

(GB)

Dear customer,

Thank you for buying Lagostina cookware. This product has been made to the highest quality standards and is guaranteed for twenty five years against any manufacturing defects. This warranty does not cover damage caused by incorrect use, professional use or if the product is knocked or dropped. It does not cover stains, discolouration or scratches on the inside or outside of the product due to normal wear and tear. It is important to follow the instructions contained in this booklet as Lagostina's guarantee is conditional upon their being respected and they will ensure that you get the best results from your product. Please retain these use & care instructions for future reference.

Your statutory rights are not affected by any statements in this document.

USE & CARE:

General safety advice :

- Lagostina cookware should never be used in a microwave.
- We do not recommend using these pans for deep frying (e.g. chips, samosas etc.).
- Never leave the handle of your pan sticking out over the edge of the hob.
- Exercise due care when cooking near children, animals and other people. Never put a hot pan on the floor or near the edge of a kitchen surface. Let it cool down and keep out of reach.
- Use a lid to prevent burns caused by splashing.
- Care should always be exercised when cooking with oil, the pan should not be overfilled or too high a heat used (consult oil manufacturer's information).
- In general, we recommend using oven gloves when holding handles and knobs.
- In the event of a fire in the pan turn off the heat supply and place a dampened towel over the pan and leave for 30 minutes before removing.
- In the event of overheating, the cookware should not be moved but should be left to cool first due to the potentially molten aluminium within the encapsulated base.
- Never leave food cooking unattended.

BEFORE FIRST USE:

- Remove all packaging, stickers, labels and tags. Wash in warm, soapy water, rinse and dry thoroughly.

USING YOUR STAINLESS STEEL AND COPPER COOKWARE:

- Choose a suitable sized flame or ring for the base of the pan (this prevents damage to the handle).
- Do not allow a gas flame to show around the sides of the pan. Centre your pan over the heat source (this prevents the handles coming into contact with heat or flames).
- Never heat fat or oil to the extent it smokes, burns or turns black.
- Milk scorches easily. Heat over low to medium heat until bubbles form around the edges.
- Never heat an empty pan or allow to boil dry. This may damage the base.
- To avoid spillage, do not fill the pans more than two-thirds full.
- Never use bleach or chlorine based products on your pans as it is extremely corrosive to stainless steel, even when diluted. It will cause tiny pits to appear in the surface of the steel which may be unsightly and will affect the cooking performance.
- Do not allow to boil dry as this may cause discolouration, damage to the pan and/or failure of the base.
- Avoid using your pans to store acidic, salty or fatty foods before or after cooking.
- Always add salt to boiling water or hot liquid. Dissolve the salt by mixing the liquid or other ingredients.
- The following may occur:
 - The salt grains added to cold water could damage the steel and cause little stains or, sometimes, white or reddish dots. The stains do not reduce the quality and functionality of the pan.

- By exposing the pan to intense heat, little white limescale stains may appear on the base as a consequence of a natural occurrence due to the level of water hardness. Bluish rings due to starch contained in some foods such as pasta and rice may appear too.

-> These stains are easily removed by rubbing the cookware with a soft cloth soaked with lemon juice, white vinegar or special cleaner for stainless steel pans.

CLEANING YOUR COOKWARE:

- After each use, wash your pan with hot water, liquid detergent and a sponge. Rinse and dry thoroughly.
- Do not use metal scouring pads, abrasive wire wool or harsh scouring powder.
- Never put cold water into a hot pan. Sudden changes of temperature may cause metal to warp, resulting in an uneven base
- If you burn food in your pan, fill it with warm water and washing up liquid and leave to soak for about an hour. Afterwards wash it with washing-up liquid and a sponge. If soaking is not enough, scrub with a non-metallic scouring pad suitable for the purpose.

DISHWASHING:

- Copper products are NOT dishwasher safe and should be hand washed only.
- You can put Lagostina stainless steel cookware in the dishwasher, but hand washing is recommended to preserve its appearance (see section "handles, knobs and lids").
- Do not leave your cookware in the dishwasher after the cycle has finished.
- It is recommended to dry your pan thoroughly, immediately after washing.

ENERGY EFFICIENCY:

Use energy efficient cooking methods:

- Pans should cover the hob ring or burner as close to the base diameter as possible.
- The use of the lid when cooking considerably reduces energy consumption.
- Use the minimum amount of water in pans and bring to the boil quickly before reducing to simmer.
- If using a gas burner do not allow the flames to show around the sides of the pan.

HOB SUITABILITY:

- Ensure suitability for your hob by referring to the symbols displayed on the packaging or catalogue.
- Always dry the base of your cookware before cooking, especially if you use it on a ceramic, halogen or induction hob, otherwise the pan may stick to the hob.
- Depending on your hob type, the base of your pan may become marked or scratched. This is normal.
- Small pans may need careful placement on the support legs of gas hobs.

USE OF CERAMIC AND HALOGEN HOBS:

- On a ceramic hob, take care that your hob and the base of the pan/pot are perfectly clean (to avoid anything getting trapped between the pan and the hob, thereby scratching the hob).
- Never drag pans across the surface - always lift the pans off.

USE OF INDUCTION HOBS:

- Induction is a heating method, which is much faster and more powerful than other heat sources.
- You should also consult the operating instructions for your induction hob.
- Yellowing is normal, use washing-up liquid and an abrasive sponge only on the stainless steel base to restore its appearance.
- The efficiency of the pan may be affected by the diameter and power of your hob.

HANDLES, KNOBS AND LIDS:

- After washing, allow sufficient time for knobs and handles to drain.
- Glass lids are heat resistant up to a maximum temperature of 260°C (500°F), gas mark 9. However, if dropped or subjected to extreme temperature changes, they may shatter (let glass lids cool down before putting into water). This is not covered by the manufacturer's warranty.
- Lagostina cookware items that come with stainless steel handles are oven safe and Lagostina cookware items that come with stainless steel and bakelite handles are oven safe up to 180°C (350°F), gas mark 4.
- Bakelite knobs and handles can be put in the oven up to 180°C (350°F) for a maximum of one hour.
- Only use your pan in an oven if it states on the packaging that it is suitable for oven use and do not exceed the recommended temperature.

Lagostina cookware complies with regulations covering materials in contact with food.

Depending on the range of your cookware, the claimed dimensions may be either the diameter taken from the inner or outer side walls at the top of the rim or just before the rolled lip. Please consult the packaging or catalogue for further information.

HELPLINE:

If you require replacement lids, knobs or handles or if you have any problems or queries, please call our Helpline: See Worldwide service centres.

Lagostina is a registered trademark.