



Stanley Rogers

Premium Enamelled
Cast Iron Cookware

USE & CARE INSTRUCTIONS

Quality Guarantee

Since 1930, Stanley Rogers has been renowned for quality, craftsmanship and timeless style.



Thank you for selecting Stanley Rogers cookware.

Please read these instructions carefully to ensure you get the best results from this product.


Please also retain these Use & Care Instructions for future reference.

Before First Use

- Before using Stanley Rogers cookware remove all packaging, stickers, labels and tags.
- Wash in warm, soapy water, rinse and dry thoroughly with a soft cloth before storing or using.
- Before using, brush a little vegetable oil over the inside enamelled surfaces of the pan, heat it at a low temperature for a few minutes then remove any excess oil with a soft cloth or paper towel. Your Enamelled Cast Iron cookware is now ready to use.

Cleaning and Storing

Cleaning

- To prolong the life of your Enamelled Cast Iron cookware, we recommend only hand washing in warm water with a mild detergent and non-scratch scourer or non-scratch cleaning brush. 
- Ensure enamelled surfaces, inside and out, are thoroughly cleaned after every use to prevent build-up of food over time. The inside black enamelled surface is not a traditional non-stick coating. The use of oil prevents food from sticking and a little oil should always be used when cooking. Follow these tips to care for your cast iron cookware:

- Do not pour cold water into a hot pan. Doing so may cause hot liquids to splatter. It may also cause stress to the enamel and over time result in stress fractures or cracking in the enamel.
 - Always allow your cast iron to cool down to room temperature after use and before cleaning. Remove from the heat source and allow to cool on a heat resistant surface.
 - Before washing, carefully wipe out any food residue or oils with a paper towel.
 - Use hot (not boiling) water with a mild detergent and non-scratch scourer or non-scratch cleaning brush.
- If food has burned in the pan and is difficult to remove, partially fill the pan with 3:1 ratio of water to dishwashing detergent or vinegar. Bring the solution to boiling then turn off the heat source and allow the pan to cool for a period. Use a non-scratch scourer or non-scratch cleaning brush to clean. Repeat if necessary.
 - Cleaning the bottom and outside of the pan is also important, particularly for glass cooktops.

- A spotted white residue may appear from time-to-time on the cooking surface due to minerals in water or starch naturally present in food. To remove, use a sponge dipped in lemon juice or vinegar to rub over the affected area and wash thoroughly after.
- Do not use steel wool, coarse scouring pads or harsh abrasives to clean.
- Do not use oven cleaners to clean cookware, as these are not designed for this purpose and will ruin the cast iron cookware.

Storage

- Always ensure cookware is completely dry before storing.
- Your Premium Cast Iron cookware is enamelled both on the exterior and the interior. It is recommended to use pan protectors, a couple of pieces of paper towel or a tea towel between the enamelled surfaces and any other contact to prevent scratches, scuffing and chips.
- Always carry, move and store the enamelled cookware with care, ensuring the product does not bump or knock other objects as this may scratch or chip the enamelled surface.

Cooktop Suitability

Refer to the bottom of the cookware or to the packaging for cooktop suitability:

Indicates induction compatible

- Always ensure the bottom of the pan and the cooktop are clean and free from debris. Permanent marks may result if not.
- Read the appliance manual before use.



Indicates electric compatible

- For ceramic or halogen always make sure the bottom of the pan and the cooktop are clean and free from debris. Permanent marks may result if not.



Indicates gas compatible

- Never allow the flame to extend past the base of the pan as this may result in overheating of handles, or cause damage or discolouration to the outside of the pan.
- Gas cooktops may have uneven surfaces. Ensure pans are stable.



Using Your Premium Cast Iron Cookware

- Always use a burner the same diameter or smaller than the base of the cookware, particularly on gas cooktops. Mismatching the burner size to the cookware will cause excessive heat on the outside of the pan and may result in handles becoming hot or damaged or cause discolouration to the outside of the pan. It is also less energy efficient.
- Centre cookware on the burner and position so that handles are not over other burners. Handles should not extend beyond the edge of the cooktop or benchtop, as these may be easily reached by children or cause the cookware to be knocked off the cooktop.
- Avoid pre-heating an empty pan for long periods.

