

# TEFAL/T-FAL\*

## INSTRUCTIONS FOR USE FOR COOKWARE

*Congratulations on your purchase and welcome to the world of Tefal/T-Fal\* cookware! Tefal/T-Fal\* cookware is designed to provide many years of cooking enjoyment, superior performance and maintenance-free service*

### **Before first use**

- Remove all packaging materials, labels, stickers and tags.  
NOTE: Some cookware is shipped with a protective plastic piece, in particular those located at the base of the handle. Please discard before use, as failure to remove this piece could create a fire hazard.
- Wash cookware in warm, soapy water, then rinse and dry thoroughly using a soft cloth or paper towel
- For cookware with a non stick interior, heat each pan on low for 30 seconds, remove from heat and spread one teaspoon of cooking oil over the entire interior surface with a clean cloth or paper towel. Wipe off any excess. You should then condition the pan regularly to maintain the performance of the non-stick coating.

### **General cooking tips**

- Use only low to medium heat with your cookware at all times (including boiling water). Low to medium heat offers best cooking performance. High heat may damage your cookware and this type of damage is not covered under the guarantee. Use high heat only for reducing liquids. Medium to medium high heat for sautéing, stir frying and frying. Low heat for warming food, simmering and preparing delicate sauces.
- Never let cookware boil dry or leave an empty piece of cookware on a heated ring or gas flame.
- Select the proper hob ring or gas flame size so that the heat or gas flame touches only the bottom of the cookware and does not climb up the sides of the pan
- Do not use non-stick coated pans to flambé.
- Let pans cool before cleaning to prevent warping caused by extreme temperature shocks. Avoid any extreme temperature changes.
- Do not slide or drag cookware across the hob surface as this may cause damage to both the cookware and the hob surface.
- Discolouration: Overheating and extreme temperature shock can cause brown or blue stains. This is not a defect in the product, it occurs from using too high a heat setting (typically in an empty or minimally filled pan). Also large amounts of iron in your water can cause discolouration and result in the pan looking slightly rusty. Large amounts of limestone in your water can cause white spots that you can easily remove with lemon juice or white vinegar.
- When boiling water, add salt to water only after it has come to the boil to keep salt grains from damaging the steel components of the cookware
- Never heat fat or oil to the extent it smokes, burns or turns black.
- Milk scorches easily. Heat over low to medium heat until bubbles form around the edges.
- To avoid spillage, do not fill the pans more than two-thirds full.
- Avoid using your pans to store acidic, salty or fatty foods before or after cooking.
- Unless otherwise stated only use your Tefal pans on a hob and not in an oven – refer also to sections regarding handles, knobs and lids

### **Hob suitability and use**

- Ensure suitability for your hob by referring to the symbols displayed on the sleeve, packaging or catalogue.
- Always dry the base of your cookware before cooking, especially if you use it on a ceramic, halogen or induction hob, otherwise the pan may stick to the hob.
- Depending on your hob type, the base of your pan may become marked or scratched. This is normal.
- Choose a suitable sized gas flame or ring for the base of the pan and centre your pan over the heat source.
- On a ceramic hob, take care that your hob and the base of the pan/pot are perfectly clean to avoid anything getting trapped between the pan and the hob, thereby scratching the

hob.

- Never drag pans across the surface – always lift the pan/pot off.
- Never “shuffle” frypans, woks or sauté pans on the hob whilst cooking

### **Use on an induction hob**

Induction is a heating method, which is much faster and more powerful than other heat sources. To guarantee the performance of your cookware:

- Never heat pots and pans when empty.
- When preheating your pan we recommend that you set the hob (output level) to a mid-range temperature setting (you should consult the operating instructions for your induction hob).
- If using a non-stick coated pan use the Thermospot technology so that you can see when the pan has reached the perfect cooking temperature, then add your food and reduce the heat to maintain the temperature (to prevent overheating the pan).

NOTE: The efficiency of the pan may be affected by the diameter & power of your hob.

