

made exclusively with

Dura-Pan

NON-STICK COATING

CURTIS STONE

10-PIECE COOKWARE SET / BATTERIE DE CUISINE 10 PIÈCES

RECIPES & USAGE INSTRUCTIONS
RECETTES ET INFORMATIONS D'UTILISATION

CURTIS STONE

Sautéed Corn with Brown Sage Butter

SERVES 2

PREP TIME 10 minutes

COOK TIME 4 minutes

MAKE-AHEAD The corn is best eaten as soon as it is made.

INGREDIENTS

2 tbs. butter

4 sprigs fresh sage

1 cup fresh corn kernels (cut from about 2 ears)

METHOD

1 In a Curtis Stone 8" Frypan, stir butter with sage over medium heat for 3 min, or until butter browns and smells nutty. Add corn and sauté for 1 min, or until heated through.

2 Season to taste with salt and pepper, and serve.



CURTIS STONE

Rigatoni with Italian Sausage, Arugula, & Lemon Ricotta

SERVES 4

PREP TIME 15 minutes

COOK TIME 20 minutes

INGREDIENTS

- | | |
|---|--|
| 2 tbs. olive oil | 12 oz. rigatoni pasta |
| 3 Italian sausages (about 1 lb. total), casings removed | 2 oz. arugula |
| 1 cup finely diced yellow onion | 2 tbs. finely chopped flat-leaf parsley |
| 5 garlic cloves, finely chopped | 1 tbs. fresh lemon juice |
| 1 tsp. dried hot red chile flakes | 4 tbs. (1/2 stick) unsalted butter |
| 3/4 cup dry white wine | 3/4 cup ricotta cheese, preferably fresh |
| | 1/2 tsp. finely grated lemon zest |

METHOD

- 1 Fill Curtis Stone 4.8qt Stockpot with lightly-salted water, bring to boil over high heat.
- 2 Meanwhile, preheat a Curtis Stone 3qt Sauté Pan over high heat. Add oil, then sausages and cook, breaking them up with side of a wooden spoon into about 1/2-inch pieces for about 1-1/2 min, or until they are browned on the bottom. Stir sausage pieces and continue cooking for about 1-1/2 min longer, or until they are browned all over. Using a slotted spoon, transfer sausage pieces to a bowl, leaving fat in sauté pan.
- 3 Add onions to pan drippings in pan and cook for 2 min, or until they begin to soften. Reduce heat to medium. Add garlic and chile flakes, then sauté for 2 min or until fragrant and garlic is tender. Return sausage pieces to sauté pan and add wine, scraping browned bits in pan with a wooden spoon. Reduce heat to low and simmer gently for 2 min to marry flavors. Keep warm over very low heat.
- 4 Add the pasta to boiling water and cook, stirring often to prevent pasta from sticking, for 8 min, or until pasta is tender but still firm to the bite. Scoop out and reserve about 3/4 cup of pasta cooking liquid, and drain pasta.
- 5 Add pasta to sausage mixture and toss to coat. Remove from heat. Add arugula, parsley, and lemon juice to pasta mixture and toss until arugula begins to wilt. Season to taste with salt. Add about 1/3 cup of reserved pasta cooking liquid to moisten the pasta. Add butter and toss until butter melts and blends into sauce.
- 6 In a small bowl, whisk ricotta, lemon zest, and 1 tbs. of reserved pasta cooking liquid to blend. Season to taste with salt and freshly ground black pepper.
- 7 Divide pasta among four pasta bowls. Spoon ricotta on top and serve.

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CURTIS STONE

Spanish-Style Steamed Mussels with Chorizo

SERVES 2

PREP TIME 5 minutes

COOK TIME 15 minutes

INGREDIENTS

- 8 oz. Spanish chorizo, thinly sliced
- 3 shallots, finely chopped
- 2 garlic cloves, finely chopped
- 4 lb. black mussels, debearded, scrubbed
- 1 cup dry white wine
- 3 tbs. finely chopped fresh flat-leaf parsley, plus more for garnish
- 6 tbs. butter, cubed
- 1 baguette, warm, torn into large pieces

METHOD

- 1 Heat a Curtis Stone 4.8qt Stockpot over medium heat. Add chorizo and sauté for 8 minutes, or until golden brown. Add shallots and garlic, then sauté for 2 minutes or until fragrant. Add mussels and toss quickly to coat. Add wine, cover with lid, and cook over medium-high heat for 3 minutes, or until mussels begin to open. Discard any mussels that do not open.
- 2 Stir in 3 tbs. of parsley. Using a slotted spoon, transfer mussels and chorizo to 4 warm serving bowls. Cover to keep warm.
- 3 Boil cooking juices for 1 minute. Whisk in butter. Pour sauce over mussels.
- 4 Sprinkle with additional parsley and serve immediately with baguette pieces.



