in a humid environment.	Immediately dry the cocotte after washing. If rust appears, scrub with a stiff brush and a small amount of cooking oil, then wipe clean.

7. SPECIFICATIONS

- Brand:** MasterPro
- Model Number:** MPUS16320-RED
- Color:** Red
- Material:** Enameled Cast Iron
- Capacity:** 1.9 Liters (approximately 2 Quarts)
- Product Dimensions (L x W x H):** 16 x 32 x 28 cm (approx. 6.3 x 12.6 x 11 inches)
- Item Weight:** 3.81 Kilograms (approx. 8.4 lbs)
- Oven Safe:** Yes, up to 260°C (500°F)
- Stovetop Compatibility:** All types, including Induction
- Finish Type:** Enamel, Non-stick (referring to enamel properties)
- Care Instructions:** Oven safe, Dishwasher safe (hand wash recommended)









Image 8: Product dimensions for the 1.9L cocotte.

8. WARRANTY AND SUPPORT

Specific warranty information for the MasterPro Enameled Cast Iron Induction Cocotte is not provided in the available product data. For warranty details or customer support, please refer to the product packaging or contact MasterPro customer service directly through their official website or the retailer where the product was purchased.

Information regarding the availability of spare parts is currently unavailable.

Related Documents - MPUS16320-RED

	<p>MasterPro 12-in-1 Multi Cooker: Features, Safety, and Recipes</p> <p>A comprehensive guide to the MasterPro 12-in-1 Multi Cooker, detailing its features, essential safety instructions, operating procedures, program settings, troubleshooting tips, and a variety of recipes.</p>
	<p>MasterPRO Air Fryer Instruction Manual - BGMP-9456-PL</p> <p>Comprehensive instruction manual for the MasterPRO Air Fryer, model BGMP-9456-PL, by Bergner Europe S.L. Learn about features, operation, safety, cleaning, and troubleshooting for your kitchen appliance.</p>
	<p>MasterPRO ROCKET DUO 900: Ръководство за употреба на фритюрник с горещ въздух</p> <p>Научете как да използвате вашия фритюрник с горещ въздух MasterPRO ROCKET DUO 900 (BGMP-9178-BK). Това ръководство предоставя основни инструкции за безопасност, употреба, почистване и съвети за готвене за здравословно приготвяне на храна.</p>
	<p>MasterPRO Air Fryer Instruction Manual</p> <p>Comprehensive instruction manual for the MasterPRO Air Fryer, detailing usage, safety, settings, maintenance, and warranty information. Available in multiple languages.</p>
	<p>Manuale di Istruzioni Friggitrice ad Aria MasterPRO BGMP-9175</p> <p>This document provides comprehensive instructions for the MasterPRO BGMP-9175 Air Fryer, covering safety precautions, product composition, operation, cleaning, maintenance, and troubleshooting. It includes cooking guidelines and settings for various foods.</p>
	<p>MasterPRO Smokeless Grill BGMP-9111 User Manual and Operating Guide</p> <p>Comprehensive user manual for the MasterPRO Smokeless Grill BGMP-9111, covering operation, safety precautions, cleaning, storage, technical specifications, and troubleshooting.</p>