



## Produkter

102080 Fry pan Ø 20 cm

102480 Fry pan Ø 24 cm

102680 Fry pan Ø 26 cm

102880 Fry pan Ø 28 cm

103080 Fry pan Ø 30 cm

103680 Grill pan Ø 30 cm

104180 Sauté pan Ø 26 cm  
with glass lid

104280 Sauté pan Ø 28 cm  
with glass lid

109080 Wok / stir fry pan Ø 30cm

109180 Wok / stir fry pan Ø 34cm

100080 Sauce pan 1,3 liter, Ø 18 cm  
with glass lid

100180 Casserole 4 L, Ø 24 cm  
with glass lid

100280 Casserole 5 L, Ø 26 cm  
with glass lid

100380 Casserole 7 L, Ø 28 cm  
with glass lid



# PRODUCT INFORMATION ENGLISH



## ULTRA LIGHT ORIGINAL.

With this new range of cast cookware, we are for the first time able to provide genuine cast iron pots and pans that are so light weight so anyone are able to use them. The only condition is that you know how to use a fry pan at all.

The pans are manufactured in exactly the same material as traditional, heavier, sand casted pans. The reason for them being so light weight is that with a for cookware new casting technique, we are now able to make them much thinner, without losing the great frying properties of cooking in cast iron pans.

Due to that the goods is so thin, the pans are also much faster to heat up. Therefore we recommend that you use much lower effect than usual on your stove top, to avoid that the food sticks to the pan, and then gradually learn how much effect is needed to fry with these pans on your stove. Some stove tops are more powerful than others.

If you use an induction hob, our strong recommendation is not to use the "booster effect". Due to that this will give extremely high temperature very fast, and will make it difficult to control the temperature, it may also cause the bottom to become slightly convex. The pan will normally regain its normal flat bottom once it has cooled off, and it is usually not happening again when heating the pan in a more normal and slower way again. Please consider that normally the only really good reason for using the booster effect is when heating up water. Any other use of this extremely strong heating effect may cause more problem than good use.

If the food sticks to the pan it is, provided that good cooking oil that is meant for frying, butter or a mix of oil and butter is being used, almost always a question of too high temperature. Lower the heat radically, gradually increase it and you will find the ideal effect on your stove top. Olive oil is normally not a good oil to fry in, since it is more heat sensitive and is easily burnt. Our recommendation is rapeseed oil, sunflower seed oil or butter.

The correct temperature for frying is appr. 185-190°C (365-375°F). This temperature is very quickly achieved in a fry pan, and a good sign is that butter stops foaming and sizzle, and will be browning. Then it is normally a good temperature to reduce the heat, put the food into the pan and let it cool off a little, and then if needed increase the heat gradually.



The raw material in Ultra Light Original is exactly the same as for our traditional cast iron. The noticeable difference is that due to the new technique, with casting under high pressure, the goods is less porous. This is also a strong reason to why the pans responds much quicker to changes in the stove's power effect used, and heats up or cools down faster than traditional cast iron cookware.

Less porous material also means that the pans are less sensitive for use of detergents when being washed, if that should be needed because of cooking highly aromatic food, or when using a lot of spices that can easily stick to the surface. It is essential however to always rinse the pan very well after having used detergent, and if dry spots or areas can be seen in the pan to rub in some oil into the surface.

Our recommendation for cleaning after regular use, is to only use warm water and a brush immediately after cooking and dry it with a kitchen paper towel. Never leave a cast iron pan standing with water in it, since it means a high risk of rust and/or ruined food.



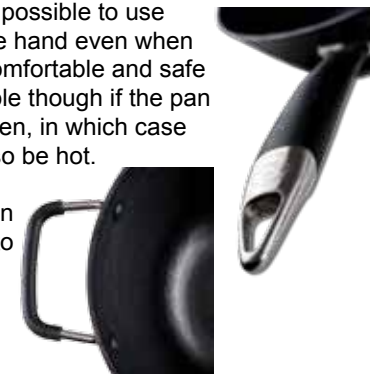
### **NEVER CLEAN CAST IRON PANS IN DISHWASHER!**

The pots and pans are made to cook in, not to store food in. If you store food in a cast iron pan there is risk for rust. The food stored will also eventually get a strong taste of iron, and depending on how much acid/sour ingredients you have used it may ruin the seasoning. If the seasoning have been ruined, and the pan has even started to rust, the procedure to restore it is quite simple. Start with wiping off loose rust, use a steel brush if it is an extensive rust attack. Rinse the pan from "dust", and wipe it dry. Grease the inside with rapeseed oil, and put the pan in the oven at appr. 200°C (390°F) for appr. 1 hour. Take it out and wipe off the excess oil with a paper towel, but beware so you do not burn yourself on the hot pan. If needed, repeat the treatment. Sometimes you can notice a dark discoloring on the paper towel when wiping off the pan. This is nothing to be alarmed about, it is normal soot particles from the burnt fat in the pan. It is not harmful in any way. Should you get rust stains in the pan, and by mistake or lack of time cook in it anyway, it is not dangerous. It actually helps adding more iron to the food. It may cause slightly stronger taste of iron in the food, or it may discolor the food. Not so nice maybe but nothing to worry about.

The Ultra Light Original pans has a significant pattern in the surface. We call this "whirl grinding", and the pattern helps to distribute the grease more evenly in the surface in the pan.



The handles on the Ultra Light Original products are fastened with sturdy rivets. They are equipped with an insulation of silicone, which makes it possible to use them without burning the hand even when cooking. It provides a comfortable and safe grip. This is not applicable though if the pan has been used in the oven, in which case the silicone parts will also be hot.



The silicone coatings can be used in the oven up to a temperature of 220°C (425°F).

The Ultra Light Original pots and pans works excellently on induction hob.

The Ultra Light Original pots and pans are slightly concave under the bottom when cold, and when heated the bottoms will be flat on the stove top. If the pan seems to be wiggling on the stove, it may be due to a too quick or high, heating of the pan. Let the pan cool off, and then heat it (slower) on lower effect, and not to as high temperature. If the problem still occur it may be a sign of a problem with the pan. In that case contact the shop where the pan was purchased for determining if it is a "warranty fault". To claim the warranty a cashiers receipt, or other proof of purchase, showing where and when he product was bought must be shown.



The products has a 30 years limited cast iron warranty against faulty material or workmanship. The 30 year warranty is not applicable to lids or handles, for which parts the normal rules for product warranties in each country is valid.

Damage to the product caused by the user, either in a mechanical way like blows, droppings or similar, and any improper use or maintenance or lack of maintenance, is not subject to the warranty.

If the product is used on a glass ceramic hob or stove top, it is vital that the product is not being dragged over the surface. If a grain of salt by mistake is left on the glass surface it will cause scratches in the glass hob. The cast iron in itself can not cause scratches since it is softer than the glass, salt on the other hand is harder than glass. It is also important to always make sure that the base surface of the pan as well as the glass ceramic top is wiped off to avoid scratches.