CURTIS STONE

Sautéed Spring Vegetables

SERVES 4

PREP TIME 10 minutes

COOK TIME 6 minutes

INGREDIENTS

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

METHOD

- 1 In a Curtis Stone 10" Frypan, combine green onions, garlic, oil, and broth, then bring to a simmer over medium heat. Cook for 2 minutes, or until green onions soften.
- 2 Add asparagus, peas, and fava beans, then sauté for 2 minutes or until vegetables are heated through. Add spinach and basil and sauté for another 2 minutes or until spinach wilts and asparagus is crisp-tender.
- 3 Stir in 2 tsp. lemon zest and 2 tsp. lemon juice. Season with salt. Transfer to a serving platter. Sprinkle with chives, grate Parmesan over, and serve immediately.



CURTIS STONE

Lobster Mac & Cheese

SERVES 4

PREP TIME 30 minutes

COOK TIME 30 minutes

MAKE-AHEAD Cheese sauce can be made up to 1 day ahead, cooled, covered, and refrigerated. Rewarm over low heat before adding pasta and lobster.

INGREDIENTS

- | | |
|---|---|
| 1/4 cup finely grated Parmesan cheese | 2 garlic cloves, thinly sliced |
| 1/4 cup panko (Japanese bread crumbs) | 1 cup heavy cream |
| 2 tbs. butter; 1 tbs. melted | 3/4 cup whole milk |
| 2 tsp. finely chopped fresh flat-leaf parsley | 4 oz. brie cheese, cut into large pieces |
| Six 3-oz. raw lobster tails | 1 tbs. brandy (optional) |
| 1 shallot, thinly sliced | 1/2 pound conchiglie pasta (small sea-shell-shaped pasta) |

METHOD

- 1 In small bowl, mix Parmesan, panko, melted butter, and parsley. Season lightly with salt and pepper. Reserve.
- 2 Using kitchen shears, carefully snip through underside of lobster tails lengthwise on both sides where softer cartilage meets hard shell. Strip away softer cartilage from underside and reserve. Working from head side of tail, carefully pull lobster meat from shell. Cut meat into 1-inch pieces and reserve.
- 3 Heat Curtis Stone 3qt Sauté Pan over medium heat. Add remaining 1 tbs. butter to melt. Add shallots and garlic, then sauté 5 minutes or until shallots are tender but have not taken on any color. Add cream and milk and bring to a simmer.
- 4 Combine cream mixture, brie, and brandy in blender. Blend 1 minute, or until smooth. Season sauce with 2 1/2 tsp. salt and 1/2 tsp. pepper. Return to sauté pan.
- 5 In the 4.8qt Stockpot of boiling salted water, add pasta and cook, stirring often for 7 minutes or until barely al dente. Drain well. Add pasta and lobster meat to sauce on sauté pan. Cook over medium heat 3 minutes, or until lobster meat is just barely cooked through.
- 6 Preheat oven to 450°F. Divide pasta mixture among four 1 1/2-cup ramekins or keep mixture in pan. Sprinkle with bread crumb mixture and bake 5 minutes, or until crumbs are golden and sauce is bubbling. Cool 5 minutes before serving.



CURTIS STONE

Pimiento Cheeseburgers

SERVES 6

PREP TIME 5 minutes, plus 5 minutes resting time

COOK TIME 6 minutes

MAKE-AHEAD Pimiento cheese can be made up to 5 days ahead, covered and refrigerated. Beef patties can be formed up to 1 day ahead, covered and refrigerated.

