

Instruction Manual

Vacuum sealed lid:

Leaving a lid on a pan when lowering the temperature setting or turning the hob off may create a vacuum. This can also happen when using other lids purchased separately. If a vacuum has been created, please do not try and remove the lid by force. To prevent a vacuum from being created, either remove the lid or leave it tilted on top of the pan and then reduce the temperature.

Stainless steel cookware guarantee

Culinarta GmbH provides a 5-year guarantee which covers any errors due to material or workmanship which affect the product's functionality. Damage caused due to improper usage or normal wear and tear is not covered. The guarantee does not cover any parts that break easily, such as those made of glass or plastic.

Guarantee address

Culinarta GmbH
Department: Returns
Ingerweg 1
40670 Meerbusch, Germany

Email

info@culinarta.de

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Dear Valued Customer,

We would like to thank you for choosing Coolinato cookware. Our cookware has been rigorously tested at all stages of production in order to ensure safety and durability. It has also been manufactured according to high standards and using only the best materials. Take good care of your cookware and you'll be able to enjoy it for years to come. Please read the following instructions carefully: they'll tell you.

Before you use your cookware

Please first remove any labels before you start using your cookware. Then wash the cookware using a mild cleaning agent and wipe the outside dry with a soft cloth.

General safety information

- The cookware should only be used to prepare food. Please follow the instructions indicated on how to use and take care of your cookware.
- When using your cookware, we do not recommend leaving it unattended. Please do not leave any empty cookware on a hot cooker as this can discolour the product and may damage the coating.
- If the cookware contains hot liquid, please always exercise caution and make sure that there are no small children in the vicinity.
- When removing the lid, do so by keeping it away from your body. Direct contact with rising steam can cause burns.
- Do not use the cookware in a microwave or an oven with a top heating element, or on a campfire or grill.
- Exercise caution when using cookware with a machine-made base on ceramic hobs due to potential scratches. Please make sure that the base is clean and dry before placing cookware on a hob.
- Metal bases in particular, when new, can be highly reflective. This may lead to reduced efficiency when cooking on certain halogen hobs. Please read the instruction manual for your cooker for information on taking corrective action to remedy this where necessary.
- The cookware can be used on gas, electric, induction and glass ceramic hobs.

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Important information on using your Coolinato cookware

Cooking utensils

Although small scratches will not affect the cookware's performance, we would advise against using sharp-edged metal cooking utensils (e.g. knives, forks, mixers and stirrers or whisks). We recommend using cooking utensils made from wood, heat-resistant plastic or silicone instead.

Stainless steel handles or silicone handles (depending on the model)

Stainless steel handles stay relatively cool. However, they can become very hot when cooking under certain conditions, e.g. if the heat setting is too high or when deep-frying food. As both the handle and grip can become hot, we recommend using potholders or oven gloves.

Using fats or oils

It is not essential to use fat or oil. However, you may choose to add them for taste - if doing so, we recommend using olive or peanut oil. Using thick vegetable oils and fats is not recommended as they can have a negative impact on the cookware's non-stick properties. Use a low temperature setting to heat oil, as fats and oils can overheat quickly and damage the cookware.

Non-stick coating (where present)

Eclipse HB® non-stick coating is a branded product made by Whitford GmbH. A highly complex technical procedure is used to apply the 3-layer, high-performance non-stick coating, which is extremely scratchproof as well as particularly long-lasting.

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Oven cooking

Coolinato stainless steel cookware can be used in the oven up to a temperature of 250°C or Gas Mark 4. Glass lids can also be used in the oven up to a temperature of 250°C. If you are using your cookware in the oven, do not turn on the grill setting. This means that you can cook your food on the hob and then finish it off in the oven without having to change equipment. Please remember to use potholders or oven gloves when taking your cookware out of the oven.

Cleaning and storage

In principal, Coolinato cookware is dishwasher-safe, however we recommend washing it by hand so that it is treated with care and to make it last even longer. Remove your cookware from the hob immediately after cooking and leave it to cool on a level, heat-resistant surface. Do not put any cold water into your cookware when it is hot. A sudden change in temperature may cause the base to become uneven and any remaining hot fat inside to spray out. Wash your cookware thoroughly after every use to get rid of any remaining food or fat particles. Otherwise, the remaining particles may burn to the bottom when you next use the cookware and cause discolouration. Any discolouration on the underside can be removed by cleaning it thoroughly with a special stainless-steel cleaning agent. Please do not use steel wool or cleaning agents containing grit particles.

Information on glass lids (where present)

Cracks and scratches: Never use a glass lid which has been cracked or scratched. If a lid is damaged, it may suddenly break or shatter.

Cleaning: Never use metal or sharp objects, or harsh cleaning products, to clean glass lids. Doing so can mark the surface.

High temperatures: Never place a glass lid directly on or under a heating element. Keep glass lids away from sources of direct heat, such as cooktops, grills or open flames. Avoid extreme variations in temperature during use. Never put a hot lid in cold water.