

# SKOTTSBERG

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## STAINLESS STEEL COOKWARE



### **USE AND CARE**

Please read this user manual  
before you start using the pan.

## STAINLESS STEEL COOKWARE INSTRUCTIONS:

What a nice, big fat pan you have. You want to get started as soon as possible; we guess. That's why we won't give you a long manual. But we do have some tips for you. Use them to your advantage!

### 1. My pan is new. Can I use it right away?

Yes, you just need to wash it thoroughly before using it for the first time.

### 2. Cooking with a stainless-steel pan without a non-stick coating. Isn't that really complicated?

If you are used to a pan with a non-stick coating, our stainless-steel pan will take some time getting used to. Therefore, we have some tips to make sure your ingredients roll nicely through your pan instead of sticking to the bottom.

**Tip 1** Take the food you're going to bake out of the fridge in advance so it's at room temperature at the time it goes into your pan.

**Tip 2** Let your pan get to temperature slowly and only add fat when your pan is at the right temperature. How do you know if it's hot enough? Drop a few drops of water into the pan. If those droplets start dancing merrily, the pan is perfectly at temperature. If the drops slowly evaporate, then your pan is still too cold. If the drops disappear immediately, then the pan is too hot.

**Tip 3** Wait very briefly until the butter stops foaming and turns a little brown, or until the oil has become well warm. And to prevent your pan from getting too hot, and your food from burning, turn the heat down about 30%. Because there is now enough heat in the pan, and this will stay in it.

- Tip 4** Pat the food to be prepared dry as much as possible.
- Tip 5** Let food that you put in the pan and sticks to the bottom cook gently for a while, without trying to lick it off the bottom. If necessary, turn the stove down a little and wait a while, do something nice for yourself, or something useful for someone else. You'll see that the food will loosen up on its own.
- Tip 6** Use some extra fat with protein-rich foods, or foods with flour such as eggs, pancakes, and fish. Otherwise, it might stick to the bottom.

### **3. Can I use my pan on any heat source?**

Your pan is the best conductor of heat. That's why it's ideal for cooking on an induction hob. But of course, you can also use it on a gas hob. You can even put it in the oven. We haven't fitted any melting parts to it.

### **4. Are there any ingredients that I shouldn't use?**

Yes. Stainless steel pans hate salt. So don't sprinkle salt on your food until it's been cooked. This will keep your pan in good condition for longer and prevent salt puddles on the bottom.

### **5. Can I put my pan in the dishwasher?**

Yes, but it's better for your relationship with it to wash your pan by hand. The dishwasher will shorten the life of your pan slightly. And while washing the dishes, you also have a nice moment with your pan. Are you in a hurry or hate friendships with pans and do you put it in the dishwasher anyway? If so, you may end up with water stains. To avoid those, remove your pan from the dishwasher and rinse it with carbonated spring water (really!) and dry it immediately.

## 6. Okay, so rather not use a dishwasher then. So how do I clean it?

- Tip 1** You can already clean your pan a little while cooking. After cooking, just make a nice sauce in the same pan. Remove any excess fat with kitchen paper, and pour some water, stock, or wine into the still hot pan. Then, using a whisk or fork, stir the cooking juices loose from the pan, and you have a very quick and tasty gravy or sauce, and your pan is almost clean too!
- Tip 2** Always let your pan cool gently before cleaning it. If you put it directly under or in cold water, it can warp.
- Tip 3** When your pan has cooled sufficiently, clean it with warm water and a dish brush or non-scratch scouring pad. You can use regular dish soap.
- Tip 4** Are there any leftovers stuck to the pan? Then put it in warm water with dish soap for a few hours, or even overnight. Then pour out the water and use a non-scratch scouring sponge to scrub things out.
- Tip 5** You can also put a layer of water with a scoop of baking soda or vinegar in the pan for stubborn dirt or burn marks, heat the pan, and then scrub with a sponge.
- Tip 6** Are there any white spots on your pan? Or do you see some calcium deposits? Then clean your pan with some vinegar. You can even bring it to a boil with some vinegar in it. Be sure to rinse it well with water afterwards.
- Tip 7** Dry your pans preferably by hand. Well, with a tea towel then. You understand. If you just let them dry, water stains can occur.
- Tip 8** Never clean stainless steel with ammonia or bleach. These products react with the metal, which can cause it to rust. The very best thing is still to use cleaning products that are specially designed for stainless steel.

**The warranty does not apply to**

- Incorrect use or negligence of the products.
- Please refer to the instruction manual to the purchased goods use correctly.
- Normal wear and tear of the product.

LIFETIME  
LIMITED  
GUARANTEE

**Suitable for all cooktops, including induction.**



Suitable for oven. Suitable for dishwasher.  
Not suitable for microwave.

CHECK OUT THE STAINLESS  
STEEL COLLECTION



**Need help using your pan?**

Call us at +31 (0)85 1306 243  
or email [hello@skottsberg.com](mailto:hello@skottsberg.com).

We're happy to assist you!



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FOR LIFE

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