



THE ORIGINAL ICONIC FRENCH COOKWARE, SINCE 1925

Cleaning and Care

General care

- Always cool a hot pan for a few minutes before washing, do not plunge a hot pan into cold water, Le Creuset's enamel is designed to be the most durable on the market, but thermal shock may still occur resulting in cracking or loss of enamel
- If there are food residues, fill the pan with soap and warm water and let soak for 15 to 20 minutes before washing
- Burned or scorched on food can be loosened by adding a small amount of dish soap or baking soda to water in the cooking vessel and gently simmering for 15 minutes. Turn the pan off and allow to soak until room temperature or overnight, then continue washing.
- Nylon brushes or soft abrasive pads can be useful for removing small food deposits, or for cleaning between the ribs on grills
- To avoid damaging the enamel, do not use scourers, metallic pads or harsh abrasive cleaning agents on enameled surfaces
- Light stains or metal marks caused by metal tools can be removed with Le Creuset cookware cleaner, occasional cleaning with this product will also retain the new appearance of your pans
- Never store pans while they are still damp
- Maintain the tightness of all handles and knobs by checking and retightening them regularly
- Le Creuset enameled cast iron is extremely durable but it may be damaged if accidentally dropped or knocked against a hard surface, which is not covered by our Lifetime Warranty

Dishwasher use

- All pans with integral cast iron, phenolic handles or stainless steel knobs can be washed in the dishwasher
- Constant dishwashing may lead to some dulling of the enamel finish, this is not harmful and will not impair performance
- Constant dishwashing greatly reduces the development of a patina on our stain black enamel; as a result, grills and skillets with stain black enamel will require oiling for a longer period
- When using the dishwasher always allow the cycle to finish before opening the door, this will ensure the pans are dried thoroughly
- Pans with wooden handles are not dishwasher-safe

**Information provided by Le Creuset.*