# DIAMOND EARTH

PREMIUM COOKWARE





## Cookware should not only look good, it must also perform to perfection

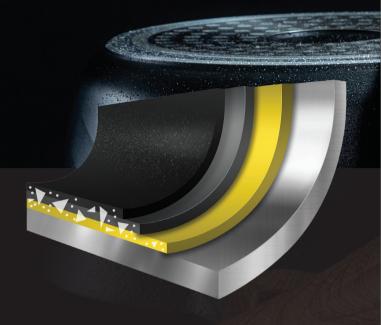
Diamond Earth Cookware delivers exceptional non-stick properties on a trusted German coating, with superior wear resistance and unique frying capabilities, whilst also being easy to clean



## Congratulations

Thank you for choosing our cookware.
To assure a long and pleasant experience,
please read this information before you
use your cookware.

These instructions are for your general safety, use and care to avoid personal injury and damage to your cookware.



#### GREBLON® PTFE COATING

GERMAN ENGINEERED AND TRUSTED GREBLON\* NON-STICK COATINGS OFFER
MORE THAN JUST AESTHETIC APPEAL, THE GREBLON\*
C3 REINFORCED COATING GUARANTEES PERFECT NON-STICK EFFECTS FOR
OPTIMUM COOKING AND CLEANING AND SUPERIOR PERFORMANCE OVER TIME.

## NON-STICK



WEILBURGER, GERMAN TECHNOLOGY







PERFECT FIT









WEILBURGER . German Technology 599





PFOA **FREE** LEAD FREE CADMIUM FREE MERCURY FREE

## IMPORTANT SAFETY, USE & CARE INFORMATION

Enjoy great results from your Diamond Earth Cookware Set by following these simple steps

#### **BEFORE FIRST USE**

Cleaning – before using your pan for the first time, wash with warm water and mild detergent using only a soft sponge. Rinse by hand and dry very carefully.

Apply a little cooking oil over the non-stick surface and wipe off

excess oil with paper towel.

This conditioning or seasoning of the pan will ensure its optimum performance over time.

#### SAFETY

Keep small children away from the stove while you are cooking. Never allow a child to sit near or under the stove while cooking. Be careful around the stove as heat, steam and splatter can cause burns.

#### **UNATTENDED COOKING: CAUTION**

Never allow your cookware to boil dry and never leave an empty pan on a hot burner. An unattended, empty pan on a hot burner can get extremely hot which can cause personal injury and / or property damage.

#### **GOOD TO KNOW**

The pan and all handles can get very hot during use.

We recommend to always use good quality pot holders when carrying it to avoid getting burnt. Do not let the pan boil dry or use excessive heat for too long as over-heating may damage the coating and its non-stick properties.

Always use heat-resistant plastic, nylon or wooden cooking utensils on the non-stick coating. To prevent any potential scratching, avoid using sharp edged or metal utensils.

Although minor scratches will not affect the overall use of your pan, it will affect the longevity of its use over time.

Damage to your pan due to overheating and improper cooking techniques will void your guarantee.

#### MATCH PAN SIZE TO BURNER SIZE

Caution, small pans may tip when empty or with small amounts of liquid. Please select small burner for best stability. Use burners that are the same size as the pan you are using. When using gas, adjust the flame so that it does not extend up the sides of the pan.

#### **OVENS**

Never use your cookware in the oven.

#### **MICROWAVES**

Never use your cookware in the microwave.

#### HANDLE POSITION WHEN COOKING

Position pans so that handles are not over other hot burners. Do not allow handles to extend beyond the edge of the stove, where pans can be knocked off of the cooktop.

#### **LOOSE HANDLES**

Periodically, check handles and knobs to make sure they are not loose. NEVER USE A PAN THAT HAS A LOOSE HANDLE.

#### **STEAM**

When removing lids or cooking with steam-vented lids, always position the lid so that the steam is directed away from you. Always use a pot-holder when adjusting lids with steam vents. Rising steam can cause burns.

#### **CLEANING**

Wash pans thoroughly with a mild dishwashing detergent and warm water, before first use and after each use.

NEVER USE OVEN CLEANERS TO CLEAN COOKWARE. THEY WILL RUIN THE COOKWARE.

Non-stick: A spotted white film may form, which can be removed with a mild solution of water and lemon juice or vinegar.

**Dishwasher:** While this cookware is dishwasher safe, we recommend handwashing to avoid discoloration and to prolong the life of the cookware.

**Storage:** To avoid scratches or chips on the cookware exterior, place paper towels or similar soft cushioning between pans when storing.











WORKS ON GAS-ELECTRIC-CERAMIC AND INDUCTION COOKTOPS





#### WEILBURGER. GERMAN TECHNOLOGY

The Kleva Diamond Earth Cookware Set delivers exceptional non-stick properties on a trusted German Coating, with superior wear resistance and unique frying capabilities whilst also being easy to clean.

### 7 PIECE SET

#### NON-STICK

#### CONTAINING

1 casserole pot, 2 fry pans, 1 sauce pan, 1 steamer with 2 interchangeable glass lids, the Kleva Diamond Earth Cookware™ will suit any meal you are creating





## DIAMOND EARTH PREMIUM COOKWARE

#### KLEVA RANGE<sup>®</sup>

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✓ WARNING Keep away from children