



## EASY TO HANDLE - JOY TO USE

- Your Original RÖMERTOPF® will supply you with culinary delights for years, provided you treat it with care. Follow these easy instructions and will have your clay cooking for years and years.
- **Before its first use**, your RÖMERTOPF® needs a “really good soak.” Then clean it with a brush to loosen any clay dust particles from the manufacturing process.
- **Moisten** your RÖMERTOPF® before every use. If you have very little time, it is sufficient to hold the lid under warm water for about 30 seconds. Its pores will store sufficient water in this time. However, ideally the RÖMERTOPF® should be placed in a basin of water for about 15 minutes before use.
- **Clean** your RÖMERTOPF® with hot water and a few drops of liquid dish soap. After having used it for about 100 times you should boil it in clean water for 30 minutes. The pores will then be completely open again, able to breathe and absorb water as if the dish was brand new.
- **Store** your RÖMERTOPF® by putting the lid upside-down in the bottom half and keeping it in a ventilated location. Even if you look after the RÖMERTOPF® with utmost care, it will change color in places or get darker. This is not a disadvantage; indeed, it shows that the dish is made from a living, natural material.

**The Original RÖMERTOPF® may only be used in the oven. Never place it directly on a heated range top or open flame. Always place the RÖMERTOPF® in a cold oven.**

- **Never add cold liquid** to the dish during the cooking process or your RÖMERTOPF® might crack. Pour in warm or hot liquid only.

- **When removing** your hot RÖMERTOPF® from the oven, always rest it on a place mat or a folded towel; the sudden contact with a cold surface could cause the RÖMERTOPF® to cool down too rapidly and burst.

## ONCE YOU HAVE STARTED

-When using the RÖMERTOPF® for the first few times, check whether the dishes are cooked properly and all the way through in the recommended time. Time or temperature adjustment may be warranted, as the actual temperature can vary considerably among ovens.

- Your RÖMERTOPF® will not react adversely to being left in the oven longer than the minimum cooking time required. Naturally, longer cooking times will continue the development of the crust.

- When cooking dishes with long cooking times, you may need to add a little pre-heated liquid from time to time. This applies to lean meat in particular, as it tends to dry out fairly quickly.

## GET THE TEMPERATURE RIGHT

- **The ideal temperature** for cooking in the RÖMERTOPF® is between 375<sup>0</sup>F and 500<sup>0</sup>F. Dishes with a very long cooking time require a lower temperature than those which cook quickly.

- **When using an electric oven**, set the correct temperature right at the beginning; the oven’s thermostat will ensure that the oven heats up slowly and gently. Choose the same setting as for your ordinary baking with the same amount of heat generated in the upper and the lower part of the oven. Or place the RÖMERTOPF® on the middle shelf. For fan assisted ovens, reduce the temperature by about 40<sup>0</sup>F.

- **When using a gas oven**, initially see the temperature to 375<sup>0</sup>F and increase it by increments every five minutes, until the required temperature has been reached.



Before you use RÖMERTOPF® for the first time, the pot should take a long “bath”. When finished, you should clean it well.



RÖMERTOPF® should be soaked in water for 15 minutes before each use.



If you are not going to use the pot, then you assemble both parts and store it in a well-ventilated area.



RÖMERTOPF® should always be placed in the oven first, **before pre-heating**.



**RÖMERTOPF® Small**  
Item #99109  
1.5 Qt Capacity  
12.25”L x 7.75”W x 6.25”H  
Great for small jobs, side dishes, and desserts



**RÖMERTOPF® Medium**  
Item #99111  
3.1 Qt Capacity  
13.75”L x 9”W x 6.75”H  
Serves 2 to 4 People



**RÖMERTOPF® Large**  
Item #99113  
4.2 Qt Capacity  
15.75”L x 10.75”W x 8”H  
Serves 4-6 People



**RÖMERTOPF® Turkey**  
Item #99117  
7.3 Qt Capacity  
17.25”L x 13.25”W x 8.75”H  
Serves 6-8 People



**RÖMERTOPF® Round Side Dish/Dutch Oven**  
Item #99150  
2 Qt Capacity  
9”L x 9”W x 6”H  
Great for small jobs, side dishes, and desserts



**RÖMERTOPF® Square Side Dish/Dutch Oven**  
Item #99155  
2 Qt Capacity  
9”L x 9.25”W x 6”H  
Great for small jobs, side dishes, and desserts



**RÖMERTOPF® Medium**  
Item #99115  
3 Qt Capacity  
13.75”L x 9”W x 7”H  
Serves 4-6 People



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