



made exclusively with

Dura-Pan

NON-STICK COATING

CURTIS STONE



4PC CHEF SAUTE PAN SET
SAUTEUSE CARRÉ DE 4 MORCEAUX

RECIPES AND USAGE INSTRUCTIONS
RECETTES ET INFORMATIONS D'UTILISATION





CURTIS STONE

Shrimp and Sausage Jambalaya

Serves: 8

Prep Time: 15 minutes

Cook Time: 45 minutes

INGREDIENTS

2 tbs. butter
8 oz. andouille or other smoked sausage, cut into 1/4-inch-thick rounds
1 onion, diced
1 green bell pepper, diced
1 red bell pepper, diced
2 tsp. paprika
1 tsp. dried thyme
1 dried bay leaf
4 tomatoes, seeded, diced
5 garlic cloves, finely chopped
3 cups uncooked long-grain white rice
5 cups reduced-sodium chicken broth
12 oz. peeled deveined medium (U31-40) raw shrimp
2 green onions, thinly sliced
Hot sauce, for serving

METHOD

1. Melt butter in the Curtis Stone 6.5-qt. Chef Saute Pan over medium heat. Add sausage and cook, stirring frequently, for 3 minutes, or until golden brown. Add onions, bell peppers, paprika, thyme, bay leaf, 1 tbs. salt, and 1 tsp. pepper. Cook, stirring frequently, for 5 minutes, or until vegetables soften. Add tomatoes and garlic and cook 1 minute, or until tomatoes soften. Add rice and cook, stirring frequently, for 1 minute to toast rice. Add broth and bring to a simmer.
2. Cover pan with lid and reduce heat to low. Cook 25 minutes. Remove lid, quickly stir in shrimp, cover again, and let stand off heat 10 minutes.
3. Transfer jambalaya to serving bowls. Sprinkle with green onions and serve, passing hot sauce.







CURTIS STONE

Steamed Shellfish with White Wine, Lemon, and Capers Sauce

Serves: 4

Prep Time: 10 minutes

Cook Time: 12 minutes

INGREDIENTS

2 tbs. extra-virgin olive oil
2 shallots, finely chopped
2 jalapeño chiles, finely chopped
4 garlic cloves, finely chopped
2 sprigs fresh thyme
2 bay leaves
2 lobster tails, halved lengthwise
1 lb. shell-on colossal shrimp
2 lb. fresh small clams
2 lb. fresh mussels
1/2 cup dry white wine
3 tbs. coarsely chopped fresh flat-leaf parsley
2 tbs. drained capers
1 lemon, zested, juiced
Country-style white bread, for serving

METHOD

1. Heat oil in the Curtis Stone 6.5-qt. Chef Saute Pan. Add shallots and chiles and cook 30 seconds. Stir in garlic, thyme, and bay leaves.
2. Add lobster and shrimp, toss gently to coat, and cook 2 minutes. Add clams and cook 2 minutes. Add mussels and cook 5 minutes, or until mussels and clams begin to open.
3. Pour in wine and immediately cover with lid and cook 1 to 2 minutes, or until clams and mussels open completely. Add parsley, capers, lemon zest and juice, and toss to coat. Remove from heat and season with salt and pepper.
4. Divide shellfish mixture among 4 serving bowls and serve with bread.





CURTIS STONE

Steamed Salmon with Broccoli and Ginger-Soy Sauce

Serves: 4

Prep Time: 10 minutes

Cook Time: 20 minutes

Make-Ahead: Ginger-soy sauce can be made up to 1 day ahead, covered and refrigerated. Bring to room temperature before serving.

INGREDIENTS

1/3 cup soy sauce

1 1/2 tbs. fresh lemon juice

1/2 tsp. toasted sesame oil

1-inch piece fresh ginger, peeled

1 large head broccoli, cut into large florets

4 skinless salmon filets (5 oz. each)

1 tbs. sesame seeds, toasted

1 1/2 cups freshly steamed rice, for serving

METHOD

1. In small serving bowl, whisk soy sauce, lemon juice, and sesame oil. Using fine grater, grate ginger into soy mixture. Set ginger-soy sauce aside.
2. Add 2 cups water to the Curtis Stone 6.5-qt. Chef Saute Pan. Bring water to a boil over medium heat. Season salmon with salt and pepper and place salmon and broccoli on steamer insert. Place steamer insert on pan, cover, and steam 5 to 6 minutes, or until salmon is mostly opaque with a rosy center, and broccoli is crisp-tender.
3. Divide salmon and broccoli among four plates. Sprinkle with sesame seeds and serve with rice and ginger-soy sauce.



