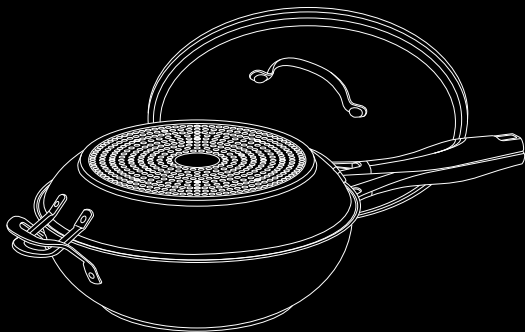


made exclusively with

Dura-Pan

NON-STICK COATING

CURTIS STONE



ALL-IN-ONE PAN SET /
TOUT EN UN SEUL PAN

INSTRUCTIONS / MODE D'EMPLOIUSAGE

Kimchi Fried Rice

SERVES 4

PREP TIME 10 minutes

COOK TIME 10 minutes

MAKE AHEAD Fried rice can be made up to 1 day ahead, covered and refrigerated. Rewarm over medium-high heat.

INGREDIENTS

- 10 green onions
- 6 tbs. canola oil, divided
- 4 large eggs, beaten to blend
- 4 cups cold cooked rice
- 3 carrots, cut into 1/4-inch pieces
- 1 1/2 cups napa cabbage kimchi, drained and very coarsely chopped
- 1/4 cup soy sauce
- 2 tsp. toasted sesame oil
- 1 1/2 tsp. black or white sesame seeds, toasted
- Sriracha or other hot sauce, for serving

METHOD

- 1 Cut dark green tops of green onions on diagonal into 1-inch pieces. Finely chop white and pale green parts. Reserve one-fourth of dark green tops for garnish.
- 2 Heat the Curtis Stone 4.5 qt. Sauté Pan over medium-high heat. Add 2 tbs. canola oil and tilt to coat cooking surface. Add eggs and quickly stir 30 seconds, or until just cooked but still wet. Transfer cooked eggs to a plate.
- 3 Add remaining 1/4 cup canola oil to pan. Once oil is hot, add rice and cook, allowing rice to become slightly crisp on bottom of pan before stirring, 4 minutes, or until heated through. Add carrots and stir 1 minute, or until beginning to soften. Stir in kimchi, followed by green onions (both tops and bottoms), and stir 2 minutes, or until heated through. Add soy sauce and sesame oil and stir 1 minute. Stir in eggs and season with salt.
- 4 Transfer rice to large serving bowl. Sprinkle with sesame seeds and reserved green onions. Serve with hot sauce.



Jalapeño-Cheddar Hush Puppies

SERVES 4

PREP TIME 10 minutes

COOK TIME 20 minutes

MAKE-AHEAD Hush puppy batter can be made up to 4 hours ahead of frying, covered and refrigerated.

INGREDIENTS

- 1 1/4 cups yellow cornmeal
- 1 1/4 cups all-purpose flour
- 1 tbs. sugar
- 2 tsp. baking powder
- 1/4 tsp. cayenne
- 1 cup buttermilk
- 2 large eggs, beaten to blend
- 1/2 cup shredded white cheddar cheese
- 1 red or green jalapeño, seeded, finely chopped
- 3 tbs. melted butter
- Canola oil, for deep-frying

METHOD

- 1 In large bowl, whisk cornmeal, flour, sugar, baking powder, cayenne, 2 tsp. salt, and 1/2 tsp. black pepper. Make well in center of dry ingredients in bowl. Add buttermilk and eggs, and using silicone spatula, stir into dry ingredients to form batter. Fold in cheese, jalapeños, and melted butter, being careful not to overmix.
- 2 Add enough oil to reach halfway up the side of the Curtis Stone 4.5 qt. Sauté Pan. Heat oil to 350°F.
- 3 Working in batches and using 3/4 ounce ice-cream scoop or heaped tablespoon, drop batter into oil. Cook, turning hush puppies frequently, for 3 to 4 minutes, or until they are puffed and golden brown. Using slotted spoon, transfer to paper towels to drain. Rest 2 minutes before serving.



