

Zwilling STAUB LA COCOTTE, Casserole baking dish, Round, Cast iron, Ceramic, Gas, Halogen, Induction, Sealed plate, Green, Enamel

24 CM ROUND CAST IRON COCOTTE BASIL-GREEN

Group	Cookware
Manufacturer	Zwilling
Manufacturer item no.	40509-356-0



Description

The STAUB cocotte in basil green will add a splash of colour to your kitchen. La cocotte has lots of casserole dishes its range, and this round cocotte is sure to inspire you. The focus of the workmanship is simple design coupled with high functionality. With a diameter of 24 cm, capacity of 3.8 litres, and at 25 cm tall, this cocotte is ideal for the home. This cast iron cocotte has many benefits, which you will discover. Firstly, you will love its expensive coatings. The qualities of the matt black enamel interior mean it is quickly ready for use compared to raw cast iron. Secondly, it produces excellent casserole results, which actually improve with use. The combination of cast iron and enamel is ideal for storing heat or cold. This is evenly distributed to the food so you get consistently successful stews. Another advantage is that the cocotte is quick and easy to clean. You can also use it on all types of cooker. Use your STAUB cocotte for your favourite dishes and benefit from high-quality surface coating and outstanding materials.

Main features

	General
Type	Casserole baking dish
Shape	Round
Material	Cast iron
Capacity	3.8 L
Width	240 mm
Depth	303 mm

Extended details

	Features
Type	Casserole baking dish
Lid included	Yes
Shape	Round
Suitable for hob types	Ceramic, Gas, Halogen, Induction, Sealed plate
Product colour	Green
Material	Cast iron

Internal coating	Enamel
Oven proof	Yes
Dishwasher proof	Yes
Freezer proof	Yes
Quantity per pack	1 pc(s)
Weight & dimensions	
Capacity	3.8 L
Width	240 mm
Depth	303 mm
Height	153 mm
Weight	4.54 kg