



CURTIS STONE

CARE & USAGE INSTRUCTIONS
MULTIPURPOSE PAN
WITH LID
INSTRUCTIONS D'UTILISATION
POËLE MULTI-USAGES AVEC COUVERCLE

Dura-Pan +

CURTIS STONE

FRIED CHICKEN WITH MELON SALAD

SERVES 4

PREP TIME 30 minutes

COOK TIME 35 minutes

MAKE AHEAD Chicken can marinate up to 1 day, covered and refrigerated.

INGREDIENTS

MELON SALAD

- ½ cup fresh mint leaves, plus more for garnish
- ¼ cup red wine vinegar
- 1 lbs. sugar
- 1 ½ lb. watermelon flesh, cut into ¼-inch-thick triangular slices (from 2 lb. watermelon)
- ½ lb. honeydew melon flesh, cut into ¼-inch-thick triangular slices (from 1 lb. honeydew melon)

FRIED CHICKEN

- 2 tsp. paprika
- ½ tsp. cayenne (optional)
- 3 cups all-purpose flour, divided
- 1 cup buttermilk
- ¼ cup cornstarch
- 4 chicken drumsticks (about 1 ½ lb. total)
- 4 chicken thighs (about 1 ½ lb. total)
- 2 cups canola oil, for frying

METHOD

TO MAKE MELON SALAD

- Place mint in small bowl. In small saucepan, bring vinegar, sugar, and ¼ tsp. salt to boil over medium-high heat, stirring until sugar dissolves. Remove from heat and pour vinegar mixture over mint. Steep 30 minutes. Strain sauce, discarding mint.
- In large bowl, toss melon pieces with strained vinegar sauce. Refrigerate until cold.

MEANWHILE, TO MAKE FRIED CHICKEN

- Preheat oven to 200°F. In small bowl, mix paprika, cayenne (if using), 1 lbs. salt, and 1 tsp. pepper. Sprinkle half of spice mixture all over chicken pieces. Reserve remaining spice mixture.
- In one large bowl, add 1 ½ cups flour. In second large bowl, add buttermilk. In third large bowl, mix remaining 1 ½ cups flour, cornstarch, and reserved spice mixture. Dredge chicken pieces in plain flour, shaking off any excess. Toss chicken in buttermilk, turning to coat evenly. Lift chicken from buttermilk, allowing excess moisture to drip back into bowl. Transfer chicken to flour-spice mixture and pat firmly to ensure chicken is completely coated. Place dredged chicken on a sheet pan.



- Set wire rack in another sheet pan. In the Curtis Stone Multipurpose Pan, heat oil over medium-high heat to 350°F (oil will be shimmering). Fry half of chicken pieces, turning every 2 to 3 minutes and maintaining oil temperature around 325°F, for 12 to 15 minutes, or until golden brown, crisp all over, and cooked through (instant-read thermometer inserted into chicken should register 165°F).
- Using tongs, transfer chicken to prepared rack and sprinkle with salt. Place fried chicken in oven to keep warm and repeat with remaining chicken.
- Transfer melon pieces and some of their juices to platter and garnish with fresh mint leaves. Serve with fried chicken.

CURTIS STONE

DOUBLE MUSHROOM BURGERS

SERVES 4

PREP TIME 15 minutes

COOK TIME 30 minutes

MAKE AHEAD Caramelized onions and sautéed mushrooms can be made up to 2 days ahead, cooled, covered, and refrigerated. Rewarm over low heat.

Dijon mayo can be made up to 3 days ahead, covered and refrigerated.

INGREDIENTS

CARAMELIZED ONIONS

- 1 lbs. butter
- 1 lb. yellow onions, peeled, thinly sliced

SAUTÉED MUSHROOMS

- 1 lbs. butter
- 8 oz. button mushrooms, thinly sliced
- 1 garlic clove, finely chopped

DIJON MAYO

- ½ cup mayonnaise
- 1 lbs. Dijon mustard

BURGERS

- 4 portobello mushrooms, stemmed, dark gills scraped out with spoon
- 2 lbs. olive oil
- 1 cup grated Gruyère cheese (or other Swiss cheese)
- 2 cups (not packed) baby arugula leaves
- 4 ciabatta rolls, split, toasted

METHOD

TO MAKE CARAMELIZED ONIONS

- 1 In the Curtis Stone Multipurpose Pan over medium-high heat, melt butter. Add onions and cook, stirring often, for 5 minutes. Reduce heat to medium and cook, stirring frequently, for 10 minutes, or until caramelized and tender. Remove pan from heat and season with salt and pepper. Transfer to small bowl and keep in a warm place.

TO MAKE SAUTÉED MUSHROOMS

- 2 Return Multipurpose Pan to medium-high heat and add butter. As butter is melting, add mushrooms and garlic. Cook, stirring occasionally, for 10 minutes, or until mushrooms are browned and tender. Season with salt and pepper. Transfer to another small bowl and keep in a warm place. Wipe out pan.



TO MAKE DIJON MAYO

- 3 Whisk mayonnaise and mustard together in small bowl.

