

Ceramic Pro

CARE AND USE

Before First Use

Remove all labels. Wash pans in hot soapy water, rinse and dry thoroughly with a soft cloth.

Cooking Instructions

Bialetti cookware is ideal for use with all conventional stove tops; including electric, gas, ceramic and glass.

Select a burner that is suited to the size of the bottom of the pan. If using gas stovetop, choose burner size so that the flame comes in contact with the bottom only and does not come in contact with the side of the pan.

With Bialetti ceramic coating –ALWAYS use a little oil or butter when cooking foods.

The bases of these pans are designed to conduct heat quickly and evenly. Cook at a moderate heat. Follow recipes carefully during food preparation to ensure best cooking results. High heat is recommended for boiling only. Use Medium-High for frying, sautéing and searing. Low temperature setting is recommended for simmering and warming foods.

Never allow the foods to burn. If this should happen, slight differences in the color of the nonstick could occur. This slight discoloration does not compromise the function of the pan and in some cases can be easily removed by washing it in hot water with soap and rubbing the discoloration delicately with a soft sponge. For more resistant stains, you are advised to heat some white vinegar and then clean the product in a normal way.

To lengthen the product's life, store it with care and avoid banging or scratching the inner nonstick coating during storage.

Oven Use

Bialetti cookware is oven safe to 400°F. Use caution handling pans during oven use. Handles will get hot. When lifting handles and lids, or when removing from the oven use oven gloves for your safety. **DO NOT USE IN BROILER.**

Kitchen Safety

Never leave a pan unattended on a high heat or allow boiling dry as extended heating without liquid may cause permanent damage to your pan.

Always wear oven mitts when handling the hot pan.

Utensils

Use only plastic, wood or high temperature silicone tools. In order to guarantee the best performances, avoid sharp or pointed metal utensils that could scratch or ruin the nonstick inner surface.

Do not use knives or small appliances such as electric mixers to chop or mix foods in your cookware. Such use can damage the interior surface and void the warranty.

Cleaning

For best cooking results, always keep your cookware clean. Allow pans to cool prior to washing. Submerging hot pans in cold water can cause cookware to warp.

Do not use abrasive cleansers during cleaning. Doing so can cause damage to exterior and interior of cookware. For best results, hand wash with non-abrasive cleansers and liquid dishwashing soap.

Bialetti cookware is hand wash only. Hand washing will help to protect the characteristics of the coating. This pan should not be washed in the dishwasher.

Over time, the grey ceramic nonstick coating may discolor slightly. This is normal and does not affect the performance of the pan.