



Congratulations for purchasing a high quality pan Remoska® Vega

Before using for the first time

Read the operating instructions carefully!!!

Follow these recommendations to maintain the quality of the pan.

- 1) Remove the pan from the transport box.
- 2) Remove all packaging material from the outer and inner part of the pan (including any cling film, paper, etc.).
- 3) Before using for the first time wash the parts that will come into contact with food in hot water and washing-up liquid, rinse well with clean water and wipe dry or leave to dry.
- 4) Grease the inside of the pan with fat or oil (either with a finger or a napkin).
- 5) Warm the pan gently for about 3-5 min. (gas, el. cooker, glass ceramic hob), about 1-3 min (induction cooker), after warming wipe again with a paper napkin.

WARNING: do not use the maximum capacity of the cooker for a long period and empty pans (mainly induction cookers), as this could burn the pan and this will damage the non-stick coating (e.g.: when using at the max. capacity of gas, el. cooker, glass ceramic hob) for over 8-10 min. and on an induction cooker for over 2-3 min. as the temperature of the pan could rise up to 300-350°C!!! The maximum recommended temperature for the non-stick coating and handle is 220°C!!! The plastic parts may smell at higher temperatures.

- 6) Before each use of the pan, always carefully warm it for about 2-5 min. at a temperature of 150-180°C according to the type of cooker. **Pay attention to the advice see point 5.**

RECOMMENDATION: To test the optimum temperature of the pan we recommend a “water test” by spraying a few drops of water into the pan which at the right temperature should splutter, begin to fizz and evaporate. Only then does the pan have the right temperature)

- 7) After the “water test” place the ingredients you want to cook, roast or fry immediately in the pan.

WARNING: During use do not touch the pan (apart from plastic handles), because it is HOT! The pan CAN BE used in an oven (e.g. el./gas/hot air)! Take particular care that children and unsuitable persons do not touch the pan!

RECOMMENDATION: When using the pan in a gas or el. oven with upper heating, we recommend placing the pan as far from the heating element as possible. Particularly top parts of older ovens may get overheated (280-320°C), which could cause the permitted temperature to be exceeded (**max. 220°C**). Overheating may cause an unpleasant smell or degradation of the non-stick surface and loss of its non-stick properties.

Use

You can use the pan on a source of heat – gas, electric cooker, glass ceramic and induction hob. For gas cookers, **we recommend** using a cast iron heat diffuser plate due to easier maintenance of the coated bottom (induction). Once the pan is heated to the right temperature (150-180°C), in about 2-5 minutes, check by carrying out a water test), place meat or other food in the pan, leave to cook for a short while and then continue on a moderate or lower heat. You do not have to learn to cook in our pan. You can cook as you are accustomed, and will only learn to control the heat source. Do not overheat the pan unnecessarily – this way you save energy and your own money! A great advantage of these pans is that they do not absorb odours so you can cook, fry and roast in one pan.

Maintenance

After cooking fat-free dishes, all you need to do is wipe the pan with an ordinary paper napkin. There are generally three cleaning options:

1. After heating pour cold water into the hot pan. Once the remains of the food come loose and wash away, pour out the entire contents (so-called thermal shock)=**WE RECOMMEND** that because the pan is made of quality cast iron, you need not worry that the bottom will bulge out. The warranty fully applies to any bulging of the bottom.
2. Leave the pan to cool and wipe with a paper napkin.
3. Rinse the pan regularly with a liquid detergent for cleaning pans and avoid any accumulation of fat and remains of baked food.
4. **We do not recommend washing the pan in a dishwasher.**

Warning

Use only wooden and plastic kitchen utensils!

Never unnecessarily overheat empty pans!

Use to a max. of 220°C!

A great advantage of the pan is that food does not stick to its surface so there is no need to use any force during cooking!

Do not use metal utensils!

Do not use for storing food, the pan is designed for cooking and not storage! The surface can peel when used for storing dishes!

Do not keep the pan with food in a fridge or freezer!

There are tiny irregularities in the integrity of the appearance which are due to the product being made by hand, but have no effect on the functionality or properties of the pan, so this should not be used as a reason to complain about the product.

Conclusion

All the above is basic information on how to use the pan effectively. You do not need any special cookbook for this pan. **The point is to learn to make effective use of heat control at the minimum level of the source. The rest just depends on your rich imagination.**

Ecology

If the dimensions make it possible, each pan contains printed marks of materials used on the product, packaging, components and accessories, as well as their recycling. By properly disposing of this product you will help preserve valuable natural resources and encourage prevention of potential negative impacts on the environment and human health, resulting from bad waste disposal. Ask for further details from your local authority or the nearest collection point. Fines may be imposed in accordance with national legislation for the improper disposal of this type of waste. **A plastic bag is not a toy. Keep out of reach of children. There is risk of suffocation.**

Legislation

A declaration of conformity has been issued for the product in accordance with Act No. 258/2000 Coll. on the Protection of Public Health, as amended. The product's properties conform to the requirements laid down by the Decree of the Ministry of Health No. 38/2001 Coll. on hygiene requirements for products intended for contact with food and meals. The product is in compliance with Regulation (EC) No. 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food. The manufacturer reserves the right to minor differences from the standard version of the product which do not affect its function.

The warranty does not apply to these circumstances

- damage to the pan's plastic handle or lid due to high temperature (**over 220°C**). For example, when placing the handle close to a burner, red-hot element, oven wall and so on,
- damage to the surface (scratches, piercings) with a sharp metal implement (e.g. **knife, fork**) or damage to the surface (scratches) when using harsh and aggressive detergents (e.g. **corrosive products for cleaning ovens or dishwasher cleaning tablets**) or damage to the surface (chipped) with careless handling (e.g. with the lid). These "**marks**" have no effect at all on the quality of the food preparation or the total lifetime of the pan, only the aesthetic appearance is impaired,
- damage to the induction bottom due to careless handling, i.e. scraping along a dirty cooking hob, battered during storage, scratching, etc.
- damage to the surface (burning) due to setting the high temperature of the heat source,
- damage to the outer grinding of the bottom due to the high temperature of the heat source (e.g. gas burner), i.e. not using a cast iron heat diffuser plate.
- damage to the outer induction bottom surface finish due to chipping of the layer on impact.

Complaints procedure

If you wish to make a complaint, contact the shop where the product was purchased. When sending the product, attach a covering letter stating the reason for the complaint and your precise address, including the postcode and email address + phone number so you can be informed promptly about the settlement of the complaint. So that we can bring the complaints procedure to an end as quickly as possible and to your full satisfaction, we ask you to attach these operating instructions which also serve as a warranty certificate. The product submitted for the complaints procedure should be clean as we cannot accept a dirty product for hygienic reasons. **The warranty period lasts 24 months** from the time of purchase and proper use of the product in compliance with its purpose and these operating instructions. **Keep this information leaflet safe since it also serves as a warranty certificate.**

Sale date:

Shop stamp and signature:

The purchaser was been made acquainted with the function and handling of the product. The product was tested before leaving the plant. Throughout the warranty period, the manufacturer guarantees that the product will have the properties laid down by the relevant technical standards provided that the consumer will use it in the manner described in the operating instructions. The warranty does not apply to defects caused by improper use of the product. The warranty provided is extended for the period for which the product is being repaired within its warranty. The provisions of the Civil Code apply if the product is replaced or the purchase agreement cancelled. This warranty certificate is also a "Certificate of Product Quality and Completeness".

For more information go to www.remoska.eu.