



CURTIS STONE

8PC COOKWARE SET
BATTERIE DE CUISINE DE 8

RECIPES AND USAGE INSTRUCTIONS
RECETTES ET INFORMATIONS D'UTILISATION





CURTIS STONE

Scrambled Eggs with Smoked Salmon and Chives

Serves: 4

Prep Time: 5 minutes

Cook Time: 10 minutes

INGREDIENTS

6 large eggs
2/3 cup heavy cream
1/4 cup 1-inch pieces fresh chives
2 tbs. (1/4 stick) butter
8 tbs. cream cheese
4 slices sourdough bread, toasted
4 oz. cold-smoked salmon
4 lemon wedges

METHOD

1. Using fork, mix eggs, cream, chives, 1/4 tsp. salt, and 1/4 tsp. pepper in large bowl to blend.
2. In the Curtis Stone 10-inch Frypan, melt butter over medium-low heat. Add egg mixture to pan. Once eggs become just set on bottom of pan, stir egg mixture very slowly with silicone spatula, scraping egg mixture from bottom of pan, for 8 to 10 minutes, or until eggs are no longer runny.
3. Spread cream cheese on toasted bread and top with smoked salmon. Place toasts on four plates and spoon egg mixture over toasts. Serve with lemon.







CURTIS STONE

Chocolate Pots De Crème

Serves: 6

Prep Time: 10 minutes, plus at least 4 hours to chill

Cook Time: 1 hour

Make-Ahead: Pots de crème can be made up to 2 days ahead, covered, and refrigerated.

INGREDIENTS

1 2/3 cups heavy cream

1 1/4 cups whole milk

1/2 cup sugar

1 tsp. vanilla extract

8 oz. quality semisweet chocolate, coarsely chopped

6 large egg yolks

METHOD

1. Position rack in center of oven and preheat to 250°F.
2. In the Curtis Stone 2-qt. Windsor Saucepan, whisk cream, milk, sugar, and vanilla and bring to a boil over medium heat. Add chocolate, whisking until chocolate melts. Remove pan from heat.
3. In large bowl, whisk egg yolks to blend. In a slow, steady stream, add chocolate-cream mixture, whisking until smooth. Pour mixture into 6 ramekins or small custard cups (each about 5 1/2 oz.), and place in a large high-sided baking dish or baking pan. Carefully transfer dish to oven.
4. Add enough cold water to baking dish to come halfway up sides of ramekins or custard bowls. Bake 1 hour, or until custards jiggle slightly in center when gently shaken (custards will thicken as they chill).
5. Let cool to room temperature and then refrigerate until cold. Serve cool.







CURTIS STONE

Pork Schnitzel with Braised Red Cabbage

Serves: 4

Prep Time: 15 minutes

Cook Time: 25 minutes

INGREDIENTS

Schnitzel:

Four 4- to 6-oz. boneless pork loin chops

2/3 cup all-purpose flour

2 large eggs

3 cups panko (Japanese bread crumbs)

6 tbs. olive oil, or as needed

6 tbs. (3/4 stick) unsalted butter, or as needed

Braised Cabbage:

6 bacon slices, cut crosswise into 1/2-inch-wide strips

3/4 tsp. caraway seeds, crushed

1/2 large head red cabbage, cored, thinly sliced

2 carrots, cut into matchstick-size strips, or 2 cups shredded carrots

1/2 cup dry white wine

1/2 cup red wine vinegar

3 tbs. finely chopped flat-leaf parsley

1/2 cup reduced-sodium beef broth

2 tsp. whole-grain mustard

2 tbs. butter

METHOD

To prepare schnitzels:

1. Using flat meat mallet, pound each pork cutlet between sheets of plastic wrap to 1/4-inch thickness. Season pork with salt and pepper. Place flour on large plate. In shallow pie dish, mix eggs to blend. Place panko bread crumbs on second large plate. Working in batches, dredge pork cutlets in flour to coat lightly, then in eggs, and lastly into bread crumbs, patting crumbs to adhere. Cover and refrigerate cutlets while preparing braised cabbage.

