



SAFETY, USE & CARE INFORMATION

IMPORTANT SAFETY INFORMATION

Thank you for choosing Circulon 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. Please note that some sections may not apply to your specific line of cookware. Refer to the packaging for details. If you have any further queries about using your product, please contact us on the details mentioned on your warranty card.

Your cookware is suitable for use on all conventional cooker types, including induction.

Before first use, remove all labels, wash with detergent, rinse and dry thoroughly.

To season it for the first time, lightly rub cooking oil onto the non-stick surface, then heat the cookware over medium heat for two to three minutes. After the pot or pan cools, sponge it gently with a mild detergent in warm water and rinse clean.

Circulon

The Circulon “Hi-Low” System

Circulon cookware is specially created to provide long lasting non-stick benefits without the durability problem. The concentric “Hi-Low” grooves increase the radiant surface but at the same time reduce surface contact with food to diminish sticking. A quality non-stick coating is then applied to ensure easy release. The unique “Hi-Low” system protects the larger “Low” area, and only the much smaller peak or “High” area is subjected to the abrasive action of cooking and cleaning.□

Every glass/stainless steel lid is engineered to ensure a tight-fit, sealing in valuable flavour and nutrients during cooking. The lid also helps to hold in heat, so the food cooks faster, using less gas or electricity.

Stove Top Cooking

Your cookware distributes heat evenly so cooking can be done on a low to medium heat.

Kindly note: Continuous overheating will reduce the non-stick performance of the pan and may negate the warranty. Depending on the type and length of cooking the fittings may get hot. For safety, when cooking always use an oven glove. Use pan on a burner of corresponding diameter, this will make the best use of your energy. If using gas, adjust the flame so that it does not extend up to the sides. Continuous high heat may cause discoloration. Do not leave pan empty on a hot burner or allow the pan to boil dry. This will waste energy and impair the pan’s performance. In the event of your pan boiling dry, do not attempt to remove from the hob until it cools down. Pans should not be filled to more than two thirds its capacity. As soon as boiling point is reached, the temperature should be lowered. Do not leave hot oil unattended. When deep frying, fill the pan not more than one third full of oil. Always use the lids when cooking. This will help to preserve nutrients and flavour during cooking and heat can be kept to a minimum, thus saving fuel. Remember that not all items have lids – any reference to lids apply only where provided. Do not allow handles to extend over hot burners. Avoid leaving food in the pan after cooking, as it may cause deterioration to the pan’s surface. If using a ceramic or halogen hob, always lift pans – never drag. Follow hob manufacturer’s instructions. Remove the lid (where supplied) by lifting it away from you. Direct contact with rising steam can be dangerous. When filled, some pans can be quite heavy. Caution, small skillet and milk pan may tip when empty or with small amounts of liquid. Please select small burners for best stability. The use of protection/ oven gloves may be required in order to ensure a safe handling of the cookware.

Be careful while moving the pan if it contains hot oil or other hot liquids. Do not use under a grill or in a microwave. Keep the handles from extending over the front edge of the cooker and position it away from other burners so as to keep them from getting hot. Some cookware (especially those with a small diameter base and fry pans) may be unstable when used on a gas hob. Always take care to position them in line with the supports. If using an induction hob, please follow the manufacturer’s guidelines. Please also note that under certain conditions, noise may occur. This will not impair the performance or damage the cookware in any way. Do not drag the cookware across as glass top surface or induction tops.

Oven Cooking

Circulon Origin is oven safe to Gas 4, 180°C, 350°F.

Circulon Infinite is oven safe to Gas Mark 9, 240°C, 475°F.

Circulon Momentum Stainless Steel is oven safe to Gas Mark 6, 204°C, 400°F.

This means that you can start a dish on a stove top and finish cooking it in an oven. For fan assisted ovens, adjust the temperature in accordance with the oven manufacturers guidelines. Always use an oven glove when removing from the oven. Never allow the handles to be positioned over the heat source.

Cleaning

Immediately after use, remove the pan from the heat and let it cool naturally. Do not pour cold water into a hot pan as this may cause warping of the pan base. Always wash pans after each use.

Cleaning of the non-stick surface with a dishcloth after each use will remove food or grease particles which may settle into the non-stick finish. If not removed, they will burn when the pan is reheated, causing stains and reducing the non-stick quality.

For best results, only use products which clearly state that they are suitable for cleaning non-stick surface. Do not use steel wool, scouring pads or powders. A spotted white film (minerals from water, starch from food) may form on the non-stick surface. The white film can be removed by rubbing the non-stick surface with a sponge that has been dipped in lemon juice or vinegar. Then wash, rinse and recondition the non-stick surface. The exterior surface should be cleaned using hot soapy water and a soft cloth after each use. Stainless Steel cleaner can be used on the exterior of the cookware only for Stainless Steel products.

Do not store pans when damp or wet. To avoid scratching during storage, interleave with kitchen paper.

Dishwasher

Your cookware is dishwasher safe. However, like all fine cookware, hand washing is preferable. In time, the cumulative effect of strong agitation and harsh detergent will dull the exterior surface, although the performance of the pan will not be affected.

Always follow dishwasher manufacturer's instructions carefully.

Limited Lifetime Warranty

Your item has a limited lifetime warranty to be free from defects in materials and workmanship under normal household use.

Should you have a problem under the warranty, please return the item to the retailer from where it was purchased, along with the proof of purchase.

In case this is not possible, please contact us on the details mentioned on your warranty card.

If a repair is not possible and replacement is necessary and the original specification is not available, it may be necessary to replace it with a product of similar value. Please note that in the case of a set only the faulty item will be replaced.

This warranty does not cover any damage caused by normal wear and tear, accident, misuse, abuse or commercial use. Stains / discoloration / damage from overheating, or discoloration caused by dishwasher use or use of sharp metal utensils are not covered under this warranty.