

CUSTOMER SERVICES

If, for any reason, this product proves to be unsatisfactory, please contact hello@domubrands.com

DISPOSAL INFORMATION

Please recycle where facilities exist. Check with your local authority for recycling advice.

WARRANTY

To register your product and find out if you qualify for a free extended warranty, go to:

www.VonShef.com/warranty

Please retain a proof of purchase receipt or statement as proof of the purchase date.

The warranty only applies if the product is used solely in the manner indicated in this Care Guide and all instructions have been followed accurately. Any abuse of the product or the manner in which it is used will invalidate the warranty.

Returned goods will not be accepted unless re-packaged in its original packaging and accompanied by a relevant and completed returns form. This does not affect your statutory rights.

No rights are given under this warranty to a person acquiring this product second-hand or for commercial or communal use.

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11PC COPPER COOKWARE SET WITH UTENSILS

1500001- Care Guide

PLEASE READ ALL INSTRUCTIONS CAREFULLY AND RETAIN FOR FUTURE REFERENCE.

THIS SET INCLUDES -

- 22cm Open Fry Pan.
- 26cm Saute Pan with Lid.
- 18cm Sauce Pan with Lid.
- 20cm Sauce Pan with Lid.
- 24cm Casserole Pot with Lid.
- 5 Piece Nylon Utensil Set.
- Copper Coated Steamer x 1.

INTENDED USE

This VonShef 11 Piece Copper Cookware Set with Utensils is designed and intended for domestic food preparation. Do not use for commercial purposes.

These utensils are not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless supervised or given appropriate instruction concerning the product's use by a person responsible for their safety.

The utensils supplied are not intended for use by children.

Only use the utensil most suited to the task at hand. Using unsuitable utensils can result in unsatisfactory results, accident or injury.

Never handle more than one utensil at a time unless specifically designed for use with another utensil. Grasp each item firmly by the handle at all times.

To reduce the risk of contamination, utensils used for handling raw meat or fish should be kept separate from those used to handle cooked food unless fully and properly cleaned.

CAUTION: Always allow all utensils to cool fully before washing as they will become very hot when used with the Pan set.

BEFORE FIRST USE

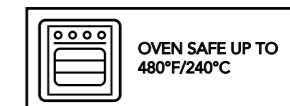
This VonShef 11 Piece Copper Cookware Set with Utensils is designed and intended for domestic food preparation. Do not use for commercial purposes.

Always check the Pans and Utensils for damage before use. Do not use broken or damaged Utensils or Pans.

Before using your 11 Piece Copper Cookware Set for the first time, remove all packaging, stickers and labels from the product and store or dispose of safely.

Wash your cookware thoroughly in warm, clean, soapy water with a soft cloth and mild detergent. Dry thoroughly using a clean, dry cloth or paper towel.

IMPORTANT: Never allow your cookware to air-dry naturally as this can tarnish the surface.



HOB SUITABILITY

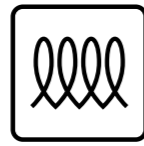
Refer to the symbols displayed below to ensure suitability for your hob:



ELECTRIC/
SOLID HOB



GAS



INDUCTION



CERAMIC



HALOGEN

IMPORTANT: Always dry the base of your Pans before cooking, especially when using on ceramic, halogen or induction hobs, to prevent the cookware from sticking to the hob surface.

IMPORTANT: Always match the base of your cookware to the hob or heat zone it is to be used on. Gas flames must always be confined to the base area and never allowed to extend up and around the sides of your cookware. Take care to centre your Pans to get the most from your hob.

NOTE: Depending on your hob type, the base of the cookware may become marked or scratched over time. This is perfectly normal.

GENERAL SAFETY

Your cookware is **NOT** suitable for use in microwave ovens, freezers or dishwashers.

CAUTION: The Steamer is **NOT** suitable for use in ovens.

Your cookware is **NOT** suitable for storing food.

Do not fill your cookware to more than 2/3 the capacity.

This Pan Set is suitable for oven temperatures of up to 248°C/480°F, unless otherwise stated in the listing or the product itself. Place on a suitable rack in the middle of the oven.

To protect your cookware, use only suitable heat-resistant silicone or wooden tools. Do not use any metal tools, or cut food directly in your cookware.

Use **medium** and **low** heat settings on all heat sources and allow your cookware to heat gradually and evenly. A **medium** to **high** heat can be used initially, but this should be lowered once the cookware is hot and the food has been added.

CAUTION: The cookware should never be used on a **maximum, boost** or **high** heat setting for pre-heating or cooking for any extended period of time.

CAUTION: Take care not to allow your cookware to boil dry. Should this happen, stop all heat and ventilate the area immediately. Only attempt to move the cookware when cool and safe to do so; when all parts are cool and when all smoke has cleared.

On any hob (particularly glass top or induction), always lift the cookware on and off. Never slide the cookware as this may cause damage to the base of the cookware as well as to the surface of your hob.

CAUTION: Always use a suitable heat-resistant dry oven glove or cloth when handling any hot cookware (including lids where provided) during and after cooking. Cookware may take some time to cool after use.

Handles are secured to your cookware with rivets. Do not toss the cookware or twist the handles as this may damage the product or cause injury.

Do not subject your cookware or lids to any sharp knocks or extreme changes in temperature as this can severely damage the cookware or lids.

Do not store raw, marinating or cooked foods in your cookware as ingredients may cause damage to the surface.

CLEANING AFTER USE

Allow your cookware and Lids to cool fully before cleaning. Do not plunge into, or fill with, cold water when hot.

Clean your cookware thoroughly after every use.

Wash your cookware in clean, hot water with a proprietary dish washing detergent and a soft cloth/soft bristle brush or sponge.

For stubborn stains, or if food has accidentally been burnt on, soak in hot water with mild detergent and leave overnight if required. Gently scrub the area using a soft bristle brush or sponge. If the stain persists, leave to soak further in fresh hot water and detergent.

CAUTION: Never use bleach, oven cleaners or chlorine-based products on the utensils or Pans as these are extremely corrosive (even when diluted) and cause tiny pits to appear in the surface of the Stainless Steel handles which may be unsightly.

CAUTION: Your cookware is **NOT** dishwasher-safe. Placing your cookware in a dishwasher will seriously damage any coatings.

NOTE: With stainless steel handles, blue or yellow discoloration may appear over time. This is a natural occurrence that may result from overheating and does not indicate any problem product.

For regular care, clean your utensils with hot water, liquid detergent and a sponge. Scouring powder or scouring pads are **NOT** recommended. Nylon scouring pads are safe to use.

CAUTION: The utensils are **NOT** dishwasher-safe.