### **Helpful hints on lid use**

- When removing a lid during cooking, tilt it to direct steam away from you and keep hands and face away from vents.
- Do not use glass lids that have cracks, chips or scratches and do not attempt to make repairs to damaged cookware. Using damaged cookware lids could lead to the glass exploding and possible injuries to users or bystanders.
- Do not place hot glass lids into or under cold water or directly onto a cold work surface as an extreme temperature change can break the glass. This is not covered under the guarantee.
- Tempered glass lids are oven safe up to a maximum of 350°F/175°C/ Gas Mark 4. You must remove glass lids from pans before putting the pans in an oven above this temperature.
- If your glass lids have knobs made from pure bakelite (ie no added trims) they are oven safe up to 175°C (350°F, Gas Mark 4) for a maximum of one hour. Knobs that are bakelite with trims should not be put in the oven at all.
- Any lid that has a steam-vented knob is not oven-safe and should not be put in the oven.
- When leaving a covered pan on the hob after the heat is turned down, be sure to leave an air gap between the lid and the pan or the steam vent open, otherwise a vacuum seal may occur. If you notice a vacuum seal, do not attempt to remove the lid from the pan, call the Consumer Helpline.

### **Handles and knobs**

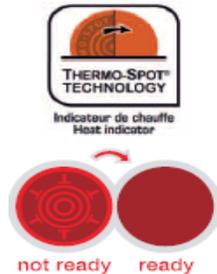
- Handles and knobs can get hot under certain conditions. Always have oven gloves available for use. When cooking make sure handles are not positioned over other hot rings or gas flames. Do not allow handles to come into contact with direct heat or flames, nor place directly under a hot grill.
- Some handles and knobs are attached with screws that may loosen over time due to the continual heating and cooling of the fixing. If this occurs, they should be carefully retightened. Do not over tighten, as this could result in damage to the lid or the knob. If the screw cannot be tightened or if the handles are riveted or welded, call the Consumer Helpline
- If handles and knobs are made of stainless steel they are oven safe up to 500°F/260°C /Gas Mark 9.
- If handles and knobs are made of stainless steel with some silicone insert or wrap, they are oven safe up to 400°F/210°C/ Gas Mark 6 for a maximum of one hour at a time.
- Handles and knobs made from pure bakelite (ie no added trims) are oven safe up to 175°C (350°F, Gas Mark 4) for a maximum of one hour.
- Bakelite handles and knobs with trims should not be put in the oven at all.
- Any steam-vented knob is not oven-safe and should not be put in the oven

### **Cookware with non-stick coating (care and cleaning)**

- Most metal utensils can be used except knives and whisks. However, care should be exercised when using any metal utensil. Avoid using sharp edged utensils and do not cut directly in the pan. Do not stab or gouge the non-stick surface. Accordingly, Scratching cannot be covered by the guarantee.
- With use some minor discolouration of the non-stick coating may occur. This is quite normal and will not affect the non-stick properties of your cookware.

- Slight surface marks or abrasions are normal and will not affect the performance of the non-stick surface. Those marks will not be covered by the guarantee.
- Non-stick cooking sprays are not necessary with non-stick cookware. The use of such sprays may create an invisible build-up on the surface of the pan that will affect the pan's non-stick properties.
- Repeat conditioning of the non-stick regularly to maintain performance, particularly after dishwashing (see "Before First Use").
- If you accidentally burn food in your pans fill them with warm water and washing up liquid and leave to soak for about an hour. Afterwards wash them as normal and use a non-abrasive sponge (a non-stick scouring sponge) if necessary. The non-stick coating should then be reconditioned with a little cooking oil wiped over the surface with a paper kitchen towel to restore its non-stick properties (see "Before First Use").
- If food begins to "stick" to the pan this is usually a sign that the non-stick properties have been weakened due to the pan having been overheated; not conditioned regularly enough (see "Before First Use"); food has been burnt in the pan or there is a build up of food residues in the pan. This is not covered by the manufacturer's guarantee (see section "Guarantee")
- A build up of residue or scale may form on the coating inside the pan. This is often seen when a pan is continually used for boiling vegetables and hard water is used. To remove these deposits use diluted white vinegar or lemon juice. To resolve the problem we also suggest that a little cooking oil is spread over the nonstick coating after washing and drying to re-condition the non-stick surface.
- The non-stick coating is formulated not to chip or peel under normal household use. If particles from the coating are accidentally ingested, there is no danger. These particles are non toxic and totally inert, if ingested it is totally innocuous in the body. If you have any concerns please contact the Consumer Helpline

### **Non-stick coating with Thermospot Technology**



Tefal cookware comes both with and without Thermo-Spot™ technology. Should your pan have a heat indicator like the ones shown, this will tell you when the pan has reached the optimum cooking temperature (approx 190°C).

