



Stainless Steel
Cookware Set







Electrolux

Congratulations on your purchase of a new set of stainless steel cookware by Electrolux! With them, cooking and eating healthier meals has never been easier. With three-ply bottom, the cookware can be used in gas and electric stoves and ovens, as well as gas, electric and induction cooktops. You can also use the cookware in the oven at a maximum temperature of 200 degrees.



Caution

- Always wear heat resistant gloves or oven mitts. Cookware handles can become hot.
- Do not attempt to use water to put out a fire caused by boiling oil; instead, use a flame-resistant blanket or an appropriate fire extinguisher.
- Never run a hot glass lid under cold water! The severe temperature differential will cause the lid to crack or shatter.
- **Cooking tip to save energy:** The cookware diameter must match the stove or cooktop diameter for optimal energy consumption.

Care and how to use

Follow the instructions below to get the best cooking results:

- Before and after each use, clean the cookware with hot water, some detergent, and a soft cloth or sponge. Dishwashers may also be used to clean cookware, and we recommend cleaning the lids by hand.
- Burnt food can be removed easily by washing the cookware in cold water while it is still hot. Residues and debris can be removed with a vinegar-based cleaning agent.
- The stainless steel cookware is corrosion-resistant, but susceptible to damage caused by rust from other items that can be transferred while washing the dishes (usually in the dishwasher). When treated immediately, conventional stainless steel cleaning agents may readily remove small surface rust spots.

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- Never add salt to cold water; instead, wait for the water to come to a boil before adding salt and mixing it in. Adding salt to cold water might result in an exceptionally high salt concentration, producing corrosion points at the bottom of the cookware. Although these effects do not alter the function or cooking capabilities of stainless steel, they are challenging to remove.
 - When stainless steel comes into touch with certain substances and detergents, it forms a protective film that can become visible. The discoloration is neither harmful to health nor impairs the usage of the cookware. You can remove discoloration with a common metal cleaning agent or a vinegar or lemon solution.
 - Avoid heating empty cookware or continue cooking when the food loses moisture during the cooking process to avoid damaging the cookware.
 - Always turn off the stove or the cooktop and wait for the cookware to cool before handling it.

Technical Specifications

Cookware intended to be used for gas and electric stoves and ovens; gas, electric and induction cooktops.

Description	Inner Volume	Diameter	Color
Frying pan	1.2L	ø 20cm	Stainless steel
Cooker with a lid	1.5L	ø 16cm	Stainless steel
Casserole with a lid	2L	ø 16cm	Stainless steel
Casserole with a lid	3L	ø 18cm	Stainless steel
Cauldron with a lid	4L	ø 20cm	Stainless steel

Made in China

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