



Carl Schmidt Sohn

Instructions for use & maintenance

CARL SCHMIDT SOHN GUARANTEE

CARL SCHMIDT SOHN guarantees the handles, body, knobs, lids and fixings of this cooking product from the date of purchase for a period of 12 months against any manufacturing defects. The non-stick coating is guaranteed for the life of the cookware against blistering or peeling. The non-stick coating complies with regulations covering materials in contact with food.

The following points are not covered by the warranty:

- Damage caused by incorrect or professional use.
- Damage caused by knocking or dropping the product.
- Stains, scratches or discoloration that occur inside or outside of the product due to normal usage.

CARE INSTRUCTIONS & WARNING NOTICES

All products must be washed thoroughly and be dried carefully before using them for the first time. The inside of products with non-stick coatings should be wiped with standard cooking oil (half a teaspoon) to ensure the non-stick effect.

Items with silicon or Bakelite handles stay cool when used on the hob. When baking in the oven, for added safety, use oven gloves to remove your pan from the oven. Cast handles or hollow handles on cookware may get hot when exposed to high temperatures over a prolonged period of time.

Care notices:

- Handles on cookware may get hot therefore use of oven gloves is recommended!
- Never put a hot lid into cold water!
- Always center your pan on your heat source.
- Never overheat your cookware especially when it is empty. If coatings are overheated fumes can be released that can be dangerous for small animals.
- **Never overheat oil or fat as it might catch fire. Do not extinguish the fire with water!**

Cleaning instructions:

- Hot water, washing liquid, and a sponge (powder and metallic sponge not recommended) are suitable for cleaning the cookware. All cookware should be cleaned prior to first time use!
- Clean your stainless steel cookware with standard stainless steel detergent, or with added vinegar or lemon.
- Copper is a semi-precious metal and will tarnish with use. Any over-the counter copper cleaner can avoid make it shine again.
- Keep the induction base clean.
- Certain detergents may contain corrosive elements which can harm cooking utensils containing aluminium.
- The coating of the utensils will be damaged if used in the dishwasher.

CONTACT

If you have any questions then kindly contact us directly:

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