

CERAMALJ® Izdelki / Range

212410 Ponev za pečenje Ø24 cm
Fry pan white Ø24 cm



212420 Ponev za pečenje Ø24 cm
Fry pan grey Ø24 cm



212430 Ponev za pečenje Ø24 cm
Fry pan orange Ø24 cm



212810 Ponev za pečenje Ø28 cm
Fry pan white Ø28 cm



212820 Ponev za pečenje Ø28 cm
Fry pan grey Ø28 cm



212830 Ponev za pečenje Ø28 cm
Fry pan orange Ø28 cm



210110 Posoda 4L/24 cm
s pokrovom,
Casserole white
4L/Ø24 cm with iron lid



210120 Posoda 4L/24 cm
s pokrovom,
Casserole grey
4L/Ø24 cm with iron lid



210130 Posoda 4L/24 cm
s pokrovom,
Casserole orange
4L/Ø24 cm with iron lid



INFORMACIJE O IZDELKU IN
NAVODILA ZA UPORABO

PRODUCT INFORMATION



SLOVENSKO CERAMALJ®

Lahke emajlirane posode in ponve iz litega železa s trpežno keramično prevleko.

Posode in ponve so izdelane iz popolnoma enakega materiala kot tradicionalne, težje, peskane ulivane ponve. Zahvaljujoč naši novi tehniki ulivanja je mogoče izdelati posodo iz litega železa z veliko tanjšimi stenami in tako z veliko manjšo težo ter veliko lažjo za uporabo in rokovanje.

Po ulivanju in brušenju površine so ponve prevlečene s prvo plastjo mletega emajla. Nato na zunanji strani posode naredimo barvno emajliranje, notranjost pa prevlečemo s posebej zasnovano keramično prevleko za emajlirano posodo. Ta nova prevleka je popolnoma brez PTFE, brez tveganja za nevarne snovi, kot so PFOA, PFOS ali PFAS.

Prevleka je zelo trpežna in se na njej lahko uporablja kovinsko lopatico. Vendar pa ne ločujte ali režite hrane z ostrim nožem neposredno na ponvi. To lahko povzroči praske na površini in lahko povzroči uničenje površine.

Če uporabljate indukcijsko kuhalno ploščo, je pomembno, da ne uporabljate "ojačevalnega učinka". Zaradi tega bo zelo hitro prišlo do izredno visoke temperature in lahko povzroči pokanje emajla. Garancija tega ne krije, škoda pa se šteje za napačno ravnanje ali uporabo izdelka. Premočno segreto posoda se lahko na dnu izboči in se nagiba na keramični plošči, vendar se bo poravnala, ko se posoda ohladi. Ne pozabite, da so najvišje 3-4 stopnje na indukcijski plošči najprimernejši za vrenje vode in ne za kuhanje.

Najprimernejša temperatura za pečenje mesa je približno 185-190°C, (za jajce, omleto ali palačinke le 165°C). To temperaturo v ponvi za pečenje zelo hitro dosežemo. Kadar uporabljate maslo, je dosežena temperatura cca. 165°C, ko se maslo začne peniti in cca. 190°C, ko maslo začenja postajati svetlo rjavo.

Čiščenje posode je zelo enostavno. Vedno uporabljajte toplo vodo, nekaj detergenta in krtačo za posodo. To običajno zadostuje. Če je včasih kaj težko očistiti, uporabite čistilno gobico namesto krtače za posodo.

NIKOLI NE ČISTITE LITOŽELEZNE POSODE V POMIVALNEM STROJU!

Ponve ne potrebujejo olja za patino. Keramična površina ne bo absorbirala maščobe, površina naj bo le čista in za pečenje uporabite nekaj masla ali olja.

Ročaji in prijemala so izdelani iz nerjavečega jekla in so na posode in ponve pritrjena z močnimi zakovicami.

Posode in ponve odlično delujejo na vseh kuhališčih. Kadar jih uporabljate na indukcijski kuhalni plošči, poskrbite, da temperatura ne bo previsoka, temperatura plošče naj bo približno na sredini. Ponev bo tudi na ta način hitro segreta.

Posode in ponve Ceramalj imajo 5 letno garancijo. Če se posoda pregreje, lahko notranji premaz razpoka in / ali se napihne. Takšne škode naša garancija ne krije, saj je povzročena s strani uporabnika kot posledica napačnega ravnanja ali uporabe izdelka. Garancija ne velja za škodo zaradi pregrevanja ali kakršnega koli drugega napačnega ravnanja. Poleg tega ne velja, če se izdelek uporablja v profesionalnih kuhinjah, kot so restavracije in / ali enakovredno okolje.

ENGLISH CERAMALJ®

Lightweight cast iron enameled pans and pots with a durable ceramic coating.

The products are made of exactly the same raw material as traditionally sand casted, heavier, cookware. Thanks to our new casting technique is it possible to produce those cast iron cookware with much thinner walls and thus with much reduced weight and much easier to use and handle.

After the casting and surface grinding the pans are coated with a first layer of ground enamel. Thereafter a coloured enameling is done on the outside of the pan, and the inside is coated with a, for enameled cookware specially designed, ceramic coating. This new coating is totally free from PTFE, with no risk for hazardous substances like PFOA, PFOS or PFAS.

The coating is very durable, and it is no problem to use for instance a steel spatula. Do not however divide anything cooked, using a sharp knife directly in the pan. This may cause scratches, and may cause the surface to degenerate.

When used on induction hob, or gas stove, it is important not to use the higher effect. This will lead to a too rapid heating and may also cause the enameling to crack or blisters on the inside coating. This will not be covered by our warranty, and the damage is considered inflicted by wrong handling or use. An overheated pan may be convex in the bottom, and wiggle on a ceramic hob, but this will go back when the pan cools off. Remember that the top 3-4 effects on an induction/gas stove is best suited for boiling up water, not for cooking. Always cook on medium effect, the pan will obtain sufficient temperature very quickly.

The optimal temperature for frying meat is appr 185-190°C, (for egg, omelette or pancakes only 165°C) which is very quickly reached in your fry pan. When using butter, signs for correct temperature will show when the butter is foaming the temperature is about 165°C, and when it is beginning to be light brown it will be about 190°C.

Cleaning of the pans is very easily done. Always use warm water, some detergent and a brush. This is normally sufficient. Should on occasion anything be hard to clean off, use a scotch brite sponge instead of the brush.

If the coloured outside is tarnished use the kind of detergent used for ceramic hobs and a sponge.

NEVER CLEAN CAST IRON IN A DISHWASHER!

The pans will not need to be rubbed with oil for seasoning. The ceramic surface will not absorb any grease, just keep it clean, and use some butter or oil when frying.

Handles and grips are made of stainless steel, and they are fastened in the cookware bodies with sturdy rivets.

The pots and pans is suitable to use on any kind of stove or hob. When used on induction hob, be sure not to use to high effect, only use the medium effect. The pan will be hot very quickly anyway.

The Ceramalj range comes with a 5 year warranty. The warranty is not valid for damages caused by overheating or wrong handling. It is furthermore not valid when the product is being used in professional kitchens like restaurants and/or comparable environment.