When cold: - The Thermo-Spot™ pattern is visible. Add a drop of cooking oil to your pan. Wait and the spot will turn a solid colour when the pan is perfectly preheated and ready to cook. When the pattern is no longer visible reduce the heat to maintain the temperature. This Thermospot technology should therefore help to prevent you overheating the pan.

### **Ceramic coated cookware**

- The ceramic surface can be heated up to 570°F/300°C on a stovetop.
- The high heat resistance of the ceramic interior surface makes the pan ideal for searing, browning and frying.
- The ceramic cookware promotes healthy cooking by requiring less saturated fats and oils while cooking

### **Utensils**

- We recommend to use plastic, silicone or wooden utensils for best long term results.
- If your product has a non-stick coating – see section "Cookware with non-stick coating"
- Slight surface markings are normal and will not diminish the performance of your cookware

### **Oven and grill use**

- Cookware is oven safe up to 500°F/260°C/Gas Mark 9 if the handles are made of stainless steel without any bakelite or silicone insert or wrap. Refer to the handle and knob section to check the safe temperature for your cookware.

- Always use oven gloves when moving your cookware into or out of the oven.
- Tempered glass lids are oven safe up to a maximum of 350°F/175°C/ Gas Mark 4. You must remove glass lids from pans before putting the pans in an oven above this temperature. Refer also to the section “Handles and Knobs”.
- Cookware with Stainless Steel handles that do not include any silicone or bakelite insert with non-stick coated interior can be put under the grill but must be at a minimum distance of 5cm from the grill heaters

### **Cleaning your cookware**

- After each use, wash the inner and outer coatings of your pan with hot water, liquid detergent and a sponge. Rinse and dry thoroughly.
- Do not use metal scouring pads, abrasive wire wool or harsh scouring powder.
- Never put cold water into a hot pan or plunge hot cookware in cold water. Sudden changes of temperature may cause metal to warp, resulting in an uneven base.
- Do not soak the outside of your pans for an extended period due to some aluminium fixings (eg rivets). Always dry your cookware thoroughly.

### **Dishwashing**

- Not all Tefal cookware is dishwasher safe. Please check the labels on the packaging. Please also refer to the section "Handles, Knobs and Lids. If your cookware is dishwasher safe, washing by hand is still recommended.
- If placed in the dishwasher the outer coating and any aluminium fixings may become dulled and discoloured due to the action of certain detergents. Our guarantee does not cover this type of wear, however the performance of the pan will not be affected.
- To maintain the performance of the non-stick coating, repeating ‘conditioning’ after dishwashing is recommended (see “Before First Use”).
- Do not leave your cookware in the dishwasher after the cycle has finished

### **Cleaning - for cookware without non-stick coating**

- For regular care, clean your pans with hot water, liquid detergent and a sponge (scouring powder and scouring pads are not recommended).
- For more stubborn stains or if food has been accidentally burnt inside the pan, soak in hot water. Use a fine specialist stainless steel powder cleanser with water to form a paste. Apply paste using a soft cloth. Rub in a circular motion from the centre outward. Wash in hot soapy water, dry immediately to prevent tarnishing.
- Never use bleach, oven cleaners or chlorine based products on your pans as it is extremely corrosive to stainless steel, even when diluted. It will cause tiny pits to appear in the surface of the steel which may be unsightly and will affect the cooking performance.
- Do not use steel wool, steel scouring pads or harsh detergents.
- Nylon scouring pads are safe to use.
- Be advised that stainless steel exterior finishes and fixings may become dull due to the abrasive nature of some dishwasher detergents. These effects are not covered under guarantee.
- Even if your product is dishwasher safe, hand washing is recommended and dry thoroughly immediately after washing it to prevent tarnishing.
- Do not leave your cookware in the dishwasher after the cycle has finished.
- With stainless steel cookware, blue or yellow discoloration may appear over time. This is a natural occurrence that may result from overheating and does not indicate any problem with the cookware.
- The following may also occur due to inadequate cleaning or leaving to boil dry:- - White spots (e.g. from boiling potatoes), white fine scale, rainbow effect/ iridescent glints, brown drying rings (watermarks)
- If the product is made of stainless steel discoloration can appear on the outer surface. The discoloration can be removed with a special cleaner for stainless steel cookware, or by adding lemon juice or vinegar to your regular cleaning solution

