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BALLARINI Torre Cookware With Removable Handle



Product Usage Instructions

- The BALLARINI Torre is a practical, high-quality cookware system designed in Italy.
- It offers versatile pots and pans that can be stacked and stored efficiently, saving kitchen space.
- Use kitchen utensils made of wood, plastic, or silicone to avoid damaging the ceramic coating.
- Remove the handle when using in the oven or on a gas stove. Clean the handle by hand for longevity.
- Remove the handle when not in active use to protect against overheating. Clean the handle by hand for better maintenance.
- Heat the cookware slowly to prevent damage to the ceramic coating.
- Avoid using it in the microwave. Remove the handle before using in the oven.
- Use the handle only with BALLARINI Torre cookware for optimal performance and safety.
- Ensure the cookware is dry before use to maintain cooking properties.
- Avoid sharp objects and impacts to prevent damage to the ceramic coating. Spread a thin layer of oil evenly for a non-stick effect.

ADVANTAGES

- Thank you for deciding on the quality of BALLARINI cookware.
- So that you can enjoy your high-quality cookware for as long as possible, we

recommend you read the following notes carefully.

- We have carefully compiled these instructions for use to pass on our experience and passion for our products to you.
- BALLARINI non-stick pots and pans are manufactured in Rivarolo Mantovano (Italy).
- The coatings are regularly tested in our laboratories so as to guarantee a quality product.
- BALLARINI Torre is a practical, high-quality cookware system where culinary passion meets practical functionality, designed and made in Italy.
- It offers a variety of pots and pans to suit all culinary needs without taking up valuable kitchen space.
- By simply attaching and removing the handle, all pots and pans can be stacked and stored.
- The pots and pans are multifunctional and can be used on all hobs, including induction and ovens. All pots and pans are easy to clean and dishwasher-safe.

CARE INSTRUCTIONS

- Before first use, please remove the packaging and labels and recycle the waste.
- Then fill with enough water to cover the bottom well and bring it to the boil.
- After emptying out the water, let the cookware cool down and dry it carefully.
- When cooking with ceramic-coated cookware, the addition of cooking oil or other fat is not necessary, but is recommended.
- We advise against using spray oil. This leaves only a very thin film that can easily burn even at low temperatures.
- This leads to residue in the pan, which can affect its non-stick properties.
- Please always use the hob or hob that most closely matches the diameter of your cookware.
- To achieve the best cooking results and energy savings, we recommend cooking with moderate heat.
- Please do not heat fatty foods so much that they burn.
- Never use sharp or sharp-edged kitchen utensils, and do not cut directly in the cookware.
- Metal kitchen gadgets shorten the lifespan of your cookware.
- We recommend using kitchen utensils made of wood, plastic, or silicone.

- Be careful when storing the cookware so as not to damage the ceramic coating.
- Please remove the handle when using the cookware in the oven or on a gas stove.

AFTER USE

- Allow the cookware to cool down before cleaning.
- We recommend always washing the cookware by hand.
- Please use a soft sponge and liquid dishwashing detergent.
- When cleaning dishes, we recommend using liquid dishwashing detergent and choosing low-temperature economy rinses.
- This protects your cookware and the environment. Using the dishwasher does not affect the quality of the cookware, but it can discolor it.
- For cookware that is uncoated on the outside, this can also accelerate an oxidation process that leaves visible traces.
- Please do not use abrasive cleaners, steel wool, powder detergent, or oven cleaner.
- The use of grease, often combined with high temperatures, can lead to the appearance of stains and blemishes, which are particularly visible on smooth or stone-look coatings.

RECOMMENDATIONS FOR LONGEVITY

- During cooking, it is advisable to remove the handle when not in active use.
- This step not only protects against overheating but also contributes significantly to long-term functionality.
- It is recommended that you clean the handle by hand.
- This gentler cleaning method helps preserve the lifespan and condition of the product.
- Empty cookware must never be overheated.
- The cookware should be heated slowly; otherwise, the ceramic coating could be damaged.
- If the cookware is used after cleaning, care must be taken to ensure that the base is completely dry.
- If the base is not dried sufficiently, water droplets could remain on the base and evaporate when the cookware heats up.
- This can affect the cooking properties.
- There is no danger for the user.

