



## Instructions for use and care for non-stick BERNDES cookware

Congratulations on purchasing a BERNDES quality product. We hope you enjoy cooking with your new cookware for a long time. During manufacturing, our non-stick coatings are checked at regular intervals in test labs to ensure you buy quality products that do not pose any risk to health. We wish to point out that we do not use PFOA in any of our coatings.

To ensure you enjoy your product for as long as possible, we have compiled a list of important tips and instructions on how to care for your BERNDES product.

**General instructions for the use of your BERNDES product:** To keep your high-quality cookware in good condition, avoid using sharp or pointed objects such as knives or forks. While normal traces of use (light scratching) do not affect the function of the cookware, we still recommend you use kitchen utensils made of wood, plastic or silicone. Any scratches you can feel with your fingernail can damage the coating permanently.

Do not use nonstick sprays on your cookware. These sprays have a low burning temperature and will leave a

sticky residue on your non-stick coatings.

**CAUTION: DO NOT** pour cold water into hot fat. This can cause dangerous explosions. Using water to extinguish burning fats and oils may cause damage and physical injury. Use a fire blanket, lid or suitable fire extinguisher.

Match burner size to pan size. Always use the burner that matches most closely with the diameter of your pan.

When using induction noises are possible, particularly when using high power levels. These noises are caused by resonances between individual heat sources and items of cookware and are normal.

The excellent heat conduction of the cookware means you can continue to cook on a medium heat after initial frying or boiling, in this way saving energy.

Do not heat the cookware for long periods when it is empty. When using induction cookers, the cookware heats up rapidly, therefore never heat the cookware when it is empty and always use a medium heat setting!

Avoid pulling or pushing the cookware on delicate surfaces (glass ceramic, induction or halogen) to avoid scratches.

Do not leave children unsupervised in the reach of hot cookware and hot stove tops.

If you lift the lid during cooking, hot steam escapes from the pan. Please use a pan holder to avoid burns.

## Cleaning and care instructions of your non-stick cookware:

Before using for the first time, remove all packaging material and labels and clean the product in warm soapy water to remove any dust or particles it could have picked up during production and packaging.

Non-stick coatings are not scratch-proof. For this reason, do not use sharp or pointed objects. We recommend kitchen utensils made of wood, plastic or silicone.

Never add cold water to a hot pan after use. Allow pan to cool down a bit, then fill it with hot water to prevent overheating from burned-in fat residues (cooking oils evaporate at approx. 200 °C / 392 °F).

All you need for cleaning is hot, soapy water together with a soft sponge or dish cloth, rinse well in warm water and dry.

While Berndes has superior coatings, it is always necessary to wash thoroughly between uses. Any residue left by not cleaning will create a residue barrier over the non-stick coating, leaving the pan sticky and hard to use. Over time this residue barrier can cause overheating damage.

Your cookware will last longer if you wash it by hand. After time, harsh temperatures and detergents in the dishwasher may damage your cookware.

Always avoid washing products with wooden handles in the dishwasher as, over time, this will dry out the wood and cause damage to your handles.

- Do not store cookware while still wet.
- Any discoloration on the base of cast aluminum cookware is a harmless aluminum oxidation. It does not pose a health risk and does not affect the function of your cookware. The combination of water hardness, cleaning agent and temperature /moisture conditions in the dishwasher accelerates the natural oxidation process. This will void your warranty.
- Stack the utensil carefully, making sure not to scratch the non-stick surface. This will prolong its working life.

## Instructions for different handles and lid knobs:

Please remember that handles should never be placed directly over the burner on stove top. Please avoid direct contact between handles and the heat source as well.

Cast metal handles and stainless steel handles on pans and casseroles are completely oven-safe. Because of the good heat conductivity, always handle hot cookware with hot mitts, serving aids or our Thermo-Grips. Otherwise there is a risk of burns!

Unless otherwise stated, plastic handles and lid knobs are heat-proof up to 300 °F. Please note this when using them in the oven and set the temperature accordingly. Plastic handles and lid knobs become hot when used in the oven. Please use hot mitts, serving aids or our Thermo-Grips, otherwise there is a risk of burns.

Protect wooden handles in the oven by simply wrapping aluminum foil around them.