

ANOLON[®]
NOUVELLE COPPER

USE AND CARE

Thank you for choosing Anolon Nouvelle Copper cookware. Please read through these instructions carefully, they will tell you how best to use and care for your new cookware. If you have any further questions please contact Customer Services at the address or telephone number given at the end of these instructions.

Your Anolon Nouvelle Copper cookware is suitable for use on all conventional cooker types, including induction.

Before first use remove all labels, wash with detergent, rinse and dry thoroughly.

Stove Top Cooking

As Anolon Nouvelle Copper distributes heat so evenly cooking can be done on a low to medium heat setting. Due to the full cap copper base your cookware will reach and maintain the desired cooking temperature quickly and evenly, allowing you to reduce your cooking temperature.

Use pan on a burner of corresponding diameter, this will make the best use of your energy. If using gas, adjust flame so that it does not extend up sides.

Continuous high heat may cause discolouration

Do not leave empty pan on a hot burner or allow the pan to boil dry. This will waste energy and impair the pan's performance. In the event of your pan boiling dry do not attempt to move from the hob until it cools down.

Pans should not be filled to more than two thirds capacity. As soon as boiling point is reached, the temperature should be lowered.

Do not leave hot oil unattended, if deep frying fill the pan no more than one third full of oil

Some cookware (especially those with a small diameter base and frypans) may be unstable when placed empty on a gas hob. Always take care to position in line with the supports.

Always use lids when cooking. This will help to preserve nutrients and flavour during cooking and heat can be kept to a minimum, so saving fuel. Remember that not all items have lids – any reference to lids apply only where provided.

Do not allow handles to extend over hot burners.

Depending on the type and length of cooking the fittings may get hot. For safety, always use oven gloves.

Never add salt to liquid in your pan without stirring, as pitting of the stainless steel may occur.

Avoid leaving food in the pan after cooking, as it may cause deterioration to the pan's surface.

If using a ceramic or halogen hob, always lift pans – never drag. Follow hob manufacturers instructions.

Remove the lid (where supplied) by lifting away from you. Direct contact with rising steam can be dangerous.

When filled, some pans can be very heavy. Be careful when moving the pan if it contains hot oil or other hot liquids.

To brown or sear, preheat the pan on medium heat for 2-3 minutes before adding food. This ensures a more consistent temperature during the cooking cycle. Preheating is not recommended when using induction hobs.

Do not use under a grill or in a microwave.

Keep handles from extending over the front edge of the cooker and position away from other burners to keep them from getting hot.

If using an induction hob, please follow the manufacturer's guidelines. Please also note that under certain conditions, noise may occur. This will not impair the performance or damage your cookware in any way.

Utensils

Although minor scratches will not impair the performance of the pans, the use of sharp metal kitchen utensils such as forks, knives or whisks is not recommended. Use wooden or heat resistant nylon cooking utensils instead.

Oven Cooking

Your cookware is oven safe to Gas Mark 9, 240°C, 475°F. This means that you can start a dish on top of the stove and finish cooking it in the oven. For fan assisted ovens, adjust the temperature in accordance with the oven manufacturers guidelines.

Always use an oven glove when removing from the oven.

Never allow the handles to be positioned over the heat source.

Cleaning

Immediately after use, remove the pan from the heat and let it cool on a trivet or heat resistant surface. Do not pour cold water into a hot pan.

Hand wash pans thoroughly after each use to remove food and grease particles, which would burn when the pan is reheated and cause stains.

Burned on food can be removed by soaking in water and boiling. Do not use harsh abrasives or steel wool on the polished surfaces.

Never use bleach, either neat or diluted, to clean your pan as pitting of the stainless steel may occur.

Do not store pans when damp or wet. To avoid scratching during storage, interleave with kitchen paper.

Guarantee

Your item is guaranteed to be free from defects in materials and workmanship under normal household use for the lifetime of the product.

Should you have a problem under the guarantee you should return the item to the retailer from where it was purchased, along with proof of purchase.

If this is not possible please contact us at www.meyeluk.com.

If a repair is not possible and a replacement is necessary and the original specification is not available it may be necessary to replace with a product of similar value. Please note that in the case of a set only the faulty item will be replaced.

This guarantee does not cover damage caused by normal wear and tear, accident, misuse, abuse or commercial use. Stains, discolouration or damage from overheating, or discolouration caused by dishwasher use are not covered by this guarantee. Incidental or consequential damages are expressly excluded from this guarantee.

As part of our continuous development programme, Meyer Group Products reserves the right to change the specifications of products described at any time.

This guarantee does not affect your statutory rights.