- Ceramic non-stick coatings are extremely hard and scratch-resistant; however, they are less shockproof.
- To ensure that the coating does not suffer damage, impacts should be avoided.
- Sharp or pointed objects should not be used in the cookware.
- When cooking, spread a thin layer of oil or other fat evenly over the cookware to maintain the non-stick effect of the ceramic coating.

WARNINGS

- The product is not suitable for use in the microwave.
- If you intend to use it in the oven, it is advisable to remove the handle beforehand to avoid damage.
- Another important point is that the handle should only be used in combination with BALLARINI Torre cookware.
- This ensures not only the best performance but also safety when using this product.
- Follow these recommendations to ensure optimal use and safety.
- Empty cookware must never be overheated. Never leave your cookware unattended during the cooking process.
- Fat, in particular, should never be heated unattended.
- Children should never come within reach of heated cookware. Allow it to cool before cleaning.
- The use of protective gloves is advisable.
- If the cookware overheats, you should immediately remove the cookware from the heat and ventilate the area well.
- When using the cookware on glass ceramic hobs, induction hobs, and halogen hobs, avoid pulling or pushing the cookware on the hob as scratches may occur.
- Before frying or cooking, make sure that the bottom of the cookware and the hob are clean.
- If you see aluminum abrasion on the stove when cooking on a glass ceramic hob (especially when you move the pan back and forth on the stove), please remove this immediately with an appropriate glass ceramic cleaner.
- If you want to use frying fat in a skillet, make sure the pan is cold before adding the oil to the pan.
- Keep the pan away from water sources and wipe the pan dry.

- If you are using a skillet, do not fill the oil more than 5cm below the rim to allow the oil to rise as you add the food.
- To avoid oil splashing and burns, do not touch the cookware.
- Never use plastic while deep frying, as plastic melts quickly in hot oil.
- Do not allow water to get into the hot fat, do not use water to cool the oil, and do not clean the cookware while deep-frying.
- In the event of a grease fire, never use water to put out the fire. Using water may cause the burning oil to splash and spread.
- The best way to put out the grease fire is to use a kitchen fire extinguisher or cover the burning fryer with a metal lid.

USAGE NOTES

- To properly open and use the handle, follow these steps:
- First, take the handle in your hand and push the handle lever from the center to the left so that the arrow points to the open lock.
- This will make the button visible. Now press this button to fully open the handle.
- After the handle is opened, you can easily attach it to your desired BALLARINI Torre product.
- To do this, place the wall of the cookware between the silicone parts at the front end of the handle.
- To securely fix this mounting, push the handle lever back to the middle so that the arrow points to the closed lock.
- Now you are ready to cook with your BALLARINI as usual.
- If you want to remove the handle from the cookware, that is also easy.
- Simply slide the handle lever to the left and press the button to release the handle.

WARRANTY

- The warranty covers all defects that can be proven to be due to material or production errors.
- The warranty expires in the event of improper use and damage, especially if the care instructions are not followed.
- The warranty only covers normal household use. Darkening with use is a normal process for non-stick coatings.

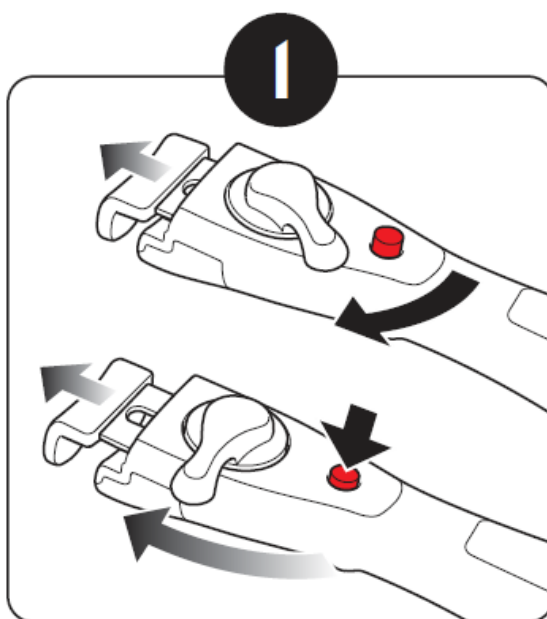
- If scratches or discoloration occur, these have no influence on the non-stick properties.
- These are merely visible signs of wear and do not give cause for complaint.
- The warranty applies from the date of purchase.
- The receipt serves as proof of the purchase date.
- In the event of a problem, please contact BALLARINI customer service at the following email address: ballarini.export@ballarini.it

