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› Tefal Cocotte Air 30 cm Cast Aluminium Casserole Dish Instruction Manual

Tefal E25589

Tefal Cocotte Air Instruction Manual

Model: E25589

INTRODUCTION

This manual provides essential information for the safe and efficient use of your Tefal Cocotte Air 30 cm Cast Aluminium Casserole Dish. Please read these instructions carefully before first use and retain them for future reference.

The Tefal Cocotte Air is designed for versatile cooking, offering a lightweight alternative to traditional cast iron cocottes while delivering excellent cooking results. Its ceramic coating ensures durability and easy cleaning.

SAFETY INSTRUCTIONS

- Always use oven mitts or heat-resistant gloves when handling the hot cocotte, especially when removing from the oven or stovetop.
- Do not expose the cocotte to sudden temperature changes, such as placing a hot cocotte under cold water, as this may cause damage.
- Ensure the cocotte is stable on the stovetop or in the oven to prevent spills or accidents.
- Keep out of reach of children when in use or cooling down.
- Do not use abrasive cleaners or metal scouring pads, as these can damage the ceramic coating.
- The lid material is cast iron. While the cocotte body is lighter cast aluminum, the lid retains heat effectively.

PRODUCT OVERVIEW

The Tefal Cocotte Air 30 cm is a cast aluminium casserole dish with a 5.7 L capacity. It features a ceramic coating for durability and easy cleaning, and a condensation lid designed to keep food moist and tender.



Image: Front view of the Tefal Cocotte Air 30 cm casserole dish with its lid on, showcasing its black exterior and gold knob.

TEFAL OVALADA AIR COCOTTE 30 CM



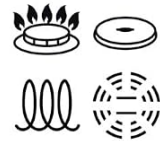
3 VECES MÁS LIGERA
QUE EL HIERRO
FUNDIDO*



FÁCIL DE LIMPIAR
REVESTIMIENTO
CERÁMICO



**RESULTADOS
DELICIOSOS**
TAPA DE
CONDENSACIÓN



TODAS LAS COCINAS + HORNO
INCLUIDA INDUCCIÓN

Image: Infographic highlighting key features: 3 times lighter than cast iron, easy to clean ceramic coating, delicious results with condensation lid, suitable for all cooktops including induction, and oven safe.

Key Features:

- **Material:** Cast Aluminium body, Cast Iron lid.
- **Capacity:** 5.7 Liters.
- **Coating:** High-strength ceramic coated interior, PFOA-free.
- **Compatibility:** Suitable for all cooktops, including induction. Oven safe up to 250°C (482°F).
- **Lid Design:** Condensation lid for tender and moist results.
- **Cleaning:** Dishwasher safe (except lid, hand wash recommended for lid).

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the cocotte and its lid.

2. **Initial Cleaning:** Before first use, wash the cocotte and lid thoroughly with warm soapy water. Rinse well and dry completely.
3. **Seasoning (Optional but Recommended):** Although the ceramic coating is non-stick, a light seasoning can enhance its performance and longevity. Apply a thin layer of cooking oil to the interior surface. Heat the cocotte over low heat for 2-3 minutes, then let it cool. Wipe off any excess oil.

OPERATING INSTRUCTIONS

Cooking on Stovetop:

- Place the cocotte on a burner that matches its base size to ensure even heating.
- Use low to medium heat for most cooking tasks. High heat is generally not necessary and can damage the coating over time.
- The ceramic coating allows for cooking with minimal oil or fat.
- The condensation lid helps to retain moisture, making it ideal for stews, braises, and slow-cooked dishes.

RESULTADOS DELICIOSOS CON LA TAPA DE CONDENSACIÓN



Image: Close-up of the condensation lid, showing moisture dripping back into the cocotte, ensuring tender and moist cooking results.

COCINA VERSÁTIL



Image: A collage demonstrating the versatility of the cocotte, showing it used for baking bread, cooking stews, roasting chicken, and preparing vegetable dishes.

Oven Use:

- The cocotte is oven safe up to 250°C (482°F).
- Always preheat your oven before placing the cocotte inside.
- Use oven mitts when placing or removing the cocotte from the oven.

MAINTENANCE AND CLEANING

- **Cool Down:** Always allow the cocotte to cool completely before cleaning.
- **Hand Washing:** For best results and to preserve the coating, hand washing with warm soapy water and a soft

sponge is recommended.

- **Dishwasher Use:** The cocotte body is dishwasher safe. However, the cast iron lid should be hand washed to prevent rust and maintain its finish.
- **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 clean with a soft sponge.
- **Storage:** Store the cocotte in a dry place. Placing a paper towel between the cocotte and the lid can help absorb moisture and prevent odors if storing for extended periods.



Image: The cocotte body being placed in a dishwasher, illustrating its dishwasher-safe feature. Note: The lid is not shown in the dishwasher.

FÁCIL DE LIMPIAR Y APTA PARA LAVAVAJILLAS*



Image: A person hand washing the interior of the cocotte with a sponge and soapy water, demonstrating easy cleaning.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the surface.	Insufficient oil/fat, heat too high, or pan not properly cleaned.	Ensure a small amount of oil/fat is used. Reduce heat. Clean thoroughly after each use. Consider re-seasoning.
Discoloration on the interior.	Accumulation of food residues or mineral deposits from water.	Clean with a non-abrasive cleaner. For mineral deposits, a solution of vinegar and water can be used, followed by thorough rinsing.

Problem	Possible Cause	Solution
Lid appears rusty.	Cast iron lid was not dried properly after washing or exposed to moisture.	Immediately dry the lid after washing. If rust appears, scrub with a stiff brush and hot soapy water, then dry thoroughly and apply a thin layer of cooking oil to season.

SPECIFICATIONS

- **Model:** E25589
- **Material:** Cast Aluminium (body), Cast Iron (lid)
- **Capacity:** 5.7 Liters
- **Dimensions:** 15.58 x 9.67 x 6.89 inches
- **Item Weight:** 4.27 pounds (1.94 Kilograms)
- **Oven Safe Temperature:** Up to 250°C (482°F)
- **Compatibility:** All cooktops, including induction
- **Care:** Dishwasher safe (body), Hand wash (lid)

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official Tefal website or contact their customer service directly. Keep your proof of purchase for any warranty claims.

Tefal Official Website: www.tefal.com

Customer Service: Refer to your regional Tefal contact information provided with the product packaging or on their website.

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