TO COOK BURGERS AND SERVE

- 4 Heat Multipurpose Pan over medium-high heat. Coat mushrooms with oil and sprinkle with salt and pepper. Add mushrooms, rounded side up, and cook 5 minutes. Turn mushrooms over and cook 4 minutes. Transfer mushrooms to plate, rounded side down. Divide caramelized onions among mushrooms and spread over. Top with sautéed mushrooms and then cheese. Return mushrooms to Multipurpose Pan and cook, covered, for 1 to 2 minutes, or until cheese has melted.
- 5 Place mushrooms onto roll bottoms and mound arugula on top. Spread Dijon mayo on roll tops and place on arugula. Serve.

CURTIS STONE

GARLIC SHRIMP

SERVES 4

PREP TIME 10 minutes

COOK TIME 8 minutes

INGREDIENTS

- | | |
|--|------------------------------------|
| 2 tbs. olive oil | 2 garlic cloves, finely chopped |
| 1 tbs. butter | ½ tsp. paprika |
| ½ shallot, finely chopped | 1 lemon, zested and juiced |
| ¼ tsp. each chilli flakes (optional)
and fennel seeds | 1 tbs. chopped fresh parsley |
| 1 lb. U16/20 shrimp, peeled,
deveined, tail-on | 4 slices crusty bread, for serving |

METHOD

- 1 In the Curtis Stone Multipurpose Pan over medium heat, heat oil and butter. When butter has melted, add shallot, chilli flakes, if using, and fennel seeds. Cook, stirring often, for 2 minutes, or until shallots soften.
- 2 Increase heat to medium-high and stir in shrimp, garlic, and paprika. Season with salt and pepper. Cook, stirring often, for 3 to 4 minutes, or until shrimp are cooked through. Remove from heat and stir in lemon zest, 2 tsp. lemon juice, and parsley. Check seasoning and add more salt, pepper, or lemon juice if necessary.
- 3 Spoon shrimp and sauce onto serving plates and serve with bread for sopping up sauce.



CURTIS STONE

CREAMY BOW-TIE PASTA WITH CORN & PARMESAN

SERVES 4

PREP TIME 10 minutes

COOK TIME 20 minutes

INGREDIENTS

- | | |
|---------------------------------|--|
| 1 lb. bow-tie pasta (farfalle) | 2 cups fresh corn kernels
(cut from about 4 ears) |
| 2 lbs. olive oil | 1 ¼ cups heavy cream |
| ½ cup thinly sliced shallots | ½ cup freshly grated Parmesan cheese |
| 6 garlic cloves, finely chopped | ¼ cup chopped fresh chives |
| 1 cup dry white wine | |
| 4 large sprigs of fresh thyme | |

METHOD

- 1 Bring large pot of salted water to a boil over high heat. Add pasta and cook 7 minutes, or until tender but still firm to the bite.
- 2 Meanwhile, heat the Curtis Stone Multipurpose Pan over medium heat. Add olive oil, then add shallots and garlic and cook, stirring occasionally, for 3 minutes, or until tender. Add wine and thyme, raise heat to medium-high, and cook 5 minutes, or until liquid is reduced by three-quarters.
- 3 Add corn and cream and bring to simmer. Simmer gently, stirring occasionally, for 2 minutes, or until corn is hot. Keep sauce warm over very low heat. (Sauce may seem thin at this point, but it will thicken up when combined with pasta.)
- 4 Scoop out and reserve ½ cup of pasta water and drain pasta. Add pasta to corn sauce and toss to coat. Add enough of reserved pasta water to adjust sauce to desired consistency. Season with salt and pepper.
- 5 Divide pasta among four pasta bowls. Sprinkle with Parmesan and chives and serve.



CURTIS STONE

PAN-FRIED CRUMBED FENNEL WITH LEMON

SERVES 4 as side dish

PREP TIME 15 minutes

COOK TIME 10 minutes

MAKE AHEAD Fennel can be dredged in panko mixture and refrigerated up to 2 hours ahead of cooking.

INGREDIENTS

½ cup all-purpose flour	2 tbs. chopped fresh flat-leaf parsley
3 large eggs, beaten	2 bulbs fennel, trimmed, cut lengthwise into ½-inch pieces
1 cup panko bread crumbs	1 cup olive oil
½ cup finely-grated Pecorino or Parmesan cheese	Lemon wedges, for serving

METHOD

- 1 Preheat oven to 250°F. Place flour and eggs, separately, into shallow baking dishes. In wide shallow bowl, mix bread crumbs, cheese, parsley, 2 tsp. kosher salt, ½ tsp. freshly ground black pepper. Dip fennel pieces, one at a time, into flour, shaking off any excess, then dip into eggs and then bread crumbs. Press fennel into bread crumbs to adhere.
- 2 Add oil to Curtis Stone Multipurpose Pan and place over medium heat. When oil is hot (about 325°F), add fennel and cook for 3 to 4 minutes on each side, or until golden and crisp. Transfer crisp fennel to baking sheet and keep warm in the oven. Cook remaining fennel.
- 3 Serve crisp crumbed fennel with lemon wedges.



