

INSTRUCTIONS FOR USE – POTS AND PANS

Dear Customer,

It is important to follow the directions for use because Lagostina's guarantee hinges upon them. By following these instructions, you will also obtain the best performance from your product. Please keep these directions for use and maintenance for reference. The statements in this document do not prejudice your statutory rights.

DIRECTIONS

General safety indications

- Lagostina cookware must never be used in microwave ovens.
- These products are not recommended for deep frying (e.g. chips, samosas, etc.).
- Never let pot handles extend beyond the edges of the hob surface.
- Pay close attention when cooking around children, pets and other people.
- Never put hot pots on the floor or near the edge of counter tops. Let them cool and never leave them within arm's reach.
- Use the lid to prevent burns caused by splashing.
- Always be careful when cooking with oil: never fill the pot more than halfway and do not cook over excessively high heat (refer to oil manufacturer's indications); avoid putting wet or watery foods into hot oil or boiling fat.
- It is recommended that you wear oven gloves when grabbing handles or knobs.
- In case of fire inside the pot, turn off the heat and cover the pot with a damp cloth. Wait 30 minutes before removing it.
- In case of overheating, the cookware should not be moved, but should be left to cool first due to the possibility that the aluminium in the base could melt.
- Never leave food cooking unattended.

Before first use

- Remove all packaging, labels and paper. Wash in hot soapy water, rinse, and dry thoroughly.
- Do the same for Lagostina non-stick pans, then grease the non-stick coating with cooking oil and dry with kitchen paper.
- The wooden part of lids is covered with a mineral oil that ensures its protection and longevity. This might leave some residues on the packaging.

RECOMMENDATIONS FOR USE OF LAGOSTINA COOKWARE

- Check that the pot is suitable for use on your heat source (see packaging).
- Do not overheat an empty pot. Never let flames extend up the side of the pot. Make sure the pot is well centred over the heat source (to avoid handles from coming into contact with the heat or flame).
- Never heat fat or oil long enough to make it smoke, burn or turn black.
- Milk burns easily. Heat it over low to medium heat until bubbles form along the edges.
- To prevent overflow, do not fill the pot more than two thirds of the way full.

Additional recommendations for using stainless steel cookware

- Never use bleach or chlorine-based products on your pots, as they are very corrosive to stainless steel, even if diluted.
- Never use empty pots on a heat source, as it could cause steel discolouration, and it could also cause damage and/or failure of the base.
- Do not use pots to store acidic, salty or fatty foods before or after cooking.
- Salt should be added to boiling water or hot liquids only. Dissolve salt by mixing it with liquids or other ingredients.
- The following situations may occur:
 - Grains of salt added to cold water can damage the steel and cause a mild discolouration, including white or reddish dots or stains, which, however, will not compromise the quality or functionality of the pot.
 - By exposing the cookware to intense heat, limescale stains may appear on the base as a natural consequence of water hardness.
 - Bluish rings caused by the starch contained in certain types of food, such as pasta or rice, may also appear.

These stains can be easily removed by rubbing the pot with a soft cloth soaked with lemon juice, white vinegar or a specific cleaner for stainless steel pots; Lagostina offers a product specifically for cleaning stainless steel, Polvere di Stelle.

CAUTION: products with an external coating (ceramic, etc.) must be handled with proper care to prevent permanent damage to the coating.

Additional recommendations for using cookware with non-stick coatings

- The coating on your Lagostina kitchen product is the result of years of research and industry experience. Because of this, most metal kitchen tools can be used. However, knives, whisks and all utensils with sharp edges should be avoided. Do not cut food directly in the pot. Small scratches and abrasions that may appear with use do not change the coating's non-stick performance.

- By following all of these safety recommendations, you will avoid emissions from overheated cookware which may be dangerous for animals with particularly sensitive respiratory systems, such as birds.

Additional recommendations for using copper-coated utensils

- The external copper layer on Lagostina cookware may oxidise over time. To maintain its shine, we recommend the use of a specific copper cleaner.
- Copper products are not compatible with induction hobs (unless otherwise indicated on the packaging) and are not dishwasher-safe.

CLEANING

- Wash the pot in hot water with liquid detergent and a sponge after every use. Rinse and dry thoroughly.

Do not use abrasive sponges, steel wool or highly abrasive powders.

- Never put cold water in a very hot pot. Sudden temperature changes may cause the metal to warp.
- If food has burned in the pot, fill it with warm water and dish detergent, then leave to soak for about an hour. Then wash with dish detergent and a sponge. If soaking is not enough, rub with a suitable abrasive sponge, not metallic ones. If it is a non-stick pot, wipe it again with a clean cloth soaked in cooking oil to maintain all of its non-stick properties.