- Do not allow cookware to boil dry and never leave empty cookware on a hot burner.
- Cast iron handles will become hot when the pan is in use. Always use protection such as oven mitts, pan holder or dry towel when handling.
- Do not leave utensils in the pan while cooking.
- Cooking on a medium to low heat will retain moisture and nutrients in the food. It will also prolong the life of the pan.
- To avoid boiling over, fill the pan to no more than two thirds full and reduce heat once it has been brought to the boil.

- Wood, nylon or silicone utensils are recommended. Metal utensils will scratch the enamel surface and reduce its natural non-stick properties over time.



- Do not tap or hit the enamel, particularly the rim or edges, with utensils as it may fracture or crack the enamel.

- Oven use: Refer to the original packaging or the bottom of the pan for the maximum oven safe temperature. Handles will become hot in the oven. Always use oven mitts, pan holder or dry towel when removing pans from the oven.



- If food slightly sticks to the enamelled surface during cooking, add a small amount of water which will create a burst of steam that will help release the food.

- Do not pour cold water into a hot pan. Doing so may cause hot liquids to splatter. It may also cause stress to the enamel and over time result in stress fractures or cracking in the enamel.
- Lift cookware off cooktops. Never slide the cookware, particularly on glass cooktops, as this may mark or damage the cooktop surface. Refer to the cooktop's instruction manual for cleaning instructions.
- Never use cookware in a microwave oven or on an open fire.

Avoiding Damage to Enamelled Surface

Taking a little extra care with enameled cookware will prolong its life. Your Premium Cast Iron cookware is enamelled both on the exterior and the interior.

- Hand wash in warm water with a mild detergent and non-scratch scourer or non-stick cleaning brush.
- The exterior and interior enamel finish may be damaged if rubbed repeatedly, scratched, bumped or knocked. This includes tapping or hitting with utensils, particularly on the rim and edges. Enamel is likely to crack or chip if dropped.
- Avoid pre-heating or cooking on high heat for long periods. Cumulative overheating may result in damage to the enamel.



- Do not allow cookware to boil dry and never leave empty cookware on a hot burner.
- Cast iron cookware is not ideal for dry cooking. Before heating, select a liquid, oil, fat or butter to cover the base of the pan as a minimum.
- Do not use spray oils, including aerosols, mists or pump sprays on non-stick surfaces. The tiny droplets overheat and burn quickly reducing the effectiveness of the non-stick surface. Alternatively, food can be sprayed or oil applied before adding to the heated pan.
- Do not use coarse scourers, steel wool, wire brushes or abrasive cleansers. Never cut food while in the pan. Do not hit utensils on the edge, rim or surface of the pan as it may cause chipping or damage.

Cooking with Cast Iron

Stanley Rogers uses premium enamelled cast iron for even heat distribution and superb heat retention.

Here are some tips to optimise its performance, including how to prevent food from sticking whilst cooking:



- For best results, use low to medium heat on cooktop. Allow the pan to heat gradually for even and efficient cooking. Increase to high temperature when searing or boiling.
- Cast iron cookware is not ideal for dry cooking. Before heating, select a liquid, oil, fat or butter to cover the base of the pan at a minimum. Use the appropriate medium to high heat oils for how you are cooking. Refer to the Cooking Oil table in this instruction booklet for more information. Add the oil once the pan is at a medium heat. You can also oil the food before adding it to the pan.

- Ensure there is enough room for the food you are cooking. Overcrowding the pan will result in too much liquid being trapped and food will stew rather than caramelize.
- Deglazing, the process of adding liquid to the pan at the end of cooking, is a great way to help remove food before adding the next ingredients, however adding cold water may cause hot liquids to splatter and cause injury.
- Do not use metal or harsh scourers or abrasive materials. Enamel may not appear to damage, however, it will create micro scratches and alter the surface finish, resulting in a reduced cooking performance.
- White spots on the inside surface of the pan are caused by minerals in water or starch naturally present in food. To remove, use a sponge dipped in lemon juice or vinegar and rub over the affected area and wash thoroughly after.