INGREDIENTS

6 oz. sharp cheddar cheese, grated on small holes of box grater

3 oz. cream cheese, softened

1/2 cup mayonnaise, divided

1/3 cup drained jarred pimientos, finely chopped

Pinch of cayenne pepper

2 1/4 lb. ground beef (80% lean)

1 1/2 cups shredded green cabbage

1/3 red onion, thinly sliced

2 tbs. buttermilk

6 burger buns, toasted

METHOD

- 1 In medium bowl, mix cheddar cheese, cream cheese, 2 tbs. mayonnaise, pimientos, and cayenne. Season with salt and pepper, then set aside.
- 2 Heat Curtis Stone 11" Griddle over high heat. Divide meat into 6 patties that are just slightly larger in diameter than buns. Season with salt and pepper. Using your thumb, make 1/4-inch-deep depression into center of each patty. Cook patties 3 minutes per side, or until browned and cooked through. During last minute of cooking, place about 3 tbs. pimiento cheese over each patty and place lid on pan to melt cheese. Transfer patties to plate to rest 5 minutes.
- 3 Meanwhile, in large bowl, toss cabbage and onion with remaining mayonnaise and buttermilk. Season with salt and pepper.
- 4 Add slaw to bun bottoms, then finish with patties and bun tops.



CURTIS STONE

Grilled T-Bone Steak with Chimichurri Sauce

SERVES 2

PREP TIME 10 minutes

COOK TIME 12 minutes

MAKE AHEAD Chimichurri can be made up to 4 hours ahead, covered at room temperature.

INGREDIENTS

3 garlic cloves, peeled
1/4 cup fresh cilantro leaves
1/4 cup fresh flat-leaf parsley leaves
1 tbs. fresh thyme leaves
1/2 tbs. fresh oregano leaves
1 tsp. crushed red pepper flakes
Zest of 1 lemon
2 tbs. red wine vinegar
1/4 cup olive oil
One 14- to 16-oz. T-bone steak

METHOD

TO MAKE CHIMICHURRI SAUCE

1 Mash garlic in mortar and pestle or food processor. Add cilantro, parsley, thyme, and oregano, then continue mashing until herbs are coarsely ground. Mash in red pepper flakes, then lemon zest and vinegar. Slowly drizzle in oil. Season chimichurri sauce with salt and pepper.

TO GRILL STEAK

- 2 Heat Curtis Stone 11" Griddle Pan over medium-high heat. Sprinkle steak with salt and pepper. Set steak, fat-side-down, in grill pan. Grill until fat is rendered and golden brown, about 4 min.
- 3 Lay steak, cut-side-down, on griddle pan and cook to desired doneness, about 4 min per side for medium-rare doneness.
- 4 Transfer steak to cutting board to rest 4 min. Using sharp knife, cut off each piece of steak from T-bone. Slice each steak against grain on bias. Divide steak between two plates, spoon chimichurri sauce over, and serve.



CURTIS STONE

Stir-Fried Shrimp with Chilies, Bell Peppers & Peanuts

SERVES 4

PREP TIME 15 minutes

COOK TIME 10 minutes, not including rice

INGREDIENTS

1/4 cup oyster sauce
1 tbs. unseasoned rice vinegar
1 tsp. Thai or Vietnamese fish sauce (nam pla or nuoc cham, see Note)
1 tsp. toasted sesame oil
2 tbs. canola oil
1 small yellow onion, thickly sliced
1/2 large red bell pepper, cored and cut into about 1/3-inch-wide strips
1/2 large green bell pepper, cored and cut into about 1/3-inch-wide strips
1 small fresh red or green chile, thinly sliced into rings
3 garlic cloves, finely chopped
1 shallot, finely chopped
2 tbs. peeled and finely chopped fresh ginger
12 oz. uncooked large (31 to 35 count) shrimp, peeled and deveined
1/2 cup coarsely chopped unsalted roasted peanuts
1 cup fresh Thai basil leaves or regular basil leaves
2 scallions, white and green parts, thinly sliced
Cooked rice, for serving

METHOD

- 1 In a small bowl, whisk oyster sauce, vinegar, fish sauce, and sesame oil together, then set aside.
- 2 Heat 3qt Sauté Pan over medium-high heat. Add oil and swirl to coat inside of pan. Add onion and bell peppers, then stir-fry for 3 minutes or until onion begins to soften. Add chile, garlic, shallot, and ginger and stir-fry for 15 seconds, or until fragrant.
- 3 Add shrimp and stir-fry for 2 minutes, or until they begin to turn opaque. Add reserved sauce and peanuts, then stir-fry for 1 minute or until shrimp are just pink and cooked through. Stir in basil leaves. Season with salt.
- 4 Transfer stir-fry to a platter. Sprinkle with scallions and serve immediately.