Quick-Braised Green Veggies

SERVES 6 as side dish

PREP TIME 10 minutes

COOK TIME 6 minutes

INGREDIENTS

- 4 green onions, sliced
- 2 garlic cloves, finely chopped
- 3 tbs. extra-virgin olive oil
- 3 tbs. low-sodium chicken broth or water
- 8 oz. asparagus, woody ends trimmed, stalks cut into 1 1/2-inch pieces
- 1 cup sugar snap peas, trimmed, halved crosswise
- 1 cup shelled fresh English peas (from about 1 lb. peas in pod)
- 1/2 head escarole, torn into bite-size pieces (about 2 cups)
- 3 cups loosely packed baby spinach leaves
- 1/2 cup loosely packed fresh basil leaves
- 1 lemon, zested, juiced
- 1 tbs. finely chopped fresh chives
- Small chunk of Parmesan cheese, for grating

METHOD

- 1 In the Curtis Stone 4.5 qt. Sauté Pan, combine green onions, garlic, oil, and broth and bring to a simmer over medium heat. Cover and cook 2 minutes, or until green onions soften slightly.
- 2 Add asparagus, sugar snaps, and peas and cook 2 minutes, or until peas are warmed through. Add escarole, spinach, and basil and cook 2 minutes, or until escarole wilts and asparagus is crisp-tender.
- 3 Stir in lemon zest and 1 tbs. lemon juice. Season with salt. Sprinkle with chives, grate Parmesan over, and serve immediately.



Burgers with Bourbon Onions and Arugula

SERVES 4

PREP TIME 5 minutes

COOK TIME 20 minutes

MAKE-AHEAD Onions can be cooked up to 2 days ahead, cooled, covered, and refrigerated. Rewarm onions, covered, over medium-low heat before using. Patties can be formed up to 4 hours ahead, covered and refrigerated.

INGREDIENTS

- 1 tbs. butter
- 1 lb. yellow onions, peeled, thinly sliced
- 1 tbs. Bourbon whiskey (optional)
- 1 tbs. light brown sugar
- 1 lb. ground beef (85% lean)
- 4 slices Muenster cheese
- 1/3 cup mayonnaise
- 1 tbs. Dijon mustard
- 4 hamburger buns, toasted
- 1 1/2 cups (not packed) baby arugula leaves

METHOD

- 1 In the Curtis Stone 4.5 qt. Sauté Pan over medium-high heat, melt butter. Add onions and cook, stirring often, for 15 minutes, or until caramelized and tender. Remove pan from heat and stir in whiskey, if using, and sugar. Season with salt and pepper. Keep warm.
- 2 Heat the Curtis Stone 11" frypan over high heat. Divide ground beef into 4 equal patties that are slightly wider than buns. Season patties with salt and pepper.
- 3 Add patties to hot pan and cook 3 minutes, or until browned. Flip over and top each patty with slice of cheese. Cook 2 to 3 minutes for medium-rare doneness. Set patties aside on plate to rest.
- 4 In small bowl, whisk mayonnaise and mustard. Spread buns with mayonnaise mixture and mound arugula on bottom halves. Top each bottom half with patty, followed by generous amount of onions. Cover with bun tops and serve.



Garlic Shrimp

SERVES 4

PREP TIME 10 minutes

COOK TIME 8 minutes

MAKE-AHEAD Garlic shrimp is best served immediately.

INGREDIENTS

- 2 tbs. olive oil
- 1 tbs. butter
- 1/2 shallot, finely chopped
- 1/4 tsp. each chile flakes (optional) and fennel seeds
- 1 lb. U16/20 shrimp, peeled, deveined, tail-on
- 2 garlic cloves, finely chopped
- 1/2 tsp. paprika
- 1 lemon, zested and juiced
- 1 tbs. chopped fresh parsley
- 4 slices crusty bread, for serving

METHOD

- 1 In the Curtis Stone 4.5 qt. Sauté Pan over medium heat, heat oil and butter. When butter has melted, add shallot, chilli flakes, if using, and fennel seeds. Cook, stirring often, for 2 minutes, or until shallots soften.
- 2 Increase heat to medium-high and stir in shrimp, garlic and paprika. Season with salt and pepper. Cook, stirring often, for 3 to 4 minutes, or until shrimp are cooked through. Remove from heat and stir in lemon zest, 2 tsp. lemon juice and parsley. Check seasoning and add more salt, pepper, or lemon juice if necessary.
- 3 Spoon shrimp and sauce onto serving plates and serve with bread to sop up sauce.



