



Instructions for use and maintenance



Congratulations ...

... on your new product. The articles produced in the original aluminium gravity die process and frying pans coated in an elaborate high-tech process make this cookware a top-grade quality product. Guaranteed to be easily, and thus quickly, cleaned.

Before using it for the first time, clean your product with hot water and a little washing-up liquid and then boil it out with water once – and you are all ready to start!

Heating

- Always use hotplates whose diameter matches the base of the product. Oversized hotplates will consume unnecessary amounts of energy. Thanks to their good conductivity, the products are also able to distribute the heat coming from a hotplate that is a little smaller.
- If you are using a gas cooker, the diameter of the gas flame should never exceed that of the pan bottom.
- Our products will reach temperatures of up to 300°C in as little as ca. 3 minutes. Reduce the heat in time for achieving a healthy and tasty frying result.
- High temperatures will burn edible oils and fats very quickly, leaving tar resins on the surface that can possibly not be removed again and will impair the good non-stick properties.
- Never heat our products while empty – the thick aluminium bottom heats up very quickly and evenly. Always add a little fat or oil first.
- Switch back to the desired heat setting and place the food you want to fry in the pan.

Fats and oils

Select a fat or oil that can handle the frying temperature required for the dish you're preparing. Fats and oils have various heat stabilities, also referred to as the smoke point. For frying and preparing vegetables, we recommend fats and oils with a high smoke point.

Clarified butter	up to ca. 205 °C
Safflower oil	up to ca. 266 °C
Olive oil	up to ca. 190 °C
Palm kernel fat	up to ca. 220 °C
Rapeseed oil	up to ca. 240 °C
Sunflower oil	up to ca. 232 °C

Diet fats, margarines and most cold-pressed oils are as a rule unsuitable for frying! If the fat or oil used should catch fire – please never extinguish it with water! Always use a lid and/or fire blanket or foam fire extinguisher!

Finish

Our products are robust and durable and equipped with a scratchproof finish. If slight scratch marks should appear on the surface, the product can still be used quite safely. Use plastic or wooden kitchen aids to additionally prolong the lifetime of the products. Our products are PFOA-free!

Cleaning

Hot water and a little washing-up liquid will suffice for cleaning the high-quality finish. The products can also be put in the dishwasher, but this form of cleaning is not recommended as the aggressive detergents will dull the finish over time.

Safety

Our fixed handles are ovenproof up to 230°C. They will get hot in the oven – please use potholders. If you bought a product with a removable handle, please take this off before placing the dish in the oven as it is not ovenproof. Please always use potholders for cast-on handles because they tend to get hot, given their good heat conductivity. If a fixed handle should happen to come loose, you can easily retighten it with a screwdriver. It will then be firm again. When pans are slid across the glass-ceramic field, dirt particles or spice residues can become trapped between the pan base and cooktop and scratch the glass-ceramic field. Please always lift our products up before shifting them. We are unable to accept any liability for damages in this regard!

Warranty

If you should discover defects within the warranty period despite appropriate handling, please return the article to us or review, including information on the purchase date and/or the receipt. The statutory warranty requirements apply in all other respects:

- 3 years on the coating
- 25 years on the evenness of the bottom

Natural wear in the non-stick area, finishes destroyed by force, or burnt pans with black, tarry residues are excluded from the guarantee.

Please observe our instructions for use and maintenance!

