

△ Hier einige Beispiele:

Öle/Fette	Rauchpunkt °C	Verwendungsbeispiele
Kaltgepresste, unraffinierte Öle z. B. Kaltgepresstes Rapsöl Kaltgepresstes Olivenöl Kaltgepresstes Walnussöl Kaltgepresstes Distelöl Kaltgepresstes Erdnussöl	ca. 130 (teils bis 160)	Möglichst nur für Salate und andere Kalt Speisen sowie zum Garen von Speisen
Butter Margarine	ca. 170	Für Omeletts und andere Eierspeisen
Kokosfett Butterschmalz	ca. 185 - 200 ca. 200	Für Bratkartoffeln und Schnitzel
Raffinierte, heißgepresste Öle z. B. Raffiniertes Sonnenblumenöl Raffiniertes Erdnussöl Raffiniertes Sojaöl	über 200	Für scharfes Anbraten und Kurzgebratenes, Steaks und Schnitzel

Nach Gebrauch:

- △ Lassen Sie Ihr Kochgeschirr **abkühlen**, bevor Sie es reinigen. Füllen Sie niemals kaltes Wasser in Ihr noch heißes Kochgeschirr, da sonst die Beschichtung aufplatzen kann. Schrecken Sie **heißes Deckel** nicht mit kaltem Wasser ab, sondern lassen Sie diese vorher abkühlen.
- △ Beschichtetes Kochgeschirr und Kochgeschirr mit Induktionsboden gehört **nur in Ausnahme-fällen in die Spülmaschine**, da die aggressiven Reinigungsmittel durch Eindringen in kleinste Kratzer die Beschichtungen auslaugen und mit der Zeit zerstören können. Angegriffen werden vor allem auch Induktionsböden, die sich im schlimmsten Fall sogar vom Kochgeschirr ablösen können. Dank **Easy Clean Effect** genügt es, das Kochgeschirr nur mit einem Tuch und heißem Wasser auszuwaschen oder mit ein wenig mildem Spülmittel **von Hand zu reinigen**.
- △ Bitte verwenden Sie zum **Reinigen** auf keinen Fall Stahlwolle oder sandhaltige Scheuermittel. Falls Speisereste festgeklebt sind, lösen Sie diese durch Aufweichen oder kurzes Aufkochen.
- △ **Bitte bewahren Sie diese Bedienungsanleitung auf. Wenn Sie unsere Gebrauchshinweise befolgen, werden Sie noch jahrelang Freude an Ihrem STONELINE®-Produkt haben.**

Die gesetzliche Gewährleistung beschränkt sich auf die normale Nutzung (nicht gewerbliche Nutzung). Sie erstreckt sich nicht auf Schäden, die durch Missbrauch/unsachgemäße Anwendung entstehen, z. B.:

- Schäden durch Vernachlässigung, Einkochen von Öl/Fett auf Kochfeld und Pfannenboden
- Schäden durch Überhitzung bzw. Leerkochen (Bildung von Teerharzen)
- Schäden durch Zerkratzen mit ungeeigneten Kochgeräten aus Metall wie spitze oder scharfkantige Messer, Gabeln, Rührgeräte oder Pürierstäbe
- Schäden durch aggressive Reiniger in Spülmaschinen

EN STONELINE® - The Original

Congratulations on your purchase decision. You have chosen a quality product from STONELINE®. The STONELINE® brand stands for advanced technology, highest quality and good design.

STONELINE® means **frying as if using a hot stone**.

Foods retain their natural, unaltered, characteristic taste.

Implied warranty: in the unlikely event of a defect, the implied warranty rights are applicable for all the items.

The warranty expires in the case of misuse or improper use.

Email: customerservice@stoneline.eu

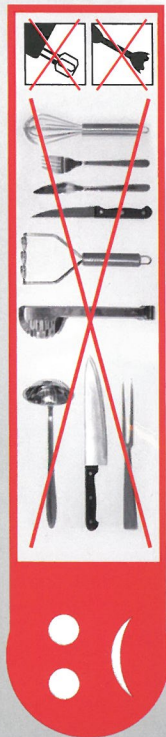
Please read these instructions carefully before first use and follow the instructions to ensure that you can enjoy your STONELINE® product for many years.

Before first use:

- △ It is imperative to **check** your cookware before the first use for possible material residues, especially at the bottom of the cookware. Now and then in production, material particles such as small metal splinters may appear that remain on the cookware. Please remove them in order to avoid possible scratches.
- △ **Assembly** of handle and lid knob: The screw on the glass cover must not be too tight, as the cover might otherwise break! Periodically check the handle's screws and tighten when needed.
- △ **Clean** your cookware before first use with a soft cloth or sponge, a little water and a mild washing-up liquid, and cleanse with boiling water 2 - 3 times. Using a paper towel, spread some cooking oil on the coating (you do not have to use fat or oil the next time it is used).
- △ When cooking on a **glass ceramic hob**, ensure that there are no particles of dirt between the bottom of the pot or pan and the hob, since these could scratch the hob surface. Do not slide your cookware on the hob and always lift it to move it. We can assume no liability for damage that occurs for the reasons mentioned.
- △ In order to ensure **good heat transfer**, always place the cookware centrally on the hotplate. If possible, use the heat stored in your cookware and reduce the energy input.