CURTIS STONE

Ultimate French Fries

Serves: 4

Prep Time: 15 minutes

Cook Time: 15 minutes

Make-Ahead: Potatoes can be cooked in water up to 2 hours ahead, covered with plastic wrap, and set aside at room temperature.

INGREDIENTS

3 large russet potatoes (about 1 lb. each)

Vegetable oil, for deep-frying

METHOD

1. Line large rimmed baking sheet with paper towels. Bring large pot of water to a boil over high heat. Peel potatoes and cut them lengthwise into 5-inch-long by 1/2-inch-thick sticks. Add potatoes to boiling water. Once water returns to boil, cook 2 minutes; drain potatoes well. Spread potatoes in single layer on prepared baking sheet and let cool.
2. Add enough oil to the Curtis Stone 6.5-qt. Chef Saute Pan to reach halfway up side of fryer and place over medium-high heat. Heat oil to 375°F. Place fryer baskets in fryer.
3. Place wire roasting rack in large rimmed baking sheet.
4. Working in batches, fry potatoes, adjusting heat to keep oil at 350°F, for 6 minutes, or until golden brown. Lift up fryer basket to remove fries, allowing excess oil to fall into fryer. Transfer fries to prepared rack and sprinkle with salt. Repeat to cook remaining fries, returning oil to 375°F before frying each batch. Serve hot.



CURTIS STONE

Spiced Orange-Glazed Ham

Serves: 8

Prep Time: 15 minutes

Cook Time: 2 hours 30 minutes

Make-Ahead: Glaze can be made up to 3 days ahead, covered and refrigerated.

INGREDIENTS

Glaze:

1/4 tsp. ground allspice

1/4 tsp. ground cloves

1 cup (packed) dark brown sugar

3/4 cup white wine vinegar

2 oranges, zested, juiced

2 inches fresh ginger, peeled, thinly sliced

Ham:

One 8- to 10-lb. spiral-sliced ham

METHOD

To prepare glaze:

1. Heat medium saucepan over medium heat. Add allspice and cloves and stir spices for 1 minute, or until toasted. Add sugar, vinegar, orange zest, orange juice, and ginger and bring mixture to a simmer. Simmer 15 minutes, or until reduced by half. Remove from heat.

Meanwhile, to cook ham:

2. Preheat oven to 350°F.
3. Place wire roasting rack inside the Curtis Stone 6.5-qt. Chef Saute Pan. Place ham on rack. Cover with aluminum foil. Bake for about 2 hours, or until ham is warmed through to its center.
4. Remove foil from ham and discard. Using pastry brush, baste ham with glaze. Return ham to oven and bake 30 minutes, basting every 10 minutes, or until ham is mahogany color on outside and center of ham is hot.



5. Transfer ham to large platter. Rest at room temperature 10 minutes. Meanwhile, strain any pan drippings into a tall and narrow container; skim off any fat that rises to surface.
6. Serve warm pan juices alongside ham, and spoon juices over ham slices when serving.





CURTIS STONE

Smoky Braised Collards

Serves: 8

Prep Time: 15 minutes

Cook Time: 2 1/4 hours

Make-Ahead: Collard greens can be cooked up to 2 days ahead, cooled, covered, and refrigerated. Rewarm covered over medium-low heat.

INGREDIENTS

2 tbs. olive oil

1 1/2 lb. boneless pork shoulder, well trimmed of excess fat,
cut into 2- to 3-inch chunks

1 yellow onion, thinly sliced

2 garlic cloves, finely chopped

1/2 tsp. red pepper flakes

4 cups reduced-sodium chicken broth

3 tbs. cider vinegar

1 tbs. dark brown sugar

One 12-oz. smoked ham hock

3 lb. collard greens, well rinsed, tough stems removed,
leaves very coarsely chopped (1 1/2 lb. chopped leaves)

METHOD

1. Heat the Curtis Stone 6.5-qt. Chef Saute Pan over medium-high heat. Add oil and heat until very hot but not smoking. Add pork and cook, turning occasionally, for 8 minutes, or until browned all over. Transfer pork to plate.
2. Add onions, garlic, and red pepper flakes to pan, reduce heat to medium and cook, stirring often, for 5 minutes, or until onions soften. Return pork to pan, add broth, vinegar, brown sugar, 1 cup water, and 2 tsp. salt, and bring to a simmer. Add ham hock. Reduce heat to medium-low, cover with lid, and simmer for 1 hour. Working in batches, add collard greens, letting each addition wilt before adding next. Partially cover with lid and simmer for about 1 hour longer, or until pork is very tender and collard greens are tender.
3. Transfer ham hock to a cutting board. Flake meat into bite-size pieces and discard rind and bone. Stir ham meat into greens. Spoon greens into a serving dish and serve hot.