CURTIS STONE

Cheesy Crêpes with Prosciutto, Sun-dried Tomatoes & Olives

SERVES 6

PREP TIME 15 minutes (plus 30 minutes for resting)

COOK TIME 40 minutes

MAKE AHEAD Crêpe batter can be made up to 1 day ahead, covered and refrigerated.

INGREDIENTS

- | | |
|---------------------------------|---|
| 1 1/4 cups whole milk | 14 oz. fontina cheese, grated |
| 1 cup all purpose flour, sifted | 2 oz. fresh ricotta cheese |
| 1/2 cup heavy cream | 3/4 cup oil-packed sun-dried tomatoes,
drained of excess oil and thinly sliced |
| 2 large eggs | 1/2 cup kalamata olives, pitted and sliced |
| 3 tsp. sugar | 6 thin prosciutto slices, torn into
bite-size pieces |
| Pinch of salt | |
| 3 tbs. unsalted butter, melted | |

METHOD

- 1 In a blender, blend milk, flour, cream, eggs, sugar, and salt until smooth. Transfer batter to a bowl, then cover and set aside for 30 minutes. This allows time for flour to absorb all of the liquid.
- 2 Preheat oven to 200°F.
- 3 Heat a Curtis Stone 8" Frypan over medium-low heat. Lightly brush some melted butter over pan. Pour about 3 tbs. of batter into center of pan and swirl to coat the bottom thinly. Cook until edge of the crêpe is light brown, about 1 1/2 minutes. Loosen edges gently with a spatula. Carefully turn crêpe over.
- 4 Sprinkle some of fontina cheese, then ricotta cheese, sun-dried tomatoes, olives, and prosciutto over half of crêpe. Cook until bottom begins to brown in spots and fontina cheese melts, about 1 minute.
- 5 Fold uncovered side of crêpe over the filling, then fold crêpe in half again, forming a triangle. Transfer to baking sheet and tent with foil. Place in oven to keep warm while you make more crêpes. Repeat to form a total of 12 crêpes, brushing pan with butter as needed.



CURTIS STONE

Spiced Hot Chocolate Floats

SERVES 4

PREP TIME 15 minutes

COOK TIME 15 minutes

MAKE-AHEAD Hot chocolate mixture can be made 1 day ahead, cooled, covered, and refrigerated. Cover and rewarm over medium-low heat before serving. Whipped cream can be made 2 hours ahead, covered and refrigerated.

INGREDIENTS

- 1 1/3 cups whole milk
- 1/3 cup amaretto or other almond-flavored liqueur
- 2 tbs. sugar
- 1 cinnamon stick
- 1 whole clove
- 4 oz. dark chocolate (bittersweet or semisweet), chopped
- 3/4 cup heavy cream
- 1 pint vanilla ice cream
- Shaved dark chocolate, for garnish

METHOD

- 1 In a Curtis Stone 2qt Saucepan, combine milk, amaretto, sugar, cinnamon, and clove. Bring to a near simmer over medium heat, stirring until sugar dissolves.
- 2 Add chocolate and stir until chocolate is melted and well blended. Keep warm.
- 3 In large bowl, whisk cream until soft peaks form.
- 4 Place one scoop of ice cream in each of four bowls. Strain spices from mixture and pour hot chocolate mixture, over ice cream. Top with whipped cream. Garnish with shaved chocolate and serve immediately.



SET INCLUDES

- 8" Frypan with buffet handles
- 10" Frypan with buffet handles
- 3qt Sauté Pan with buffet handles + flat lid
- 11" Griddle with buffet handles
- Divider (for 3qt Sauté Pan)
- 2qt Saucepan with buffet handles + flat lid
- 4.8qt Stockpot with buffet handles + flat lid

**PRODUCT INFORMATION**

- Forged aluminium body with reinforced rims for added strength
- Exclusive Dura-Pan® non-stick interior for reliable food release and easy cleaning
- Safe to use on all cooktops, including induction
- Double-riveted stainless steel handles
- Tempered glass lid for see-through convenience
- Dishwasher Safe
- Suitable for oven and cooktop use

CAUTION Handles on the cookware and lid get very hot.

