## **USER MANUAL**

## **GENERAL REQUIREMENTS:**

- 1) Before first use rinse the surface of the item with liquid dishwashing detergent.
- 2) Avoid drastic temperature changes of item. Do not put hot cookware into a refrigerator.
- 3) Never heat up the cookware without food and water.
- 4) While cooking on gas stoves the flame should not protrude beyond the bottom of the cookware. While cooking on electric stoves choose the correct heater plate size.
- 5) Do not use cookware with plastic, Bakelite or silicon inserts in a frying oven.
- 6) Steel cookware are not designed for use in microwave ovens.
- 7) The handle of the pan may become very hot during prolonged intensive heating. Use oven gloves or mitts.
- 8) Do not cut the food with a knife inside the cookware.
- 9) Avoid using abrasive detergents when washing the cookware this may cause deterioration of the item.
- 10) Do not use metallic brushes, sponges or mops.
- 11) Washing in dishwashers is allowed.

## **MAINTENANCE REQUIREMENTS:**

- 1) Do not put salt in cold water, since the chemical reaction during heating can cause stains on the cookware bottom. Such stains cannot be removed, however they do not affect the functionality of the cookware. Put salt in hot water while stirring.
- 2) Vinegar and other seasonings should be added to boiling water.
- This way they will dissolve quickly and do not corrode the walls of the cookware.
- 3) The maximum recommended filling height is 2/3 of the total volume.
- 4) We strongly recommend washing the cookware immediately after use. If this is not possible, fill the dirty pan with warm water and leave it to soak for some time.
- 5) If white or bluish stains should appear (which can be caused by overheating) you can remove them by wiping with a sponge with several drops of vinegar or lemon juice.
- 6) If food should burn and stick to the cookware, fill it with water and detergent (or baking soda), bring to a boil and let cool. Then clean the cookware.
- 7) In order to retain the shiny finish, particularly of stainless steel cookware, wipe them dry with a soft towel after washing.