

IMPORTANT SAFETY, USE & CARE INFORMATION

Thank you for choosing Meyer Cookware.

To assure a long and pleasant experience, please read this information before first use and retain for future reference. These use and care instructions are for your general safety and to avoid any damage to the cookware. Please note that some sections are generic in nature and may not apply to your specific cookware.

If you have any queries regarding this product please refer to the contact details mentioned on your Warranty Card.

For compatibility of your cookware with various cooktops (Gas, Electric, Induction, Hot Plate etc.) please refer to the packaging.

Dimensions given refer to the rim diameter or the diagonal if not round. Before first use remove all labels, wash the pan with detergent and dry thoroughly.

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.

Always try to match the size of pan to the heating element or gas burner.

Pans should not be filled to more than two-thirds capacity. When deep frying, fill the pan no more than one third full of oil. Do not leave hot oil unattended and never use a lid. Do not allow handles to extend over hot burners or the front of the hob. All handles (including lid knobs) may get hot during use. For your safety please use oven gloves. Do not leave an empty pan on a hot burner or allow the pan to boil dry. In the event that the pan boils dry, the heat must be turned off and the pan left to cool before moving. When filled, pans can be very heavy. Be careful when moving the pan if it contains hot oil or other hot liquids. To minimize personal injury risk when moving, straining, pouring and all use of your cookware – Ensure that your pathway is

clear of hazards, correct equipment is used and always exercise caution. Ensure that everyone in the vicinity is protected from contact with steam, hot objects and potential spills.

Gas Hobs

Caution, small skillet and milk pan may tip when empty or with small amounts of liquid. Please select small burner for best stability.

Glass Top Hobs (All Heating Types)

Lift the cookware - Do not slide since this will scratch the glass. Check that the glass hob is free of food deposits before and during cooking. These can harden and cause cosmetic scratching on the glass surface. Your guarantee does not cover damage to cooktops.

Induction Hobs

When matching cookware to ring size please follow the hob manufacturer's guidelines. They may mean the size of the pan magnetic base and not the rim diameter. Please check with them if you have a problem. To prevent hazards do not leave a pan unattended when preheating since heat up is very rapid on Induction. Overheating can also cause damage to your cookware.

Utensils

Metal utensils may be used during cooking however we highly recommend the use of wooden or heat resistant plastic utensils on your cookware items with non-stick. The use of sharp edged metal utensils including knives, forks, whisks or any metal object can damage the non-stick coatings.

Oven Cooking

Your cookware is oven safe up to Gas 4, 180°C, 350°F. Do not place under a grill, or close to the heat source in an oven.

Do not use in a microwave oven. Always use oven gloves when handling cookware.

Griller Use

Do not put cookware under a griller as it may damage the cookware.

Lids

When supplied, always use a lid to help preserve nutrients, flavour, minimize cooking time and fuel used. Glass lids will mist at the start of cooking, but will clear as they become warm. Do not place glass lids directly on a hot burner, or place hot lids in cold water as this will reduce their break resistance.

Care of Fittings

Periodically check that all fittings are secure and re-tighten as appropriate. To avoid accidents or injury do not use cookware with loose or insecure fittings.

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. Carefully wipe off spills which occur during cooking immediately for easier clean up later (ensure cookware isn't hot).

Your cookware may or may not be dishwasher safe. Please refer to the packaging for more information on this. If your packaging does not mention 'Dishwasher-Safe' anywhere then your cookware is not suitable for use in a dishwasher.

However, even if it is dishwasher safe, hand washing is recommended since dishwasher detergents will dull the interior/exterior surfaces.

Do not use steel wool or coarse scouring pads or powders. Do not use commercial dishwasher products.

Wash interior surface thoroughly after each use to prevent lingering food and grease particles from burning the next time the pan is used.

Remove burned-on food by soaking in hot soapy water. We also recommend boiling water in the pan to dislodge debris.

Staining

Staining occurs even with normal use but it is not considered a defect.

Most stains can be removed or lessened by cleaning with lemon juice or white vinegar.

Storage

To avoid scratches or chips on the cookware, place paper towels between pans when storing.

Warranty

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

If this is not possible, please refer to the contact details mentioned on your Warranty Card.

If a repair is not possible and a replacement is necessary and the original specification is not available it may be necessary to replace 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 damage caused by normal wear and tear, accident, misuse, abuse or commercial use. Stains / discolouration / damage from overheating, or discolouration caused by dishwasher use or use of sharp metal utensils are not covered by this warranty.

Incidental or consequential damages are expressly excluded from this warranty.

Contact

If you have any queries regarding this product please refer to the contact details mentioned on your Warranty Card.