

TEFAL cookware comes both with and without Thermo-Spot™ technology.

Thermo-Spot™

heat indicator.

Perfect cooking everytime!

Forget 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.

Thermo-Spot™ technology will also help prevent your pan from overheating, preserving the performance of the Prometal interior for a lifetime.

GUARANTEE

TEFAL guarantees 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.

CARE INSTRUCTIONS

Before using your pan for the first time, wash and lightly oil the inner coating.

- Handles are oven safe up to 260°C. Oven gloves are required when moving pan from stove top or oven.
- To preserve the non-stick coating:
 - do not overheat your utensil when it is empty. Do not leave the utensils with Thermo-Spot™ empty after the spot turns solid red,
 - never heat fat or oil to the extent that it burns and turns black,
 - centre your pan over the heat source (this prevents damage to the handle and coating),
 - never leave cooking food unattended,
 - most metal utensils may be used, except knives and whisks. Avoid using sharp-edged utensils, and avoid cutting directly in the pan. Do not gouge the non-stick surface. Slight surface marks or abrasions are normal and will not affect the performance of the non-stick coating.

By following these care instructions, you will prevent the emission of fumes from pans that have been overheated. These fumes could be dangerous for animals with very sensitive respiratory system such as birds. We recommend that birds should not be kept in the kitchen.

CLEANING INSTRUCTIONS

- For the 2 in 1 Panini / Grill Pan:
 - for regular care, clean your pans with hot water, liquid detergent and a soft sponge (scouring powder and abrasive scouring pads, such as green Scotch-brites, are not recommended).
- For all the other Jamie Oliver The Italian Series products:
 - TEFAL has developed a revolutionary process which has made brushed aluminium cookware dishwasher safe without affecting its natural beauty,

- 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 scouring pads (Scotch-Brite) in the event that you wash the pan by hand. 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.

USE IN THE OVEN

Handles are oven safe up to 260°C. Oven gloves are required when moving pan from stove top or oven.

TEFAL cookware items cannot be used in a microwave.

FOR THE SAFETY OF CHILDREN

Never leave the handle of your pan sticking out over the edge of the cooker. 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 of children. Use a lid to prevent burns caused by splashing.

HELPLINE:

If you require replacement lids, lid knobs or handles or you need any help or advice please call: 0845 602 1454 – UK (calls charged at local rate) / (01) 677 4176 – Ireland. Alternatively consult our website: www.tefal.co.uk

TEFAL®