Steamed Salmon with Spring Vegetable Nage

SERVES 4

PREP TIME 10 minutes

COOK TIME 15 minutes

MAKE-AHEAD Artichoke can be sliced and held in lemon water up to 8 hours before cooking.

INGREDIENTS

3/4 cup reduced-sodium chicken stock

1/4 cup dry white wine

4 skinless salmon fillets (about 6 oz. each)

1 spring onion, finely chopped

2 garlic cloves, finely chopped

1 bunch asparagus, trimmed, halved crossways

4 oz. sugar snap peas, trimmed

3 radishes, cut into small wedges

1 large globe artichoke, trimmed, heart thinly sliced

8 green leaf lettuce leaves, halved

3 tbs. butter

2 tsp. chopped fresh dill

Special Equipment: Curtis Stone 11" Steamer Insert (no. 720044).

METHOD

- 1 In the Curtis Stone 4.5 qt. Sauté Pan over medium-high heat, bring stock and wine to a simmer. Reduce heat to medium-low. Arrange salmon in steamer and set steamer on pan. Cover and steam salmon for 6 minutes, or until it is just cooked through but still slightly rosy in the center. Remove salmon from steamer, sprinkle with salt and cover loosely with foil.
- 2 Bring sauté pan of stock to a simmer over medium-high heat. Add spring onions and garlic and simmer for 2 minutes, or until onions soften. Add asparagus, peas, radishes and artichokes and cook, stirring frequently, for 3 to 4 minutes, until vegetables are crisp-tender. Remove from heat and stir in lettuce, butter and dill. Season with salt and pepper.
- 3 Divide salmon, vegetables and cooking liquid among 4 plates and serve.



5-Veggie & 3-Bean Chili

SERVES 4

PREP TIME 10 minutes

COOK TIME 25 minutes

MAKE-AHEAD Chili can be made 2 days ahead, covered and refrigerated. Rewarm gently, adding water to thin chili as needed.

INGREDIENTS

2 tbs. canola oil

1 yellow onion, coarsely chopped (about 3 cups)

4 stalks celery, thinly sliced (about 1 1/2 cups)

3 garlic cloves, chopped

4 tsp. Mexican chili powder

3 cups vegetable stock

One 14-oz. can tomato sauce

One 14-oz. can each red kidney beans, garbanzo beans, and white beans,
drained, rinsed

2 ears corn, shucked

Accompaniments: Corn tortillas, diced avocado, lime wedges, chopped fresh coriander

Special Equipment: Curtis Stone 11" Steamer Insert (no. 720044).

METHOD

- 1 Heat oil in the Curtis Stone 4.5 qt. Sauté Pan over medium-high heat. Add onions, celery, and garlic. Cook, stirring occasionally, for 5 minutes, or until onions are translucent. Stir in chili powder. Add stock and tomato sauce.
- 2 Bring to a gentle simmer. Reduce heat to medium-low and simmer gently, uncovered, stirring occasionally, for 10 minutes to blend flavors.
- 3 Stir in beans and corn kernels. Simmer very gently, stirring occasionally, for 10 minutes, or until chili has thickened slightly. Season with salt.
- 4 Arrange tortillas in steamer and set steamer on sauté pan over chili. Cover and allow steam from chili to warm tortillas.
- 5 Ladle chili into bowls and serve with tortillas and remaining accompaniments.



Spring Vegetable Pesto Pasta Salad

SERVES 4

PREP TIME 15 minutes

COOK TIME 10 minutes

MAKE-AHEAD Pasta salad can be made up to 12 hours ahead, covered and refrigerated

INGREDIENTS

- 2/3 cup freshly grated Parmesan cheese, divided
 - 1/2 cup pine nuts, toasted
 - 2 garlic cloves
 - 2 1/4 cups lightly packed fresh basil leaves, divided
 - 3 cups lightly packed baby spinach leaves
 - 1/2 cup extra-virgin olive oil
 - 1/2 bunch thin asparagus spears, tough ends trimmed, cut into 1-inch pieces
 - 4 oz. sugar snap peas, trimmed, halved
 - 1 lb. fusilli pasta
 - 1 cup cherry or grape tomatoes, halved
 - 2 lemons, finely grated zest only
- Special Equipment: Curtis Stone 11" Steamer Insert (no. 720044).

