

lamart

by Pierre Lamart

**LEGER
PRESTIGE
JOLI**

EN Dear customer,

you are now holding: quality stainless steel cookware made from first-class stainless steel. Design stainless steel cookware made from first-class corrosion resistant steel with a solid sandwich base and very elegant handles for greater safety, functionality and comfort. Lid from durable glass and steam outlet for precise cooking control. Suitable for all stove types - gas, electric, glass ceramic and induction.. Easy maintenance and cleaning. 3-year warranty.

Operating instructions:

- 1.) The product is made from very high quality stainless steel and is resistant against temperatures of up to 210°C – however, extremely high temperatures may damage or deform the product.
- 2.) Always wash the cookware in hot water using detergent in order to remove all food residues. Rinse and dry the product. Then wipe with a drop of oil to maintain the quality surface. Use a paper towel to remove excess oil (treat your product in this way to keep it in perfect condition).
- 3.) Ensure that the size of the hotplate on the stove corresponds to the size of your product and that it is not wider than the edge of the cookware. This will prevent the exterior surface from overheating - it is always sufficient to use a gentle flame for cooking. Take advantage of the cookware's thermal heat accumulation property, which helps retain heat in the container longer and saves energy
- 4.) Never leave the cookware on a hotplate without supervision. Allow the cookware to cool down before cleaning it.
- 5.) To remove light stains after cooking (baked on stains), leave the cookware to soak in hot water with detergent and then wipe dry using a soft cloth. If the pot or pan becomes stained, heat up some white vinegar and then wash as usual. These stains have no effect on the properties of the product.
- 6.) We recommend that you do not use metal utensils on the stainless steel surface or cut food inside the pots and pans.
- 7.) The stainless steel cookware is very easy to maintain and clean; when cleaning by hand use only soft wipes and sponges that will not scratch the surface. Do not use aggressive chemical products. It is not possible to wash the cookware in a dishwasher – however avoid hard water and excessively aggressive cleaning agents, which could cause the surface colour of the cookware to change. Nevertheless, these changes have no effect on the functionality or health properties of the cookware.
- 8.) To ensure that the product serves you for a long time, treat the cookware with care and try not to scratch its surface.

Safety notice:

Temperatures (**above 210°C**) may damage the cookware or the lid. The use of sharp metal tools (e.g. knife, fork) may damage (scratch) the surface. The use of coarse or aggressive cleaning agents can damage the surface (e.g. caustic pipe cleaning agents). Negligent handling (e.g. of the lid) may lead to surface damage (chipping). **These "footprints" do not have the slightest effect on the quality of the prepared food nor on the lifetime of the cookware, they only affect its aesthetic appearance.** Through the effect of high temperature of the heat source, the surface may be damaged (burned).

Ecology:

Depending on the size of the product, all products have marks printed on them denoting the material used for the production of the packaging, component and accessories, as well as their recycling. Correct disposal of this product helps save valuable natural resources and prevents damage to the environment caused by improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste. **Keep plastic bags out of the reach of children, danger of suffocation.**

The purchaser was informed about the function and handling of the product.