Energy Efficiency

- Always use a burner the same diameter or smaller than the base of the cookware, particularly on gas cooktops. Mismatching the burner size to the cookware wastes heat and energy.
- The use of a lid when cooking considerably reduces the amount of energy used.
- Use the minimum amount of water in pans and bring to the boil quickly before reducing to a simmer.

Cooking Oils: which oil to use

| Oil | Type of Fat | Smoke Point |
|---------------------------------|--------------------|--------------------|
| Ghee (Indian Clarified Butter)* | Saturated | 266°C / 510°F |
| Coconut Oil Refined** | Saturated | 232°C / 450°F |
| Corn Oil Refined* | Monounsaturated | 232°C / 450°F |
| Peanut Oil Refined* | Monounsaturated | 232°C / 450°F |
| Sesame Oil Semi-refined* | Polyunsaturated | 232°C / 450°F |
| Sunflower Oil Refined* | Polyunsaturated | 232°C / 450°F |
| Rice Bran Oil* | Saturated | 232°C / 450°F |
| Olive Oil Virgin | Monounsaturated | 215°C / 420°F |
| Canola Oil Refined* | Monounsaturated | 204°C / 400°F |
| Olive Oil Extra Virgin | Monounsaturated | 191°C / 375°F |
| Butter | Saturated | 177°C / 350°F |
| Coconut Oil Unrefined | Saturated | 177°C / 350°F |
| Sesame Oil Unrefined | Polyunsaturated | 177°C / 350°F |
| Peanut Oil Unrefined | Monounsaturated | 160°C / 320°F |
| Flaxseed Oil Unrefined | Polyunsaturated | 107°C / 225°F |
| Sunflower Oil Unrefined | Polyunsaturated | 107°C / 225°F |

*suitable for frying

**best for frying due to high smoke point and composition of saturated fatty acids that are subject to less oxidation

Guarantee

This product is guaranteed to be free from defects for 50 years from date of sale. This guarantee against defects is given by FACKELMANN Housewares (ABN 89 601 910 776). To claim, you must send the product, proof of purchase, your contact details and a description of the defect to our address at your expense. We will bear all other costs of your guarantee claim, and will choose between repairing, replacing and refunding the purchase price of the product if it is defective.

For more information contact us by email at

hwenquiries@fackelmann.com.au

or telephone toll-free on **1800 709 714**.

Other remedies:

AUS - The benefits of this guarantee against defects are in addition to your other rights or remedies under law. Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

NZ - the Consumer Guarantees Act 1993 applies.

Guarantee Exclusions

- Damage or defects to the product caused by normal wear and tear.
- The product has been on-sold or assigned by the original purchaser.
- The product has been used for non-domestic purposes.
- The product has been used for purposes other than the purpose for which it was intended.
- The product has been modified in any way.
- The product has been subject to abnormal conditions, whether of temperature, water, humidity, pressure, stress or similar.
- Corrosive or abrasive matter has been applied to the product.
- Damage or defects resulting from a lack of proper maintenance or regular care in accordance with the Use and Care Instructions enclosed with the product.
- Damage or defects resulting from misuse, abuse, neglect or involved in an accident.
- Scratches, stains, discoloration or damage caused by overheating, including cumulative damage.

Caution

- Keep cookware out of reach of children when cooking.
- Never leave your cookware unattended on the cooktop.
- Ensure handles are not protruding over the edge of the benchtop when in use.
- Cast iron handles will become hot when the pan is in use. Always use protection such as oven mitts, pan holder or dry towel when handling.
- Use care when lifting lid from hot cast iron base to avoid steam burns.

Consumer Services Information

FACKELMANN®

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