

# Robinox Förje Series

## CARE INSTRUCTIONS FOR STAINLESS STEEL COOKWARE AND NON-STICK COATED STAINLESS STEEL COOKWARE

### **BEFORE USE:**

Remove labels and wash thoroughly using a mild detergent. Rinse and dry.

### **COOKING:**

For electric ranges, select a burner that matches the size of the pan bottom as closely as possible.

For gas ranges, adjust the flame to contact only the bottom surface of the cookware and not the sides.

High heat is not recommended. Start with medium heat and reduce to lower setting once liquid is boiling or meats are seared. Over heating can cause foods to burn, and can cause discolouration of the cookware.

Cookware pieces are oven safe to 200°C. Always use pot holders when removing pans from a hot oven.

### **WARNING-IMPORTANT SAFETY NOTE**

DO NOT ALLOW ANY COOKWARE TO BOIL DRY. THE HEAT FROM A BURNER CAN REACH 600°C. AND IF ALLOWED TO OVERHEAT EXCESSIVELY THIS MAY CAUSE DAMAGE TO THE COOKWARE AND THE SURROUNDING SURFACES. IF THIS OCCURS, TURN OFF THE BURNER AND WAIT UNTIL THE COOKWARE HAS COOLED BEFORE TOUCHING OR MOVING.

### **CLEANING**

Hand washing is recommended to prolong the appearance and performance of your new high quality cookware.

Wash in hot, soapy water after each use. Rinse and dry to avoid spotting.

Stubborn food particles can be easily removed by pre-soaking in hot water with a mild detergent and wiping with a sponge or nylon scrubbing pad. Never use steel wool or abrasive scouring pads, either on the inside or the outside surfaces.

The cooking of certain starchy foods such as rice, potatoes, and pasta may cause a stain on the inside of the pan. This can be removed with a commercial stainless steel cleaner found in supermarkets.

High heat may cause a mottled, rainbow-like discolouration in stainless steel, commonly called "heat tint". This can also be removed with a commercial stainless steel cleaner. "Heat tint" is not harmful to the finish or to foods cooked in the pan.

Undissolved salt can cause pitting or white spots in stainless steel, which are not removable. Add salt for cooking ONLY after water has come to the boil. Do not allow acidic or salty foods to remain in the cookware for long periods of time.

## **CARE INSTRUCTIONS FOR NON-STICK COATED STAINLESS STEEL COOKWARE**

We recommend that the surface be "conditioned" with a thin coat of cooking oil before the first use and after the cookware has been washed.

Wash with warm soapy water after each use. Although the surface will appear to be clean with just a wipe of a paper towel, soapy water will get rid of any grease or food particles that may remain.

Use only plastic, wooden or nylon utensils on all non stick surfaces.

### **CUSTOMER SERVICE**

For service or questions about your cookware, please call or write to:

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