

HOW TO PROPERLY USE CERAMIC COOKWARE

Before First Use

- ◆ Remove all packaging materials, labels, stickers and tags.
- ◆ Wash cookware in warm, soapy water, then rinse and dry thoroughly using a soft cloth or paper towel.
- ◆ For cookware with a non stick interior, heat each pan on low for 30 seconds, remove from heat and spread one teaspoon of cooking oil over the entire interior surface with a clean cloth or paper towel. Wipe off any excess. You should then condition the pan regularly to maintain the performance of the Ceramic non-stick coating.

General Cooking Tips

- ◆ Use only low to medium heat with your cookware at all times (including boiling water). Low to medium heat offers best cooking performance. High heat may damage your cookware and this type of damage is not covered under the guarantee. Use high heat only for reducing liquids. Medium to medium high heat for sautéing, stir frying and frying. Low heat for warming food, simmering and preparing delicate sauces.
- ◆ Never let cookware boil dry or leave an empty piece of cookware on a heated ring or gas flame.
- ◆ Select the proper hob ring or gas flame size so that the heat or gas flame touches only the bottom of the cookware and does not climb up the sides of the pan.
- ◆ Do not use Ceramic non-stick coating pans to flambé.
- ◆ Let pans cool before cleaning to prevent warping caused by extreme temperature shocks. Avoid any extreme temperature changes.
- ◆ Do not slide or drag cookware across the hob surface as this may cause damage to both the cookware and the hob surface.
- ◆ Discolouration: Overheating and extreme temperature shock can cause brown or blue stains. This is not a defect in the product, it occurs from using too high a heat setting (typically in an empty or minimally filled pan). Also large amounts of iron in your water can cause discolouration and result in the pan looking slightly rusty. Large amounts of limestone in your water can cause white spots that you can easily remove with lemon juice or white vinegar.
- ◆ When boiling water, add salt to water only after it has come to the boil to keep salt grains from damaging the steel components of the cookware.
- ◆ Never heat fat or oil to the extent it smokes, burns or turns black.
- ◆ Milk scorches easily. Heat over low to medium heat until bubbles form around the edges.
- ◆ To avoid spillage, do not fill the pans more than two-thirds full.
- ◆ Avoid using your pans to store acidic, salty or fatty foods before or after cooking.
- ◆ Unless otherwise stated only use your Dorsch pans on a hob and not in an oven – refer also to sections regarding handles, knobs and lids.

Ceramic Cookware Care and Cleaning

- ◆ After each use, wash the inner and outer coatings of your pan with hot water, liquid detergent and a sponge. Rinse and dry thoroughly.
- ◆ Do not use metal scouring pads, abrasive wire wool or harsh scouring powder.
- ◆ Never put cold water into a hot pan or plunge hot cookware in cold water. Sudden changes of temperature may cause metal to warp, resulting in an uneven base.
- ◆ Do not soak the outside of your pans for an extended period due to some aluminium fixings (eg rivets). Always dry your cookware thoroughly.

- ◆ Most metal utensils can be used except knives and whisks. However, care should be exercised when using any metal utensil. Avoid using sharp edged utensils and do not cut directly in the pan. Do not stab or gouge the non-stick surface. Accordingly, Scratching cannot be covered by the guarantee.
- ◆ With use some minor discolouration of the non-stick coating may occur. This is quite normal and will not affect the non-stick properties of your cookware.
- ◆ Slight surface marks or abrasions are normal and will not affect the performance of the non-stick surface. Those marks will not be covered by the guarantee.
- ◆ Non-stick cooking sprays are not necessary with non-stick cookware. The use of such sprays may create an invisible build-up on the surface of the pan that will affect the pan's non-stick properties.
- ◆ Repeat conditioning of the non-stick regularly to maintain performance, particularly after dishwashing (see "Before First Use").
- ◆ If you accidentally burn food in your pans fill them with warm water and washing up liquid and leave to soak for about an hour. Afterwards wash them as normal and use a nonabrasive sponge (a non-stick scouring sponge) if necessary. The Ceramic non-stick coating should then be reconditioned with a little cooking oil wiped over the surface with a paper kitchen towel to restore its non-stick properties (see "Before first use".)
- ◆ If you accidentally burn food in your pans fill them with warm water and washing up liquid and leave to soak for about an hour. Afterwards wash them as normal and use a nonabrasive sponge (a non-stick scouring sponge) if necessary. The Ceramic non-stick coating should then be reconditioned with a little cooking oil wiped over the surface with a paper kitchen towel to restore its non-stick properties (see "Before first use".)

