



Your Voyage Series Enameled Cast Iron Cookware comes with a Limited Lifetime Warranty. Following these USE AND CARE instructions will help you to maximize the performance and durability of your proprietary cookware.

## CONSTRUCTION

- Cast iron is a remarkable and robust material that performs well with modern requirements for food preparation and cooking. Whether you choose to stir-fry, slow-cook, sear a steak or bake a cake, there is a shape that is suitable. Cast iron cookware performs well for either slow cooking or high-temperature searing.
- Cast iron cookware can be used reliably on any heat source, including induction, and with any oven or grill. It has the ability to retain heat efficiently, which allows for use of lower heat settings in stovetop and oven cooking. On the table, a hot covered dish will keep food hot for second servings.
- Cast iron cookware can also be used to keep foods cold. A chilled dish becomes an ideal cold food server on a hot summer day. It can also be placed in the freezer for food storage or advanced food preparation.
- Lids are made from double wall stainless steel designed for temperature retention, cooking and serving. The underneath drip ridges are tailored-made for redistributing liquid back into the vessel for a rich flavour.
- Ergonomic, milled textured handles offer comfort and security for a lifetime of daily use.

## INITIAL USE

- Wash your cookware in warm, soapy water and vinegar with a soft sponge. Rinse and dry. This removes any manufacturing oils or polishing materials. If this is not removed before using, it may permanently stain or discolor your cookware.

## COOKING

- Suitable for all stovetops, including gas, electric, vitroc ceramic glass and induction. Do not use in microwave.
- Use a burner that is SMALLER than or the same size as the bottom of your pot and pan. For gas stoves, make sure flames NEVER extend up the sides of the cookware.
- When using any glass-topped stove, always lift the pan when moving it. Never slide it as this may damage the stovetop or the base of the pan.
- MEDIUM or LOW heat will provide the best results for cooking, including frying and searing. Allow the pan to heat gradually and thoroughly for even and efficient cooking results. Once the pan is hot, almost all cooking can be continued on lower settings.
- HIGH heats should never be used under any circumstances. Cast iron cookware retains heat so efficiently that overheating will cause food to burn or stick.
- Dry cooking is not recommended for enamel surface.
- Your choice of liquid, oil, fat or butter should completely cover the base before heating begins. Do not leave the pan unattended, and do not allow the pan to boil dry, as this may permanently damage the enamel.

- You can use metal tools but we recommend silicone or nylon tools to keep the interior finish free from marks and scratches and maintain the beauty of the interior surface.
- Hand-held electric or battery-operated beaters should not be used. Their blades will damage the enamel. Knives or utensils with sharp edges should not be used to cut foods inside a pan.
- Always use a dry towel or oven mitts to handle hot cookware and lids.
- Your cookware is oven and broiler safe up to 260°C.

## WASHING

- Always allow your cookware and lid to cool before washing. Pans and lids are dishwasher safe but hand washing is recommended.
- To avoid damaging the surface of your cookware, do not use abrasive sponges, metallic pads or bleach.
- Use a non-scratch sponge or scrub brush to remove stuck-on foods. Or soak for a few minutes in hot soapy water before cleaning.
- Do not plunge a hot pan into cold water. While the enamel is designed to be the most durable, thermal shock may still occur, resulting in cracking or loss of enamel.
- If there are food residues, fill the pan with warm water and soak for 15 to 20 minutes before washing. A brush can be useful for removing small food deposits. Do not use abrasive cleaners on the cooking surface. Nylon or soft abrasive pads or brushes can be used to remove stubborn residues. To avoid damaging the enamel, do not use metallic pads or harsh abrasive cleaning agents.

## CAUTION

- Your cookware, handles and lid will be HOT during and after use. Always use dry towel when lifting or removing your cookware.
- Cooking at too high temperatures or allowing the pan to boil dry will cause discoloration on the outside of the cookware.
- Proper lifting and support should be considered when moving or lifting large stockpots.
- Your cookware is not safe for use over open campfires or directly on hot charcoal.
- Do not let your cookware boil dry or allow dry cookware to remain on a hot cooktop. Never leave your cookware unattended while in use. These are not covered under our limited lifetime warranty.
- Always carefully lift and never slide your cookware when manoeuvring over stovetops or kitchen surfaces. This prevents scratches to the bottom of your pans and to the top of your stove. Damage to pans or stovetops caused by incorrect movement is not covered in our warranty.

## Warranty Information

SAVEUR Selects<sup>®</sup> will replace any item found defective in material or workmanship when put to normal household use and cared for according to the instructions. Minor imperfections, surface markings as a result of shipping, and slight color variations are normal. This excludes damage from misuse or abuse, such as improper cleaning, neglect, accident, alteration, fire, theft, or use in a commercial establishment.

- Return Shipping Responsibility - The cost of returning the product to SAVEUR Selects<sup>®</sup> is up to the customer.
- Discontinued Item Returned - If the item you returned is discontinued and is no longer available, SAVEUR Selects<sup>®</sup> will automatically replace your item with the most comparable item currently manufactured. If nothing is available, we will notify you to discuss the next steps.
- Replacement Requests - SAVEUR Selects<sup>®</sup> will replace any item found to be defective in material or workmanship with the most comparable current item. We do not accept special requests, nor do we have the ability to upgrade in exchange for money.
- No Defect Found - Products found to not be defective in material or workmanship will be returned directly to you with a letter stating why.

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