METHOD

- 1 In food processor, pulse 1/2 cup Parmesan cheese, pine nuts, garlic, 1 tsp. salt and 1/4 tsp. pepper until finely chopped. Add 2 cups each basil leaves and spinach and pulse about 10 times until chopped. With machine running, slowly pour in oil. Set pesto aside.
- 2 Fill the Curtis Stone 4.5 qt. Sauté Pan about two-thirds full with water and season with salt. Cover and bring water to a boil.
- 3 Place asparagus and snap peas in steamer. Place steamer on sauté pan. Cover and cook 2 1/2 minutes, or until vegetables are bright green and crisp-tender. Transfer vegetables to bowl of ice water to chill completely. Drain very well.
- 4 Remove steamer from pan. Add pasta to remaining boiling water in pan. Cover and cook pasta for 9 minutes, or until al dente. Drain pasta in colander and rinse under cold water until pasta is cold. Drain well.
- 5 In large serving bowl, toss pasta with pesto. Add tomatoes, lemon zest, chilled steamed vegetables, remaining basil leaves, spinach, and Parmesan cheese and toss to coat. Season with salt and pepper and serve.



Barbecue Braised Pot Roast

SERVES 8

PREP TIME 15 minutes

COOK TIME 4 hours

MAKE-AHEAD Beef can be cooked up to 2 days ahead, cooled, covered and refrigerated. Rewarm covered over low heat, adding water if sauce gets too thick.

INGREDIENTS

One 4 lb. beef chuck roast
2 tbs. olive oil
1 tbs. butter
1 onion, grated
2 garlic cloves, smashed
2 tsp. paprika
3 cups reduced-sodium beef broth
1/2 cup ketchup
1/4 cup brown sugar
1/4 cup cider vinegar
1 1/2 tbs. Worcestershire sauce
Coleslaw, for serving

METHOD

- 1 Preheat oven to 325°F. Pat beef dry and season with salt and pepper. Heat oil in the Curtis Stone 4.5 qt. Sauté Pan over medium-high heat. Add beef and cook, turning as needed, for 10 to 12 minutes, or until browned on all sides. Transfer beef to plate. Pour off and discard oil in pan.
- 2 Return pan to medium heat and melt butter. Add onions, garlic, and paprika and cook, stirring frequently, for 3 minutes, or until fragrant. Whisk in broth, ketchup, vinegar, sugar, Worcestershire sauce, 1 tsp. salt, and 1/2 tsp. pepper and bring to a boil.
- 3 Add beef and cover pan. Place in oven and braise, uncovering pan and turning beef over halfway through cooking, for 3 1/2 hours, or until beef is fork-tender.
- 4 Transfer beef to plate and cover with foil. Strain cooking liquid into measuring cup. Allow fat to settle on top and spoon off fat. Return defatted cooking liquid to sauté pan. Simmer over medium heat to reduce by half, 15 to 20 minutes.
- 5 Increase oven temperature to 425°F. Return beef to pan, spooning sauce over. Rewarm in oven 5 mins.
- 6 Slice beef and serve with sauce and coleslaw.

Spiced Pear Crumble

SERVES 8

PREP TIME 15 minutes, plus 10 minutes cooling time

COOK TIME 1 1/4 hours

MAKE AHEAD Crumble topping can be made up to 2 weeks ahead, covered and frozen.