CURTIS STONE

FRENCH TOAST WITH CINNAMON SUGAR & PEACHES

SERVES 6

PREP TIME 10 minutes

COOK TIME 15 minutes

INGREDIENTS

CARAMELIZED PEACHES

- ¾ cup sugar
- 6 peaches (about 1 ¾ lb. total), pitted, each cut into 8 wedges
- 4 ½ tbs. unsalted butter

FRENCH TOAST

- ⅓ cup sugar
- 1 tbs. ground cinnamon
- 8 large eggs, whisked to blend
- Six ¾-inch thick slices brioche bread or challah
- 3 tbs. unsalted butter, divided
- ½ cup crème fraîche

METHOD

TO PREPARE CARAMELIZED PEACHES

- 1 Combine sugar and ⅓ cup of water in Curtis Stone Multipurpose Pan over medium heat. Stir until sugar dissolves and syrup comes to a simmer.
- 2 Allow syrup to boil over medium-high heat without stirring and swirling pan occasionally to ensure it cooks evenly, for about 6 minutes, or until caramel begins to turn golden brown.
- 3 Remove pan from heat and add peaches and butter and swirl until butter melts. Cook over medium heat for 2 minutes, or until peaches are just tender. Transfer peaches and caramel sauce to a bowl and cover to keep warm. Wipe out pan.



MEANWHILE, TO MAKE FRENCH TOAST

- 4 Preheat oven to 200°F. Line a baking sheet with parchment paper. On a large plate, stir to combine sugar and cinnamon and set aside.
- 5 Place beaten eggs in a 13x9-inch baking dish. Place 3 slices of brioche in eggs and let stand for 5 minutes, or until eggs are absorbed, turning brioche slices once.
- 6 Melt 1 ½ tbs. of butter in Multipurpose Pan over medium heat. Add soaked brioche slices to hot pan and cook for about 2 minutes per side, or until golden brown on outside and heated through. Meanwhile, soak remaining slices of brioche in remaining egg mixture.
- 7 Immediately place hot French toast in cinnamon-sugar and turn to coat completely. Transfer coated French toast to prepared baking sheet and keep warm in oven. Wipe out pan. Cook remaining brioche slices in remaining butter and coat in remaining cinnamon-sugar.

TO SERVE

- 8 Divide French toast among 6 serving plates. Spoon peaches over French toast, and drizzle caramel sauce over peaches and around French toast. Top with a dollop of crème fraîche and serve immediately.

CURTIS STONE

DRUNKEN BANANAS WITH SPICED ICE CREAM

SERVES 4

PREP TIME 10 minutes

COOK TIME 6 minutes

MAKE AHEAD The spiced ice cream can be made up to 3 days ahead, kept frozen.
The flambéed bananas must be served as soon as they are made.

INGREDIENTS

SPICED ICE CREAM

1 pint vanilla ice cream
1 tsp. freshly grated nutmeg
1/8 tsp. ground ginger
Large pinch of ground cloves

FLAMBÉED BANANAS

4 tbs. (1/2 stick) unsalted butter
1/2 cup (packed) dark brown sugar
2 tsp. fresh lemon juice
1/4 tsp. ground cinnamon
4 medium bananas, peeled
1/2 cup golden rum
1/4 cup heavy whipping cream

METHOD

TO MAKE SPICED ICE CREAM

1 In large bowl, break up ice cream with spoon, then quickly mix in nutmeg, ginger, and cloves. Cover ice cream and return it to freezer. Keep ice cream frozen until ready to serve.

TO COOK BANANAS

- 2 In the Curtis Stone Multipurpose Pan, melt butter over medium heat. Stir in brown sugar, lemon juice, and cinnamon. Slice bananas in half lengthwise and lay bananas cut side down in butter mixture. Cook for 3 minutes, or until bananas are caramelized on underside and sugar mixture has melted and become golden brown.
- 3 Remove pan from the heat. Add rum. Using a long match, carefully ignite rum. Be sure to do this in a well-ventilated area and away from any flammable material. Allow flame to burn out. Turn bananas over. Return pan to medium heat and stir in cream. Baste bananas with caramel sauce for about 1 minute.
- 4 Divide bananas among four plates. Spoon some sauce over bananas. Top each with a scoop of ice cream, and then drizzle remaining sauce over and around ice cream and bananas. Serve immediately.



CURTIS STONE

BREAD & BUTTER PUDDING WITH CHOCOLATE CHUNKS

SERVES 8

PREP TIME 10 minutes, plus 20 minutes soaking time

COOK TIME 45 minutes

INGREDIENTS

2 $\frac{1}{4}$ cups heavy cream

1 $\frac{1}{2}$ cups whole milk

1 $\frac{1}{4}$ cups packed light brown sugar

5 large eggs

1 $\frac{1}{2}$ tsp. pure vanilla extract

8 oz. semisweet chocolate,
coarsely chopped

3 tbs. unsalted butter, melted

1 lb. day-old French bread,
cut into 1-inch cubes

or $\frac{1}{2}$ -inch thick slices

1 tbs. raw sugar

METHOD

- 1 Position a rack in the center of the oven and preheat the oven to 350°F.
- 2 In a large bowl, whisk the cream, milk, brown sugar, eggs, and vanilla together. Stir in the chocolate.
- 3 Heat the Curtis Stone Multipurpose Pan over low heat. Add the butter and stir until melted. Remove the pan from the heat and cool slightly. Add the bread cubes and toss to coat, or brush the melted butter over the bread slices to coat. Arrange the bread slices decoratively in the pan. Add the cream mixture, distributing the chocolate evenly over and between the bread pieces, and press gently to submerge the bread. Set aside for about 20 minutes to allow the bread to soften and soak up some of the cream mixture.
- 4 Sprinkle with the raw sugar. Bake for about 45 minutes, or until the pudding puffs and is golden brown on top but still moist inside. Cool slightly before serving.



