

Le Creuset Toughened Non-Stick pans are manufactured from premium materials that will provide the best in durability and cooking performance.



### Before First Use

- Remove all packaging and labels. Wash the pan in hot soapy water, rinse and dry thoroughly.
- Condition the interior non-stick cooking surface. Do not condition the black exterior sidewall.

Rub a film of vegetable or corn oil over the entire cooking surface using a pad of kitchen paper towels. Rinse the pan with hot water, dry thoroughly. The pan is now ready for use. Occasional re-conditioning after this will help protect the surface and promote longer life.

### Using your pan

- Heat zones - Always match the pan base size to the hob heat zone it is to be used on. Gas flames must always be confined to the base area and never extend up around the sidewalls of the pan.
- Cooking heats to use - Use medium and low heat settings for the majority of cooking on all heat sources, allowing the pan to heat gradually and evenly.
- For those times when searing of meat, poultry or fish is required a medium to higher heat can be used initially, but once the pan is hot and the food added, the heat should be lowered.
- The pan should never be used on a maximum or high heat setting either for pre-heating or cooking as excessive surface temperatures will damage the non-stick cooking surface.
- Oils and fats - Add a little oil or fat to the cooking surface before heating begins. This will improve the flavour and browning of foods. At no time should the oil or fat be allowed to become smoking hot. If this should occur cool the pan before proceeding.

- Total fat-free cooking - If this is required pre-heat the pan on a medium heat setting for approximately 2 minutes before adding the food. – Do not leave the pan unattended during this time or allow the dry non-stick surface to overheat as permanent damage may occur.
- Food storage and marinating - Do not store raw, marinating or cooked foods in the pan. Ingredients may cause damage to the surface.
- Tools to use - Le Creuset Silicone Tools are recommended. You can also use wooden or heat resistant plastic tools.
- Metal tools, spoons or balloon whisks may be used with care, but should not be used harshly or scraped over the non-stick surface. Do not knock these on the top rim of the pan.
- Knives, or utensils with sharp edges, should never be used to cut foods on the non-stick surface.
- Oven Use - The maximum oven temperature for use is 260°C / 500°F
- Grill use - When used under a hot grill there should be a minimum distance of 5 cm (2 inches) between the heat source and the top rim of the pan.

### Cleaning and storing your pan

- Cool the pan for a few minutes before cleaning. Do not plunge into, or fill with, cold water when hot.
- Do not use any metal, harsh abrasive or very stiff pads/washing up brushes, or abrasive cleaning agents on any of the surfaces.
- The pan is dishwasher safe but washing by hand is so simple thanks to the toughened non-stick surface that this method is recommended. Simply wash with hot soapy water, rinse and dry thoroughly.
- If the pan is regularly washed in the dishwasher some darkening of the rivets and outer ring of the base may occur or a powdery white deposit may form. This is normal and will not affect the performance of the pan.
- The surface dulling or white deposits can be removed by carefully cleaning the affected areas with a gentle nylon pad and a little water and washing up detergent. Afterwards rinse and dry thoroughly.
- Each time the pan is cleaned in the dishwasher, the cooking surface should be re-conditioned with vegetable or corn oil, before the next use.

### Guarantee

- Le Creuset offers a 10-year guarantee on its Toughened Non-Stick products. The guarantee applies from the date of purchase of the original owner, whether a self-purchase or received as a gift.
- The guarantee covers faulty workmanship and/or materials when the product is used in normal, domestic conditions and in accordance with the care and use instructions provided. It does not cover normal wear and tear, commercial use or misuse of the product.
- The Le Creuset 10-year guarantee does not cover damage to the non-stick surface caused by overheating or scratching.
- Overheating: Damage from overheating during cooking is instantly recognisable. The non-stick surface becomes discoloured and in severe cases detaches from the pan in the form of blistering or peeling.
- Scratching: Score marks or severe scratching caused by heavy use of metal tools is not covered by the guarantee. Such damage is permanent and will result in a reduction of the non-stick release performance.

The following are excluded from the guarantee:

- Damage caused by normal wear and tear, accident, misuse, abuse or commercial use.
- Scratches, stains, discolouration, corrosion or damage from over-heating to the interior or exterior of the pan.
- Consequential damage is expressly excluded from this guarantee.