

User Instructions

Matt Blush Pink and Matt Teal Ceramic Cookware



K436BP



K432TL



K437BP



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Thank you for purchasing one of our Blush and Grey Ceramic Cookware Sets with Cermalon® non-stick ceramic coating. Designed for light, healthy cooking, these pans are truly non-stick, distributing heat evenly throughout and allowing cooking without fat or oil.

The cookware is beautifully crafted in pressed aluminium and looks stunning with the trendy matt soft blush pink and teal exterior colours and grey sparkling ceramic non-stick finish. The soft touch handles and lid knobs are colour coordinated and designed with a stylish metal insert.

The Cermalon® ceramic coating is extraordinarily durable and can be used for any kind of cooking. It is PTFE- and PFOA-free for your peace of mind.

Safety Information:

- * Never use pans if the handles are loose.
- * Do not attempt to repair damaged cookware.
- * If glass lids are damaged (cracked or chipped) stop using them immediately.
- * Do not leave cookware empty on a hot burner. This could cause damage to your pan as well as the burner.
- * Be careful when handling the cookware as handles may become hot during use.
- * Do not let handles overlap adjacent hob rings as this can cause the handle to become hot.
- * Do not put the cookware in the microwave as this could cause electric sparks
- * The cookware is not suitable for use in the oven
- * Never leave the cookware unattended to avoid potential injury to children or the risk of fire.
- * Keep out of reach of children and always supervise children who are near the cookware when in use.

Before First Use

Wash the pans in hot soapy water to ensure that all manufacturing residues are removed, then rinse and dry thoroughly. Before cooking, season the ceramic coating by heating the pans over a medium heat for 60 seconds, then remove from heat and wipe the surface with a teaspoon of cooking oil. When cool, wipe off any excess oil. **Your pans are now ready for use.**

Cooking with Ceramic Non-Stick Cookware

The Cermalon® Ceramic Coating distributes heat effectively and evenly. This causes some protein-rich foods to cook more quickly. It is important to use the right heat setting for your method of cooking. Always use the lowest heat possible as this will allow your food to cook in its own natural moisture. We recommend low to medium settings for most cooking.

For best cooking results, follow the below tips:

- Allow food to rest at room temperature for about ten minutes before cooking.
- Preheat the pans and oil carefully – do not allow the pans to overheat without food.
- Use a high heat setting for boiling and reducing liquids
- Use a medium to high setting for frying
- Use a low setting for simmering, making sauces and warming foods
- Always use the cooking zone that matches the size of the cookware.
- Do not overfill the pans

The Ceramic coating does not require the use of butter or oil for some cooking. If you choose to use oil or butter, we recommend the use of refined olive oil, peanut oil, corn oil or clarified butter as these have a high smoke point. We do not recommend to use extra virgin olive oil or oil sprays as they cannot withstand high temperatures and will leave a thin carbonized layer on the no-stick coating.

Cooking with Gas

When cooking with gas, it is important that the flames only TOUCH THE BOTTOM of the cookware. The pan handles should not be exposed to flames climbing up the sides of the pans and it can cause damage to the exterior of the pans as well. Handles will also get hot when exposed to excessive heat from the flames if the incorrect burner is used.

Cooking in the Oven and Under the Grill

The Cookware is not suitable for oven use.

Cooking Utensils

We recommend using wooden, nylon, silicone or plastic utensils which will protect the non-stick coating of your cookware. Do not use any metal utensils or sharp objects that might damage the non-stick coating.

Cleaning

As the cookware is very easy to clean, we recommend washing the pans by hand with warm soapy water using a sponge or soft bristle brush. This will prolong the life of your cookware and keep the induction base in good condition.

Note:

- Always allow pans to cool completely before cleaning.
- Never immerse a hot pan in cold water as this might cause irreparable warping.
- Do not use abrasive pads, cleaners or scourers for cleaning.
- Always rinse thoroughly and dry immediately with a soft towel.