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 onto 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. The pans are dishwasher safe, however dishwasher 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.
- 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.

HANDLES, KNOBS & LIDS

- The glass lid is oven safe up to 400°F.
- The handles are stainless steel and get hot when cookware is in use on the stovetop or in the oven. Always use oven gloves or handle covers 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 handle covers or oven gloves to handle the pan.
- 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 usage some minor discoloration of the non-stick coating may occur. This is very 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 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 cooktop 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. Centre 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 (i.e. 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. Never leave food cooking unattended.
- Continuous high heat or over heating may shorten the life of cookware, cause discoloration and damage both in 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.

1 YEAR LIMITED WARRANTY

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.

Proof of purchase is required to confirm the warranty.

CURTIS STONE PRODUCTS CUSTOMER SERVICE INFORMATION

EMAIL	product@curtisstone.com
TOLL-FREE PHONE	1.877.822.7450
HOURS	M-F 8:00am – 4pm CT
WARRANTY SITE	https://warranty.curtisstone.com/ Visit our warranty site to register your Curtis Stone Products.

Dura-Pan® is a registered trademark of Food Fight Ltd. Made in China.

LE SET COMPREND:

- Poêle à frire avec poignées buffet 20cm
- Rond avec poignées buffet 26cm
- Sautreuse 2.8 L avec poignées buffet + couvercle plat
- Plaque chauffante 28cm avec poignées buffet
- Séparateur (pour Sautreuse 2.8 L)
- Casserole 1.9 L avec poignées buffet + couvercle plat
- Marmite 4.5 L avec poignées buffet + couvercle plat



INFORMATIONS SUR LE PRODUIT

- Aluminium forgé avec rebords renforcés pour une plus grande solidité
- Surface anti-adhésive exclusive Dura-Pan® pour un nettoyage et un détachement des aliments du plat facilités.
- Sécuritaire pour toutes les cuisinières, y compris celles à induction
- Poignées en acier inoxydable à double fixation.
- Couvercle en verre tempéré pour surveiller les cuissons facilement.
- Laver et assécher avant d'utiliser

ATTENTION Les poignées deviennent très chaudes sur les ustensiles de cuisine et le couvercle.

INTÉRIEUR ANTIADHÉSIF DURA-PAN®

- 5 couches de revêtement intérieur
- 4 fois plus résistant que les revêtements non renforcés
- Facilite le détachement des aliments pour plus longtemps
- Facile à nettoyer
- Sans PFOA



CÉRAMIQUE



ÉLECTRIQUE



GAZ



INDUCTION



INFRAROUGE



FOUR



LAVE-VAISSELLE

AVANT LA PREMIÈRE UTILISATION

- Retirez tous les emballages, étiquettes et autocollants.
- Lavez dans de l'eau chaude savonneuse, rincez et séchez soigneusement et complètement.
- Le fond non-adhésif de grande qualité ne requiert pas d'être préparé avec de l'huile, toutefois vous pouvez utiliser de l'huile selon les besoins de vos recettes.

