

## CARE INSTRUCTIONS

### BEFORE FIRST USE

Before using your product for the first time please wash it in warm water with washing up soap and a natural cloth or sponge and dry thoroughly. We recommend covering the inside of the product with a little vegetable oil, and then heating it on a low flame for a few minutes. Wipe off excess oil with a cloth. This process will improve cooking performance repeat if necessary. Your product is now ready to use.

### SAVING ENERGY

Make the most of the high stored heat of cast iron and tri-ply stainless steel products by reducing the heat early and switching it off before the end of the cooking time. Always cook with the lid on wherever possible.

### CLEANING

Wash in warm water, using washing up soap and a natural cloth or sponge.

If residue remains after cleaning, soak in warm water for fifteen minutes to loosen.

### PRECAUTIONS

Regardless of the heat source used (electric, gas, induction), Crane cast iron and tri-ply stainless steel cookware must be heated progressively to avoid thermal shock and possible damage. Select a hob, which is smaller or equal to the dimension of the bottom of your product; allowing flames from gas hobs to touch the sides of the pot may cause discolouration or damage. To avoid pitting or marking of the interior we would recommend that salt is added to simmering or boiling water and stirred until dissolved.

We recommend the use of wooden or plastic utensils.

Do not over-heat an empty pot; all cooking should be monitored.

Never use wire wool or any other metal-based scrubbers.

To avoid any risk of burns, always use a pot holder or oven glove.

Do not place a hot vessel on an unprotected surface.

Dry thoroughly once clean before storing.

### AFTER USE & MAINTENANCE

After the pot has cooled from cooking, wash in warm water with washing up soap and dry thoroughly with a clean cloth. Let pots sit in the open air before storing. Do not use bleach or use abrasive chemicals - if residue remains after cleaning, soak in warm water to loosen. Dishwasher use is possible however the harsh detergents and insecure environment may cause damage and affect the "non-stick" properties. Do not stack Crane cast iron and stainless tri-ply stainless steel products without protecting the exterior surface. The knobs may loosen with use. Check the tightness from time to time and gently re-tighten them if necessary.

The warranty does not cover damage caused by incorrect use, such as overheating, staining, scratches, falls or incorrect cleaning. The warranty covers the buyer from all manufacturing and quality defects of the product used in normal household conditions and in accordance with the products instructions for use provided by Crane Cookware. However, it does not cover normal product wear and tear or the consequences of improper use, scratches, natural slight variations in

colour or aspects as well as discolouration due to age. Damage appraisal and the decision to exchange or repair the product shall be at the manufacturers discretion. The warranty is therefore limited exclusively to the free repairs of your utensil, or should repairs prove impossible, an exchange for the same product or a similar one should that product no longer be in production.