

Use and maintenance

When using for the first time, remove all packaging and wash with soapy water. Boil some water in the cookware and then dry it. Grease with edible oil or fat. It is not necessary to use oils or fats for cooking when using non-stick aluminium cookware. Do not use cooking oil sprays as they may leave residues that can alter the non-stick properties. Use a heat source that is suitable for the size of the bottom of the cookware. Centre the cookware on a medium flame. Do not allow fatty foods to burn. Do not use sharp metal utensils and do not cut food inside the cookware to avoid causing permanent damage to the non-stick layer. Use wooden, plastic or silicone kitchen utensils. Store the cookware carefully in order to protect the non-stick coating. Make sure the knob is tight before use and check it periodically as it may work loose over time.

Lid

Lift the lid so that you are not exposed to escaping steam or splashes of oil. Be careful when positioning the steam vent in order to prevent scalding. It is recommended to place the steam vent away from the side used for handling the cookware. If the glass has been subject to an impact shock, it may be damaged and break during cooking. Take particular care when using and storing glass lids. Avoid rapid cooling using cold water. Do not use if the lid is cracked or scratched as it may break suddenly during use. The lid is fitted with a metal knob. Oven gloves should therefore be worn when handling it. The products and lids can be used in the oven up to 250°C/480F°. They are fitted with steel handles and knobs. Oven gloves must therefore be worn when handling them.

Cleaning

We recommend that you hand wash the cookware using a sponge (non-abrasive/non-metallic) and liquid detergent. Do not use powders or oven cleaning products. If you do use a dishwasher, we suggest that you do not use harsh detergents and that you use Eco low-temperature cycles. Using a dishwasher does not affect the performance of the cookware, but it may alter its original colour. Using the dishwasher with softened water could speed up the corrosion / deterioration of uncoated aluminium components. The use of oils or fats, together with high temperatures, can cause visible stains to appear, especially on light-coloured coatings. If the steel parts yellow over time or they are exposed to high temperatures, for example in the oven, it is recommended that you use specific creams for cleaning steel. For safety and for best results, we recommend using the Smeg CREMA INOX polishing cream. Contact an authorized service centre to find out if it is available in your country.

Caution

Do not overheat the cookware when empty. If this happens, remove the cookware and air the room. Never leave food that is being cooked unattended. Do not allow food to dry out completely. Keep hot cookware out of the reach of children. Allow the cookware to cool before cleaning. When using cookware on glass ceramic hobs (resistance, induction or halogen), make sure that the base of the cookware and the glass ceramic surface are clean as residues of dirt could scratch the surface of the hobs. Do not slide the cookware across the hob; lift it to avoid scratching the hob. When using the cookware for frying, make sure that it is cold and dry and not close to sources of water before pouring in the oil. Fill

with oil leaving at least 5 cm/2 inches from the upper edge of the pan to allow sufficient space after the food has been added. Do not use plastic utensils: some plastic materials can melt easily in hot oil. Do not allow water to come into contact with hot oil. Do not use water to cool cookware that was used for frying. Do not clean the appliance while food is being fried. If the oil catches fire, do not use water to extinguish it. Using water can cause the flaming oil to spread further. The best way to put out the fire is to use an extinguisher or a metal lid. Some cookware (especially if it has a small base) can be unstable when used on gas hob pan supports. Always place them carefully on the supports.

When using on induction hobs

Never preheat an empty pan, as it may heat up very quickly and damage the non-stick coating. When using the cookware after washing, make sure that the bottom outer surface is dry. The special shape of the bottom means that the cookware may retain drops of water that are subsequently released in the form of steam when heated. This, however, does not constitute a hazard when using the cookware.

Warranty

The product is guaranteed against manufacturing defects. The product warranty is limited to 5 years from the date of purchase. The warranty is valid only if the product is used for domestic purposes and in accordance with the use and maintenance instructions. The warranty does not apply if the product is used incorrectly, if the instructions for use are not followed or if the product is dropped or damaged by impact. Defects caused by negligence, misuse or professional use will not be regarded as maintenance or material defects. The appearance of stains, matting, browning or scratches on the internal or external coating does not constitute a valid reason. The presence of scratches does not affect the use of the product, especially as regards safety of use. The warranty is valid from the date of purchase indicated on the proof of purchase that should be attached to any claim.



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