CHICKEN & CHORIZO PAELLA

SERVES 4

PREP TIME 10 minutes

COOK TIME 45 minutes

INGREDIENTS

- | | |
|------------------------------------|---|
| 1 small pinch saffron threads | 3 garlic cloves, finely chopped |
| 4 chicken drumsticks | ½ tsp. smoked paprika |
| 2 chicken wings | 1 ½ cups medium-grain white rice (such as Bomba, Valencia, or Arborio rice) |
| 1 lbs. olive oil | 1 vine-ripened tomato, seeded, diced |
| ½ Spanish chorizo, cut into strips | 1 green onion, thinly sliced |
| ½ yellow onion, finely chopped | |
| 1 red bell pepper, cut into strips | |

METHOD

- 1 Position a rack in the lower third of the oven and preheat the oven to 400°F.
- 2 In a large saucepan, bring 3 cups of water to a simmer over high heat. Remove from the heat and add the saffron. Cover and set aside.
- 3 Meanwhile, heat the Curtis Stone Multipurpose Pan over high heat. Season the chicken with salt and pepper. Add the oil, then add the chicken and cook, turning as needed, for about 5 minutes, or until brown on all sides. Transfer the chicken to a plate and reduce the heat to medium-high. Add the chorizo and cook for about 2 minutes, or until browned. Reduce the heat to medium and add the onion, bell pepper, garlic, and paprika and cook for 3 minutes, or until the vegetables soften. Stir in the rice and cook for about 2 minutes, or until the pan is dry and the rice is coated with oil. Stir in the warm saffron water.
- 4 Nestle the chicken into the rice mixture and pour any accumulated chicken drippings over. Sprinkle the pan with the tomato and then sprinkle with salt and pepper. Transfer the pan to the oven and bake the paella uncovered for 30 minutes, or until the rice is tender and crisp around the sides of the pan and the chicken is cooked through.
- 5 Remove the paella from the oven and let stand for 5 minutes. Garnish with the green onions and serve.

BEEF & BROCCOLI WITH BURNT ORANGE SAUCE

SERVES 4

PREP TIME 10 minutes, plus 20 minutes marinating time

COOK TIME 25 minutes

MAKE AHEAD Beef can be marinated up to 1 day ahead, covered and refrigerated.

INGREDIENTS

- | | |
|--|--|
| 3 tbs. soy sauce | 1 orange, peel removed with vegetable peeler, thinly sliced and juiced |
| 2 tbs. light brown sugar, divided | 1 tsp. cornstarch |
| 1 tbs. finely chopped peeled fresh ginger | 2 ½ tbs. canola oil, divided |
| 2 garlic cloves, finely chopped | 1 head broccoli (8 oz.), head cut into florets, stems peeled and thinly sliced |
| 12 oz. bottom sirloin, thinly sliced against grain | 2 cups steamed long-grain white rice |

METHOD

- 1 In small bowl, whisk soy sauce, 1 tbs. sugar, ginger, and garlic. Place beef in bowl and coat with 1 ½ tbs. soy mixture. Marinate 20 minutes at room temperature. Mix 3 tbs. orange juice and cornstarch into remaining soy mixture and reserve.
- 2 Heat the Curtis Stone Multipurpose Pan over high heat. Add ½ tbs. oil to hot pan. When oil is shimmering, add broccoli. Cook, stirring frequently for 1 minute, or until broccoli is caramelized in spots. Stir in 1 tbs. water and cover pan with lid. Cook 1 minute, or until broccoli is crisp tender. Transfer broccoli to plate.
- 3 Remove beef from marinade and pat dry. Wipe out pan and return to high heat. Add 1 tbs. oil and, when shimmering, add half of beef. Cook, stirring frequently, for 2 minutes, or until beef is caramelized all over. Remove beef from pan and set aside. Repeat, using remaining 1 tbs. oil to cook remaining beef. Wipe out pan.
- 4 To pan, add remaining 1 tbs. sugar and orange peels. Cook, stirring constantly for 45 seconds, or until sugar has melted and orange peels are blackened in spots. Add reserved orange-soy mixture and cook until bubbling. Stir in broccoli and seared beef and cook 1 minute, tossing to coat with sauce. Remove from heat and serve with rice.

SET INCLUDES

- Multipurpose Pan + Lid



CAUTION Handles on the cookware and lid get very hot.

DURA-PAN®+

PRODUCT INFORMATION

- Stainless steel body with encapsulated aluminum and stainless steel base
- Exclusive Dura-Pan®+ non-stick interior for reliable food release and easy cleaning
- Double-riveted stainless steel handles
- Tempered glass with stainless steel knob
- Safe to use on all cooktops, including induction
- Dishwasher safe
- Suitable for oven and cooktop use



CERAMIC



ELECTRIC



GAS



INDUCTION



INFRARED



OVEN



DISHWASHER

DURA-PAN®+ NON-STICK INTERIOR

- 5 layers of interior coating
- 8x stronger than non-reinforced coatings
- Premium food release that lasts
- Easy clean up

BEFORE FIRST USE

- Remove all packaging, stickers, labels, and tags.
- Wash in warm, soapy water, rinse and dry thoroughly.
- The high-quality Dura-Pan®+ non-stick interior does not need to be conditioned with oil, however you may choose to use oil depending on your recipe requirements.

