

THERMO-SPOT™ TECHNOLOGY

- Tefal cookware comes both with and without Thermo-Spot™ technology. No more undercooked meat and soggy potatoes because your pan is not hot enough. Thermo-Spot™, the first built in heat indicator, tells you when the pan is at the perfect cooking temperature.



Cold: - Thermo-Spot™ pattern is visible in the dark red spot. Wait! The spot turns solid red when the pan is perfectly preheated and ready to cook. When the spot turns solid red, reduce the heat to maintain the temperature. This Thermo-Spot technology should therefore help to prevent you overheating the pan.

ENERGY EFFICIENCY

- Use energy efficient cooking methods:
- Pans should cover the hob ring or burner as close to the base diameter as possible.
- If using a gas burner do not allow the flames to show around the sides of the pan.
- The use of the lid when cooking considerably reduces energy consumption.
- Use the minimum amount of water in pans and bring to the boil quickly before reducing to a simmer.

WARRANTY

TEFAL guarantees the handles, body, knobs, lids and fixings of this cooking product from the date of purchase for a period of 12 months against any manufacturing defects. The non-stick coating is guaranteed for the life of the pan against blistering or peeling. This warranty does not cover damage caused by incorrect use, professional use or if the product is knocked or dropped. It does not cover stains, discolouration or scratches on the inside or outside of the product due to normal wear and tear.

TEFAL guarantees that the non-stick coating complies with regulations covering materials in contact with food.

Your statutory rights are not affected by any statements in this document

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HOB SUITABILITY (See also the sections below)

- Ensure suitability for your hob by referring to the symbols displayed on the sleeve, packaging or catalogue.
- Always dry the base of your cookware before cooking, especially if you use it on a ceramic, halogen or induction hob, otherwise the pan may stick to the hob.
- Depending on your hob type, the base of your pan may become marked or scratched. This is normal.
- Centre your pan over the heat source (this prevents damage to the handle and exterior coating).
- Small pans may need careful placement on the support legs of gas hobs.

USE OF CERAMIC AND HALOGEN HOB

- On a ceramic hob, take care that your hob and the base of the pan/pot are perfectly clean (to avoid anything getting trapped between the pan and the hob, thereby scratching the hob).
- Never drag pans across the surface – always lift the pans off.

USE OF INDUCTION HOB

- Induction is a heating method, which is much faster and more powerful than other heat sources.
- To guarantee the performance of your pan, never heat it when empty because this could damage the non-stick coating and warp the base. You should also consult the operating instructions for your induction hob.
- For the special induction base of your pan, dry it each time you wash it. Yellowing is normal, use washing-up liquid and an abrasive sponge only on the stainless steel base to restore its appearance.
- The efficiency of the pan may be affected by the diameter and power of your hob.

HANDLES, KNOBS AND LIDS

- After washing, allow sufficient time for knobs and handles to drain.
- We recommend the use of oven gloves when lifting pans and lids fitted with stainless steel handles and knobs.
- Plastic and wooden handles may become hot after prolonged use – in which case, use oven gloves.
- Handles and knobs may loosen after a time due to the continual heating and cooling of the fixing. If this occurs carefully re-tighten using an appropriate screwdriver, but do not over-tighten.
- **Only use your pan in an oven if it states on the packaging that it is suitable for oven use and do not exceed the recommended temperature.**
- Only stainless steel lids may be washed in a dishwasher. Aluminium type lids should always be washed by hand.
- Glass lids are heat resistant up to a maximum temperature of 260°C (500°F). However, if dropped or subjected to extreme temperature changes, they may shatter (let glass lids cool down before putting into water). This is not covered by the manufacturer's warranty.
- Tefal cookware items that come with stainless steel handles with silicone inserts are oven safe up to 260°C (500°F), Gas Mark 9 for a **maximum** of one hour at a time.
- Plastic knobs and handles with a metal insert can be put into the oven up to 180°C (350°F), Gas Mark 4 for a **maximum** of one hour.
- Plastic knobs and handles with a non-metal insert should not be put in the oven.

HELPLINE

If you require replacement lids, knobs or handles, or if you have any problems and queries please call our Helpline

0845 602 1454. UK (Calls charged at local rate)

(01) 677 4176 Ireland.

Alternatively consult our website www.tefal.co.uk

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USE AND CARE INSTRUCTIONS

- Please read these instructions carefully to obtain the best results from this product.
- Please retain these "USE AND CARE INSTRUCTIONS" for future reference.
- Depending on the range of your cookware, it is manufactured from either aluminium, cast aluminium or a combination of stainless steel and aluminium.
- Depending on the range of your cookware, the claimed dimensions may be either the diameter taken from the inner or outer side walls at the top of the rim, or just before any rolled lip. Please consult the packaging or catalogue for further information.



Tefal®

GENERAL SAFETY ADVICE

- Tefal cookware should never be used in a microwave.
- We do not recommend using these pans for deep frying (e.g. chips, samosas etc.).
- Never leave the handle of your pan sticking out over the edge of the hob.
- Exercise due care when cooking near children, animals and certain handicapped people. Never put a hot pan on the floor or near the edge of a kitchen surface. Let it cool down and keep out of reach.
- Use a lid to prevent burns caused by splashing.
- By following these care instructions, you will prevent the emission of fumes from pans and food that have been overheated. These fumes could be dangerous for animals with very sensitive respiratory systems such as birds. We recommend that birds should not be kept in the kitchen.
- Care should always be exercised when cooking with oil, the pan should not be overfilled or too high a heat used (consult oil manufacturer's information).
- In general, we recommend using oven gloves when holding handles and knobs.
- In the event of a pan fire turn off the heat supply and place a dampened towel over the pan and leave for 30 minutes before removing.
- Never leave food cooking unattended.

