

IMPORTANT SAFETY, USE & CARE INFORMATION

Thank you for choosing Meyer!

These instructions are for your general safety, use and care, to avoid personal injury and damage to your cookware. Please note that some sections may not apply to your specific line of cookware.

Feel free to get in touch with us if you have any further questions about using your product!

BEFORE FIRST USE

Please remove all labels. Wash with detergent in hot water, then rinse and dry thoroughly.

STOVETOP COOKING

This cookware is suitable on the following stovetops:



GAS

HALOGEN

ELECTRIC

- When using gas, make sure the flame doesn't extend to the sides of the cookware.
- For gas stovetops, take care to position cookware at the centre of the stovetop grate, ensuring that the handle is aligned properly with the grate and away from the heat. Please select small burner for best stability.
- Cookware should not be filled with more than 2/3 of its capacity, to avoid spillage and the risk of boiling over.
- Caution, small cookware may tip when empty or with small amounts of liquid.
- Do not cook with continuous high heat – this may shorten the lifespan and usability of your cookware. If cooking continuously, low to medium heat is recommended.
- Do not leave cooking unattended for extended periods of time – this may cause your cookware to boil dry. If this happens, do not pick up cookware. Turn the burner off and allow for it to cool before attempting to move or clean.
- Do not store food in the cookware after cooking; transfer to another container.
- Check that all fittings are secure from time to time; do not use cookware with loose or insecure fittings.
- Depending on the type and length of cooking the fittings may get hot. For safety, when cooking always use an oven glove.

USING COOKING UTENSILS

When using cooking utensils, silicone, plastic, and wooden tools are recommended. Sharp metal utensils and knives are not recommended; they may damage and scratch your cookware. Minor scratches will not affect cooking performance.

OVEN COOKING

- This cookware is oven-safe up to Gas Mark 4, 180°C, 350°F. Use proper gloves when removing cookware from the oven.
- Do not place cookware (especially the handles) close to the heat source.
- Do not use cookware under a broiler, on a grill or in a microwave oven

AFTER USAGE: CLEANING

- Immediately after cooking, remove cookware from heat and let it cool naturally. Do not pour cold water onto hot cookware. This sudden temperature change can cause warping.
- Do not use steel wool or coarse scouring pads and powders while cleaning. Wash interior surface thoroughly after each use to prevent lingering food and grease particles from burning the next time the pan is used.
- This cookware is not dishwasher safe. Placing it in the dishwasher will result in discolouration of your pans due to high water temperatures and harsh detergents.
- Remove burned-on food by soaking in hot soapy water. We also recommend boiling water in the pan to dislodge debris.

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