CLEANING YOUR COOKWARE

- Carefully wipe off any drips which occur during cooking immediately for easier cleanup later.
- Do not pour cold water into hot cookware, as this may cause warping or oil to splatter and may affect the non-stick performance of your non-stick cookware.
- After each use, wash the inner and outer coatings of your pan with warm water, mild liquid detergent, and a sponge. Rinse and dry thoroughly.
- Do not use metal scouring pads, abrasive wire wool, or harsh scouring powder. This can scratch both the interior and exterior coatings and is not covered by the manufacturer's warranty.
- To remove stubborn stains, partially fill the cookware with three parts water to one part detergent or vinegar, and bring to a boil. Turn off the heat source and set aside for a period to cool and allow these stains or deposits to soften; then wash in mild dishwashing detergent and warm water using a nonabrasive mesh pad or a soft brush.
- To help preserve the finish of the pans, hand washing is recommended. The pan is dishwasher safe, however dishwasher may cause discoloration to the base, this in no way affects the performance of the pan. Discoloration is not covered by the manufacturer's warranty.
- Always dry cookware thoroughly after washing, paying particular attention to the rims, handles, rivets, and other small spaces where water might collect.

OVEN USE

- This cookware is oven safe to 450°F. Do not use above this temperature setting. Using above the temperature setting can cause discoloration and can permanently damage the cookware.
- In a convection oven, adjust the temperature in line with the oven manufacturer's guidelines.
- Do not place empty cookware in a hot oven.
- Always use oven mitts when removing cookware from the oven.

CURTIS STONE

- This cookware can be used under a broiler. Ensure that the cookware and handles are at least 2" away from the heat source. Do not exceed the oven safe temperature when using cookware under the broiler.

HANDLES, KNOBS & LIDS

- CAUTION: Handles on cookware and lid get very hot.
- Glass lid is oven safe up to 400°F.
- The handles are stainless steel. Always use oven mitts when handling the pan in and out of the oven.
- While the handles are designed to minimize heat transfer under normal stovetop cooking conditions, oven mitts are recommend when handling hot pan.
- Do not place lid directly on the cooktop.
- If dropped or subjected to extreme temperature changes (i.e. submerging in water before glass lid is completely cool), the glass lid may shatter. This is not covered by the manufacturer's warranty.

COOKWARE USE

- This cookware is suitable for all cooktops, including induction.
- Multipurpose Pan can also be used as a serving dish, straight from the oven to the table. Be sure to place your hot pan on a trivet or a protective mat to prevent any damage to your table surface.
- We recommend not to cook on high heat as this may damage the non-stick coating, burn food, produce stains or damage the base of the product.
- Always choose a suitable sized flame or ring for the base of the pan. When using a gas cooktop, do not allow the flames to rise along the sides of the pan. This could damage the cookware, coating, and handles. Turn down the flame to prevent this from happening. If the flames do rise up along the sides of the pan, the stainless steel handles will get hot.
- Never heat fat or oil to the extent that it smokes, burns, or turns black.
- After prolonged usage, some minor discoloration of the non-stick coating may occur. This is quite normal and will not affect the non-stick properties of your cookware.
- Never heat an empty pan or allow to boil dry. This may damage the coating or base. If this occurs, turn off the heat and allow the cookware to cool completely before attempting to move it from the cooktop.

USAGE & CARE INSTRUCTIONS

- Your cookware interior is lined with the high-quality Dura-Pan®+ non-stick which allows for easy food release and clean up.
- While the interior of the pan is metal utensil safe, we do recommend that you use nylon, wooden, or silicone utensils to prolong the life of your non-stick cookware. Do not use sharp-edged utensils on the non-stick surface.
- Do not use a knife or any pointed tip utensils to cut or pierce food directly on the non-stick surface as this could cause permanent damage and is not covered under the manufacturer's warranty. Do not gouge the non-stick surface.
- Always clean and dry the base of your cookware before cooking, especially if you use it on a ceramic or halogen cooktop otherwise the pan may stick to the cooktop.
- Avoid dragging or sliding cookware over the cooktop surface, as this may damage your cooktop. Take special care when using a glass cooktop or any other surface that may scratch easily. We do not take responsibility for scratched cooktops.
- Depending on your cooktop type, the base of your pan may become marked or scratched. This is normal. Center your pan over the heat source (this prevents damage to the handles and exterior coating). Small pans may need careful placement on the support legs of gas cooktops.

STORAGE

- To protect your non-stick coating, do not stack or nest cookware inside each other without a protective sheath (i.e. tea towel) in between.