To braise cabbage and make sauce:

2. In the Curtis Stone 5-qt. Stockpot over medium-high heat, cook bacon 2 to 3 minutes, or until pale golden but not crisp. Using slotted spoon, transfer bacon to plate, leaving fat in pot. Stir in caraway seeds. Add cabbage, season with salt and pepper, and sauté 5 minutes, or until cabbage begins to soften. Add carrots and sauté 2 minutes, or until carrots soften. Add wine and



CURTIS STONE

vinegar. Cover and simmer over medium-low heat, stirring occasionally, for 5 minutes, or until cabbage is tender. Using slotted spoon, transfer cabbage to bowl, leaving liquid in pot. Stir reserved cooked bacon and parsley into braised cabbage and season with salt and pepper. Keep braised cabbage warm.

3. Add broth and mustard to cabbage braising liquid in pot and boil over medium-high heat for 3 minutes, or until liquid reduces by half. Stir butter into sauce to thicken slightly. Season sauce with salt and pepper and keep warm.

To cook the schnitzels and serve:

4. Preheat oven to 200°F. Line plate with paper towels. Heat the Curtis Stone 12-inch Frypan over medium heat. Add 2 tbs. oil and 2 tbs. butter, swirling pan to melt butter. Working in batches, lay 2 schnitzels in pan and cook 2 minutes each side, or until crisp and golden brown. Transfer schnitzels to rack to drain excess oil, then transfer to baking sheet and keep warm in oven while cooking remaining schnitzels. Wipe out pan with paper towels before each batch if oil mixture browns too much, and add more oil and butter as needed.
5. Divide schnitzels among four plates and spoon braised cabbage alongside. Drizzle with sauce and serve.





CURTIS STONE

Aloha Pork Burgers with Spicy Pickles

Serves: 4

Prep Time: 15 minutes

Cook Time: 10 minutes

Make-Ahead: Burger patties can be formed up to 4 hours ahead, covered, and refrigerated.

INGREDIENTS

- 2 green onions, trimmed, thinly sliced
- 1 3/4-inch piece fresh ginger, peeled, grated
- 1 garlic clove, finely chopped
- 1 tsp. toasted sesame oil
- 1 lb. freshly ground pork (not lean)
- 1/4 cup packed light brown sugar
- 1/4 cup soy sauce
- 1/3 cup kimchi, drained, finely chopped
- 1/3 cup mayonnaise
- 4 hamburger buns, split, warmed
- Spicy Pickles (see recipe - Page 16)
- 1 cup (not packed) cilantro sprigs

METHOD

1. In medium bowl, mix green onions, ginger, garlic, and sesame oil.
2. In large bowl, mix pork with 2 tbs. ginger-garlic mixture. Form mixture into 4 patties. Whisk brown sugar and soy sauce into remaining ginger-garlic mixture.
3. Heat the Curtis Stone 12-inch Frypan over medium-high heat. Add patties and cook 3 to 4 minutes, or until browned on underside. Turn over, generously brush with some soy sauce mixture, and continue cooking 3 to 4 more minutes, or until patties are cooked through but still juicy.
4. In small bowl, mix kimchi and mayonnaise. Spread kimchi mayonnaise over bun bottoms. Top with patties, then generously brush more soy sauce mixture over patties. Place some pickles on burgers and top with cilantro sprigs. Cover with bun tops and serve.







CURTIS STONE

Spaghettini with Lemon and Homemade Ricotta

Serves: 4

Prep Time: 5 minutes

Cook Time: 6 minutes

INGREDIENTS

12 oz. spaghettini

3/4 cup Homemade Ricotta (see recipe) or good-quality fresh whole-milk ricotta

1 1/2 tbs. extra-virgin olive oil

1/2 tsp. freshly ground black pepper

2 lemons

METHOD

1. Add water to the Curtis Stone 5-qt. Stockpot. Season water generously with salt and bring to a boil over high heat. Add spaghettini and cook, stirring occasionally, for about 6 minutes, or until tender but still firm to the bite. Drain spaghettini, reserving about 1/2 cup cooking water.
2. Meanwhile, in large bowl, mix ricotta, oil, and pepper. Grate zest of 1 lemon over ricotta and mix it in. Season with salt.
3. Add cooked spaghettini to ricotta mixture and stir well to coat, adding reserved cooking water to moisten as needed. Season with salt.
4. Divide pasta among four plates. Finely grate zest of remaining lemon over pasta and serve immediately.



