

**S M E G**

COOKWARE



## **COOKING IN STYLE**

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Unmistakable style, superb quality, durability, and functionality are the key ingredients that make Smeg appliances so unique and, our cookware range is simply no exception. Designed and manufactured in Italy, Smeg Cookware mix technology and style perfectly for everything you need to make cooking an absolute pleasure.

## TECHNOLOGY WITH STYLE

- All Smeg Cookware is produced from cold forged aluminium with a patented steel base. This forging process reinforces product durability and makes it possible to preserve the thickness of the base which guarantees optimal heat distribution and even cooking over the whole cookware surface.
- The long-lasting multilayer non-stick internal coating is ideal for healthier and diversified cooking methods without altering the taste of food while ensuring uniform cooking without scorching. Thanks to its high abrasion resistance and porosity absence, Smeg's non-stick coating is also exceptionally easy to clean. Moreover, it is PTFE-based which means it is **FREE from nickel, heavy metals and PFOA**.
- Smeg Cookware is compatible across all types of cooktops including induction, ceran, gas, electric and radiant hobs. The use of stainless steel handles and glass lids means the Smeg Cookware is safe for use in any domestic traditional or fan assisted oven using only standard oven functions without the grill at a **maximum temperature of 250°C**.
- The hard-wearing and durable stainless steel handles are riveted onto the body of the cookware to ensure optimum water drainage when washing while the tempered glass lids with steam vents feature durable stainless-steel knob and rim. The full glass flat lid with steam vent aids in retaining moisture and flavour and improves usability making it easier to monitor the progress of cooking.



## WARRANTY BASICS

- Smeg Cookware comes with a five-year warranty. The warranty applies from the date of purchase of the original owner, whether a self-purchase or received as a gift.
- This warranty covers manufacturing defects and is only valid if the product is used for domestic purposes and in accordance with the usage and maintenance instructions. Commercial use is not covered by the warranty.
- The warranty does not apply if the product is used incorrectly, if the instructions for use and maintenance are not followed or if the product is dropped or damaged by impact.

► **Additional warranty exclusions:**

- Scratches, stains, discoloration, corrosion to the interior or exterior of the cookware.
- Damage caused by incorrect cleaning and/or abrasive cleaning agents.
- Damage caused by normal wear and tear, misuse, and abuse.
- Damage to the non-stick surface caused by overheating. Evident cookware damage caused from overheating includes discolouring of the non-stick surface and in severe cases the non-stick surface may detach from the cookware in the form of blistering or peeling.
- Score marks or severe scratching and permanent damage caused by the use of metal utensils.

### FIRST USE & PRODUCT CARE

#### ► Cookware:

- Remove all packaging and labels, wash with warm soapy water, rinse and dry.
- Boil some water in the cookware and let it dry.
- Condition the non-stick coating on the interior of the cookware by greasing with edible oil or fat using a paper towel or a serviette to rub a thin layer over the entire surface.
- **Never condition the exterior side walls of the cookware with oil or fat.**
- Rinse the cookware with hot water and dry thoroughly.
- Occasional re-conditioning is suggested to help protect the non-stick surface coating.
- Always clean and dry thoroughly and store carefully in a dry place to protect the cookware and the non-stick surface coating.

#### ► Glass Lids:

- Make sure the knob of the glass lid is tight before use and check periodically to ensure it does not become loose overtime.
- Always take particular care when using and storing glass lids.

### SAFETY FIRST

- **Always** keep children away from hot cookware and appliances while cooking.
- **Never** leave food unattended while cooking or allow food to burn or dry out completely.
- **Never** overheat the cookware, if the cookware does become overheated, remove from the heat source immediately and ventilate the room.

- **Always** use a dry oven glove or cloth when handling the cookware handles and metal knob of the glass lid during and after cooking.
- **Always be careful** of hot steam when lifting the glass lid and possible hot water splashes which may occur from the condensation created on the surface of the lid whilst cooking. Be sure to position the steam vent on the glass lid completely away from yourself and to the side that is not used to handle the cookware so that steam released during cooking does not cause scalding.
- **When using cookware for frying** always ensure that cookware is cold, thoroughly dry and not close to any water sources before pouring in the oil. Never overfill the cookware with oil and always leave more than sufficient space in the cookware once the food has been added to the oil. **Never allow water to come into contact with hot oil.** Do not use water to cool cookware after it has been used for frying and never attempt to clean the cookware while in use/food is being fried. If the oil catches fire **never use water** to extinguish it, use a metal lid or fire extinguisher to put out the fire.