CURTIS STONE

GENERAL SAFETY ADVICE

- Cookware should never be used in a microwave.
- Ensure cookware is stable on the cooktop surface to prevent tipping.
- Never leave cookware unattended on a hot cooktop. Never leave food cooking unattended.
- Continuous high heat or overheating may shorten the life of cookware, cause discoloration and damage both in the interior and exterior surfaces.
- Never leave the handle of your pan sticking out over another cooktop.
- Never put a hot pan on the floor or near the edge of a kitchen surface. Let it cool down and keep out of reach of children.
- Use the lid to prevent burns caused by hot ingredients splattering.
- In general, we recommend using oven mitts when holding handles on cookware and lids.
- In the event of a pan fire, turn off the heat supply and place a dampened towel over the pan and leave for 30 minutes before removing

NOTES

1 YEAR LIMITED WARRANTY

Your Curtis Stone cookware is warranted for 1 year to be free of defects under normal household use to the original purchaser. This warranty excludes damage caused by accident, overheating, misuse, or abuse, and does not apply to scratches, discoloration, stains, dents, or other damage which does not affect the functionality of the cookware. This warranty gives you specific legal rights, and you may also have other rights which vary between states. If it is determined that the warranty claim is valid, we will provide the original purchaser with a replacement of the same product. Should the product be discontinued, a replacement product of close to equivalent value will be sent.

Shipping and handling charges may apply.

Proof of purchase is required to confirm the warranty.

CURTIS STONE PRODUCTS CUSTOMER SERVICE INFORMATION

EMAIL product@curtisstone.com

TOLL-FREE PHONE 1.877.822.7450

HOURS M-F 8:00am – 4pm CT

WARRANTY SITE <https://warranty.curtisstone.com/>

Visit our warranty site to register your
Curtis Stone Products.

Dura-Pan® is a registered trademark of FoodFight Ltd. Made in China.

This product contains intentionally added:

NONSTICK PROPERTIES

Perfluoroalkoxy Alkane Polymer (PFA)

Polytetrafluoroethylene (PTFE)

Fluorinated Ethylene & Propylene (FEP)

STAINLESS STEEL BODY, HANDLES & BASE

Aluminum, Carbon, Copper, Iron, Manganese & Manganese

Compounds, Zinc, Chromium Total, Chromium Compounds, Nickel &

Nickel Compounds, Phosphorus, Silicon, Sulfur. For more information

about the chemicals in this product, visit www.foodfight.hk/ab1200pdf

Este producto contiene añadido intencionalmente:

PROPIEDADES ANTIADHERENTES

Polímero de perfluoroalcoxiciano (PFA)

Politetrafluoroetileno (PTFE)

Etileno fluorado y propileno (FEP)

CUERPO, ASAS Y BASE DE ACERO INOXIDABLE

Aluminio, carbono, cobre, hierro, manganeso y compuestos de

manganeso, zinc, cromo total, compuestos de cromo, níquel y

compuestos de níquel, fósforo, silicio, azufre. Para obtener más

información sobre los productos químicos de este producto,

visite www.foodfight.hk/ab1200pdf

For more information



www.foodfight.hk/ab1200pdf

NOTES

LE SET COMPREND

- Poêle multi-usages + couvercle



ATTENTION Les poignées des ustensiles de cuisine et le couvercle deviennent très chauds.

DURA-PAN®+ INFORMATIONS SUR LE PRODUIT

- Corps en acier inoxydable avec aluminium encapsulé et base en acier inoxydable
- Intérieur antiadhésif exclusif Dura-Pan®+ pour une libération facile des aliments et un nettoyage facile
- Poignée en acier inoxydable à double rivet
- Verre trempé avec bouton en acier inoxydable
- Peut être utilisé sur toutes les plaques de cuisson, y compris l'induction.
- Passe au lave-vaisselle
- Convient au four et à la table de cuisson



CÉRAMIQUE



ÉLECTRIQUE



GAZ



INDUCTION



INFRAROUGE



FOUR



LAVE-VAISSELLE

DIRECTIVES D'UTILISATION

AVANT LA PREMIÈRE UTILISATION

- Retirez tous les emballages, autocollants, étiquettes et étiquettes.
- Lavez à l'eau chaude savonneuse, rincez et séchez soigneusement.
- L'intérieur antiadhésif Dura-Pan®+ de haute qualité n'a pas besoin d'être conditionné avec de l'huile, mais vous pouvez choisir d'utiliser de l'huile en fonction des exigences de votre recette.

