



USE AND CARE GUIDE

DIAMOND CERAMIC NON-STICK 4.5QT BRAISER

The pan is constructed of cast iron which has been treated through a process of Nitriding as part of its production. Nitriding is a thermochemical process where nitrogen is applied to the cast iron metal post casting forming a hardwearing nitride layer onto the cast iron. This process increases both the durability and corrosion resistance properties of the cast iron surface beneath the applied coating. The result is that in the unlikely event the surface coating is damaged, the abrasion and corrosion resistant nitride layer will act as a barrier to the raw cast iron.

Benefits of Cast Iron Cookware

Cast iron is a dense material designed to heat up evenly and maintain that heat, even when cold foods are added. That is what makes it ideal for searing as well as “low and slow” cooking.

Benefits of Ceramond Nonstick Coating

The internal cooking surface of the pan has a 3-layer manufactured diamond infused ceramic non-stick coating consisting of a Top Coat, Mid Coat, and Primer Layer.

- Multi-Layer non-stick coating for added strength and durability and even heat dispersion.
- Scratch Resistant coating making pan suitable for metal utensil use.
- High Abrasion resistance is 2.75 times stronger when compared to a standard 2 Layer nonstick coating.
- Highly durable with a high corrosion resistance base construction.
- PFAS, PTFE, PFOS and PFOA free ceramic nonstick coating.

Before using your pan for the first time and to get long term consistent cooking results please read and follow the below information.

COOKING WITH YOUR PAN:

- Before first use wash the pan in warm soapy water and dry thoroughly. The pan is now ready to use and requires no seasoning.
- The pan is suitable for use on gas ring, electric ring, electric plate, induction, and wood fire stove tops.
- When using on glass stove tops to prevent damage to the stove top do not drop the pan or slide the pan on the glass stove top surface.

- For best cooking results start heating the pan on a low to medium heat so it warms evenly then add your cooking ingredients and adjust to your chosen cooking temperature.
- The pan is suitable for use in an oven up to 500°F, tempered glass lid is heat safe and oven safe to 400°F. The pan is not suitable for use in a microwave.
- When removing from the oven and stove top always use oven mitts or handle protectors when handling the pan.
- The handle protectors are not for use while cooking or baking. Please only use when removing the pan from the stovetop or the oven.
- The pan is suitable to be used with metal utensils, but it is recommended to use wooden or silicone utensils as this will be kinder long term on the ceramic coating.

CLEANING YOUR PAN:

- The pan is dishwasher safe – it is recommended to wash off any residue and lay/stack in the base of the dishwasher.
- If hand washing due to the effectiveness of the ceramic nonstick most cooking residue can be washed directly off the pans surface. Hand wash the rest of the pan with warm soapy water. Do not use harsh chemicals or abrasive cleaning sponges as these could damage the ceramic coating.
- Avoid soaking the for extended periods, as this can weaken the ceramic coating.
- After cleaning dry the pan thoroughly before storing.
- Do not immerse hot lid in water. Always allow lid to cool before washing.
- Do not move the lid directly from a freezer into an oven as these can shock the material and cause it to crack.
- Never handle hot lid with a wet cloth or place lid directly on a cool surface.
- Avoid impact of the glass lid with hard objects. Do not use the lid if chipped, cracked or noticeable scratched, as these conditions may cause glass to shatter.

STORING YOUR PAN:

- Avoid Stacking: If you have multiple cast iron or heavy pans, avoid stacking them to prevent damage to the ceramic coating of the pan. It is recommended to use pan surface protectors if needing to stack.

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