

UTENSILS

The non-stick coating is metal utensil safe. Do not use any with sharp edges such as knives or forks.

OVEN COOKING

The Hard Anodized Range is oven safe up to Gas 9, 240°C / 475°F with the lids.

The Stainless steel Multi-ply Clad Range is oven safe up to Gas 9, 240°C / 475°F without the lids. Gas 4, 180°C / 350°F with the lids.

Do not place under a grill, or close to the heat source in an oven nor in a microwave oven.

Always use oven gloves when removing cookware from the oven.

LIDS

When supplied, always use the lids when cooking. This will help to preserve nutrients and flavor and also minimise cooking time and fuel used.

Glass lids may mist at the start of cooking, but will clear as they become warm.

Do not place the lids directly on a hot burner, or place hot lids in cold water as this will reduce their break resistance or distort them.

CARE OF FITTINGS

Periodically check that all fittings are secure. Regularly check and re-tighten, being sure not to over tighten. Do not use cookware with loose or insecure fittings.

DIMENSIONS

Dimensions given refer to the rim diameter or diagonal if not round.

CLEANING

Your cookware is dishwasher safe. However like all fine cookware, hand washing is preferable. In time the cumulative effect of strong agitation and harsh detergent will dull the exterior surface, although the performance of the pan will not be affected.

Always follow dishwasher manufacturers instructions carefully.

To remove dried on food, soak in hot water before washing. Wash pans thoroughly after each use.

Do not use bleaches, steel wool, coarse scouring pads or powders.

STAINING

Nonstick staining occurs even with normal use but is not considered a defect.

STORAGE

To avoid scratches or chips on the cookware exterior, place paper towels between pans when storing.

7-8-PU605

IMPORTANT SAFETY, USE & CARE INFORMATION

Thank you for choosing Anolon cookware. Please read the U&C fully before first use and retain for future reference. This Use & Care covers the Hard Anodized, and the Stainless steel Multi-ply Clad Clad Ranges. Both are suitable for all types of hobs, including Induction

The HA Range features Hard Anodized aluminium bodies with stainless steel lids and handles.

The Multi-ply Clad Range has an aluminium core between layers of stainless steel with stainless steel handles. The glass lids have stainless handles and protective bands.

Before first use remove all labels, wash the pan with washing up liquid, rinse and dry.

For best results, the non-stick cooking surface can be 'conditioned' with a little vegetable oil before using. Wipe off excess with kitchen paper. Periodic conditioning will help preserve the easy release quality of the non-stick surface.

STOVE TOP COOKING

Use low to medium heat when cooking. High intensive heat may discolour and damage the cookware.

Always try to match the size of pan to the heating element or gas burner. This will make the best use of your energy.

Pans should not be filled to more than two-thirds capacity. As soon as boiling point is reached, the temperature should be lowered.

When deep frying, fill the pan no more than one third full of oil. Do not leave hot oil unattended

Do not allow handles to extend over hot burners.

The handles may get hot during use. For your safety please use oven gloves.

Immediately after use, remove the pan from the heat and let it cool on a trivet or heat-resistant surface.

Do not pour cold water into a hot pan, nor put a hot pan into cold water as this can cause warping of the pan base.

Do not leave an empty pan on a hot burner or allow the pan to boil dry.

Avoid leaving salted food in the pan. This may cause deterioration of the pan's surface.

When filled, some pans can be very heavy. Be careful when moving the pan if it contains hot oil or other hot liquids.

GAS HOBBS

Some cookware (especially those with a small diameter base and frypans) may be unstable when used on a gas hob. Always take care to position the pan at the center of the pan supports with the handle in line with the pan supports.

CERAMIC (GLASS) HOBBS

Lift the cookware - Do not slide since this will scratch the glass.

INDUCTION HOBBS

When matching cookware to ring size please follow the hob manufacturers guidelines. They normally mean the size of the pan base and not the rim diameter.

Do not leave a pan unattended when preheating since heat up is very rapid on Induction.