NETTOYAGE DE VOS BATTERIE DE CUISINE

- Essuyez soigneusement les gouttes qui se produisent pendant la cuisson immédiatement pour faciliter le nettoyage ultérieur.
- Ne versez pas d'eau froide dans les ustensiles de cuisine chauds, car cela peut provoquer une déformation ou des éclaboussures d'huile et affecter les performances antiadhésives de vos ustensiles de cuisine antiadhésifs.
- Après chaque utilisation, lavez les revêtements intérieur et extérieur de votre poêle avec de l'eau chaude, un détergent liquide doux et une éponge. Rincez et séchez soigneusement.
- N'utilisez pas de tampons à récurer métalliques, de laine d'acier abrasive ou de poudre à récurer agressive.
- Cela peut rayer les revêtements intérieurs et extérieurs et n'est pas couvert par la garantie du fabricant.
- Pour éliminer les taches tenaces, remplissez partiellement la casserole avec trois parts d'eau pour une part de détergent ou de vinaigre, et portez à ébullition. Éteignez la source de chaleur et laissez refroidir pendant un certain temps pour permettre à ces taches ou dépôts de se ramollir ; lavez ensuite avec un détergent à vaisselle doux et de l'eau tiède à l'aide d'un tampon à mailles non abrasif ou d'une brosse douce.
- Pour aider à préserver la finition des casseroles, il est recommandé de les laver à la main. La casserole va au lave-vaisselle, mais le lave-vaisselle peut provoquer une décoloration de la base, ce qui n'affecte en rien les performances de la casserole. La décoloration n'est pas couverte par la garantie du fabricant.
- Séchez toujours soigneusement les ustensiles de cuisine après le lavage, en accordant une attention particulière aux bords, poignées, rivets et autres petits espaces où l'eau pourrait s'accumuler.

UTILISATION AU FOUR

- Ces ustensiles de cuisine peuvent aller au four jusqu'à 450 °F. Ne pas utiliser au-dessus de ce réglage de température.
- L'utilisation d'un réglage de température supérieur peut provoquer une décoloration et endommager définitivement les ustensiles de cuisine.
- Dans un four à convection, ajustez la température conformément aux instructions du fabricant du four.
- Ne placez pas de récipient vide dans un four chaud.
- Utilisez toujours des gants de cuisine lorsque vous retirez le récipient du four.
- Cet ustensile de cuisine peut être utilisé sous un gril. Assurez-vous que les ustensiles de cuisine et les poignées sont à au moins 2 pouces de la source de chaleur. Ne dépassez pas la température de sécurité du four lorsque vous utilisez des ustensiles de cuisine sous le gril.

POIGNÉES, BOUTONS ET COUVERCLES

- ATTENTION : les poignées des ustensiles de cuisine et le couvercle deviennent très chauds.
- Le couvercle en verre peut aller au four jusqu'à 400 °F.
- Les poignées sont en acier inoxydable. Utilisez toujours des gants de cuisine lorsque vous manipulez la casserole dans et hors du four.
- Bien que les poignées soient conçues pour minimiser le transfert de chaleur dans des conditions de cuisson normales sur la cuisinière, des gants de cuisine sont recommandés pour manipuler des casseroles chaudes.
- Ne placez pas le couvercle directement sur la table de cuisson.
- En cas de chute ou de changement de température extrême (par exemple, en l'immergeant dans l'eau avant que le couvercle en verre ne soit complètement refroidi), le couvercle en verre peut se briser. Ceci n'est pas couvert par la garantie du fabricant.

UTILISATION DES USTENSILES DE CUISINE

- Ces ustensiles de cuisine conviennent à toutes les plaques de cuisson, y compris à induction.
- La poêle multifonction peut également être utilisée comme plat de service, directement du four à la table.
- Assurez-vous de placer votre poêle chaude sur un dessous de plat ou un tapis de protection pour éviter tout dommage à la surface de votre table.

- Nous vous recommandons de ne pas cuisiner à feu vif car cela pourrait endommager le revêtement antiadhésif, brûler les aliments, produire des taches ou endommager la base du produit.
- Choisissez toujours une flamme ou un anneau de taille appropriée pour la base de la poêle. Lorsque vous utilisez une table de cuisson à gaz, ne laissez pas les flammes monter le long des côtés de la poêle. Cela pourrait endommager la batterie de cuisine, le revêtement et les poignées. Baissez la flamme pour éviter que cela ne se produise. Si les flammes montent le long des côtés de la poêle, les poignées en acier inoxydable deviendront chaudes.
- Ne faites jamais chauffer de la graisse ou de l'huile au point qu'elle fume, brûle ou noircisse.
- Après une utilisation prolongée, une légère décoloration du revêtement antiadhésif peut se produire. Cela est tout à fait normal et n'affectera pas les propriétés antiadhésives de votre batterie de cuisine.
- Ne faites jamais chauffer une casserole vide ou ne la laissez pas bouillir à sec. Cela pourrait endommager le revêtement ou la base. Si cela se produit, éteignez le feu et laissez la batterie de cuisine refroidir complètement avant d'essayer de la retirer de la table de cuisson.
- L'intérieur de votre batterie de cuisine est doublé d'un revêtement antiadhésif Dura-Pan® + de haute qualité qui permet de retirer facilement les aliments et de les nettoyer.
- Bien que l'intérieur de la casserole soit sans danger pour les ustensiles en métal, nous vous recommandons d'utiliser des ustensiles en nylon, en bois ou en silicone pour prolonger la durée de vie de votre batterie de cuisine antiadhésive. N'utilisez pas d'ustensiles à bords tranchants sur la surface antiadhésive.
- N'utilisez pas de couteau ou d'ustensiles à bout pointu pour couper ou percer des aliments directement sur la surface antiadhésive, car cela pourrait causer des dommages permanents et n'est pas couvert par la garantie du fabricant. Ne percez pas la surface antiadhésive.
- Nettoyez et séchez toujours la base de votre ustensile de cuisine avant de cuisiner, surtout si vous l'utilisez sur une table de cuisson en céramique ou halogène, sinon la casserole risque de coller à la table de cuisson.
- Évitez de faire glisser ou de traîner les ustensiles de cuisine sur la surface de la table de cuisson, car cela pourrait endommager votre table de cuisson. Soyez particulièrement prudent lorsque vous utilisez une table de cuisson en verre ou toute autre surface susceptible de se rayer facilement. Nous déclinons toute responsabilité en cas de rayures sur les tables de cuisson.