LAVER VOS POÊLES

- Essuyez soigneusement et immédiatement toute goutte qui est apparue pendant la cuisson pour un lavage facilité plus tard.
- Ne versez pas d'eau froide sur une poêle encore chaude, cela pourrait endommager le revêtement ou l'huile pourrait éclabousser, et cela pourrait avoir une incidence sur la performance non-adhésive de votre poêle non-adhésive.
- Après chaque utilisation, lavez l'intérieur et l'extérieur de vos poêles avec de l'eau chaude, du liquide vaisselle doux et une éponge. Rincez et séchez complètement. N'utilisez pas de laine de verre, de tampon à récurer ou d'autres matières abrasives car cela pourrait rayer le fond et l'extérieur des poêles et ne sera pas couvert par la garantie.
- Pour retirer les tâches difficiles, remplissez les poêles de trois parties d'eau et d'une partie de liquide vaisselle ou vinaigre et portez le tout à ébullition. Arrêtez la source de chaleur et laissez refroidir afin de permettre aux tâches et aux dépôts de se ramollir. Lavez ensuite au moyen d'eau chaude et de liquide vaisselle doux, en vous aidant d'une brosse à poils souples ou d'un tampon à maille non abrasif.
- Nous recommandons un lavage à la main des poêles afin de préserver le revêtement anti-adhésif. Utiliser un lave-vaisselle n'aura pas d'incidence sur la performance de vos poêles mais peut provoquer une décoloration de la base. Pour éviter cela, nous recommandons un lavage à la main de vos poêles.
- Séchez systématiquement vos poêles après utilisation, et soyez attentif aux rebords, joints, et autres petits espaces au creux desquels de l'eau peut être s'accumulée.

UTILISATION AU FOUR

- Les poêles vont au four jusqu'à 450°F/230°C. Ne pas les utiliser au-dessus de cette température. Utiliser une température plus élevée peut provoquer une décoloration et peut endommager vos poêles de façon permanente.
- Pour une utilisation dans un four à convection forcée, ajustez la température selon le manuel d'instruction du fabricant.
- Ne placez pas vos poêles vides dans un four chaud.
- Utilisez toujours des gants à four quand vous retirez les poêles du four.
- Cette casserole peut être placée sous le gril du four. Assurez-vous que la casserole et la poignée sont éloignées d'au moins 2 pouces de la source de chaleur. Ne dépassez pas la température de four sécuritaire lorsque vous utilisez une casserole sous le gril du four.

POIGNÉES ET COUVERCLES

- Le couvercle en verre peut aller au four jusqu'à 400°F/200°C.
- Les poignées sont en acier inoxydable et deviennent chaudes lorsque les ustensiles de cuisine sont utilisés sur la cuisinière ou dans le four. Utilisez toujours des gants de cuisine ou des couvercles de poignée lorsque vous manipulez la casserole dans et hors du four.
- Les poignées sont conçues pour minimiser le transfert de température sur une plaque de cuisson normale, il est recommandé d'utiliser des gants à four pour manipuler les poêles.
- Ne placez pas le couvercle directement sur la cuisinière.
- S'il tombe ou s'il est exposé à un changement extrême de température (par exemple submergé dans de l'eau avant que le couvercle ne soit complètement refroidi), le verre peut se briser. Cela n'est pas couvert par la garantie fabricant.

UTILISATION DE LA POÊLE

- Ces poêles s'utilisent sur toutes plaques de cuisson, y compris à induction.
- Ne jamais cuire sur une très grande température car cela pourrait endommager le revêtement anti-adhésif, brûler vos aliments, provoquer des tâches ou endommager la base des poêles.
- Utilisez toujours une taille de flamme ou de plaque chauffante adaptée à la base des poêles. Si vous utilisez une plaque de cuisson au gaz, ne laissez pas les flammes monter sur les bords des poêles. Cela pourrait endommager les poêles, le revêtement et les poignées. Baissez la flamme pour éviter que cela n'arrive. Si les flammes montent le long des bords des poêles, les poignées en acier inoxydable deviendront chaudes.
- Ne faites jamais surchauffer de la graisse ou de l'huile car cela pourrait provoquer de la fumée, brûler ou devenir noir.
- Après une utilisation prolongée une légère décoloration du revêtement anti-adhésif peut arriver. Cela est normal et n'a pas d'incidence sur les propriétés non-adhésives de vos poêles.
- Ne laissez jamais vos poêles cuire à sec ou surchauffer à sec. Cela pourrait endommager le revêtement ou la base. Si cela se produit, arrêtez au plus vite la source de chaleur et laissez les poêles refroidir complètement avant de les retirer des plaques de cuisson.
- L'intérieur de votre casserole est recouvert de l'enduit antiadhésif Dura-Pan® de qualité supérieure, qui permet de dégager facilement les aliments tout en facilitant le nettoyage.
- Bien que l'intérieur de la casserole soit protégé contre les ustensiles en métal, nous vous recommandons d'utiliser des ustensiles en nylon, en bois ou en silicone afin de prolonger la durée de vie de votre casserole antiadhésive. N'utilisez

pas d'ustensiles à rebord tranchant sur la surface antiadhésive.

