



## Care & Use advice for nonstick coated pans. MAESTRO NONSTICK INDUCTION

These fry pans are made of cast aluminium. It gives them good shape retention and prevents the bottom from skewing from excessive heating. The 3 layer "non-stick coating" is one of the absolutely best, PFOA free Whitford Eclipse. It is proven to be extremely durable, but it can nevertheless be ruined by wrong handling. The surface is also resistant to acid ingredients like red wine or vinegar. In general, almost

all pans with nonstick coating in some part has a portion of PTFE (commonly called "Teflon", which is actually a brand and not a substance) no matter what the coating is called. The PTFE is a "plastic" surface, and is in "better" coating protected by f.i ceramic titanium, metallization or some other more durable substance. It improves scratch resistance, but the surface will still be sensitive to overheating. Each time the pan is overheated, it loses some of its nonstick effect. Be careful when heating up a coated pan, especially when cooking on an induction hob. The handles are made of bakelite, and can be used in oven to a temperature of appr. 220°C.

### Some tips:

**Use** wooden or plastic gadgets. Even though the surface is durable, the pan will last, and serve you, better and longer when used with caution.

**Never overheat** your fry pan. Coatings, **NO MATTER WHAT THEY ARE CALLED**, will be ruined from overheating. First you lose more and more of the "nonstick"-effect in the surface, and strong or repeated overheating will make the coating detach from the pan. **Never use the booster effect on an induction hob, since this leads to an extremely fast and hard to control heating of the pan.**

**Always** clean with detergent. Can also be cleaned in a dishwasher, but dishwasher detergent is wearing the surface more and will shorten the lifetime of the pan. You must also be sure that the surface is not damaged by any other sharp objects in the machine.

**Do not** store coated pans inside each other, since it will eventually scratch the coating.

**Use fat** when frying, to avoid the high risk of overheating. It's easier to overheat a "dry" surface, and the food will be much better when fried in a little butter or mix of butter and vegetable oil. If using only oil, the surface is also easily overheated, since oil doesn't give you any "temperature signals" in sound or colour. When frying completely without added fat to the pan it is also high risk that the food will look greyish and dull, and the structure will be hard and dry.

**2 years limited warranty** against material or manufacturing fault. Mechanically inflicted damage to the product, caused by misuse or accident is not a valid reason to claim the warranty. Seek advice from the retailer where you made your purchase, if any uncertainty if the warranty is valid is at hand. Damage to the surface from overheating or any other careless use, is not a subject to the warranty. **Never drag the pan over your ceramic hob, it will cause scratches to the hob if there is just one single grain of salt under the pan and this is nothing that can be the producers of the pan responsibility. Always lift the pan when moving it on the hob.**

When claiming warranty, the receipt, or other proof of purchase, showing date of purchase, must be submitted. The retailer, or producer, are under no obligation to handle any warranty claim if such evidence is not submitted. If damage to the product is caused by faulty material or manufacturing fault, and within 2 years from date of purchase, a new product will be provided without cost.