



demeyere Classico 3 Saucepan With Lid Induction Instruction Manual

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demeyere Classico 3 Saucepan With Lid Induction



Before you start cooking

- Remove all packaging and labels. Any adhesive residue can be removed with acetone or nail polish remover.
- Wash the product in hot water with a small amount of washing-up liquid. Rinse and dry thoroughly.
- Protect the base. Never leave an empty pot or pan on a hot stove and never let it boil dry.
- Do not add salt until the water is boiling. Undissolved salt can cause small pits in the product surface.
- Prevent discolouration. Do not leave acidic foods in your cookware for a long time.
- Use potholders or oven gloves. Metal handles and knobs can get hot.
- Always put a hot lid upside down on your hob or sink. Otherwise, a vacuum may form as it cools, making it difficult to remove.
- Keep children away from the stove and hot cookware.
- Make sure you have a fire blanket and fire extinguisher at hand. Never leave your cookware unattended on a stove that is turned on.

A non-stick pan needs additional care and use

- Never use sharp objects or cut in the pan.
- Demeyere recommends using nylon, silicone, or wooden utensils. Metal whisks, mixers, or other metal kitchen utensils are not suitable.
- Do not stack pots and pans when storing them unless you are using pan protectors.
- We encourage you to wash your pan by hand. It will significantly extend the life of the product and prevent discolouration around the edges. Regular dishwasher use is not recommended.
- Products with a non-stick coating are safe to use in the oven up to 250 °C/480 °F, but cannot withstand the high heat of a grill, gas burner, or flambé flame. Products with a synthetic handle can be placed in the oven at

up to 150 °C/300 °F.

Precautions when using your product

Prevent accidents with hot liquids. Keep the handles of the cookware inside the cooking surface.

Demeyere cookware is high quality with tightly closing lids, so only a small quantity of liquid is needed. Unless, of course, you are preparing foods that require a lot of water, such as pasta or rice. Less liquid means shorter cooking time and lower energy consumption.

Place your pot or pan on a cooking zone that matches the diameter of the base of the product.

- **Gas hob**

Make sure your pot or pan is neatly placed in the middle above the gas burner and that the flames do not extend beyond the base.

- **Electric hob**

Choose a hob diameter equal to or slightly smaller than the diameter of the base.

- **Induction hob**

Choose a cooking zone roughly equal to the diameter of the base and always place your pot or pan in the middle of a coil. In case the inductors are not marked on the glass plate, refer to the instruction or technical drawings for your hob.

Avoid localised overheating. Never use Demeyere cookware with top diameter 28 cm/11", 30 cm/11.8" and 32 cm/12.6" on hobs with diameters smaller than 18 cm/7.1", 20 cm/7.9" and 22 cm/8.7" respectively. Respect your cookware by cooking over medium heat. Demeyere's quality materials make this perfectly possible. Water boils at 100 °C/200 °F; frying temperatures are between 180 °C/350 °F and 230 °C/450 °F. Respect your cookware by cooking over medium heat. Demeyere's quality materials make this perfectly possible. Water boils at 100 °C/200 °F; frying temperatures are between 180 °C/350 °F and 230 °C/450 °F.

- **In the oven**

Demeyere's stainless steel products can be used in the oven. However, stainless steel will discolour at temperatures above 350 °C/650 °F.

- **For safe, healthy cooking. Choose the right fat.**

It is best to use:

- butter or clarified butter
- solid or liquid cooking margarine
- high-temperature-resistant oil: groundnut oil, corn oil, or specially formulated oils for hot preparations

Be careful when using extra virgin olive oil. This already starts to burn at 160 °C. Refined olive oil is an option for a non-intensive or short cooking process at a maximum of 180 °C. It is best not to use oil vaporizers.

Put the fat in the pan. Do not heat the pan at

full force, 2 to 3 levels (20 to 30 %) less than the maximum setting will suffice. Avoid the 'Booster' or 'Power' function if using an induction hob.

When using butter or margarine: melt and reduce the heat by 1 to 2 levels, as soon as the foam that forms disappears. Wait ten seconds and put the ingredients in the pan.

If you opt for oil: reduce the heat by 1 to 2 positions when the oil starts to 'shimmer'. Wait ten seconds, then put the ingredients in the pan.

After use

Let hot cookware cool before cleaning. The splashing of water can cause burns. And the sudden drop in

temperature may cause your product to permanently deform.

Clean the pot or pan with water, washing-up liquid, and a soft sponge, brush, or cloth. Never use abrasives, steel wool, or bleaches.

We strongly recommend washing by hand. Dishwasher products are becoming increasingly aggressive and can damage the aluminium that forms a part of the base. As for non-stick frying pans, you would do well to wash them by hand. It will significantly extend the life of the product and prevent discolouration around the edges.

Specifically for frying pans, woks, and grill pans: if you are not going to use the baking residues for sauce, let the pan cool down. Pour in a little water and a squirt of washing-up liquid and let it soak for a while. It will make the cleaning effortless.

Special care for products with a non-stick coating: for optimal preservation of the non-stick properties of a PTFE or ceramic non-stick coating, you must remove all oil/grease from the pan after each use. If your pan has a ceramic non-stick coating, you can test whether it is grease-free by wetting with cold water and holding it vertically. If the water drains off completely, no additional cleaning is required. If drops cling to the non-stick coating, extra degreasing is needed.

Stubborn or burnt-on bits of food? Leave to soak in soapy water, overnight if necessary. Then clean with a soft cloth, sponge, or brush.

White spots or rainbow discolouration? This layer of lime or minerals can be removed with a splash of natural vinegar. Then wash with hot water and washing-up liquid.

The Demeyere range also includes special cleaning products for more difficult jobs.

Top quality goes hand in hand with a solid warranty


Demeyere's cookware is manufactured according to the strictest standards. You have opted for quality, we support your choice with comprehensive warranty, valid from the date of purchase. For the specific terms, visit www.demeyere-online.com/warranty.

Are you experiencing a problem that is covered by the warranty? Return the product – along with the proof of purchase – to the store where you bought it or contact our customer service department:

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Documents / Resources

	<p>demeyere Classico 3 Saucepan With Lid Induction [pdf] Instruction Manual</p> <p>Classico 3 Saucepan With Lid Induction, 3 Saucepan With Lid Induction, Saucepan With Lid Induction, With Lid Induction, Lid Induction, Induction</p>
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References

-  [ZWILLING J.A. HENCKELS - Global Homepage](#)
-  [Conditions de garantie](#)

-  [Garantievoorwaarden](#)
-  [ZWILLING J.A. HENCKELS - Global Homepage](#)
-  [Demeyere - Officiële site | ZWILLING Group](#)
-  [demeyerecookware.com](#)

Manuals+.