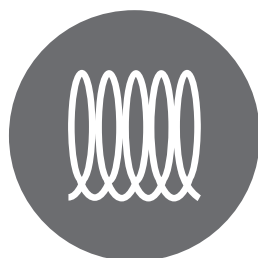
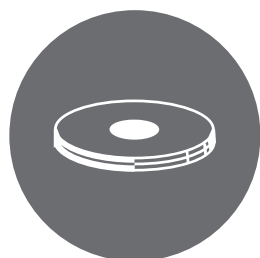
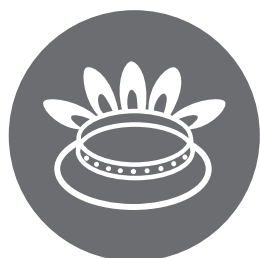




INOX COOKWARE

GUIDANCE



STAINLESS STEEL COOKWARE - Metalac stainless steel cookware is made of high quality 18/10 Cr-Ni stainless steel according to the world standards with possibility for universal use.

- Cooking without water and roasting without grease: Minerals and vitamins sensitive to heat exposure are preserved.
- No vapors and odors spread in the kitchen.
- Heat accumulation bottom keeps the food warm for 6-8 hours after cooking.
- The 9 mm bottom is made of light materials, absorbs and spreads the heat evenly - cooking time is shorter meaning important energy saving.
- Energy saving up to 70% due to lower cooking temperatures. Metalac stainless steel cookware is designed both for cooking and serving of your meals.

COOKING WITHOUT WATER

(for foodstuffs that naturally contain sufficient amount of liquid) Put washed, clean (peeled), moist vegetable in cold pan, not to be over 2/3 full and not below 1/2 of cookware capacity. Cover and put on the stove. By heating the pan on medium temperature, foodstuffs begin to release liquid. After 4-5 minutes (depending on heat source, stove type and cookware size), bring temperature to lowest possible level and leave till done. In case you opened the lid, add 2-3 spoons of water and cover again. **NOTE** - If foodstuffs do not contain water (dried vegetables, rice, pasta...) adequate amount of water must be added.

ROASTING WITHOUT GREASE

Heat up an empty pan on medium temperature. After 4-5 minutes check the temperature by pouring few drops of water. If the water splits and rolls over the pan bottom, it is ready for cooking. Put the meat into the pan. The meat will stick immediately to the bottom, do not force to release but cover the pan and leave 2-3 minutes and the meat will be released from the pan bottom by its own liquid. Turn the meat and roast the other side in the covered pan at low temperature. If you roast veal or poultry you may switch off the stove upon heating phase. The roasting will continue thanks to the characteristics and thickness of the cookware bottom that keeps heat for long. Meat roasted in its own liquid is much tastier and looks better. **NOTE** - Of course meat can be prepared also in conventional way by adding grease or oil.

CARE AND MAINTENANCE

Although each piece of cookware is finally washed in the factory, therefore clean from any chemical and mechanical impurities, before first use wash the cookware in warm water with mild detergent, rinse and dry. Stainless steel cookware is easy to clean. If food burns, it is sufficient to pour in warm water and leave for a while or bring to boil, then remove residues of burnt food with a sponge and mild detergent and wash off. Limescale stains or blue-white stains from proteins may be removed with regular fruit vinegar. After rinsing dry mirror polished surfaces with soft towel to keep the shiny look. To keep shiny surface of your cookware for long time use cleaning products meant for STAINLESS STEEL. For heavily soiled cookware, or if food burns, it is sufficient to pour in some water and leave for a while, then remove residues of burnt food with a sponge and wash off. Avoid scrubbing with hard sharp objects. Avoid cleaning with aggressive chemical products like highly concentrated soda or acid solutions. Should there appear limescale during use it is easily removed by some lemon or acetic acid in 1:1 ratio water solution. **USEFUL TIPS** - Golden-brown stains produced by use of cookware on very high temperatures (not recommendable) are unlikely or impossible to remove. The cookware however do not lose the use. If you use gas stove keep low flame so it does not touch walls but only bottom of your cookware. If vapour comes out under the lid lower the cooking temperature until lid becomes still and continue cooking at lowest grade. Cookware with thermo-control knob is not oven safe.

IMPORTANT ! DO NOT use abrasive cleaning products, especially for outside surfaces. **DO NOT** use high-concentrate solutions, like acid solutions for pickling. **DO NOT** use the cookware in microwave oven. Bakelite and bakelite/stainless steel combination cookware handles are **NOT** oven safe. Lids with thermo-knob are **NOT** oven safe. Lids with thermo-knob are **NOT** dishwasher safe. **DO NOT** drag cookware over glass-ceramic cook top surface to avoid possible damages. Always lift cookware when you need to move it over cook top. Do not shake frypans, woks or other deeper recipients on the glass ceramic cook top surface while cooking. Always dry well cookware bottom before placing it onto glass-ceramic cook top, otherwise it could stick to the cook top. Take care that both cook top and cookware bottom are perfectly clean to avoid any scratches to your glass-ceramic surface due to impurities.

All claims arising from non respect of these instructions will be considered unjustified.

Health conformity of metalac cookware is certified by accredited laboratories, while the producer is certified with ISO 9001 and ISO 14001.