

148x210mm NEW SIZE

CURTIS STONE EVERYDAY

CURTIS STONE 12" MULTIPURPOSE PAN WITH DURA-PAN NON-STICK

CARE & USAGE INSTRUCTIONS

THE FIRST TIME

- Before you use your Curtis Stone 12" Multipurpose pan with Dura-Pan non-stick for the first time, ensure you remove all labels and stickers. If a label is fixated on the non-stick surface, you should be able to peel it off with ease. However, if you are having trouble removing any labels, place the pan surface under hot water for a little while to reduce the adhesiveness before trying to peel it off.
- Wash the pan and lid in warm soapy water and rinse and dry thoroughly with a tea towel.
- Do not attempt to season or condition your cookware after your first clean; this is not required with the Dura-Pan non-stick interior used on the Multipurpose Pan. You can however choose to season the pan with oil before cooking according to your recipe requirements, but do keep in mind as it is a non-stick surface, you can choose to cook with less oil as a healthier alternative.

DURING COOKING

- This Multipurpose Pan can be used on your stove top, induction top and also in the oven up to 450°F. Do not use above this temperature setting.
- For fan forced ovens, adjust the temperature in line with the oven manufacturer's guidelines.
- The use of protection is required in order to ensure safe handling of the pan. As the handles on the pan and glass lids are stainless steel, always use oven gloves when removing cookware in and out of the oven. In general, we recommend that you always use oven gloves when handling the pan, even when using on the stove top.
- Glass lids are heat resistant up to a maximum temperature of 350°F. However, if dropped or subjected to extreme temperature changes, they may shatter. Always let glass lids cool down completely before putting into water. Any sudden temperature changes may cause the glass to break/shatter due to thermal shock and this is not covered under the manufacturer's warranty.
- The Multipurpose Pan interior is lined with the high quality Dura-Pan non-stick which allows for easy food release and clean up.
- Whilst the interior of the pan is metal utensil safe, we do recommend that you use wooden, nylon or silicone utensils to prolong the life of your non-stick coating. Do not use sharp pointed utensils on the non-stick surface. Do not use a knife to cut or pierce food directly on the non-stick surface.

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Turn over for more information

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AFTER COOKING

- Before cleaning, allow your pan to cool down naturally. To preserve the life of your cookware, avoid placing the hot pan into hot or cold water to be washed. This may cause warping or oil to splatter which may affect the non-stick performance of your cookware.
- The pan & lid are both dishwasher safe. However, as the Multipurpose Pan is coated with a non-stick surface, we recommend that you hand wash for the longevity of the coating.
- Hand-wash your pan in warm water with any mild dishwashing liquid and a soft sponge. Be sure to remove all traces of food or grease particles otherwise these will burn when the pan is next heated, causing stains and scorching. Rinse thoroughly after every wash.
- Do not use steel wool, coarse scouring pads or any abrasive cloths or cleaners to clean your pan or lid. Do not use oven cleaners to clean the pan or lid either, as these are not designed for this purpose and can ruin your pan.
- Always dry your pan and lid immediately after a wash and pay particular attention to the rims, handle rivets and other small spaces where water might collect.
- To remove any stubborn stains, dried or burnt on food, partially fill the pan with three parts water and one part dishwashing detergent or vinegar and bring to a boil. Turn off the heat source and set aside for a period to cool and allow these stains or deposits to soften. The wash in mild dishwashing detergent and warm water using a non-abrasive mesh pad or soft brush.

USAGE TIPS

- The pan can be used for a wide range of recipes from breakfast, sautés and paella or even to sear meat which can be finished in the oven.
- The pan can also be used as a serving dish, straight from the oven to the table. Be sure to place your hot pan on a trivet or a protective mat to prevent any damage to your table surface.

SAFETY

- Never allow the pan to boil dry. If it does, switch off the heat and do not attempt to remove from the heat until it is completely cooled.
- Continuous high heat or over heating may shorten the life of cookware, cause discolouration and damage non-stick surfaces.
- Cookware should never be used in a microwave.
- For safety reasons, cookware should never be left unattended when cooking.

WARRANTY: 2-YEAR LIMITED

Your Curtis Stone Multipurpose pan is warranted for 2 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. Shipping and handling charges may apply.

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