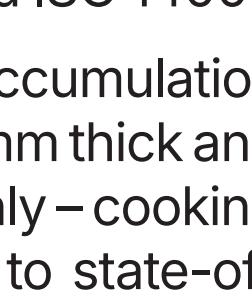
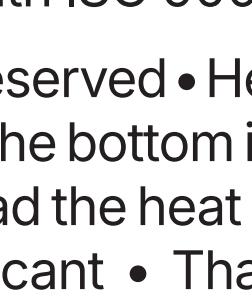
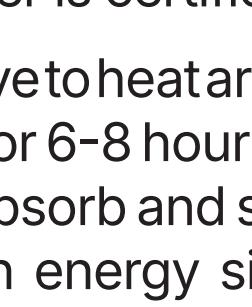
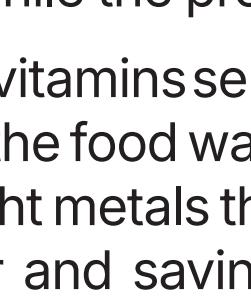
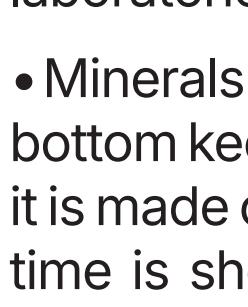




INOX COOKWARE

GUIDANCE



Stainless steel cookware is made of 18/10 Cr-Ni stainless steel by the highest world standards and it is usable with all stove tops induction included. Health conformity of Metalac cookware is certified by accredited laboratories, while the producer is certified with ISO 9001 and ISO 14001.

• Minerals and vitamins sensitive to heat are preserved • Heat accumulation bottom keeps the food warm for 6-8 hours • The bottom is 7 mm thick and it is made of light metals that absorb and spread the heat evenly – cooking time is shorter and savings in energy significant • Thanks to state-of-art workmanship and modern design Metalac stainless steel cookware is used for preparation and presentation of food. • Up to 70% energy saving due to lower cooking temperatures. Always chose diameter of heating plate corresponding to cookware diameter.

IMPORTANT! DO NOT use abrasive cleaning products. **DO NOT** use high-concentrate solutions, like acid solutions for pickling. **DO NOT** use the cookware in microwave oven. **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 cookware over 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.

COOKING TIPS:

Foodstuffs that naturally contain sufficient amount of liquid can be cooked without adding water. Put washed, clean (peeled), moist vegetable in a 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. If foodstuffs do not contain water (dried vegetables, rice, pasta...) adequate amount of water must be added and the content stirred from time to time.

ROASTING TIPS:

Heat up an empty pan on medium temperature and after 4-5 minutes pour few drops of water to check the temperature. 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. Meat roasted in its own liquid is much tastier and looks better. Of course meat can be prepared also in conventional way by adding grease or oil. When cooking set on higher temperature only for the start until the recipient is heated and then bring it down to minimum.

CARE AND MAINTENANCE

Although each piece of cookware is finally washed in the factory and therefore clean from any chemical and mechanical impurities, before first use wash the cookware in warm water with mild detergent, rinse and dry. After washing (hand or machine wash) and drying stains from water may remain on the handles, it is therefore recommended to wipe the handles with soft towel immediately after washing. 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. Lime scale stains or blue-white stains from proteins, or rainbow color stains may be removed with regular fruit vinegar. Dry satin finished surface with soft towel immediately after rinsing to keep the look. To keep shiny surface of your cookware for long time use cleaning products meant for STAINLESS STEEL. In case of golden-brown stains that appear if cookware is used with very high temperatures (not recommendable) such stains are unlikely or impossible to remove. The cookware may however be normally used. If you use gas stove keep low flame so it does not touch walls but only bottom of your cookware. If vapor comes out under the lid lower the cooking temperature until lid becomes still and continue cooking at lowest grade. Use kitchen towel or heat protection gloves when handling hot cookware.

RESPECT THE ENVIRONMENT – cookware and packing are made of recyclable materials.

Any claims arising from non-respect of these instructions will not be accepted. Before disposal separate and classify the parts and dispose for recycling or according to local regulations.