CURTIS STONE

Lentil Ribollita

Serves: 4 to 6

Prep Time: 15 minutes

Cook Time: 50 minutes

Make-Ahead: Soup can be made up to 2 days ahead, cooled, covered, and refrigerated.

INGREDIENTS

- 3 tbs. plus 1/3 cup olive oil, divided
- 1 small yellow onion, finely diced
- 3 celery stalks, finely diced
- 5 garlic cloves; 3 sliced, 2 smashed, divided
- 3 rosemary sprigs, divided
- 1 cup green lentils
- 2 carrots, peeled, cut into 1/2-inch pieces
- 1 turnip, peeled, cut into 1/2-inch pieces
- One 15-oz. can whole peeled tomatoes
- 1 bunch Tuscan kale, stems removed, leaves coarsely chopped
- 1/2 baguette, torn into about 2-inch pieces
- 2 oz. piece of Parmesan cheese, for grating (optional)

METHOD

1. Preheat oven to 450°F.
2. In the Curtis Stone 6.5-qt. Chef Saute Pan over medium heat, add 2 tbs. oil. Add onion, celery, sliced garlic, and 1 rosemary sprig and cook, stirring occasionally, for 10 minutes, or until onions are soft. Stir in lentils and 6 cups of water and bring mixture to a simmer. Simmer lentils for 35 minutes, or until tender.
3. Meanwhile, on large heavy rimmed baking sheet, toss carrots and turnips with 1 tbs. of oil and sprinkle with salt. Tear tomatoes into pieces and place around vegetables (reserve the juices from canned tomatoes for another use). Roast vegetables for 20 minutes, or until they have browned and are crisp-tender. Stir vegetables into lentil mixture.





4. Bring lentil-vegetable mixture to simmer and stir in kale to wilt. Simmer for 5 minutes, or until kale is tender. Season soup to with salt and pepper.
5. In medium frying pan over medium-high heat, add remaining 1/3 cup of oil, remaining 2 rosemary sprigs, and smashed garlic cloves. Cook for 2 minutes, or until garlic is golden and rosemary is crisp. Using slotted spoon, transfer garlic and rosemary to a plate; set aside. Add bread pieces to oil and fry, turning as needed, for 2 to 3 minutes, or until golden. Using slotted spoon, remove bread from oil. Remove oil from heat and reserve.
6. Ladle soup into bowls. Garnish with some fried bread, drizzle with some rosemary-garlic oil, and crush some fried rosemary over soup. Finely grate with Parmesan cheese, if desired.





CURTIS STONE

Roast Chicken with Mushroom Gravy

Serves: 4

Prep Time: 15 minutes

Cook Time: 1 hour 15 minutes

INGREDIENTS

One 4-lb. whole chicken, legs tied with twine

1 tbs. melted butter

1 lb. assorted mushrooms (crimini, button, shiitake), brushed, stems trimmed, thickly sliced

1 tbs. finely chopped shallots

1 garlic clove, finely chopped

4 tsp. all-purpose flour

1 1/2 cups reduced sodium chicken broth

1 sprig fresh thyme

1 tbs. finely chopped fresh parsley

METHOD

1. Preheat oven to 425°F.
2. Place wire roasting rack inside the Curtis Stone 6.5-qt. Chef Saute Pan. Brush chicken all over with butter and season with salt and pepper; place chicken on roasting rack.
3. Roast chicken uncovered for 1 hour, or until skin is crisp and golden and an instant-read thermometer inserted into thickest part of thigh registers 165°F. Transfer chicken to carving board to rest 10 minutes. Remove roasting rack from pan (do not wipe out pan).
4. Heat pan over medium-high heat. Add mushrooms and cook, stirring frequently to scrape up browned bits from bottom of pan, for 6 minutes, or until mushrooms are browned and tender. Stir in shallots and garlic and cook, stirring frequently, for 2 minutes, or until shallots are tender. Add flour and stir 1 minute. Whisk in broth and thyme. Simmer, whisking constantly, for 2 minutes, or until gravy thickens. Remove thyme stems. Stir in parsley. Season gravy with salt and pepper.



