

USO E MANUTENZIONE
USE AND MAINTENANCE
UTILISATION ET ENTRETIEN
BEDIENUNG UND WARTUNG
GEBRUIK EN ONDERHOUD
USO Y MANTENIMIENTO
USO E MANUTENÇÃO
ЭКСПЛУАТАЦИЯ И УХОД
UŻYTKOWANIE I KONSERWACJA
ANVÄNDNING OCH UNDERHÅLL
BRUG OG VEDLIGEHOELSE
KÄYTTÖ JA KUNNOSSAPITO
BRUK OG VEDLIKEHOLD
الاستخدام والصيانة



Use and maintenance:

When using for the first time, remove all packaging and wash with soapy water. Boil some water in the cookware and then dry it. Grease with edible oil or fat. Apply a thin layer of oil or fat evenly to the cooking surface to maintain the non-stick properties; do not use spray oils as they may leave residues that alter the non-stick properties. Ceramic non-stick coatings are extremely hard and scratch resistant, but have a lower resistance to impact: avoid impact to avoid damage to the coating. Use a heat source that is the same size as the base of the cookware and centre it on it with a moderate flame. Do not allow fatty foods to burn. Do not use sharp metal utensils and do not cut food inside the cookware to avoid causing permanent damage to the non-stick layer. Use wooden, plastic or silicone cooking utensils. Store the cookware carefully to protect the non-stick coating. Make sure the handles and grips are tight before use and check them regularly as they can become loose with use. The products can be used in the oven up to 250°C/480°F.

Glass lid:

Lift the lid so that you are not exposed to escaping steam or oil splashes. Take care when positioning the steam vent in order to prevent scalding. It is recommended to place the steam vent away from the side used for handling the cookware. If the glass has been subject to an impact shock, it may be damaged and break during cooking. Do not use if the lid is cracked or scratched. Take particular care when using and storing glass lids. Avoid rapid cooling using cold water. The product can be used in the oven up to 250°C/480°F.

Cleaning:

We recommend hand washing with a sponge (non-abrasive/non-metallic) and liquid detergent. Do not use powder products or oven cleaners. If you use a dishwasher, it is recommended that you do not use harsh detergents and that you use low temperature, economy cycles, as high temperatures and aggressive washing can cause the coating to lose its non-stick properties. Using a dishwasher will not affect the performance of the cookware, but may alter its original colour. Using a dishwasher with softened water can accelerate corrosion/pitting of uncoated aluminium components. The use of oils or fats, together with high temperatures, can cause visible stains to appear, especially on light-coloured coatings. If the steel parts turn yellow over time or are exposed to high temperatures, e.g. in the oven, it is recommended to use special steel cleaning creams e.g. Smeg CREMA INOX polishing cream. Contact an authorized service centre to find out if it is available in your country.

Warning:

As the cookware and lids have steel handles and knobs, oven gloves must be worn when handling them. Do not overheat the cookware when it is empty. If this happens, remove the cookware and ventilate the room. Never leave food that is being cooked unattended. Do not allow food to dry out completely. Keep hot cookware out of the reach of children. Allow the cookware to cool before cleaning. When using cookware on glass-ceramic hobs (resistance, induction or halogen), make sure that the base of the cookware and the glass ceramic surface are clean, as residues of dirt can scratch the surface of the hob. Do not slide the cookware across the hob; lift it to avoid scratching the hob. When using the cookware for frying, make sure it is cold and dry and not near a water source before pouring in the oil. Fill with oil leaving at least 5 cm² inches from the upper edge of the pan to allow sufficient space after the food has been added. Do not use plastic kitchen utensils: some plastics can melt easily in hot oil. Do not allow water to come into contact with hot oil. Do not use water to cool cookware that was used for frying. Do not clean the appliance while food is being fried. If the oil catches fire, do not use water to extinguish it. Using water can cause the flaming oil to spread further. The best way to put out the fire is to use an extinguisher or a metal lid. Some cookware (especially those with a small base) can be unstable when placed on the pan supports of a gas hob. Always place them carefully on the supports.

For use on induction hobs:

Do not preheat an empty cookware, as it can heat up quickly and damage the non-stick coating. When using the cookware after washing, make sure that the bottom outer surface is dry. The special shape of the bottom means that the cookware may retain drops of water that are subsequently released in the form of steam when heated. This is not a hazard when using the cookware.

Warranty:

The product is guaranteed against manufacturing defects. The product warranty is limited to 5 years from the date of purchase. The warranty is valid only if the product is used for domestic purposes and in accordance with the use and maintenance instructions. The warranty does not apply if the product is used incorrectly, if the instructions for use are not followed or if the product is dropped or damaged by impact. Defects caused by negligence, misuse or professional use will not be regarded as maintenance or material defects. The appearance of stains, matting, browning or scratches on the internal or external coating does not constitute a valid reason. The presence of scratches does not affect the use of the product, especially as regards safety of use. The warranty is valid from the date of purchase indicated on the proof of purchase that should be attached to any claim.



MADE IN ITALY

SMEG S.p.A.
Via Leonardo Da Vinci, 4
42016 San Girolamo di Guastalla (RE)
ITALY

4017662