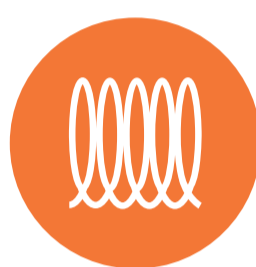
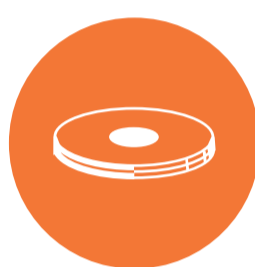




GUIDANCE

classic enamel fry pan



PROPERTIES OF ENAMEL COOKWARE

• Enamel cookware has good heat distribution, saves energy, it is fully resistant to chemical effects, do not provoke allergies and it is easy to clean.

ENAMEL FRY-PAN USE INSTRUCTIONS

Before first use wash the fry-pan with warm water and mild detergent, rinse and dry. • Choose hob size most appropriate for the fry-pan diameter. • Do not use in a microwave. • **Never heat up empty fry-pan, overheating could cause bottom deformation and damages to enamel coating and to the stove top.** Before heating always add some oil or grease and set up stove top to a medium heat. • **Heat and cool gradually.** Start cooking at lower heat and then increase it if necessary.

• **Spread grease or oil evenly.** Before you start, spread grease or oil over the whole fry-pan bottom surface. • **Do not leave it unattended.** During preparation constantly monitor the frying process. • **Do not allow the liquid to completely evaporate.** Long overheating could cause bottom deformation and damage to enamel coating. • In the empty pan should overheat don't cool it down suddenly with cold water. Remove it from the stove top and let cool gradually.

USE WITH VARIOUS STOVE TOPS

• On a gas stove adjust the flame so it does not touch walls but only bottom of your pan. • Before placing your fry-pan onto glass-ceramic plate always wipe contact surfaces both glass-ceramic plate and outside cookware bottom. Do not drag cookware over glass-ceramic cook top surface always lift cookware. • When using induction hob increase temperature gradually and cook over medium heat. Cookware heats up more quickly on induction hob compared to other heat sources.

Use of enamel fry-pan with induction stove top is not recommended as it heats up very quickly and both the pan and the induction plate could be damaged if very high temperatures are reached. **If you however use it on the induction plate, please follow the instructions for proper use of an enamel fry-pan.** • Both fry-pan bottom and hob surface need to be clean and dry before use.

MAINTENANCE AND CLEANING

• Enamel fry-pan can be washed in a dishwasher, but for its longer life hand washing is recommended. • In case of burnt food soak the pan and leave for a while, then wash. • Remove lime-scale with 1:1 ratio vinegar and water solution.

ECOLOGICAL DISPOSAL

Before putting it into waste separate and classify the parts and dispose for recycling according to local regulations.

SAFETY AND CERTIFICATES

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

View the use and care manual by scanning the QR code.