*\* TEFAL household appliances appear under the T-FAL brand in some territories like America and Japan. TEFAL/T-FAL are registered trademarks of Groupe SEB*

# How to recognise & avoid defects covered by the Stainless Steel guarantee

## Exterior base:

The body shape of the cookware is guaranteed against external encapsulated base detachment or bubble between the encapsulated base and the body shape. This can create some overheating and some hot spots. It is covered by the guarantee



## Interior surface of the product:

- The body shape of the cookware is guaranteed against dark brown and black rusty stains
- If you notice some stains on the inner surface of the product, first clean it following the care instructions. If stains are still significant when you slide your fingernail along the surface after cleaning, or if the mark looks like some pitting or hole it is covered by the guarantee.

⇒ Some helpful advice:

- Always add salt to water only after it has come to the boil
- Do not use any detergent which contains chlorine
- Do not use any hydrogen peroxide or bleach

Stain before cleaning



Stain after cleaning



## Handle, side handle and knob:

- If the pan has welded brackets and the handle is broken due to the welding points and there are no holes on the side of the pan, this defect would be covered by the guarantee.

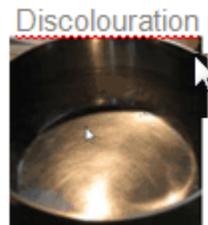
## How to recognise and avoid defects NOT covered by the Stainless Steel guarantee

### Cleaning results not covered by the guarantee:

- Some detergents are very aggressive and can affect the stainless steel exterior finishes and fixings. These may discolour and become dull due to the abrasive nature of some dishwasher detergents. These effects are not covered by the guarantee.
- ⇨ Even if your product is dishwasher safe, hand washing is recommended
- ⇨ Do not keep your cookware in the dishwasher when the cleaning cycle is finished
- ⇨ We also recommend to dry your cookware after cleaning with a soft paper towel

### Discolouration on the interior not covered by the guarantee:

- Overheating can cause brown or blue stains. This is not a defect in the product, it occurs from using too high a heat setting (typically in an empty or minimally filled pan).
  - Large amounts of iron in your water can cause discolouration as well and result in the pot looking slightly rusty. It can be easily removed by following the cleaning instructions.
  - A blue colour can appear on the inside base of the product due to cooking food which contain some starch like rice or pasta.
  - Also some white stains may be noticed on the inside base depending on your water supply. These are due to limestone (scale in the water) and can be easily removed by cleaning the product with some white vinegar or lemon juice.
- ⇨ Clean your cookware by using some white vinegar or lemon juice with soft paper towel
- ⇨ Clean the pan with a specialist stainless steel cleaner
- ⇨ Always add salt to water only after it has come to the boil



### Discolouration of the external surface not covered by the guarantee

- Overheating can cause brown or blue stains. This is not a defect in the product, it occurs from using too high a heat setting (typically in an empty or minimally filled pan).
- ⇨ Clean the pan with a specialist stainless steel cleaner

Discolouration of the external base



### Warping of the product not covered by the guarantee

- Dropping the pan can cause some deformation
  - Overheating or heating an empty pan can also cause some warping of the product
- ⇨ Do not add any cold water inside a hot pan, this may cause a sudden change of temperature which can cause the base to warp.
- ⇨ Use the appropriate hot ring or gas flame size for the pan.
- ⇨ Clean and dry the external base of the pan before using it on a ceramic hob.
- ⇨ Select the proper hob ring or gas flame size so that the heat or gas flame touches only the bottom of the cookware and does not climb up the sides of the pan
- ⇨ Be aware that cooking with an induction hob needs special attention. A hot temperature can be reached very quickly and an extreme and sudden change of the temperature can cause the product to warp.

### Handle, side handle and knob; damages not covered by the guarantee

If the pan has welded brackets and the handle is broken at the welding points and there are holes on the side of the pan, it means that the product has been overloaded. This issue would not be covered under the guarantee.