Dishwasher

- Copper Lagostina products are NOT dishwasher-safe and must be washed by hand only.
- All products made of wood or with parts in wood are NOT dishwasher-safe and must be washed by hand only.
- Products from Lagostina's Rossella range are NOT dishwasher-safe and must be washed by hand only.
- Lagostina's stainless steel cookware and products with non-stick coatings are dishwasher-safe. However, handwashing is recommended because certain detergents are very aggressive and corrosive (particularly those in tablet form) for aluminium parts. To maintain the aesthetic qualities of your products, dishwasher use is not recommended (see 'Handles, knobs and lids').
- Do not leave the pot in the dishwasher after the wash cycle has completed.
- It is recommended that you dry the pot thoroughly immediately after washing.

ENERGY SAVINGS

Cooking methods to save energy:

- The base of the pot should cover the diameter of the hob as much as possible.
- Using the lid during cooking significantly reduces energy consumption.
- Use the minimum amount of water as possible in pots and quickly bring to the boil before reducing the heat to let simmer.
- If using a gas hob, never let the flame extend up the sides of the pot.

HOB COMPATIBILITY

- Check the compatibility of your hob by checking the symbols displayed on the packaging or in the catalogue.
- Always dry the base of the pot before cooking, especially if to be used on a ceramic, halogen or induction hob. Otherwise, the pot may stick to the hob.
- According to the type of hob used, the base of the pot may become marked or scratched. This is normal.
- Small pots may need careful positioning on gas hob pan supports.

Ceramic, halogen and induction hobs

- For ceramic hobs, always make sure that both the hob and the pot base are perfectly clean (to avoid anything getting trapped between the pot and the hob, causing scratches on the hob surface).
- Never drag pots along surfaces, always lift them.
- Induction is a cooking method that is much faster and more powerful than other heat sources; be careful to avoid overheating empty pots and pans, which can happen easily.
- You should also consult the operating instructions for your induction hob.
- The humming noise that might occur during cooking over high heat is a technical sound, and not a defect with the pot or hob.
- Yellowing is normal. Use an abrasive sponge and dish detergent on the stainless steel base only to restore its normal appearance.
- The pot's efficiency may be affected by the diameter and the power of the hob.

HANDLES, KNOBS, LIDS AND ACCESSORIES

- After washing, give handles and knobs time to drain and drip-dry.
- Glass lids with steel or silicone knobs can withstand temperatures up to a maximum of 210°C (410°F). However, if dropped or subjected to extreme temperature changes, they might shatter (let the glass lid cool before placing it in water). Shattering is not covered by the manufacturer's guarantee.
- glass lids with Bakelite knobs can withstand oven temperatures of up to 175°C (347°F).
- DO NOT use wooden lids during cooking.
- Do not completely immerse wooden lids or knobs in water.
- Wash wooden lids or steel lids with wooden knobs by hand; dry immediately and thoroughly after washing.

- Prevent wood from coming into contact with flame or any source of direct heat.
- Wooden objects or parts with wood must not be used in the oven.
- As wood is a natural material, it may undergo slight deformations caused by changes in temperature or humidity.
- Lagostina cookware equipped with stainless steel knobs and handles can withstand temperatures of up to 250°C (482°F).
- Silicone knobs and handles can withstand oven temperatures up to 210°C (410°F).
- Bakelite knobs and handles can withstand oven temperatures up to 180°C (356°F) for a maximum of one hour.
- Only use a pot in the oven if the packaging indicates it is suitable for use in the oven, and do not exceed the recommended temperatures; always use an oven glove to remove the pot or lid.

Recommendations for use of Salvaspazio removable handles

- Do not put handles in the oven.
- Do not leave handles on pots during cooking. If they are left on the pot, handles can become very hot. We recommend using an oven glove to remove the pot, especially if the handles are made out of stainless steel.
- Do not put handles in the dishwasher.
- Always wash by hand using hot washer dish detergent.
- Never expose handles to direct flame or heat.
- Attach handles with the use of the lock button.
- If you notice that a piece of cookware is not functioning properly, even after extensive use, contact an assistance centre, the retailer or regional office immediately (see list of contacts).

Lagostina cooking products comply with legal requirements concerning materials which come into contact with food. Depending on the product line, the dimensions indicated may refer to the diameter measured either within or outside the walls, at the top edges or at the rounded edges. For additional information, read the packaging or consult the catalogue.