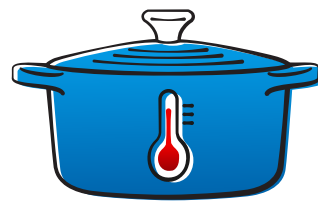
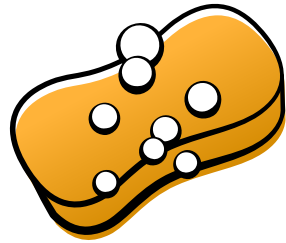


## HOW TO CLEAN Enameled Cast Iron

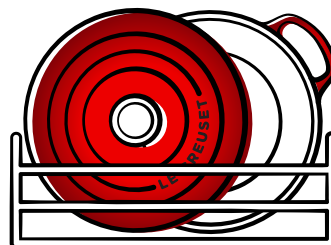
Follow these steps  
for everyday cleaning.



Allow cookware to cool  
to room temperature.



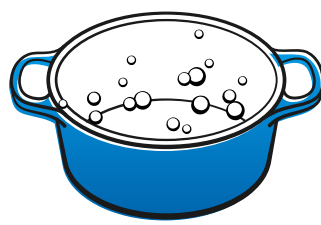
Wash with warm water,  
dish soap and a soft  
non-metal sponge.



Rinse and dry before  
putting away.

## HOW TO CLEAN Difficult Stains & Stuck-On Food

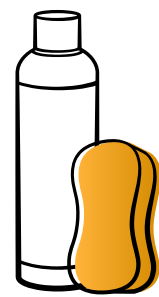
Try any of these  
methods to clean  
the interior and  
exterior of your  
enameled cast  
iron cookware.



Soak stuck-on food in warm  
soapy water for 10-15  
minutes, then wash again.



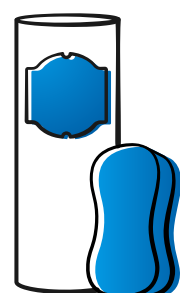
For interior stains, simmer  
water and 1-2 Tbsp baking  
soda for 8-10 minutes.



Use Le Creuset Cast Iron  
Cookware Cleaner to  
remove marks on the  
interior or exterior.



Apply a paste of baking  
soda + water to interior  
or exterior spots, let sit for  
a few hours or overnight,  
then wash again.



Bar Keepers Friend® may  
be used to spot-treat an  
interior or exterior stain.