



IMPORTANT SAFETY, USE & CARE INFORMATION

Thank you for choosing Prestige® cookware. To assure a long and pleasant experience, please read this information before first use and retain for future reference. Please note that some sections may not apply to your specific cookware. If you are unsure, please contact Meyer Cookware.

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

Before First Use

We know it can be exciting when you purchase new cookware and you want to get home, open the box and start cooking however, please make sure you remove all labels, wash the pan in hot water with detergent and dry thoroughly before the first use. Also ensure the cookware is dried thoroughly before storing and using.

Stovetop suitability

Please refer to packaging for stove/ cooking suitability.

Induction cooktops:

To check cookware suitability place a magnet on the base. If the magnet adheres, the cookware is suitable for use on Induction cooktops.

Gas cooktops:

When using a gas cooktop, always ensure the flame does not extend up the side of the cookware as this may damage the cookware and cause the handles to become hot, which may be dangerous.

Ceramic, Halogen and Induction cooktops:

When using a ceramic, halogen or Induction cooktop, extra care should be taken to ensure that the base of the cookware and the surface of the cooktop are cleaned after every use, otherwise the cooktop may be permanently marked. Always lift the cookware from a ceramic, halogen or Induction cooktop. Avoid dragging or sliding cookware over the cooktop surface as this may damage the cooktop surface and base of the cookware.

Stovetop Cooking

Your cookware distributes heat evenly so cooking can be done on a low to medium heat. For optimum results, start the cooking process on high for 1-2 minutes, then reduce the heat to low to medium as this will spread the heat evenly, eliminating hot spots which may burn food. Continuous overheating will reduce the performance of the pan and may negate the guarantee.

Always try to match the size of pan to the heating element or gas burner.

Pans should not be filled to more than two-thirds capacity.

Do not allow handles to extend over hot burners or the front of the hob. Ensure cookware is stable on the cooktop surface or trivet to prevent tipping.

All handles (including lid knobs) may get hot during use or when using the vent rocker. For your safety please use oven gloves.

Do not leave an empty pan on a hot burner or allow the pan to boil dry. In the event that the pan boils dry, the heat must be turned off and the pan left to cool before moving.

When filled, pans can be very heavy. Be careful when moving the pan if it contains hot oil or other hot liquids. To minimise personal injury risk when moving, straining, pouring and all use of your cookware, ensure that your pathway is clear of hazards; correct equipment is used and always exercise caution. Ensure that everyone in the vicinity is protected from contact with steam, hot objects and potential spills.

Do not store food in cookware after cooking, particularly when salt has been used as this may cause pitting on the surface.

Gas Hobs

Always take care to position the pan at the centre of the pan supports and have the pan handle in line with the main pan supports.

Some gas hobs require the use of an additional trivet on the pan supports to ensure cookware is stable and so cookware does not tip or fall from the hob.

Glass Top Hobs (All Heating Types)

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

Check that the glass hob is free of food deposits before and during cooking. These can harden and cause

cosmetic scratching on the glass surface. Your guarantee does not cover damage to cooktops.

Gas Hobs

Always take care to position the pan at the centre of the pan supports and have the pan handle in line with the main pan supports.

Utensils

We recommend the use of wooden or heat resistant plastic utensils on your cookware items with non-stick. The use of sharp edged metal utensils including knives, forks, whisks etc., can damage the non-stick coatings.

Oven Cooking

Your cookware is oven safe up to 180°C/350°F/Gas 4.

For fan assisted ovens, adjust the temperature in line with the oven manufacturers guidelines.

Do not place under a grill, or close to the heat source in an oven.

Do not place empty cookware in a hot oven.

Do not use in a microwave oven.

Always use oven gloves when handling cookware.

Non-stick cookware

Periodically check that all fittings are secure and re-tighten as appropriate. Do not over-tighten. To avoid accidents or injury do not use cookware with loose or insecure fittings.

Cleaning

Do not use oil sprays on non-stick cookware as the ultra-thin layer of oil will burn onto the non-stick surface when the cookware is heated. Over a period, the use of oil sprays results in an invisible build of which will impair the non-stick release system. To use oil sprays for flavour, lightly spray the food before adding to the preheated cookware.

Continuous high heat and/or overheating may shorten the life of cookware, cause discolouration and permanently damage non-stick surfaces.

Wooden or heat resistant nylon cooking utensils are recommended to prevent scratches.

Lids and handles

When supplied, always use a lid that fits snugly, thereby trapping steam and creating a “self-basting” environment, to preserve nutrients and flavour. Food, particularly liquids, will cook faster and heat can be kept to a minimum, thus

saving on gas or electricity. Glass lids will mist at the start of cooking, but will clear as they become warm. Do not place glass lids directly on a hot burner, or place hot lids in cold water as this will reduce their break resistance.

Handles can get hot during use, please take care during and after cooking and always use oven gloves. Oven use may cause some handles to fade slightly in colour. This will not affect their performance.

Care of Fittings

Periodically check that all fittings are secure and re-tighten as appropriate. To avoid accidents or injury do not use cookware with loose or insecure fittings. Please contact Meyer Cookware for assistance.

Cleaning

Your cookware is dishwasher safe. However hand washing is recommended since dishwasher detergents will dull the interior/exterior surfaces.

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

Do not use commercial dishwasher products.

Staining

Staining occurs even with normal use but it is not considered a defect. Most stains can be removed or lessened by cleaning with lemon juice or white vinegar.

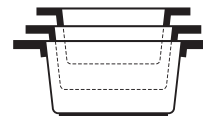
Storage

Always ensure cookware is dried thoroughly before storing away.

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

If your cookware is stackable (refer to product packaging), we recommend stacking your cookware as below, to save space in your cupboards and avoid scratches and chips.

Stacking stockpots:



Stacking frypans:



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