During cooking or roasting:

- △ Use only **kitchen utensils** and **cooking utensils** made of plastic, wood or silicone to stir or remove the cooked or fried food. Never use metal utensils or sharp or pointed objects to preserve the quality of the non-stick coating for as long as possible. Also note that at increased temperatures, coated surfaces are softer and therefore more susceptible to damage.



△ Do not use **any electrical appliances** such as mixers or blenders in your cookware, otherwise the non-stick coating will be damaged.

△ **Stainless steel and aluminium handles:** These handles heat up during cooking and baking. To prevent burns, you should therefore, if required, use pot holders/oven gloves when handling the cookware and lids.

△ **Oven/ heat resistance:** STONELINE® pans and pots with plastic handles and STONELINE® glass lids are ovenproof up to 180 °C. Pots and pans with stainless steel or cast aluminium handles are ovenproof up to 220 °C. Pans and pots with soft-touch handles are ovenproof up to 160 °C.

△ **Cooking temperatures:** When boiling, temperatures can get up to 100 °C, when cooking up to about 120 °C and when frying up to about 210 °C. Make sure that you choose the right product in the preparation with oil or fat, because not all oils are suitable for frying. Unsuitable oil smokes at about 150 °C. The result: tar resins are formed and these clog the coating of the cookware.

△ **Overheating of the cookware:** The STONELINE® coating can withstand the temperatures that are required for cooking and frying. Virtually no food dish needs to be prepared at more than 200 °C. Avoid overheating, e. g. by boiling dry, through the use of unsuitable oil or fat, and always be aware that stove and ceramic hobs can reach temperatures of up to 300 °C and more when operating at full capacity. Should fat overheat and ignite, never use water to extinguish the flames, use a blanket or a metal lid.

△ When cooking with **induction cookers**, the liquid contained in the food evaporates extremely fast due to the speed at which it heats up. Prevent your pots and pans from boiling dry by always supervising the cooking process. When used on induction hotplates, unusual humming sounds can occur due to the electromagnetic properties of the induction stove.

△ **The use of oils and fats:** In oils and fats, there is a difference between cold-pressed, i. e. unrefined products and hot-pressed, i. e. refined products. Note that virgin olive oil, other cold-pressed oils and diet margarine and fats are not suitable for frying because of their low smoke point. Use clarified butter, refined oils that can be heated to high temperatures and hydrogenated vegetable fats for higher cooking temperatures.

Here are some examples

Oils/ fats	Smoke point: °C	Examples of use
Cold pressed, unrefined oils such as Cold-pressed rapeseed oil Extra virgin olive oil Cold-pressed walnut oil Cold-pressed safflower oil Cold-pressed peanut oil	about 130 (sometimes up to 160)	Preferable for salads and other cold food only as well as for cooking food
Butter Margarine	about 170	For omelettes and other egg dishes, fish or poultry
Coconut oil Clarified butter	approx. 185 - 200 approx. 200	For fried potatoes and browning pieces of meat
Refined, hot-pressed oils such as Sunflower oil, Peanut oil, Soy oil	over 200	For searing, stir-fries and steaks

After use:

- △ Let your cookware **cool** before attempting to clean it. Never pour cold water in your hot cookware, as the coating may otherwise develop hairline cracks.
Do not shock the **hot lid** with cold water, but allow it to cool beforehand.
- △ Coated cookware and cookware with an induction base belongs in the **dishwasher only in exceptional cases** because the aggressive cleaning agents can penetrate into the smallest scratches in the coatings, and destroy it over time. Induction bases will particularly corrode and in the worst case scenario can even peel off the cookware. Thanks to the **Easy Clean Effect**, we recommend to simply wipe out the cookware with a cloth and hot water or **clean by hand with** a small amount of a mild detergent.
Please never use steel wool or abrasive scouring agents to **clean**. If food particles are stuck, loosen them by soaking or boiling briefly.
- △ **Please keep this user manual in a safe place for future use. If you follow our instructions for use, you will enjoy your STONELINE® product for many years.**

- △ **The statutory warranty is limited to normal use (non-commercial use). It does not cover damage caused by misuse/ improper use, like for example:**
 - Damage caused by neglect, remaining oil/ fat on the hob and bottom of the pan
 - Damage due to overheating or boiling dry (formation of tar)
 - Damage due to scratching with unsuitable cooking utensils made of metal such as pointed or sharp-edged knives, forks, mixers or blenders
 - Damage from abrasive cleaners in dishwashers