

made exclusively with

Dura-Pan

NON-STICK COATING

CURTIS STONE

17PC NESTING COOKWARE SET
ENSEMBLE D'USTENSILES DE CUISINE
EMBOÎTABLES DE 17 PIÈCES

RECIPES AND USAGE INSTRUCTIONS
RECETTES ET INFORMATIONS D'UTILISATION

CURTIS STONE

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

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. Using a Curtis Stone 6" Frypan, melt butter over low heat, then remove from heat.
4. 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.

5. 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.
6. 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 12 crêpes total, brushing pan with butter as needed.



CURTIS STONE

Celery Root Soup

Serves: 6

Prep Time: 15 minutes

Cook Time: 20 minutes

Make-Ahead: The soup can be made up to 1 day ahead, cooled, covered, and refrigerated. Rewarm soup, covered, over medium-low heat, adding water or milk to thin soup to desired consistency, as needed.

INGREDIENTS

2 tsp. olive oil

1/2 onion, diced

1 garlic clove, coarsely chopped

2 celery roots, peeled, cut into medium dice

7 cups chicken stock or low-sodium chicken broth

1/2 cup heavy whipping cream

2 tbs. chopped fresh chives

Extra-virgin olive oil, for garnish

METHOD

1. Heat a Curtis Stone 5qt Stockpot over medium-high heat. Add oil and onion and sauté 3 minutes, or until tender. Add garlic and celery root and cook 3 minutes, or until celery root begins to soften but does not take on any color. Add stock and cream and simmer gently for 15 minutes, or until celery root is tender.
2. In a blender, working in batches, puree celery root and onion mixture with enough liquid to form a smooth soup consistency. Season soup to taste with salt and pepper.
3. Ladle the soup into bowls. Garnish with chives and extra-virgin olive oil and serve.



CURTIS STONE

Creamy Polenta with Goat Cheese and Parmesan

Serves: 4

Prep Time: 30 minutes

Cook Time: 1 hour and 15 minutes

Make-Ahead: The polenta is best served as soon as it is made, since it will continue to thicken after it is made and may become too thick. If the polenta becomes thicker than desired, stir in more hot stock or milk to thin it to the desired consistency.

INGREDIENTS

- 5 cups chicken broth or stock
- 2 cups heavy whipping cream
- 2 cups whole milk
- 2 garlic cloves, finely chopped
- 1 shallot, cut in half
- 1 rosemary sprig
- 1 thyme sprig
- 1 1/2 cups polenta (coarse cornmeal)
- 1/2 cup coarsely crumbled soft goat cheese
- 1/2 cup freshly grated Parmesan cheese
- 2 tbs. (1/4 stick) unsalted butter
- 2 tbs. thinly sliced fresh flat-leaf parsley

METHOD

1. In a Curtis Stone 3qt Saucepan, heat the chicken stock over medium heat just until hot. Remove from heat and cover with lid to keep warm.
2. Meanwhile, in Curtis Stone 2qt Saucepan, combine cream, milk, garlic, shallot, rosemary, and thyme, and bring to a gentle simmer over medium-high heat. Strain cream mixture into a Curtis Stone 5qt Stockpot.
3. Slowly whisk polenta into the hot cream mixture, and then whisk in warm chicken stock. Whisk polenta over medium heat until it boils. Reduce heat to medium-low, cover with lid, and simmer gently, stirring often 1 hour, or until polenta resembles the consistency of mashed potatoes and no longer has a starchy taste.
4. Stir in goat cheese, Parmesan, butter, and parsley. Season to taste with salt and pepper. Serve immediately.



CURTIS STONE

Turkey Meatballs with Marinara Sauce

Serves: 8

Prep Time: 15 minutes

Cook Time: 40 minutes

INGREDIENTS

Marinara Sauce:

3 tbs. olive oil

1/2 cup finely chopped shallots

6 large garlic cloves, finely chopped

4 large sprigs of fresh thyme

1 bay leaf

1/2 cup dry white wine

Two 28 oz. cans whole tomatoes, undrained

1/2 cup loosely packed torn fresh basil leaves

Meatballs:

1 1/2 cups cubed (3/4-in.) crustless Italian or French bread (about 2 oz.)