## PRECAUTIONS

- **Always** match the cookware base size to the heat zone that it is going to be used on, taking care to centre the cookware on the heat source at all times to ensure stability whilst cooking
- **Pre-heat the cookware** on low for approximately 2 minutes before adding the food when cooking with no fats or oil.
- **Use low to medium heat settings** for the duration of cooking on all heat sources, allowing the cookware to heat gradually and evenly.
- **Never use cookware on a maximum or high heat setting** for pre-heating or for the duration of the cooking process as the excessive surface temperatures **will cause permanent damage** to the non-stick coating.
- To improve flavour and browning of foods add a little oil or fat to the cooking surface before heating begins. The use of oils and fats together with high temperatures can cause visible stains to appear, especially on lighter-coloured coatings. **Never use cooking oil sprays** as residue from these products can alter the non-stick properties of the cookware.

- When searing of meat, poultry or fish is required a medium to higher heat can be used initially, but once the cookware is hot and the food added, the heat should always be lowered.
- **Never use cookware for storage of raw food or as a marinating** container as ingredients may cause damage to the product surface.
- Should you drop the glass lid and it is subject to impact, it may break during cooking. Should you chip, crack or damage the glass lid in anyway do not use but rather contact the Smeg service department for a quote on a replacement lid.

### ► **Cooking utensils**

- To protect your cookware, use only heat resistant, plastic silicone or wooden cooking utensils.
- Avoid using any metal tools whatsoever, including spoons and balloon whisks at all times as this **will cause permanent damage to the cookware**. Likewise, utensils such as knives and forks with sharp edges, as well as blenders and beaters and beaters of any kind **should never be used** to hold and/or cut foods on the non-stick surface of your cookware.
- **Never** use plastic utensils when frying as they can melt in hot oil.

### ► **Cooking on a gas cooktop**

- A **medium flame** is sufficient for all types of gas cooking using Smeg cookware. Gas flames must always be confined to the base area and **should never extend up and around the sidewalls** of the cookware as this will cause damage to the exterior side walls of the cookware.
- Be sure to always centre the cookware over the burner supports to ensure stability whilst cooking.

### ► **Cooking on an induction or ceran glass cooktop**

- Always ensure your cooktop surface and cookware are clean before cooking. Be sure to lift the cookware on and off the cooktop, **never slide the cookware across the surface** as this may cause damage to the cookware base as well as to the glass.

- Always match the size/diameter of the stainless-steel disc on the base of cookware to the cooking zone being used, taking care to centre the cookware on the heat source at all times.
- **Never use the boost function for longer than is required** to bring the cookware contents to a boil. The boost function should only be used for rapid heating of large quantities of water (i.e. boiling pasta or vegetables).

#### ► **Cleaning cookware**

- Always allow cookware to cool before cleaning and never fill or submerge into cold water when hot.
- **Never** use any abrasive cleaning agents or any metal, harsh abrasive or very stiff pads or brushes for when washing any of the cookware surfaces and glass lids.
- **Washing by hand is always recommended** to ensure optimum product care and to lengthen the life span of your cookware and the non-stick surface.

#### ► **Dishwasher use**

- **Only use domestic strength dishwashing detergent** and wash cookware in the dishwasher using **eco or low temperature wash cycles only**
- The non-stick cooking surface should always be re-conditioned after dishwashing and before each subsequent use.
- **Prolonged, regular or incorrect dishwasher use may cause** marks or discolouration to any item of the cookware or parts thereof, the release of non-stick coating properties of which is regarded as normal wear and tear and is not covered by the warranty.
- A powdery white deposit may form on the cookware from dishwashing, this is normal and will not affect the performance of the cookware. These deposits can be removed by carefully cleaning the cookware with a gentle microfiber cloth with a little water and washing up detergent. Remember to rinse and dry thoroughly afterwards.





## **CONTACT US**

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Should you have any queries or need assistance with your Smeg Cookware purchase, please contact us via email on [service@smegsa.co.za](mailto:service@smegsa.co.za), or give us a call 011 656 0025.

To discover the full range of Smeg appliances visit  
[www.smeg-online.co.za](http://www.smeg-online.co.za)

COOKWARE  
**5 YEAR**  
WARRANTY



MADE IN ITALY  
  
PREMIUM QUALITY DESIGN