



# Retro Cookware

Help line 0333 220 6050

**Swan** *Retro*  
designed for life

v1.1





## GET TO KNOW YOUR COOKWARE

Before using your new cookware remove all packaging and any product labels. Wash in a mild detergent solution, rinse and dry thoroughly.

To obtain the best results from any items with non-stick cooking surfaces it is recommended that you condition the cooking surface with a small amount of cooking / vegetable oil which is spread on the surface with a clean cloth and then use a paper towel to remove the excess oil. Periodic conditioning will help to preserve the release properties of the non-stick surface.

Your Swan Cookware is suitable for all types of cookers and induction hobs however it should not be used in a microwave or conventional oven. Please Note: These pans are designed to work with the majority of induction hobs. However, induction hobs can vary slightly, so please check with your hob manufacturer's instructions to ensure the diameter and style of these pans are suitable.

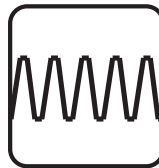
**Please use the right size hob for the pan! Large gas hobs can damage the coating on a small pan. Large induction hobs may not register small pans.**



ELECTRIC



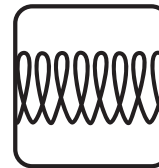
GAS



INDUCTION



CERAMIC



HALOGEN

### STOVE TOP COOKING

Swan Cookware is designed and engineered to distribute heat evenly ensuring that most cooking can be done at a low to medium heat settings. Most of our Cookware features a high mass base that helps to spread heat evenly and eliminate hot spots that can result in burning the contents of the pan.

**Only use the amount of heat you need to cook the food. Excessive heat (especially with hot oil) could reduce the life of your non-stick coating!**





## IMPORTANT INFORMATION

When using gas it is recommended that the flame is adjusted to a point where it does not extend up the sides of the pan as this will cause discolouration to the outside of the pan and wastes energy.

**Try to keep the food on the INSIDE of the pan please! We all spill food over side sometimes, but it needs to be cleaned off promptly or the coating could be damaged or stained.**

1. It is recommended that pans are not filled above two thirds capacity.
2. When the pan reaches boiling point it is recommended that the heat setting on the cooker is reduced to prevent the contents boiling over.
- 3. These pans are not recommended for deep fat frying, using under a grill, on an open fire or barbeque.**
4. Some foods such as eggs will require a small amount of cooking oil during cooking.
5. When using your Cookware on ceramic style hobs such as halogen, to minimize damage to both your hob and cookware, lift and place your cookware rather than drag it across the hob surface.
6. Do not allow pan handles to protrude from the front of the cooker or extend over hot burners.
7. The handles may become hot during use; this will depend on the length of time the pan is used and the type of cooking being done. From time to time, the handle/s on your cookware may need tightening, this can be carried out with a standard screwdriver (do not over tighten).
8. Do not leave an empty pan on a hot burner ring or allow it to boil dry as this may impair the performance of your pan. In the event of this happening turn off the heat source but do not attempt to move the pan until it cools down.
9. If your cookware has been severely overheated, you must allow it to cool to room temperature before moving from the hob. Examine the condition and safety of your cookware before using it again, if there is any evidence of damage you must dispose of it carefully.
10. It is recommended that when placing smaller diameter cookware on a gas burner you ensure that it is completely supported before you commence cooking.
11. If you are using an induction hob, under certain conditions a noise may occur. This will not impair or damage the cookware in any way.
12. It is recommended that plastic or wooden utensils are used as these cause no damage to the surface of the pans.
13. Avoid using metal utensils as they can damage the non-stick surface.
14. Unless your recipe specifies otherwise, it is good practice to use the lid (where supplied) as this saves energy, nutrients and moisture.
15. Do not allow the lid to be rested on a hot burner/ring or place hot lids in cold water as this may compromise their toughened properties
16. Do not store wet cookware as it will cause a bacteria build-up. Store your cookware in a clean, dry place. If stacking, place a layer of paper/protector between your cookware to avoid scratching or damage.





# Love Your Cookware

## **Avoid putting in dishwasher when you can**

The product is dishwasher safe but the high temperatures and strong detergents can have an adverse cumulative effect on the coatings

**Do not pour cold water into a hot pan.** This may cause the base of the pan to warp.

## **Do not use harsh detergents or metal scouring pads**

These can permanently damage the surfaces

**Do not use in oven.** To remove dried on food, soak in hot soapy water before cleaning.

## **Always ensure that pans are thoroughly washed**

after each use as this removes food and grease particles which will burn and may cause staining when reheated.

**Do not leave your cookware to soak in water for long periods of time.**





## HOB SIZE GUIDE



### Small pans

Small saucepan



### Medium pans

Medium saucepan  
Small fry pan



### Large pans

Large saucepan  
Large fry pan





**WE CAN HELP!**

If you need help with this product

Call our help line on

**0333 220 6050**

or visit our website

**[www.swan-brand.co.uk](http://www.swan-brand.co.uk)**





## 5 YEAR WARRANTY

This product is guaranteed for 5 years from the date of original purchase. If any defect arises due to faulty materials or workmanship, the faulty products must be returned to the place of purchase. Refund or replacement is at the discretion of the store.

The following conditions apply:

- The product must be returned to the retailer with proof of purchase.
- The product must be used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- Swan Products Ltd has limited liability for incidental or consequential loss or damage.
- This guarantee is valid in the UK and Eire Only.
- This warranty does not affect your statutory rights





Check out our award winning Retro range at  
[www.swan-brand.co.uk](http://www.swan-brand.co.uk)



Copyright © Swan Products Ltd.  
PO Box 3117, Stoke-on-Trent ST4 9GD

