

# **CRANE**

**WARRANTY  
—  
CARE  
INSTRUCTIONS**

**2015**

CODE

—

C2

TYPE

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Sauté Pan

CONSTRUCTION

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SPECIFICATIONS

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023cm Diameter—07cm High

Vitreous Enamelled Cast Iron

Colour Black

Cast In France

## CRANE WARRANTY

Crane cast iron cookware is manufactured using time-honored techniques and high quality materials that will improve with age and use. Throughout the production process stringent quality controls and multiple quality checks are carried out in accordance with the latest testing methods.

We offer a 10-year warranty on our enamelled cast iron products. Should you have any complaints, please return the item to the shop you purchased it from together with the till receipt as well as this warranty section or in the event that you purchased the product online directly from [www.cranecookware.com](http://www.cranecookware.com) please return the item together with the receipt as well as this warranty section to:

Despatch4U  
Unit 39C  
Lancaster Way Business Park  
Ely, Cambridgeshire  
CB6 3NW

The warranty does not cover damage caused by incorrect use, such as overheating, staining, scratches, falls or incorrect cleaning. The warranty covers the buyer from all manufacturing and quality defects of the product used in normal household conditions and in accordance with the products instructions for use provided by Crane Cookware. However it does not cover normal product wear and tear or the consequences of improper use, scratches, natural slight variations in colour or aspects as well as discolouration due to age. Damage appraisal and the decision to exchange or repair the product shall be at the manufacturers discretion. The warranty is therefore limited exclusively to the free repairs of your utensil, or should repairs prove impossible, an exchange for the same product or a similar one should that product no longer be in production.

## LIMITED 10-YEAR WARRANTY

Crane Cookware ("Seller") offers a guarantee to the original Purchaser ("Purchaser") that the Crane Cookware product lines sold through the Crane Cookware online shop or retail shops (hereinafter "Products") it manufactures are free of defects in workmanship and materials. Should any failure to conform with this limited warranty appear to a Product listed below during the applicable warranty period from the date of shipment, the Seller shall, upon prompt notice, repair or replace, at its option and costs, the affected part of parts.

## PRODUCT AND PERIOD OF GUARANTEE

10 Years: Crane Cookware vitreous enamelled cast iron cookware

Our products are made using time-honored techniques and flawless, high quality materials that will improve with age and use & that ensure a product that will last a lifetime. If there is a manufacturing defect this will be immediately apparent. If there are no problems, then you have received a product true to the excellent Crane Cookware standard of quality and craftsmanship, and can look forward to many years of service life from your Crane Cookware product.

## GUARANTEE EXCEPTIONS

Failure to follow product care instructions as supplied by Crane Cookware.

Damage caused by a carrier other than Seller.

Normal wear and tear or acts or omissions of parties other than Seller (including user modification).

Customers Own Material or other third party materials applied to Products.

Products not installed following instructions or damaged by careless removal of packaging.

Dramatic temperature variations or exposure to unusual conditions.

Natural variations in enamel finish shall not be considered defects

THE EXPRESS GUARANTEES CONTAINED HEREIN ARE IN LIEU OF ALL OTHER GUARANTEES, EXPRESS OR IMPLIED, INCLUDING ANY GUARANTEES OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND ALL OTHER GUARANTEES ARISING FROM COURSE OF DEALING OR USAGE OF TRADE.

The remedies provided above are the Purchaser's sole remedies for any failure by the Seller to comply with its obligations regarding the Products. Correction of any nonconformity in the manner and for the period of time provided shall constitute complete fulfillment of all liabilities of the Seller, with respect to or arising out of the Product furnished hereunder.

## BEFORE FIRST USE

Before using your product for the first time please wash it in warm water with washing up liquid and dry thoroughly. We recommend covering the inside of the product with a little vegetable oil, and then heating it on a low flame for a few minutes. Wipe off excess oil with a cloth. This process will improve cooking performance, repeat if necessary. Your product is now ready to use.

## SAVING ENERGY

Make the most of the particularly high stored heat of cast iron products by reducing the heat early and switching it off before the end of the cooking time. Always cook with the lid on wherever possible.

## CLEANING

Wash in warm water, using washing up liquid and a natural cloth or sponge.

If residue remains after cleaning, soak in warm water for fifteen minutes to loosen.

## PRECAUTIONS

Regardless of the heat source used (electric, gas, induction), enamelled cast iron cookware must be heated progressively to avoid thermal shock and possible damage. Select a hob, which is smaller or equal to the dimension of the bottom of your product; allowing flames from gas hobs to touch the sides of the pot may cause discolouration or damage to the enamel.

We recommend the use of wooden or plastic utensils.

Do not over-heat an empty pot; all cooking should be monitored.

To avoid any risk of burns, always use a pot holder or oven glove.

Do not place a hot vessel on an unprotected surface.

## AFTER USE & MAINTENANCE

After the pot has cooled from cooking, wash in warm water with washing up soap and dry thoroughly with a clean cloth. Let pots sit in the open air before storing. Do not use bleach or abrasive chemicals - if residue remains after cleaning, soak in warm water to loosen. Dishwasher use is possible however the harsh detergents and insecure environment may cause damage and affect the "non stick" properties. Do not stack enamelled objects without protecting the exterior surface. The knobs may loosen with use. Check the tightness from time to time and gently re-tighten them if necessary.