INGREDIENTS

- 1 1/2 cups plus 2 tbs. all-purpose flour, divided
- 1 1/3 cups packed brown sugar, divided
- 1/4 cup granulated sugar
- 1/2 tsp. each ground cinnamon, ginger, and nutmeg
- 1/4 tsp. each ground cloves and allspice
- 12 tbs. (1 1/2 sticks) cold unsalted butter, cubed
- 7 ripe but firm pears (such as Anjou), cored, cut into 1/2-inch wedges
- Vanilla ice cream, for serving

METHOD

- 1 Position rack in center of oven and preheat oven to 350°F.
- 2 In chilled medium bowl, mix 1 1/2 cups flour, 2/3 cup brown sugar, granulated sugar, spices and 1/4 tsp. salt. Using your fingers, rub butter into flour mixture until moist clumps form. Spread crumble onto baking sheet and freeze 10 minutes, or until firm.
- 3 Meanwhile, in the Curtis Stone 4.5 qt. Sauté Pan, whisk remaining 2/3 cup brown sugar, remaining 2 tbs. flour, and 1/4 tsp. salt. Add pears and toss to coat. Sprinkle crumble evenly over filling.
- 4 Bake 1 hour and 15 minutes, or until crumble is golden brown and filling is bubbling. Loosely cover pan if topping is getting too dark and fruit has not bubbled.
- 5 Cool crumble for 10 minutes. Serve warm with ice cream.

CURTIS STONE

SET INCLUDES

- 4.5qt Sauté Pan with stick handle and helper handle
- 11" Frypan with stick handle + helper handle
- Universal glass lid

DURA-PAN® PRODUCT INFORMATION

- Forged aluminium body with reinforced rims
- Exclusive Dura-Pan® non-stick surface for reliable food release and easy cleaning
- Double-riveted stainless steel stick handles
- Dishwasher safe
- Suitable for oven and cooktop use



DURA-PAN NON-STICK INTERIOR

5 layers of interior coating

4x stronger than non-reinforced coatings

Premium food release that lasts

Easy clean up

PFOA free



CERAMIC



ELECTRIC



GAS



INDUCTION



INFRARED



OVEN



DISHWASHER

BEFORE FIRST USE

- Remove all packaging, stickers, labels and tags.
- Wash in warm, soapy water. Rinse and dry thoroughly.
- The high quality DURA-PAN® non-stick interior does not need to be conditioned with oil, however you may choose to use oil depending on your recipe requirements.

CLEANING YOUR COOKWARE

- Carefully wipe off any drips which occur during cooking immediately for easier clean up later.
- Do not pour cold water into hot cookware, as this may cause warping or oil to splatter and may affect the non-stick performance of your non-stick cookware.
- After each use, wash the inner and outer coatings of your pan with warm water, mild liquid detergent and a sponge. Rinse and dry thoroughly.
- Do not use metal scouring pads, abrasive wire wool or harsh scouring powder. This can scratch both the interior and exterior coating and is not covered by the manufacturer's warranty.
- To remove stubborn stains, partially fill the cookware with three parts water to one part detergent or vinegar and bring to the boil. Turn off the heat source and set aside for a period to cool and allow these stains or deposits to soften; then wash in mild dishwashing detergent and warm water using a nonabrasive mesh pad or a soft brush.
- To help preserve the finish of the pan, hand washing is recommended. Dishwashing may cause discoloration to the base. This in no way affects the performance of the pan. Discoloration is not covered by the manufacturer's warranty.
- Always dry cookware thoroughly after washing, paying particular attention to the rims, handles, rivets and other small spaces where water might collect.

CURTIS STONE

OVEN USE

- This cookware is oven safe to 450°F. Do not use above this temperature setting. Using above the temperature setting can cause discoloration and can permanently damage the cookware.
- In a convection oven, adjust the temperature in line with the oven manufacturer's guidelines.
- Do not place empty cookware in a hot oven.
- Always use oven mitts when removing cookware from the oven.
- This cookware can be used under a broiler. Ensure that the cookware and handle are at least 2" away from the heat source. Do not exceed the oven safe temperature when using cookware under the broiler or grill.

HANDLES, KNOBS, & LIDS

- The glass lid is oven safe up to 400°F
- The handles are stainless steel. Always use oven gloves when handling the pan in and out of the oven.
- While the handles are designed to minimize heat transfer under normal stovetop cooking conditions, it is recommended to use a tea towel or gloves to handle the pan.
- Do not place lid directly on the cooktop.
- If dropped or subjected to extreme temperature changes (i.e. submerging in water before glass lid is completely cool), the glass lid may shatter. This is not covered by the manufacturer's warranty.

