

lamart
by Pierre Lamart

INOX

EN Dear customer,

you are holding a pan made from first-class stainless steel material with an anti-adhesive surface. Quality stainless steel cookware with a first-class surface resistant against food baking on. Ergonomic softened handle, coloured inner surface – chocolate, glass lid and practical spouts on the pan. Non-stick material without the use of PFOA and PTFE (no toxic substances are emitted when overheated). Suitable for electric, gas, glass ceramic and induction cooking stoves. Dishwasher safe. Easy maintenance and cleaning. 3-year warranty.

Operating instructions:

- 1) Products are heat resistant pan 260 °C, handles and lid handle 177 °C and the glass lid 180 °C – excessively high temperatures may however then damage your product – we recommend that the product is not heated above 177 °C.
- 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.
- 4) The inner non-stick Xylan plus layer is resistant against high temperatures; however we recommend that you do not overheat it when the cookware is empty. 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) Do not use metal cooking utensils on the non-stick surface or cut food using sharp objects inside the cookware.
- 7) Cookware with the Xylan plus layer is 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 possible to wash the cookware in a dishwasher – however avoid hard water and excessively aggressive cleaning agents, which could lead to the loss of the cookware's non-stick property.
- 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:

High temperatures (**above 177 °C**) may damage the plastic handle or lid of the cookware, e.g. when the handle is placed near the burner, glowing filament, oven wall, etc. The use of sharp metal utensils may damage (scratch, pierce) the surface (e.g. knife, fork). The use of coarse or aggressive cleaning agents can damage the surface (e.g. caustic pipe cleaning agents). Negligent handling 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.