



Care & Use

Congratulations on your new purchase! To make sure it continues to create joy in your kitchen for years to come here are a few things you should know.



TEMPERATURES

To ensure your cookware lasts as long as it should, never use high heat on the stovetop. When using a direct heat source, work your way up to medium to ensure the cookware and the food stay intact!



Maximum Oven Temperature

Up to 500°F/260°C



**Enamelled
Cast Iron**



**Toughened
Nonstick**



**Stainless
Steel**

UTENSILS

Stainless Steel utensils can be used carefree on Stainless Steel cookware. When it comes to Enamelled Cast Iron and Toughened Nonstick Cookware use metal utensils cautiously to reduce marks or scratches. You can always use silicone or wood tools on any cookware type!



WASHING

All Le Creuset cookware is dishwasher safe, however sometimes handwashing yields the best results. For stuck on residue, fill the cookware with a little water and bring to a simmer. Gently scrub with a silicone or wood tool.

Discover more useful tips at LeCreuset.ca