COOKWARE USE

- This cookware is suitable for all cooktops, including induction.
- We recommend not to cook on high heat as this may damage the non-stick coating, burn food, produce stains or damage the base of the product.
- Always choose a suitable sized flame or ring for the base of the pan. When using a gas cooktop, do not allow the flames to rise up along the sides of the pan. This could damage the cookware coating and handles. Turn down the flame to prevent this from happening. If the flames do rise up along the sides of the pan, the stainless steel handles will get hot.
- Never heat fat or oil to the extent that it smokes, burns, or turns black.
- After prolonged use, some minor discoloration of the non-stick coating

may occur. This is quite normal and will not affect the non-stick properties of your cookware.

- Never heat an empty pan or allow to boil dry. This may damage the coating or base. If this occurs, turn off the heat and allow the cookware to cool completely before attempting to move it from the cooktop.
- Your cookware interior is lined with the high quality DURA-PAN® non-stick coating, which allows for easy food release and clean up.
- While the interior of the pan is metal utensil safe, we do recommend that you use nylon, wooden, or silicone utensils to prolong the life of your non-stick cookware. Do not use sharp edged utensils on the non-stick surface.
- Do not use a knife or any pointed tip utensils to cut or pierce food directly on the non-stick surface as this could cause permanent damage and is not covered under the manufacturer's warranty. Do not gouge the non-stick surface.
- Always clean & dry the base of your cookware before cooking, especially if you use it on a ceramic or halogen cooktop otherwise the pan may stick to the cooktop.
- Avoid dragging or sliding cookware over the cooktop surface as this may damage your cook top surface. Take special care when you're using a glass cooktop or any other surface that may scratch easily. We do not take responsibility for scratched cooktops.
- Depending on your cooktop type, the base of your pan may become marked or scratched. This is normal. Center your pan over the heat source (this prevents damage to the handle and exterior coating). Small pans may need careful placement on the support legs of gas cooktops.

STORAGE

- To protect your non-stick coating, do not stack or nest cookware inside each other without a protective sheath (ie. tea towel) in between.

GENERAL SAFETY ADVICE

- Cookware should never be used in a microwave.
- Ensure cookware is stable on the cooktop surface to prevent tipping.
- Never leave cookware unattended on a hot cooktop.
- Continuous high heat or over heating may shorten the life of cookware, cause discoloration and damage both the interior and exterior surface.
- Never leave the handle of your pan sticking out over cooktop surface.

CURTIS STONE

- Never put a hot pan on the floor or near the edge of a kitchen surface. Let it cool down and keep out of reach of children.
- Use the lid to prevent burns caused by hot ingredients splattering.
- In general, we recommend using oven mitts when holding handles on cookware and lids.
- In the event of a pan fire, turn off the heat supply and place a dampened towel over the pan and leave for 30 minutes before removing.

WARRANTY: 1-YEAR LIMITED

Your Curtis Stone cookware is warranted for 1 year to be free of defects under normal household use to the original purchaser.

This warranty excludes damage caused by accident, overheating, misuse or abuse, and does not apply to scratches, discoloration, stains, dents or other damage which does not affect the functionality of the cookware. This warranty gives you specific legal rights, and you may also have other rights which vary between states. If it is determined that the warranty claim is valid, we will provide the original purchaser with a replacement of the same product. Should the product be discontinued, a replacement product of close to equivalent value will be sent. Shipping and handling charges may apply.

Curtis Stone Products • product@curtisstone.com • 877.822.7450
Dura-Pan® is a registered Trademark of Food Fight Ltd • Made in China

CURTIS STONE

L'ENSEMBLE COMPREND

- Tout en un Seul Pan

RENSEIGNEMENTS SUR LE PRODUIT

- En aluminium forgé avec rebords renforcés pour plus de solidité
- Intérieur antiadhésif DURA-PAN® exclusif permettant de dégager facilement les aliments et facilitant le nettoyage
- Poignées en acier inoxydable à doubles rivets
- Résiste au lave-vaisselle
- Peut être utilisé au four et sur la cuisinière, sauf induction

Dura-Pan

INTÉRIEUR ANTIADHÉSIF DURA-PAN:

- 5 couches d'enduit intérieur
- 4 fois plus solide que les enduits non renforcés
- Permet de dégager facilement les aliments
- Nettoyage facile
- Sans PFOA



CÉRAMIQUE



ÉLECTRIQUE



GAZ



INDUCTION



INFRAROUGE



FOUR



LAVE-VAISSELLE

AVANT LE PREMIER USAGE

- Retirez tout l'emballage, les étiquettes, autocollants et étiquettes à fil.
- Lavez à l'eau chaude savonneuse, rincez et asséchez soigneusement.
- L'intérieur antiadhésif DURA-PAN® de grande qualité n'a pas besoin d'être traité avec de l'huile; cependant, vous pouvez utiliser de l'huile selon les directives de la recette.

