

CIRCULON®

IMPORTANT SAFETY, USE & CARE INFORMATION

Thank you for choosing Circulon. Please read through these instructions before first use and retain for future reference. This range is suitable for all types of hobs, including Induction. If you have any further questions about using your product please contact consumer services team at the website address included in the guarantee.

Before first use remove all labels, wash with detergent, rinse and dry thoroughly.

STOVE TOP COOKING

Your cookware distributes heat evenly so cooking can be done on a low to medium heat, continuous high heat may cause discolouration. Always try to match the size of pan to the heating element or gas burner, this will make the best use of your energy.

Depending on the type and length of cooking, the fittings may get hot. For safety, it is recommended that oven gloves are used.

Pans should not be filled more than two-thirds capacity. As soon as boiling point is reached, the temperature should be lowered. When deep frying, fill the pan no more than one third full of oil. Do not leave hot oil unattended and never use a lid.

Do not leave an empty pan on a hot burner or allow the pan to boil dry as this will impair the pan's performance. Do not put a hot pan onto a cool hob/stovetop. This may cause the pan to fuse to a glass top stove. In the event of your pan boiling dry do not attempt to move from the hob/stovetop, the heat must be turned off and the pan left to cool before moving.

Avoid leaving food in the pan after cooking, as it may cause deterioration to the pan's surface.

When filled, some pans can be very heavy. Be careful when moving the pan if it contains hot oil or hot liquids.

The use of oil based cooking sprays on non-stick cookware is not recommended.

Do not make a double boiler out of pans that are not designed for that purpose.

Keep small children away from the hob/stovetop while you are cooking, as heat, steam and spatter can cause burns.

Fumes from everyday cooking can be harmful to your bird and other pets. Never cook with them in or near the kitchen.

GAS HOBS/STOVETOPS

When cooking, adjust the flame so that it does not extend up sides. Do not allow handles to extend over hot burners.

Some cookware (especially those with a small diameter base) may be unstable when used on a gas hob/stovetop. Always take care to position the pan at the centre of the pan supports with the handle in line with the main pan supports.

CERAMIC (GLASS) HOBS/STOVETOPS

Lift the cookware - do not slide since this will scratch the glass.

INDUCTION HOBS/STOVETOPS

When matching cookware to ring size please follow the hob/stovetop manufacturer's guidelines, using the size of the pans magnetic base and not the rim diameter to ensure optimum heat.

Do not leave a pan unattended when preheating since heat up is very rapid on Induction.

Your Guarantee does not cover damage to cooktops.

UTENSILS

Your cookware is metal utensil safe. The use of sharp edged metal utensils can damage the non-stick.

OVEN COOKING

Your cookware is oven safe up to Gas 10/260°C/500°F without the use of the lid, when using the lid in the oven the cookware is oven safe up to Gas 7, 220°C/425°F.

Always use oven gloves when removing cookware from the oven.

Do not place cookware under a grill/broiler or close to the heat source in an oven.

Do not use cookware in a microwave oven.

LIDS

When supplied, always use a lid when cooking. This will help to preserve nutrients and flavour and will minimise cooking time and fuel used.

Remove the lid (where supplied) by lifting away from you, as direct contact with rising steam can be dangerous.

A lid left on a pan after turning down the heat or turning the burner off may result in a vacuum that causes the lid to seal to the pan. If your lid is vacuum sealed to your pan, return it to the burner on low heat so that the air inside the pan warms and expands to release the seal.

Glass lids may mist at the start of cooking but will clear as they become warm.

Do not place lids directly on a hot burner, or place hot lids in cold water as this will reduce their break resistance or distort them.

CARE OF FITTINGS

Periodically check that all fittings are secure. Do not use cookware with loose or insecure fittings.

DIMENSIONS

Dimensions given refer to the rim diameter or diagonal if not round.

CLEANING

Your cookware is dishwasher safe however hand washing is preferable. In time the cumulative effect of strong agitation from harsh detergent will dull the exterior surface, although the performance of the pan will not be affected. Always follow dishwasher manufacturers instructions carefully.

To remove dried on food, soak in hot water before washing.

Wash pans thoroughly after each use.

Do not use bleaches, steel wool, coarse scouring pads or powders.

STAINING

Non-stick staining occurs with normal use and is not considered a defect.

STORAGE

To prolong the beauty of your cookware we recommend to place paper towels between pans when storing so to avoid unnecessary scratches or markings.

GUARANTEE

For terms and conditions of the Guarantee please read and retain the enclosed Guarantee Card.