2/3 cup reduced-fat (2%) milk

1/2 cup finely chopped shallots

5 large garlic cloves, finely chopped

1/3 cup finely chopped fresh flat-leaf parsley

1 tbs. chopped fresh thyme

2 tbs. Dijon mustard

2 tsp. kosher salt

1 1/2 tsp. sweet paprika

1 large egg

2 lbs. ground turkey

1/4 cup olive oil

Freshly grated Parmesan cheese, for serving

METHOD

To make the marinara sauce:

1. Heat a Curtis Stone 5qt Stockpot over medium heat. Add olive oil, then add shallots and garlic and cook, stirring often 2 minutes, or until tender but not browned. Add thyme, bay leaf, and wine, then add tomatoes. Crush them with a potato masher to break them up.

2. Bring to a simmer, then reduce heat to medium low and simmer, uncovered, stirring occasionally, for 25 minutes, or until liquid has reduced slightly and flavors are well blended. Discard thyme stems and bay leaf. Stir in basil. Season to taste with salt and pepper.

To make the meatballs:

3. In a large bowl, combine bread cubes and milk. Set aside for 5 minutes, or until bread is soggy. Using your hands, mash bread mixture. Add shallots, garlic, parsley, thyme, mustard, salt, paprika, and egg and mix until blended. Add turkey and, using your hands, gently mix until blended. The mixture will be soft, which will ensure tender meatballs. Form mixture into 8 large meatballs.
4. Heat a Curtis Stone 11" Frypan over medium heat. Add olive oil. Working in batches, add meatballs and cook, turning occasionally, for 12 minutes per batch, or until browned all over. Using a slotted spoon, transfer to plate.
5. When the sauce is ready, add meatballs and simmer for 5 minutes more, or until meatballs are cooked through, with no sign of pink.
6. Spoon meatballs and tomato sauce into serving bowls. Sprinkle with Parmesan cheese and serve hot.



CURTIS STONE

Rigatoni with Italian Sausage, Arugula, and Lemon Ricotta

Serves: 4

Prep Time: 15 minutes

Cook Time: 20 minutes

INGREDIENTS

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

METHOD

1. Bring a Curtis Stone 5qt Stockpot of lightly salted water to boil over high heat.
2. Meanwhile, preheat a Curtis Stone 11" Frypan 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 minutes, or until they are browned on the bottom. Stir sausage pieces and continue cooking for about 1 1/2 minutes longer, or until they are browned all over. Using a slotted spoon, transfer sausage pieces to a bowl, leaving fat in frypan.
3. Add onions to pan drippings in stockpot and cook for 2 minutes, or until they begin to soften. Reduce heat to medium. Add garlic and chile flakes and sauté for 2 minutes, or until fragrant and garlic is tender. Return sausage pieces to stockpot and add wine, scraping browned bits in pan with a wooden spoon. Reduce heat to low and simmer gently for 2 minutes 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 minutes, 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.



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 5qt Stockpot over medium heat. Add chorizo and sauté for 8 minutes, or until golden brown. Add shallots and garlic and 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. Stir in 3 tbs. of parsley. Using a slotted spoon, transfer mussels and chorizo to 4 warm serving bowls. Cover to keep warm.
2. Boil cooking juices for 1 minute. Whisk in butter. Pour sauce over mussels.
3. 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 9.5" Frypan, combine green onions, garlic, oil, and broth and bring to a simmer over medium heat. Cook for 2 minutes, or until green onions soften.
2. Add asparagus, peas, and fava beans and sauté for 2 minutes, or until vegetables are heated through. Add spinach and basil and sauté for 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

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 1.5qt Saucepan, combine milk, amaretto, sugar, cinnamon, and clove and 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.



CURTIS STONE

Creole-Style Shrimp with Corn and Rice

Serves: 4

Prep Time: 10 minutes

Cook Time: 15 minutes

Make-Ahead: Kernels and corn milk can be removed from cobs up to 1 day ahead, covered separately and refrigerated.

