

moneta

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Use & Care

1. Remove all packaging materials and labels before use.
2. Rinse the pan in hot soapy water to remove any traces of dust. Dry and wipe with a dash of cooking oil. Use paper towel to remove any excess oil (we recommend that this operation be carried out periodically).
3. Use a heat sources corresponding in size to the base of the pan, without going beyond the edge. A moderate flame is always sufficient.
4. Make sure the pan never overheats when empty. Never leave a pan on the heat unattended. Make sure that fatty foods never burn. Let the pan cool down before cleaning it.
5. Avoid any action that might scratch or damage the non-stick surface. In order to ensure best performance, do not use sharp metal implements and never cut food in the pan.
6. When using cooking pans on glass-ceramic hobs, make sure they do not slide on the surface.
7. Non-stick pans can be easily washed by hand with a non-abrasive sponge without using strong and/or abrasive chemical products. When using a dishwasher, it is best to set a low temperature, energy saving cycle.
8. Stack the utensil carefully making sure not to scratch the non-stick surface. This will prolong its working life.
9. Do not keep kitchenware designed for use on induction plates on the heat for more than 1 minute when empty.

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