Woll 118CI-020

Woll Iron Cast Iron Casserole with Lid and Silicone Handles

Model: 118CI-020

Introduction

The Woll Iron Cast Iron Casserole is designed for versatile cooking, offering excellent heat retention and durability. This manual provides essential information for the safe and effective use and maintenance of your casserole. Please read these instructions carefully before first use and retain them for future reference.



Image: Front view of the Woll Iron Cast Iron Casserole in blue, showcasing its design and lid.

Setup

1. **Unpacking:** Carefully remove all packaging materials and labels from the casserole and its lid. Dispose of packaging responsibly.
2. **Initial Cleaning:** Before first use, wash the casserole and lid thoroughly with warm soapy water. Rinse well to remove any residue and dry completely with a soft cloth.
3. **Silicone Handles:** The casserole is equipped with removable silicone handles for comfortable and safe handling during stovetop cooking. These handles are designed to protect your hands from heat. Remove them before placing the casserole in an oven operating above 250°C (482°F) to prevent damage to the silicone.



Image: Close-up view of the casserole's handle, highlighting the integrated silicone grip for safe handling.

Operating Instructions

- **Stovetop Use:** The casserole is suitable for all types of cookers, including induction, gas, electric, ceramic, and halogen hobs. Always use a burner size that matches or is slightly smaller than the base of the casserole to ensure even heating and energy efficiency. Start cooking on medium heat and adjust as needed; cast iron retains heat exceptionally well, often requiring lower heat settings than other cookware.
- **Oven Use:** The casserole is oven-safe up to 250°C (482°F) with the silicone handles attached. For temperatures up to 300°C (572°F), remove the silicone protective handles before placing the casserole in the oven. Ensure the stainless steel lid knob is securely fastened.
- **Lid Functionality:** The innovative teardrop structure on the underside of the lid is designed to create a continuous moisture cycle. This feature naturally bastes your food during cooking, helping to keep dishes moist, tender, and flavorful.



Image: A cross-section view of the casserole lid, illustrating the teardrop drip structure that promotes self-basting.

- **Heat Retention:** Cast iron is known for its superior heat retention properties. Your Woll casserole will keep food warm for extended periods, making it ideal for serving directly at the table.
- **Versatile Cooking:** This casserole is perfect for a wide range of cooking methods, including slow cooking, braising, roasting, and even baking bread.



Image: A loaf of freshly baked bread inside a red cast iron casserole, demonstrating its suitability for baking.

Maintenance

- **Cleaning:** The casserole features a robust, easy-to-clean enamel coating and is dishwasher-safe. For optimal care and to preserve the enamel's longevity, hand washing with warm soapy water and a non-abrasive sponge is recommended. Avoid using steel wool, harsh abrasive cleaners, or metal utensils, as these can scratch or damage the enamel surface. For stubborn food residues, soak the casserole in warm water for a period before cleaning.
- **Drying:** Always dry the casserole completely immediately after washing to prevent water spots and maintain its pristine appearance. Ensure all parts, including the lid, are thoroughly dry before storage.
- **Storage:** Store the casserole in a dry place. To prevent potential scratches or chips, especially if stacking other cookware, place a soft cloth or paper towel between the casserole and its lid or other items.



Image: A detailed close-up of the casserole's matte black enamel cooking surface, highlighting its texture and finish.

Troubleshooting

- **Food Sticking:** Ensure adequate cooking fat or liquid is used. Preheat the casserole properly before adding food. While the enamel has some non-stick properties, it is not a dedicated non-stick coating. Avoid cooking on excessively high heat, which can cause food to burn and stick.
- **Enamel Discoloration:** Over time, light discoloration or staining may occur on the enamel, especially with certain foods (e.g., tomato-based sauces) or prolonged high-heat cooking. This is normal for enameled cast iron and does not affect the casserole's performance or safety. Regular cleaning can help minimize this.
- **Chipping Enamel:** The enamel coating is durable but can chip if subjected to sharp impacts or extreme temperature changes. Avoid dropping the casserole or hitting it with hard metal utensils. Always allow the casserole to cool down gradually before washing with cold water.

Specifications

Brand	Woll
Model Number	118CI-020
Material	Cast Iron
Capacity	1.8 Liters
Diameter	18 cm (7.09 inches)
Height	9 cm (3.54 inches)
Color	Blue
Finish Type	Cast, Enamel, Iron
Shape	Round
Lid Material	Cast Iron
Oven Safe	Yes, up to 250°C (482°F) with silicone handles; up to 300°C (572°F) without silicone handles.
Dishwasher Safe	Yes
Suitable Hobs	All types, including Induction, Gas, Electric, Ceramic, Halogen.
Item Weight	2.75 Kilograms (6.05 pounds)

Warranty and Support

For detailed warranty information, product registration, or customer support, please refer to the manufacturer's official website, woll-cookware.com, or contact your authorized retailer. Please retain your proof of purchase for any warranty claims or service requests.