BEFORE FIRST USE

- Remove all packaging, stickers, labels and tags.
- Wash in warm, soapy water, rinse and dry thoroughly.
- **Before using non-stick interiors for the first time, condition the pan by spreading one teaspoon of cooking oil over the interior with a clean cloth. Wipe off any excess.**

USING YOUR COOKWARE

- Choose a suitable sized flame or ring for the base of the pan (this prevents damage to the handle and coating).
- Do not allow a gas flame to show around the sides and base of the pan.
- Never heat fat or oil to the extent it smokes, burns or turns black.
- Never cook on a high heat – in excess of 190°C – as this may damage the non-stick coating, burn food, produce stains or damage the base of the product.
- Milk scorches easily. Heat over low to medium heat until bubbles form around the edges.
- After prolonged usage some minor discolouration of the non-stick coating may occur. This is quite normal and will not affect the non-stick properties of your cookware.
- Never heat an empty pan or allow to boil dry. This may damage the coating or base.
- Do not allow handles to come into contact with direct heat or flames.
- Depending on the range (check the packaging), most metal utensils can be used except knives and whisks. However, care should be exercised when using any metal utensil. Avoid using sharp edged utensils, and avoid cutting directly in the pan. Do not gouge the non-stick surface.
- To avoid spillage, do not fill the pans more than two-thirds full.
- Wait for sugar and rock salt to dissolve before stirring in the pan (if not, the grains may scratch the surface).
- **Unless otherwise stated only use your Tefal pans on a hob and not in an oven. (see section “Handles, Knobs and Lids”).**

CLEANING YOUR COOKWARE

- After each use, wash the inner and outer coatings of your pan with hot water, liquid detergent and a sponge. Rinse and dry thoroughly.
- Do not use metal scouring pads, abrasive wire wool or harsh scouring powder.
- Never put cold water into a hot pan or plunge hot cookware in cold water. Sudden changes of temperature may cause metal to warp, resulting in an uneven base.
- Do not soak the outside of your pans for an extended period due to some aluminium fixings. Always dry your cookware thoroughly.

DISHWASHING

- You can put your pan in the dishwasher, but hand washing is recommended to preserve the appearance of your cookware (see section “Handles, Knobs and Lids”).
- If placed in the dishwasher the outer coating may become dulled and discoloured due to the action of certain detergents. Our warranty does not cover this type of wear, however the performance of the pan will not be affected.
- To maintain the performance of the non-stick coating, repeating ‘conditioning’ after dishwashing is recommended (see “Before First Use”).
- Do not leave your cookware in the dishwasher after the cycle has finished.

NON-STICK INTERIORS

- Repeat conditioning regularly (see “Before First Use”).
- Due to Tefal's superior non-stick they are quick and easy to clean by hand washing.
- A build up of residue or scale may form inside the pan. This is often seen when a pan is continually used for boiling vegetables and hard water is used. To remove these deposits use diluted white vinegar or lemon juice. To resolve the problem we also suggest that a little cooking oil is spread over the non-stick coating after washing and drying to re-condition the non-stick surface.

IF YOUR COOKWARE IS HARD ANODIZED

- Tefal has developed a revolutionary process, which has made anodized cookware dishwasher safe. The process involves the application of an exterior coating which protects your cookware from the harmful consequences of dishwashing. It is therefore extremely important not to damage this coating and we recommend that you avoid the use of abrasive scouring pads and that washing by hand is preferable whenever possible. If, however, you do hand wash your pan using a scouring pad, we strongly recommend that you no longer wash it in the dishwasher as the exterior coating may have been damaged.
- Slight surface marks or abrasions are normal and will not affect the performance of the exterior coating.

IF YOUR COOKWARE IS STAINLESS STEEL

- For regular care, clean your pans with hot water, liquid detergent and a sponge (scouring powder and scouring pads are not recommended).
- Clean pans thoroughly with a special cleaning agent for stainless steel cookware.
- The following may occur due to inadequate cleaning or leaving to boil dry:-
 - White spots (e.g. from boiling potatoes), white fine scale, rainbow effect/iridescent glints, brown drying rings (watermarks).
 - A blue or yellow discolouration may appear on your products; this is a natural occurrence with stainless steel pans, due to overheating and is in no way harmful.
 - All the above can be removed with a special cleaner for stainless steel pans. Lemon juice or white vinegar can also be added to the cleaner if desired, for best results.
- Application of white vinegar may remove some of the discolouration in the first instance without use of the above.
- Never use bleach or chlorine based products on your pans as it is extremely corrosive to stainless steel, even when diluted. It will cause tiny pits to appear in the surface of the steel which may be unsightly and will affect the cooking performance.
- If you burn food in pans which have a stainless steel interior, fill them with warm water and washing up liquid and leave to soak for about an hour. Afterwards wash them with washing-up liquid and a sponge.
- Hard to remove food deposits may require soaking in hot soapy water to loosen, if soaking is not enough, scrub with a non-metallic scouring pad suitable for the purpose.
- Do not allow to boil dry as this may cause discolouration, damage to the pan, and/or failure of the base.
- In the event of overheating the cookware should not be moved but should be left to cool first, due to the danger of the potentially molten aluminium within the encapsulated base.
- Avoid using your pans to store acidic, salty or fatty foods before or after cooking.
- Add salt to water only after it has come to the boil (to avoid salt grains attacking the steel).