CURTIS STONE





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Homemade Ricotta

Makes: About 2 cups

Prep Time: 2 minutes, plus 2 hours for draining the ricotta

Cook Time: 25 minutes

Make-Ahead: Ricotta will keep up to 5 days stored in airtight container in refrigerator.

INGREDIENTS

4 cups whole milk

1 cup heavy cream

3/4 cup buttermilk

1 tbs. fresh lemon juice

METHOD

1. In the Curtis Stone 5-qt. Stockpot, combine milk, cream, buttermilk, and lemon juice and cook over medium heat, stirring occasionally to prevent scorching, for 25 minutes, or until mixture has reached 160°F. Mixture will begin to separate into milky cheese curds and watery whey, which is the result you want.
2. Line strainer with cheesecloth and set over a bowl. Pour curd mixture into sieve and refrigerate 2 hours, or until most liquid has drained from cheese. Texture of cheese will depend on draining time; for firmer texture, drain cheese for as long as overnight.
3. Remove ricotta from cheesecloth, transfer to airtight container, and refrigerate until ready to use.





CURTIS STONE

Sour Cream Pancakes with Tangerine Suzette Sauce

Serves: 4

Prep Time: 5 minutes

Cook Time: 15 minutes

Make-Ahead: Suzette sauce, without sliced tangerines, can be made up to 1 day ahead, covered and refrigerated. Rewarm before adding tangerines and serving.

INGREDIENTS

Suzette Sauce:

- 1/2 cup fresh tangerine juice, from about 4 tangerines
- 1/3 cup granulated sugar
- 3 tbs. Grand Marnier, or other orange liqueur
- 4 tbs. unsalted butter, diced
- 1/4 tsp. kosher salt
- 3 tangerines, peeled, sliced crosswise

Pancakes:

- 1 cup buttermilk
- 1 cup sour cream
- 1 large egg
- 2 tsp. pure vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 cup granulated sugar
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. kosher salt
- 4 tbs. unsalted butter, divided
- 1/3 cup mascarpone

METHOD

To make suzette sauce:

1. In the Curtis Stone 10-inch Frypan over medium heat, bring tangerine juice, sugar, and liqueur to a simmer, stirring until sugar is dissolved. Add butter one piece at a time, whisking until incorporated before adding more. Stir in salt and continue simmering 5 minutes, or until sauce thickens to syrup consistency. Stir tangerine slices into warm sauce.

To make pancakes and serve:

2. In large bowl, whisk buttermilk, sour cream, egg, and vanilla. In medium bowl, whisk flour, sugar, baking powder, baking soda, and salt. Gently fold flour mixture into buttermilk mixture until batter is very lumpy (this is crucial for light and fluffy pancakes).



3. Preheat the Curtis Stone 12-inch Frypan over medium-low heat. Melt 2 tbs. butter in pan. Working in batches and using about 1/3 cup batter for each pancake, ladle batter into pan (do not spread batter) and cook, adjusting heat as needed, for 3 minutes per side, or until pancakes are puffed, golden brown, and just cooked through.
4. Transfer pancakes to plates. Pour some sauce over, top with dollop of mascarpone, and serve.





CURTIS STONE

Spicy Pickles

Makes: 3 cups

Prep Time: 15 minutes

INGREDIENTS

- 1 1/2 cups rice vinegar
- 1 1/2 cups water
- 1/4 cup sugar
- 4 tsp. kosher salt
- 1/2 English (hothouse) cucumber, thinly sliced
- 1 small white onion, thinly sliced into rounds
- 1 jalapeño pepper, thinly sliced
- 2 tsp finely chopped peeled fresh ginger

METHOD

1. In the Curtis Stone 2-qt. Windsor Saucepan, combine vinegar, water, sugar, and salt and bring to a boil over medium-high heat, stirring until sugar and salt dissolve.
2. In medium nonreactive (glass, stainless steel, or ceramic) bowl, combine cucumber, onion, jalapeño, and ginger. Pour vinegar mixture over cucumber mixture and gently press to help submerge. As mixture cools, vegetables will soften and become completely submerged. Refrigerate uncovered for at least 1 hour, or until completely cool, before serving.



