**La Cocotte**

**Rediscover the true flavors with continuous self-basting spikes**

- Smooth enamel bottom compatible with all heat sources
- Enameled black matte interior provides genuine flavor
- Closed-circuit and spikes® cooking allows continuous self basting
- Brass or nickel knob for oven use, resist up to 500ºF

**Maintenance**

Cast iron is a noble and durable material if handled with care. However, it is not indestructible. Please follow these guidelines:

- **For washing**: recommended using a normal dishwashing liquid and a sponge. If the product is very dirty, fill it with water, then remove the water using a spoutage scraper.
- **Black will not white**: dry with a soft cloth to remove any water residue or dead skin cells.

**Recommended use**

- Before using your cocotte for the first time we recommend the following:
  - Wash with a normal dishwashing liquid and a sponge.
  - If any residue remains, leave it to soak in hot water, then remove the residue with a non-abrasive sponge.
  - Rinse with hot water. Dry well with a soft rag, especially the edges.
  - We recommend the use of wood or plastic utensils.

- **Cast iron manfacturing process**
  - The iron is cast in a single-use mold made of sand. Each product is one-of-a-kind.
  - Enamelling process: 1470°F for 30 minutes after coating.

- **Recommended use**
  - The Staub cast iron products can be used on any heat source.
  - All Staub products are perfect for slow cooking and enameled on the inside and out, including the black matte finish. Our special black matte enamel interior DOES NOT require seasoning* and will not react to acidic foods. Because of the technically advanced properties of this interior, the more you use your Staub product, the better it will perform. The oils used and generated while cooking will penetrate the pores of the matte enamel and create a natural, smooth non-stick surface.

- **Cast iron iron manufacturing process**
  - Each Staub product is unique in color and aspect, and every one of these subtle differences contributes to the unique beauty of Staub products and to the unique performance of each individual article.