



IRON

PRODUCT INFORMATION AND INSTRUCTIONS

You have made the right decision by purchasing this product.

Before first use

To maintain the quality of the cookware, it is necessary to follow the following recommendations. Take the cookware out of the box and remove all packaging material (including any adhesive plastic sheets, stickers, paper, etc.) from the product. Before first use clean the parts that will come in contact with food using hot water with detergent, thoroughly rinse with clean water and wipe dry, if necessary allow to dry. Use a napkin to coat the inner surface with oil or fat. We recommend applying fat or oil particularly on the top parts of the cookware in order to maintain the qualities of the material. Use a paper towel to remove excess oil (treat your product in this way to keep it in perfect condition).

Operation

You may use the cookware on any type of heat source – induction cooktops, glass ceramic cooktops, electric or gas hotplates as well as on outdoor grills. For gas it is recommended to use a cast iron gas burner dispersion plate for simpler maintenance of the product's base.

Product Description

Enamelled cast iron cookware – a high quality, durable, hard and unchanging material. The inner and outer enamel layer resists grazes and cracks. High temperature resistance up to 280 °C. Quality cast iron with a non-stick enamel layer combines low adhesion with high mechanical and chemical durability of the cookware. The inner layer with its ribbed or shaped bottom enables low-fat cooking while preventing food from sticking on. Large-format handles provide an even weight distribution and a safe grip. Despite its weight, enamelled cast iron achieves the best possible thermal conductivity and accumulation properties. Easy maintenance and cleaning.

SAFETY NOTICE

Do not touch the cookware when using it (except for the wooden handle if the product has one) because it is HOT! Use protective gloves for handling! Pay special care to ensure that children or inappropriate persons do not touch the pan!

High temperatures can cause damage to the wooden handle of the pan (if there is one), e.g. when the handle is placed near a burner, glowing filament, oven wall, etc.

When using sharp metal utensils (e.g. knife, fork, stainless utensils) damage may result – we recommend the use of nylon, wooden or silicone utensils.

Do not use coarse or aggressive cleaning agents – this can damage the surface (e.g. caustic pipe cleaning agents).

Negligent handling (e.g. of the lid) may lead to surface damage (chipping). Through the effect of excessively high temperature of the heat source, the surface may be damaged (burned) – yellow to black spots. These defects are the result of improper use and do not constitute a product defect. We recommend that it is always cleaned by hand using non-aggressive cleaning agents and fine towels or sponges. After cleaning, it is appropriate to wipe out the inner part of the cookware with a little oil or shortening. Enamelled cast iron cookware is not suitable for washing in a dishwasher.

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, components 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.