Dishwashing

- ◆ Not all Dorsch cookware is dishwasher safe. Please check the labels on the packaging. Please also refer to the section "Handles, Knobs and Lids. If your cookware is dishwasher safe, washing by hand is still recommended.
- ◆ If placed in the dishwasher the outer coating and any aluminium fixings may become dulled and discoloured due to the action of certain detergents. Our guarantee does not cover this type of wear, however the performance of the pan will not be affected.
- ◆ To maintain the performance of the non-stick coating, repeating 'conditioning' after dishwashing is recommended (see "Before First Use").
- ◆ Do not leave your cookware in the dishwasher after the cycle has finished

Use On An Induction Hob

Induction is a heating method, which is much faster and more powerful than other heat sources. To guarantee the performance of your cookware:

- ◆ Never heat pots and pans when empty.
- ◆ When preheating your pan we recommend that you set the hob (output level) to a mid-range temperature setting (you should consult the operating instructions for your induction hob).

NOTE: The efficiency of the pan may be affected by the diameter & power of your hob.

Helpful Hints On Lid Use

- ◆ When removing a lid during cooking, tilt it to direct steam away from you and keep hands and face away from vents.
- ◆ Do not use glass lids that have cracks, chips or scratches and do not attempt to make repairs to damaged cookware. Using damaged cookware lids could lead to the glass exploding and possible injuries to users or bystanders.
- ◆ Do not place hot glass lids into or under cold water or directly onto a cold work surface as an extreme temperature change can break the glass. This is not covered under the guarantee.
- ◆ Tempered glass lids are oven safe up to a maximum of 350°F/175°C/ Gas. You must remove glass lids from pans before putting the pans in an oven above this temperature.
- ◆ If your glass lids have knobs made from pure bakelite (ie no added trims) they are oven safe up to 175°C (350°F, Gas) for a maximum of one hour. Knobs that are bakelite with trims should not be put in the oven at all.
- ◆ Any lid that has a steam-vented knob is not oven-safe and should not be put in the oven.
- ◆ When leaving a covered pan on the hob after the heat is turned down, be sure to leave an air gap between the lid and the pan or the steam vent open, otherwise a vacuum seal may occur. If you notice a vacuum seal, do not attempt to remove the lid from the pan, turn off the heat source and leave until cool.

Handles And Knobs

- ◆ Handles and knobs can get hot under certain conditions. Always have oven gloves available for use. When cooking make sure handles are not positioned over other hot rings or gas flames. Do not allow handles to come into contact with direct heat or flames, nor place directly under a hot grill.
- ◆ Some handles and knobs are attached with screws that may loosen over time due to the continual heating and cooling of the fixing. If this occurs, they should be carefully retightened. Do not over tighten, as this could result in damage to the lid or the knob.
- ◆ If handles and knobs are made of stainless steel they are oven safe up to 500°F/260°C /Gas .
- ◆ If handles and knobs are made of stainless steel with some silicone insert or wrap, they are oven safe up to 400°F/210°C/ Gas for a maximum of one hour at a time.
- ◆ Handles and knobs made from pure bakelite (ie no added trims) are oven safe up to 175°C (350°F, Gas) for a maximum of one hour.
- ◆ Bakelite handles and knobs with trims should not be put in the oven at all.
- ◆ Any steam-vented knob is not oven-safe and should not be put in the oven

Hob Suitability And Use

- ◆ Ensure suitability for your hob by referring to the symbols displayed on the sleeve, packaging or catalogue.
- ◆ Always dry the base of your cookware before cooking, especially if you use it on a ceramic, halogen or induction hob, otherwise the pan may stick to the hob.
- ◆ Depending on your hob type, the base of your pan may become marked or scratched. This is normal.
- ◆ Choose a suitable sized gas flame or ring for the base of the pan and centre your pan over the heat source.
- ◆ On a ceramic hob, take care that your hob and the base of the pan/pot are perfectly clean to avoid anything getting trapped between the pan and the hob, thereby scratching the hob.
- ◆ Never drag pans across the surface – always lift the pan/pot off.
- ◆ Never "shuffle" frypans, woks or sauté pans on the hob whilst cooking

Utensils

- ◆ We recommend to use plastic, silicone or wooden utensils for best long term results.
- ◆ If your product has a non-stick coating – see section “Cookware with Ceramic non-stick coating”
- ◆ Slight surface markings are normal and will not diminish the performance of your cookware

Oven And Grill Use

- ◆ Cookware is oven safe up to 500°F/260°C/Gas if the handles are made of stainless steel without any bakelite or silicone insert or wrap. Refer to the handle and knob section to check the safe temperature for your cookware.
- ◆ Always use oven gloves when moving your cookware into or out of the oven.
- ◆ Tempered glass lids are oven safe up to a maximum of 350°F/175°C/ Gas. You must remove glass lids from pans before putting the pans in an oven above this temperature. Refer also to the section “Handles and Knobs”.
- ◆ Cookware with Stainless Steel handles that do not include any silicone or bakelite insert with non-stick coated interior can be put under the grill but must be at a minimum distance of 5cm from the grill heaters