

# **TEFAL Care Instruction**

## **What should you do when the food begins to stick?**

Non-stick utensils are specially designed so that food does not stick. However, the frying pan or saucepan has to be properly maintained. For that purpose, please observe the following tips: slightly oil the frying pan/saucepan before first use and then wash and dry it, repeat the process from time to time if you wash the frying pan/saucepan regularly in the dishwasher. It is also necessary to avoid overheating and scratches, in particular due to use of metal accessories (spatulas, ladles) and/or due to cleaning with a scouring sponge.

## **Is non-stick cookware oven proof?**

Only frying pans, saucepans or saute pans from the Ingenio range can go in the oven, thanks to their detachable handles (ensure that the detachable handle is removed). Utensils should never be used in a microwave or convection oven.

## **Instructions for use and warnings**

- Wash the frying pan in hot water and washing-up liquid to remove any dust. Dry it and rub a little cooking oil into the non-stick coating before using for the first time. Remove any excess oil.
- Wash and dry your kitchenware after each use.

With frying pans and saucepans, is it possible to cook without fat?

Yes. It is possible to cook without fat with PTFE coating pans, however, oil can be added for cooking if the user prefers.

## **Thermo-Spot®: To what temperature does the frying pan need to be heated for the temperature indicator to change colour?**

For frying pans: between 140 °C and 195 °C

For crepe pans: between 165 °C and 240 °C

This is the optimum temperature for frying and searing food. This indication helps you cook healthier and at an ideal temperature.

## **What do you mean by 'oiling' the kitchenware?**

Oiling' means covering the kitchenware with a thin layer of oil. Before using it for the first time, wash your kitchenware in water and dry it. Warm it over a very low heat for 30 seconds, remove it from the heat and add a dessertspoon of vegetable oil. Spread the oil over the entire surface with a paper serviette. This process should be repeated regularly if you use a dishwasher.

## **Can I use metal utensils with my frying pans and saucepans?**

You should refer to the recommendations for use indicated on the packaging or in the instructions included with the product. With some ranges, you can use certain metal utensils with the exception of knives and whisks. However, to extend the life of your frying pans and saucepans, we strongly recommend that you do not use metal. Choose plastic or wood.

## **What should I do when food starts to stick? (ceramic coating only)**

The non-stick properties of the ceramic coating are a lot more limited, both in terms of performance and duration, than those of the classic (PTFE) coating. We recommend cooking with more fat as well as washing more vigorously with slightly more washing-up liquid. For baked-on food, we recommend leaving your kitchenware to soak in soapy water, possibly with a little white vinegar.

Over time, the ceramic base will become stained without it being possible to remove the marks. This will not impair the performance of the kitchenware in any way and does not present any danger for health.

## **General recommendations**

- Use plastic or wood utensils, with some ranges, you can use certain metal utensils with the exception of knives and whisks (Refer to the recommendations for use indicated on the packaging or in the instructions included with the product).
- Avoid cutting directly in the pans.
- Do not gouge the non-stick surface. Slight surface marks or abrasions are normal and will not affect the cookwares performance.
- After cooking, do not let pans boil dry and do not leave empty pans on a heated burner.
- Always select the proper electric burner size or adjust the gas burner so the flame only touches the bottom of the pan and does not climb up the sides.

- Never leave pans unattended while cooking.
- Let pans cool before cleaning.

## **Why can a pan turn gondola-shaped?**

A pan warps under thermal shock (an overheated empty pan, a hot pan in contact with cold water or placed on a cold surface, etc.).

Before cleaning the pan, let it cool to room temperature.

A warped pan will give poor cooking results.

Can I put my pans into the microwave?

Pans should NEVER be used in a microwave oven.

## **What type of utensils should I use?**

Depending on the range (check the packaging), most metal utensils can be used except knives, forks and whisks. However, care should be exercised when using any metal utensil. Avoid using sharp edged utensils and avoid cutting directly in the pan. Do not stab or gouge the non-stick surface.

## **Can pans be damaged by high temperature?**

Yes. High temperature can burn food, producing stains and causing the pan to warp. In addition, overheating may result in a loss of non-stick performance. A moderate temperature is sufficient for cooking, because aluminium heats up evenly. Heating the pan to a very high temperature, with nothing in it, can cause damage.

Maintenance and cleaning

## **How do you clean a pan?**

### **Non-stick pan:**

Cleaning by hand in soapy water is enough.

The pan must be cleaned each time it's used to remove the film of grease that can stay on the surface. If the pan is only wiped with a paper towel or rinsed in water, the film won't be fully removed and may cook the next time you use the pan: stains may appear.

Non-stick pans must not be cleaned with scouring powders or scouring pads. A nylon sponge is ideal for both the interior and exterior of the pan.

**Ceramic pan:**

We recommend to wash the ceramic pan manually, with water and a mild detergent. In this way, it's the most effective. If the pan might not be clean enough during the normal dishes, you could add a splash of vinegar and water into the pan and heat it. The water / vinegar mixture will clean cook the pan. After this, rinse the pan well, dry and rub with a little bit of sunflower oil for example. And your pan will be as new. If the base is stubborn dirt, you can wet the pan soak first with hot water and a good degreasing dishwashing detergent. Next, if necessary, you can clean the pan with a plastic scouring pad and some liquid abrasive cleaning detergent.

**What is the best way to clean my Tefal copper cookware?**

For cookware with exposed copper surfaces, do not allow copper cookware to air dry. This will cause your cookware to get spots that are hard to get clean. Copper will tarnish over time. Clean with a commercial cleaning agent. It is highly recommended that you towel dry your cookware immediately after washing it. Copper does scratch and dent rather easily, so be a little extra careful when handling and storing the pots and pans after use.

**Is it dishwasher-safe?**

Some parts are dishwasher-safe and other parts aren't. (Please see below.) If it is dishwasher-safe, please use a neutral detergent when cleaning. Some dishwashers may not be compatible with pots/frying pans so please check the instruction manual of your dishwasher before use.

Dishwasher Compatibility:

Pot/frying pan part: YES

Special handle: YES

Cooking lid: (excluding knob of magnet-types): YES

Detachable lid knobs of magnet-types: NO (It may result in rusting)

Storage seal lid: NO (It may result in deformation)

To prolong the life of your pan, we recommend hand washing with a non-abrasive sponge.

Dishwasher use: it is preferable to use gentle detergents such as a liquid or gel.