- N'utilisez pas de couteau ni d'ustensile à pointe effilée afin de couper ou de percer des aliments directement sur la surface antiadhésive, car ceci peut causer des dommages permanents qui ne sont pas couverts par la garantie du fabricant. Ne grattez pas la surface antiadhésive.
- Séchez toujours la base des poêles avant la cuisson, surtout si vous les utilisez sur une plaque céramique ou halogène, sinon les poêles pourraient coller à la plaque.
- Évitez de tirer ou faire glisser vos poêles sur les plaques de cuisson car cela pourrait endommager la base des poêles et vos plaques de cuisson.
- Selon les plaques de cuisson utilisées, la base des poêles peut marquer ou être rayée. Cela est normal. Placez vos poêles au centre de la source de chaleur (cela évite une dégradation de la poignée et du revêtement extérieur). Des poêles de taille plus petite doivent être placées soigneusement sur les supports de plaques chauffantes au gaz.

RANGEMENT

- Afin de protéger le revêtement anti-adhésif, n'empilez pas vos poêles les unes dans les autres sans utiliser une protection (par exemple un torchon) entre les poêles.

CONSIGNES GÉNÉRALES DE SÉCURITÉ

- Les poêles ne doivent jamais être utilisées dans un micro-ondes.
- Assurez-vous que les poêles soient stables sur la surface de cuisson pour éviter qu'elles ne basculent.
- Ne jamais laissez vos poêles sur une surface chaude sans surveillance. Ne jamais laissez de nourriture cuire sans surveillance.
- Une utilisation continue en surchauffe ou sur de trop grandes températures peut diminuer la durée de vie de vos poêles, provoquer une décoloration et endommager l'intérieur et l'extérieur de la surface.
- Ne laissez jamais les poignées de vos poêles dépasser sur une autre surface de cuisson.
- Ne placez jamais une poêle chaude sur le sol ou sur le bord d'une surface de cuisine. Laissez d'abord refroidir et gardez hors de portée des enfants.
- Utilisez le couvercle pour éviter des brûlures causées par des ingrédients chauds qui peuvent éclabousser.
- Nous recommandons d'utiliser des gants à four quand vous tenez les poignées des poêles ou du couvercle.
- Dans l'éventualité d'un feu, arrêtez au plus vite la source de chaleur et placez un torchon humide sur la poêle et laissez reposer pour 30 minutes avant de le retirer.

GARANTIE LIMITÉE D'UN AN

Votre poêle Curtis Stone bénéficie d'une garantie limitée d'un an. Le fabricant garantit que le produit est exempt de tout défaut, sous réserve de conditions normales d'utilisation, pour autant que le produit soit en la possession de l'acheteur originel.

La garantie exclut les dommages causés par un accident ou le surchauffage, une mauvaise utilisation ou une utilisation abusive de la poêle. La garantie ne couvre pas les égratignures, la décoloration, les taches, une bosselure ou tout autre dommage qui ne fait pas obstacle à l'utilisation de la poêle. Cette garantie vous accorde des droits légaux spécifiques. Vous pourriez disposer d'autres droits, lesquels peuvent différer selon votre lieu de résidence. Si la réclamation en question est jugée valable, nous fournirons à l'acheteur d'origine un produit de remplacement identique ou de valeur comparable en cas d'un produit discontinué.

Des frais de transport et de manutention peuvent s'appliquer.

Une preuve d'achat est requise pour se prévaloir de la clause de garantie.

PRODUITS CURTIS STONE • SERVICE À LA CLIENTÈLE

COURRIEL	product@curtisstone.com
NUMÉRO DE TÉLÉPHONE SANS FRAIS	1.877.822.7450
HEURES D'OPÉRATION	8 H à 16 H (HNC) Du Lundi au Vendredi
CENTRE DES SERVICES À LA CLIENTÈLE EN LIGNE	https://warranty.curtisstone.com/ Visitez le Centre des services à la clientèle en ligne pour enregistrer votre produit Curtis Stone.

Dura-Pan^{MD} est une marque de commerce déposée de Food Fight Ltd.
Produit fabriqué en Chine

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