5. Carve chicken and serve with mushroom gravy.





CURTIS STONE

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

2 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

One 8-oz. ball fresh mozzarella, chopped into small cubes

2 lemons, finely grated zest only

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 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 6.5-qt. Chef Saute Pan about two-thirds full with water and season with salt. Cover with lid and bring water to a boil.
3. Place steamer insert in pan. Add asparagus and snap peas to steamer, cover, and cook 2 1/2 minutes, or until bright green and crisp-tender. Transfer vegetables to bowl of ice water to chill completely. Drain very well.



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4. Remove steamer and add pasta to boiling water and cook, uncovered, for about 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 mozzarella cheese, lemon zest, steamed vegetables, remaining basil leaves, and remaining Parmesan cheese and toss to coat. Season with salt and pepper and serve.





CURTIS STONE

Sweet Potato Churros with Bittersweet Chocolate Sauce

Serves: 6; makes about 24 churros

Prep Time: 20 minutes

Cook Time: 30 minutes

Make-Ahead: Churro dough can be made up to 1 day ahead, covered and refrigerated. Chocolate sauce can be made up to 3 days ahead, covered and refrigerated. Rewarm sauce over low heat before serving.

INGREDIENTS

Churros:

1 small sweet potato (about 1/2 lb.), peeled, cut into 1-inch pieces

6 tbs. unsalted butter

1 tsp. kosher salt

1 1/4 cups flour

2 eggs, room temperature

1 egg yolk

Vegetable oil, for frying

1/2 cup granulated sugar

1/2 tsp. ground cinnamon

Chocolate Sauce:

1 cup heavy cream

1/3 cup light brown sugar

1 tbs. unsweetened cocoa powder

3 oz. dark chocolate (70% cacao), roughly chopped

1 tsp. pure vanilla extract

METHOD

To make churro batter:

1. In small saucepan, cover sweet potatoes with water. Bring to a boil and cook 15 minutes, or until tender. Drain and transfer to bowl of stand mixer fitted with paddle attachment. Mix on medium speed 2 minutes or until pureed. Set aside to cool.
2. In medium heavy saucepan, bring butter, salt, and 1/2 cup water to boil over medium-heat. Add flour and mix with wooden spoon 1 minute, or until dough forms. Transfer dough to clean stand mixer bowl and beat on medium speed 3 minutes, or until cool.



3. Add eggs one at a time, incorporating each before adding yolk. Add $\frac{3}{4}$ cup puree and mix until just blended. Transfer dough to piping bag fitted with $\frac{1}{2}$ -inch closed star piping tip.

Meanwhile, to make chocolate sauce:

4. In small saucepan over medium-high heat, whisk cream, sugar, cocoa powder, and pinch of salt for 4 minutes, or until simmering. Remove from heat and add chocolate and stir until smooth. Keep sauce warm over low heat.

To fry churros and serve:

5. Pour enough oil into the Curtis Stone 6.5-qt. Chef Saute Pan to come halfway up sides. Heat oil to 350°F. Place fryer baskets in pan.
6. Working in batches, and holding bag at angle so tip is a few inches above surface of oil, pipe 5-inch lengths of dough into oil. Using paring knife, cut off dough at tip to release into fryer baskets submerged in oil. Fry 2 to 3 minutes per side, or until golden all over. Lift fryer baskets from oil and let churros drain excess oil. Transfer churros to baking tray lined with paper towels.
7. In large bowl, mix granulated sugar and cinnamon. Toss warm churros in cinnamon sugar and serve with warm chocolate sauce.





CURTIS STONE

SET INCLUDES

6.5-qt Chef Saute Pan w/ buffet handles + lid
Square steamer insert
Wire roasting rack

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 buffet 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





USAGE & CARE INSTRUCTIONS

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.



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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 is 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.





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- 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 hob.
- 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 another hob.
- 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.



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WARRANTY: 1-YEAR LIMITED

Your Curtis Stone cookware is warrantied 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
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Dura-Pan® is a registered Trademark of Food Fight Ltd
Made in China





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CURTIS STONE

L'ENSEMBLE COMPREND

Sauteuse Carré De 4 Morceaux

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



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





DIRECTIVES D'USAGE ET D'ENTRETIEN

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 récurveurs, 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 récurveurs 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.



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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.





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- 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 uns 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.



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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.

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Dura-Pan® est une marque déposée de Food Fight Ltd
Fabriqué en Chine





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