INGREDIENTS

2 ears corn, husked
2 bacon slices, coarsely chopped
3 tbs. butter, divided
1 poblano pepper, diced
1 red bell pepper, diced
3 green onions, thinly sliced, white and green parts separated
2 garlic cloves, finely chopped
8 oz. medium shrimp, peeled, halved lengthwise
1/4 cup heavy cream
2 tbs. coarsely chopped fresh parsley
Fluffy Steamed Rice (see recipe)

METHOD

1. Using large knife, remove kernels from corn cobs. Reserve kernels. Using back of knife, scrape cobs over a bowl to catch corn milk. Reserve corn milk, about 1/3 cup.
2. Heat a Curtis Stone 2qt Sauteuse over medium-high heat. Add bacon and cook, stirring occasionally, 5 minutes, or until crisp. Using slotted spoon, transfer bacon to a paper towel-lined plate.
3. Melt 1 tbs. butter in sauteuse with bacon fat. Add peppers and white parts of green onions and cook, stirring occasionally, 5 minutes, or until vegetables have softened. Add garlic and cook for 1 minute. Add corn kernels and cook 5 minutes, or until corn is tender. Stir in shrimp and reserved corn milk and cook 2 minutes, or until shrimp are pink and just cooked through. Stir in remaining 2 tbs. butter, remaining green onions, cream, parsley, and 1/4 cup water and remove from heat. Season with salt and pepper.
4. Spoon shrimp and corn mixture over rice. Garnish with reserved bacon.



CURTIS STONE

Fluffy Steamed Rice

Serves: 6

Prep Time: 5 minutes

Cook Time: 20 minutes

INGREDIENTS

2 cups long-grain rice

3 cups water

1 1/2 tsp. kosher salt

METHOD

1. Put rice in sieve and rinse under cold running water, stirring rice with your hand, until water runs fairly clear. Drain well.
2. In a Curtis Stone 2qt Saucepan, bring rice, water, and salt to boil over high heat. Reduce heat to low, cover with lid, and simmer gently 15 minutes, or until water has been absorbed and rice is tender. (Don't stir rice during cooking, as this can release starches that cause sticking.)
3. Fluff rice with fork and let stand, covered, 5 minutes before serving.

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SET INCLUDES:

- 6" Frypan with buffet handles
- 8" Frypan with buffet handles + lid
- 9.5" Frypan with buffet handles + lid
- 11" Frypan with buffet handles
- 2qt Sauteuse with buffet handles
- 1.5qt Saucepan with buffet handles + lid
- 2qt Saucepan with buffet handles + lid
- 3qt Saucepan with buffet handles + lid
- 4qt Saucepan with buffet handles + lid
- 5qt Stockpot with buffet handles + 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



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

CURTIS STONE

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 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 / grill.

CURTIS STONE

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 usage 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 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

CURTIS STONE

- 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.

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
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Phone: 1-877-822-7450

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

CURTIS STONE

LE SET COMPREND:

Poêle à frire de 16 cm avec poignées de buffet
Poêle à frire de 20 cm avec poignées de buffet + couvercle
Poêle à frire de 24 cm avec poignées de buffet + couvercle
Poêle à frire de 28 cm avec poignées de buffet
Sauteuse de 1.9 L avec poignées de buffet
Casserole de 1.4 L avec poignées de buffet + couvercle
Casserole de 1.9 L avec poignées de buffet + couvercle
Casserole de 2.8 L avec poignées de buffet + couvercle
Casserole de 3.8 L avec poignées de buffet + couvercle
Marmite de 4.7 L avec poignées de buffet + couvercle

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

Dura-Pan

INTERIEUR ANTI-ADHERENT 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

MODE D'EMPLOI ET INSTRUCTIONS D'ENTRETIEN

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, toute fois 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 mailage 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. Utilisez toujours des gants à four quand vous manipulez les poêles dans et en dehors 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 cuisiner 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.

- Sêchez 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.



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

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