CURTIS STONE

Shrimp Risotto with Lemon Cream

Serves: 4

Prep Time: 10 minutes

Cook Time: 25 minutes

INGREDIENTS

- 3 cups low-sodium chicken broth
- 3 cups water
- 2 tbs. olive oil
- 3 garlic cloves, finely chopped
- 1/2 medium onion, finely chopped (about 1/2 cup)
- 1 3/4 cups Arborio rice
- 1/2 cup dry white wine
- 1 lb. peeled and deveined large shrimp (16 to 20 per pound), cut into 1/2-inch pieces
- 2 tbs. (1/4 stick) unsalted butter
- 1 tbs. finely chopped fresh flat-leaf parsley
- 1/4 cup freshly grated Parmesan cheese
- 2 cups loosely packed baby arugula
- 2 tbs. fresh lemon juice
- 1/2 cup heavy cream
- 1 tbs. and grated lemon zest

METHOD

1. In the Curtis Stone 2-qt. Windsor Saucepan, bring chicken stock and water to a simmer over high heat. Turn off heat and cover to keep warm.
2. Meanwhile, heat the Curtis Stone 10-inch Frypan over medium heat. Add oil, then add garlic and cook 1 minute, or until golden brown. Add onion and cook for about 2 minutes, or until barely softened. Add rice and stir 1 minute, or until coated in oil. Add wine and stir 1 minute, or until wine has mostly evaporated.
3. Add 1 cup hot stock mixture to rice and cook, stirring almost constantly and keeping mixture at a steady simmer, until stock mixture is absorbed. Continue adding hot stock mixture 1 cup at a time, stirring until each addition is almost completely absorbed before adding more, and cook for about 18 minutes, or until rice is creamy but still al dente (you may not need all stock mixture).
4. Add shrimp to pan and cook, stirring, for 3 minutes, or until shrimp is just opaque throughout. Remove pan from heat and stir in butter, parsley, and Parmesan cheese. Stir in arugula and lemon juice and season with salt.
5. In medium bowl, whisk heavy cream with lemon zest just until thickened. Divide risotto among four wide serving bowls. Garnish each bowl with dollop of whipped lemon cream, sprinkle with freshly ground black pepper, and serve immediately.



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. In the Curtis Stone 12-inch Frypan, add 2 cups water and bring to a boil over medium heat. Season salmon with salt and pepper and place salmon and broccoli in the Curtis Stone Shallow Steamer. Place steamer atop pan of simmering water and cover with lid. 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

SET INCLUDES:

- 4.8QT Stock Pot With Glass Lid
- 2QT Windsor Saucepan With Pour Spout & Strainer Lid
- 10" Frypan With Pour Spout
- 12" Frypan With Domed Lid & Steamer

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



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 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. 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.



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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 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. 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.



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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. 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:

- Marmite De 4.5 Litres Avec Couvercle En Verre
- Casserole Saucière « Windsor » 2QT Avec Couvercle-Passeoire
- Poêle À Frir 10" Avec Bec Verseur
- Poêle À Frir De 12" Avec Couvercle Bombé Et Cuiseur Vapeur

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
- Conçu pour l'usage au four et sur la cuisinière

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



CURTIS STONE

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 maillage 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.





CURTIS STONE

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.
- Si l 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 cuisinez sur une très grande température car cela pourrait endommager le revêtement anti-adhésif, brûler vos aliments, provoquer des taches 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.





CURTIS STONE

- 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'1 AN

Vos poêles Curtis Stone sont garanties 1 an contre les défauts dans des conditions normales d'utilisation privée par l'acheteur initial.

Cette garantie exclut les dommages causés par des accidents, surchauffe, mauvaise utilisation ou traitement, et ne s'applique pas aux rayures, décolorations, tâches, bosses ou autre dommages qui n'ont pas d'incidence sur la fonctionnalité de la poêle. Cette garantie vous donne des droits légaux spécifiques, et vous pouvez également avoir d'autres droits qui varient selon les états. Des frais de transport et de manutention peuvent être appliqués.

CURTIS STONE PRODUCTS

Par courriel : product@curtisstone.com

Par téléphone : 1-877-822-7450

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

Fabriqué en Chine



