

# Instructions for use and care

Clean with a little washing-up liquid and hot water before first use - then you're ready to go!

## Heating

Always use hotplates with a diameter corresponding to the base of the products.

Plates that are too large consume energy unnecessarily.

Due to the good conductivity of the products, a slightly smaller hotplate can also distribute the heat evenly. With a gas hob, the diameter of the gas flame should never be larger than the diameter of the base of the pan base. Our LuxTec<sup>®</sup> surface finish should generally be protected from overheating above 240 °C.

Overheating leads to a reduction in the non-stick effect and a shorter service life.

At higher temperatures, cooking oils and fats burn very quickly and leave tar resins on the surface, which may no longer be removable and impair the non-stick properties.

Do not heat our products when empty - the strong aluminum base heats up very quickly and evenly.

Add a little fat or oil right from the start. Switch back to the desired heat level in good time and add your food.

## Fats and oils

Choose a fat or oil for your preparation that can withstand the desired frying temperature.

Fats and oils have different heat stability (smoke point).

For frying, we recommend fats and oils with a high smoke point.

- Sunflower oil up to approx. 250 °C
- Safflower oil up to approx. 210 °C
- Rapeseed oil up to approx. 200 °C
- Clarified butter up to approx. 200 °C

Dietary fats and margarines and most cold-pressed oils, such as olive oil, are generally not suitable for frying!

If the fat or oil used should ignite - please do not extinguish with water!

Always use a lid, a fire blanket or a foam fire extinguisher!

Our products (except casted roasters) are not permitted for deep-frying! The cookware must not be left unattended and must never be overheated.

Caution: Fire hazard!

With induction hobs and induction cookware, noise may occur due to electromagnetic noise properties.

## Sealing

Our products are robust and hard-wearing, but please use kitchen utensils made of plastic or wood to further extend the life of the products.

## Cleaning

A little washing-up liquid, hot water and a soft sponge or brush are all you need to clean the high-quality sealant. The products are also dishwasher-safe, but we recommend cleaning by hand. Please do not use abrasive cleaners, oven cleaners, scouring pads, etc., which can affect and damage the quality of the non-stick surface.

## Safety

Our solid handles and side handles are ovenproof up to 240 °C. These become hot in the oven - please use oven mitts. The removable handles are heat-resistant up to 160 °C.

Please always use the molded lifting handles with potholders, as they become hot due to their good heat conductivity.

If a fixed handle comes loose, you can easily tighten it with a screwdriver.

When sliding back and forth on the glass ceramic hob, dirt particles or spice residues can get between the base of the pan and the hob can scratch the base of the pan and the glass ceramic hob.

Please always lift our products when moving them. We cannot accept any liability for damage caused by this.