COMMENT NETTOYER VOTRE POÊLE

- Essuyez soigneusement tout déversement durant la cuisson afin de faciliter le nettoyage plus tard.
- Ne versez pas d'eau froide dans une poêle chaude, car ceci peut causer du gauchissement ou des éclaboussures d'huile et peut affecter le rendement antiadhésif de votre poêle.
- Après chaque usage, lavez l'enduit intérieur et extérieur de votre poêle avec de l'eau chaude, un détergent à vaisselle doux et une éponge. Rincez et asséchez soigneusement. N'utilisez pas de tampons récurers, de laine d'acier abrasive ni de poudre à récurer. Ceci peut égratigner l'enduit intérieur et extérieur, ce qui n'est pas couvert par la garantie du fabricant.
- N'utilisez pas de tampons récurers en métal, de laine d'acier abrasive ni de poudre à récurer. Ceci peut égratigner l'enduit intérieur et extérieur, ce qui n'est pas couvert par la garantie du fabricant.
- Afin d'enlever les taches tenaces, remplissez partiellement la poêle avec un mélange composé de trois parties d'eau et d'une partie de détergent ou de vinaigre et amenez le tout à ébullition. Éteignez le feu et laissez refroidir afin de permettre aux taches et aux résidus de ramollir; lavez ensuite avec un détergent à vaisselle doux et de l'eau chaude en utilisant un tampon non abrasif ou une brosse douce.
- Afin d'aider à préserver le fini de la poêle, il est recommandé de la laver à la main. Les poêles résistent au lave-vaisselle, cependant le lave-vaisselle peut causer une décoloration de la base. Ceci n'a aucun effet sur le rendement de la poêle. La décoloration n'est pas couverte par la garantie du fabricant. Asséchez toujours soigneusement la poêle après l'avoir lavée, en portant une attention particulière aux rebords, aux rivets et à d'autres petits espaces où de l'eau peut s'accumuler.

USAGE AU FOUR

- Cette poêle résiste au four jusqu'à 450°F. Ne l'utilisez pas à une température supérieure car cela peut entraîner une décoloration et endommager la poêle de façon permanente.
- Dans un four à convection, ajustez la température selon les directives du fabricant.

- Ne placez pas une poêle vide dans un four chaud.
- Utilisez toujours des gants isolants lorsque vous retirez la poêle du four.
- Cette poêle peut être utilisée sous le gril du four. Assurez-vous que la poêle et la poignée se trouvent à au moins 2" de la source de chaleur. Ne dépassez pas la température sécuritaire au four lorsque vous placez la poêle sous le gril.

