



Ceramic coatings, which have only been used for a few years in cookware, are non-harmful to health.

These extremely hard coatings are scratch-proof, but beware: Like enamel, the impact resistance of the hard coating is limited, especially on the rims of the pans.

Ceramic coatings are distinguished by the following properties when used properly:

Extremely hard, scratch-proof coating. But with reduced impact resistance.

Cookware with a ceramic coating is characterized by an extremely high level of heat resistance of up to 750°F (ceramic cookware with molded handles or with stick handles removed and no lids.) Unlike non-stick coatings that contain plastic, there is practically no damage caused by overheating. There are no health risks caused by over-heating.

The smooth ceramic surfaces are extremely long lasting and easy to clean. The non-stick properties are not comparable with a PTFE/non-stick coating. For this reason, always use a little fat or oil for frying.

The use of PFOA is completely dispensed with for the manufacture of ceramic coatings, as in all nonstick PTFE

coatings from Berndes.

In order to be able to offer you, the customer, products of a quality that is harmless to health, our various coatings are checked and certified by external and internal test laboratories at regular intervals during manufacturing.

Before First Use

Before using for the first time, remove all packaging material and labels and clean the product in warm soapy water to remove any dust or particles it could have picked up during production and packaging.

Cleaning - Dishwasher not recommended:

Cleaning in a dishwasher will damage the non-stick properties of your product. However, if you have cleaned your ceramic coated cookware in the dishwasher, please rub it out with a drop of cooking oil before the next use. Note: Discoloration of the cast aluminium base may occur. This is natural aluminium oxidation. The combination of water hardness, cleaning agent and the control of temperature and humidity in the dishwasher aids the natural formation of oxide. This is not a cause for complaint and is not covered by the warranty.

Never add cold water to a hot pan after use. Allow pan to cool down a bit, then fill it with hot water to prevent overheating from burned-in fat residues (cooking oils evaporate at approx. 392°F).

All you need for cleaning is hot, soapy water together with a soft sponge or dish cloth, rinse well in warm water and dry. While Berndes has superior coatings, it is always necessary to wash thoroughly between uses. Any residue left by not cleaning will create a residue barrier over the ceramic coating, leaving the pan sticky and hard to use. Over time this residue barrier can cause overheating damage.

Do not store cookware while still wet.

Stack cookware carefully, making sure not to scratch the ceramic surface. This will prolong its working life.

Use

In order to preserve your high quality cookware, avoid the use of sharp-edged or pointed utensils. Wooden or plastic kitchen utensils are recommended. Signs of use (scratches)

can occur not just on coated cookware, but can also give stainless steel cookware a shabby appearance. However, scratches do not impair the function of the cookware.

DO NOT bang cooking utensils or lids on rim of cookware. This could cause chipping in the ceramic coating which is not covered by the warranty.

It is important to use the right oil or fat to avoid burning at certain temperatures. **DO NOT** use nonstick sprays on your cookware. These sprays have a low burning temperature and will leave a sticky residue on your ceramic coating.

Do not pour cold water into hot fat. This can cause dangerous explosions.

Match burner size to pan size. Always use the burner that matches most closely with the diameter of your pan.

When using induction noises are possible, particularly when using high power levels. These noises are caused by resonances between individual heat sources and items of cookware and are normal.

The excellent heat conduction of the cookware means you can continue to cook on a medium heat after initial frying or boiling, in this way saving energy.

Do not heat the cookware for long periods when it is empty. When using induction cookers, the cookware heats up rapidly, therefore never heat the cookware when it is empty and always use a medium heat setting!

Avoid pulling or pushing the cookware on delicate surfaces (glass ceramic, induction or halogen) to avoid scratches.

Do not leave children unsupervised in the reach of hot cookware and hot stove tops.

If you lift the lid during cooking, hot steam escapes from the pan. Please use a pan holder to avoid burns.

Unless stated otherwise, plastic handles and lid knobs are heat resistant to 300°F as a rule. Please consider this when using them in the oven and select the temperature accordingly. Plastic handles and lid knobs can become hot if used improperly. Caution: danger of burns! Ceramic cookware with molded handles or with stick handles removed can withstand oven temperatures up to 750°F.