Special warranty information: Handle exclusions

There are a few important points to consider when using the BALLARINI Torre cookware. First of all, it is not possible to use the handle in conjunction with cookware brands other than BALLARINI. Care should also be taken to protect the handle from burns from open gas flames by removing it while cooking on a gas stove. Another practical aspect is the cleaning of this cookware, as it can be safely cleaned in the dishwasher, with the exception of the handle. However, it is advisable to avoid using this cookware in the microwave as it is not designed for this. Additionally, it is important to note that this product is not suitable for loads over 10 kg. Please follow these instructions to ensure the best possible performance and safety when using the product.

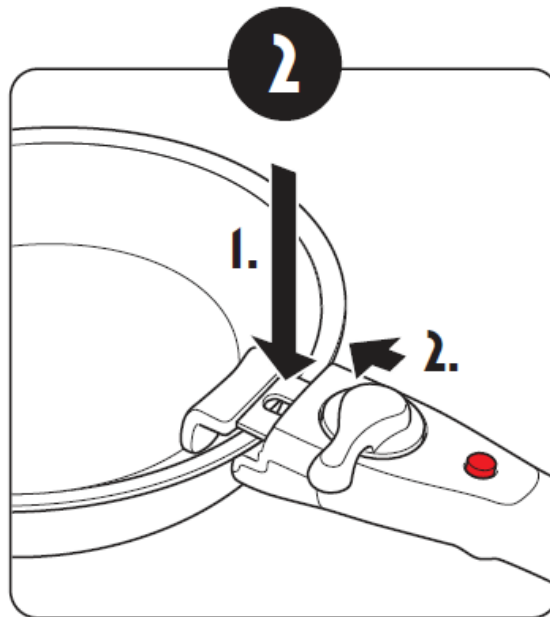
HOW TO OPEN THE HANDLE

- Unlock the handle by turning the lever on the top of the handle to the left and pressing the red button.



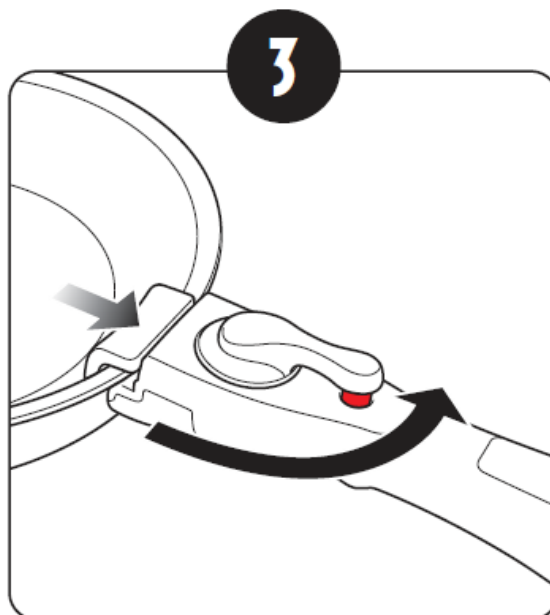
WHERE IS THE HANDLE ATTACHED

- Place the handle on the pan so that the front part is inside the pan and the other part is on the outside.



HOW TO LOCK THE HANDLE

- Lock the handle by pushing the lever on the top of the handle back to its original position.



CONTACT


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- www.ballarini.com

FAQ

- **Q: Can I use BALLARINI Torre cookware in the microwave?**
 - **A:** No, the product is not suitable for use in the microwave.
- **Q: How should I clean the handle of the cookware?**
 - **A:** It is recommended to clean the handle by hand to preserve its lifespan and condition.
- **Q: Can I use metal kitchen gadgets with BALLARINI Torre cookware?**
 - **A:** It is recommended to use kitchen utensils made of wood, plastic, or silicone to avoid damaging the cookware.

Documents / Resources

	<p>BALLARINI Torre Cookware With Removable Handle [pdf] Instruction Manual</p> <p>20108-10Y-1, 4019826, Torre Cookware With Removable Handle, Cookware With Removable Handle, Removable Handle, Handle</p>
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References

- [User Manual](#)

■ BALLARINI

🔍 20108-10Y-1, 4019826, BALLARINI, Cookware With Removable Handle, Handle, Removable Handle, Torre Cookware With Removable Handle

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