

IMPORTANT SAFETY, USE & CARE INFORMATION

Thank you for choosing MEYER SAFECOOK Aluminium Non-stick cookware.

To assure a long and pleasant experience, please read this information before first use and retain for future reference.

If you have any queries regarding this product please refer to the contact details mentioned in the Contact section below.

Your cookware is suitable for use on all cooker types excluding induction. Before first use remove all labels, wash the pan with detergent and dry thoroughly. The SAFECOOK vent built in to the lid knob gives you the ability to control the steam build up inside the pan during cooking and completely vent it before lifting the lid at the end of cooking. Point the steam outlet on the lid away from you during cooking and always tilt lid away from you when removing.

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 warranty does not cover damage to cooktops.

Induction Hobs

Do not use this cookware on an induction top.

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.

Microwave Use

Do not use this cookware in a microwave oven.

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.

At the start of cooking, place the vent rocker in a flat position on the knob by depressing on the red icon on the vent rocker. To vent during, or at the end of cooking, depress the opposite end of the rocker to open the vent up. The knob and rocker plate can get hot during use, please take care during and after cooking and always use oven gloves.

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 and any exposed aluminium.

Note: SAFECOOK Grill Pan is not Dishwasher Safe.

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.

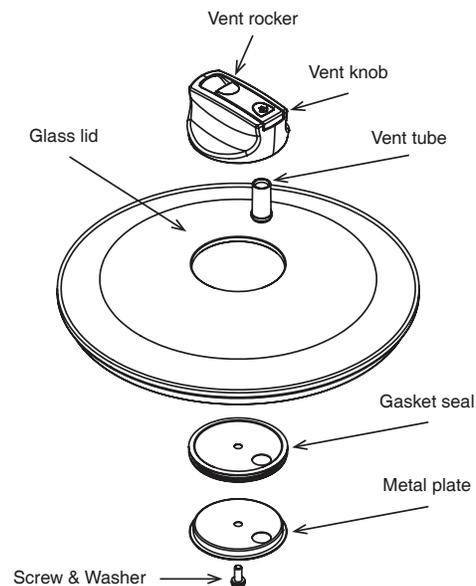
Remove burned-on food by soaking in hot soapy water. We also recommend boiling water in the pan to dislodge debris.

Should you need to clean the vent knob you can remove the knob from the lid to clean, to do this;

Undo the screw on the underside of the lid to separate the parts.

Using a small cleaning brush clean inside the vent knob tube.

To reassemble, reverse the above procedure using the diagram for reference.



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 exterior, place paper towels between pans when storing.

Warranty

Your item has a warranty of 2 years from date of purchase to be free from defects in materials and workmanship under normal household use.

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 contact us at www.meyerindia.in

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.

Contact

If you have any queries regarding this product please contact - Customer Service Department or visit us at www.meyerindia.in

Meyer Housewares India Pvt. Ltd.

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Registration for warranty

To avail warranty from Meyer Housewares India Pvt Ltd, you need to register your product on the following URL: www.meyerindia.in/registryourproduct