USAGE DE LA POÊLE

- Cette poêle convient à toutes les surfaces de cuisson, y compris à induction.
- Nous recommandons de ne pas cuire à chaleur élevée car ceci peut endommager l'enduit antiadhésif, brûler les aliments, causer des taches ou endommager la base de la poêle.
- Choisissez toujours une flamme ou un élément de taille appropriée pour la base de la poêle. Sur une surface de cuisson au gaz, ne laissez pas la flamme monter sur les parois de la poêle. Ceci peut endommager la poêle, l'enduit et les poignées. Baissez le feu afin de prévenir ces dommages. Si la flamme monte sur les parois de la poêle, la poignée en acier inoxydable deviendra chaude.
- Ne laissez jamais une matière grasse ou de l'huile chauffer jusqu'à ce qu'elle fume, brûle ou noircisse.
- Après un usage prolongé, il se peut que l'enduit antiadhésif devienne légèrement décoloré. Ceci est normal et n'affecte pas les propriétés antiadhésives de la poêle.
- Ne chauffez jamais une poêle vide et ne laissez pas bouillir du liquide jusqu'à ce qu'il soit entièrement évaporé. Ceci peut endommager l'enduit ou la base.
- Si cela se produit, éteignez le feu et laissez la poêle refroidir complètement avant de tenter de l'enlever de la surface de cuisson.
- L'intérieur de la poêle est recouvert d'un enduit antiadhésif Dura-Pan® de grande qualité permettant de dégager facilement les aliments et facilitant le nettoyage.
- Bien que l'intérieur de la poêle soit résistant aux ustensiles de métal, nous recommandons d'utiliser des ustensiles en nylon, en bois ou en silicone afin de prolonger la durée de vie de votre poêle antiadhésive. N'utilisez pas d'ustensiles tranchants sur la surface antiadhésive.
- N'utilisez pas de couteau ni d'ustensile pointu afin de couper des aliments directement sur la surface antiadhésive, car ceci peut causer des dommages permanents qui ne sont pas couverts par la garantie du fabricant. Évitez d'entailler la surface antiadhésive.
- Nettoyez et asséchez toujours la base de la poêle avant la cuisson, surtout si vous l'utilisez sur une surface de cuisson en céramique ou halogène, sinon la poêle pourrait coller.

- Évitez de traîner ou de glisser la poêle sur la surface de cuisson car ceci peut endommager la surface de cuisson. Faites surtout attention lorsque vous utilisez une surface de cuisson en verre ou toute autre surface qui peut s'égratigner facilement. Nous ne sommes pas responsables des surfaces de cuisson égratignées.
- Selon le type de votre surface de cuisson, la base de votre poêle peut devenir marquée ou égratignée; ceci est normal. Placez la poêle au centre de la source de chaleur afin d'éviter d'endommager la poignée ou l'enduit extérieur. Faites attention lorsqu'il s'agit de placer une poêle de petit format sur les pattes de soutien d'une surface de cuisson au gaz.

RANGEMENT

- Afin de protéger l'enduit antiadhésif, n'empilez pas les poêles les unes dans les autres sans utiliser une couche protectrice (p. ex., un linge à vaisselle).

CONSIGNES DE SÉCURITÉ GÉNÉRALE

- Une poêle ne doit jamais être utilisée dans un four micro-ondes.
- Assurez-vous que la poêle est bien stable sur la surface de cuisson avant de l'empêcher de basculer.
- Ne laissez jamais une poêle sans surveillance sur une surface de cuisson chaude.
- Ne laissez jamais des aliments cuire sans surveillance.
- Une source de chaleur continuellement élevée ou de la surchauffe peut raccourcir la durée de vie d'une poêle, entraîner de la décoloration et endommager la surface intérieure et extérieure.
- Ne laissez jamais la poignée de la poêle dépasser la surface de cuisson.
- Ne placez jamais une poêle chaude sur le plancher ou près du rebord d'une surface. Laissez-la refroidir et gardez-la hors de la portée des enfants.
- Utilisez le couvercle afin de prévenir les brûlures causées par des éclaboussures d'aliments chauds.
- En général, nous recommandons d'utiliser des gants isolants afin de manipuler les poignées et couvercles.
- Advenant un feu dans la poêle, éteignez le feu et placez un linge mouillée sur la poêle; laissez reposer pendant 30 minutes avant de retirer le linge.

CURTIS STONE

GARANTIE LIMITÉE D'UN AN

Votre poêle Curtis Stone est garantie pendant 1 an à l'acheteur original contre les défauts lors d'un usage domestique normal.

Cette garantie exclut les dommages causés par accident, surchauffe, mauvaise usage ou abus, et ne s'applique pas aux égratignures, à la décoloration, aux taches, aux bosses ou à d'autres dommages qui n'affectent pas l'aspect fonctionnel de la poêle. Cette garantie vous donne des droits légaux spécifiques, et il se peut que vous ayez d'autres droits selon l'endroit où vous habitez. S'il est déterminé que la réclamation est valable, nous fournirons à l'acheteur original un produit de remplacement identique. Si le produit en question n'est plus disponible, un produit de remplacement de valeur équivalente sera envoyé. Des frais de livraison et de manutention peuvent s'appliquer.

Produits Curtis Stone • product@curtisstone.com • 877.822.7450

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