- Selon le type de table de cuisson, la base de votre casserole peut être marquée ou rayée. C'est normal. Centrez votre casserole au-dessus de la source de chaleur (cela évite d'endommager la poignée et le revêtement extérieur). Les petites casseroles peuvent nécessiter un placement prudent sur les pieds de support des tables de cuisson à gaz.

RANGEMENT

- Pour protéger votre revêtement antiadhésif, n'empilez pas ou n'imbriquez pas les ustensiles de cuisine les uns dans les autres sans une gaine de protection (par exemple un torchon) entre eux.

CONSEILS DE SÉCURITÉ GÉNÉRAUX

- Les ustensiles de cuisine ne doivent jamais être utilisés dans un micro-ondes.
- Assurez-vous que les ustensiles de cuisine sont stables sur la surface de la table de cuisson pour éviter qu'ils ne basculent.
- Ne laissez jamais d'ustensiles de cuisine sans surveillance sur une table de cuisson chaude. Ne laissez jamais les aliments cuire sans surveillance.
- Une chaleur élevée continue ou une surchauffe peut réduire la durée de vie des ustensiles de cuisine, provoquer une décoloration et endommager les surfaces intérieures et extérieures.
- Ne laissez jamais la poignée de votre casserole dépasser d'une autre table de cuisson.
- Ne posez jamais une casserole chaude sur le sol ou près du bord d'une surface de cuisine. Laissez-la refroidir et gardez-la hors de portée des enfants.
- Utilisez le couvercle pour éviter les brûlures causées par les éclaboussures d'ingrédients chauds.
- En général, nous recommandons d'utiliser des gants de cuisine pour tenir les poignées des ustensiles de cuisine et des couvercles.
- En cas d'incendie de casserole, coupez l'alimentation en chaleur et placez un torchon humide sur la casserole et laissez reposer 30 minutes avant de la retirer.

GARANTIE LIMITÉE D'UN AN

Votre poêle Curtis Stone bénéficie d'une garantie limitée d'un an. Le fabricant garantit que le produit est exempt de tout défaut, sous réserve de conditions normales d'utilisation, pour autant que le produit soit en la possession de l'acheteur original.

La garantie exclut les dommages causés par un accident ou le surchauffage, une mauvaise utilisation ou une utilisation abusive de la poêle. La garantie ne couvre pas les égratignures, la décoloration, les taches, une bosselure ou tout autre dommage qui ne fait pas obstacle à l'utilisation de la poêle. Cette garantie vous accorde des droits légaux spécifiques. Vous pourriez disposer d'autres droits, lesquels peuvent différer selon votre lieu de résidence. Si la réclamation en question est jugée valable, nous fournirons à l'acheteur d'origine un produit de remplacement identique ou de valeur comparable en cas d'un produit discontinué.

Des frais de transport et de manutention peuvent s'appliquer.

Une preuve d'achat est requise pour se prévaloir de la clause de garantie.

PRODUITS CURTIS STONE SERVICE À LA CLIENTÈLE

	COURRIEL	product@curtisstone.com
NUMÉRO DE TÉLÉPHONE SANS FRAIS		1.877.822.7450
HEURES D'OPÉRATION		8 H à H (HNC)
		Du Lundi au Vendredi
CENTRE DES SERVICES À LA CLIENTÈLE EN LIGN		https://warranty.curtisstone.com/
		Visitez le Centre des services à la clientèle en ligne pour enregistrer votre produit Curtis Stone.

Dura-Pan® est une marque de commerce déposée de FoodFight Ltd.

Produit fabriqué en Chine.

This product contains intentionally added:

NONSTICK PROPERTIES

Perfluoroalkoxy Alkane Polymer (PFA)

Polytetrafluoroethylene (PTFE)

Fluorinated Ethylene & Propylene (FEP)

STAINLESS STEEL BODY, HANDLES & BASE

Aluminum, Carbon, Copper, Iron, Manganese & Manganese

Compounds, Zinc, Chromium Total, Chromium Compounds, Nickel &

Nickel Compounds, Phosphorus, Silicon, Sulfur. For more information

about the chemicals in this product, visit www.foodfight.hk/ab1200pdf

Ce produit contient des éléments ajoutés intentionnellement:

PROPRIÉTÉS ANTIADHÉSIVES

Polymère perfluoroalkoxy alcane (PFA)

Polytétrafluoroéthylène (PTFE)

Éthylène et propylène fluorés (FEP)

CORPS, POIGNÉES ET BASE EN ACIER INOXYDABLE

Aluminium, carbone, cuivre, fer, manganèse et composés de

manganèse, zinc, chrome total, composés de chrome, nickel

et composés de nickel, phosphore, silicium, soufre. Pour plus

d'informations sur les produits chimiques contenus dans ce produit, visitez www.foodfight.hk/ab1200pdf

Pour plus d'informations



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CURTIS STONE