

Snappy Chef[®]



USE & CARE INSTRUCTIONS SNAPPY CHEF CAST IRON COOKWARE RANGE

SUPERLIGHT-WEIGHT ADVANTAGE

The Superlight Snappy Chef Cast Iron Range, made by a unique manufacturing process, now gives the same great benefits of cast iron with half the weight.

BEFORE FIRST USE

- Remove all labels, hand wash in hot soapy water, rinse and dry thoroughly.

HEAT SOURCE

The Snappy Chef Superlight Cast Iron Cookware is compatible with gas, ceramic, electric, radiant, halogen, and induction heat sources.

- When using the Snappy Chef cookware on a gas stove **DO NOT** let the flame extend beyond the sides of the cookware. **DO NOT** let the handles extend over another burner or over the edge of the range.
- Always use hot pads or kitchen gloves when removing cookware from the oven or stove top.

ENAMEL COATING

Please be considerate of the enamel coating on your cookware, to ensure maximum life expectancy.

- **DO NOT PRE-HEAT.** This will result in cracks and later peeling of the enamel coating. Your choice of liquid, oil, fat or butter should completely cover the base before heating begins. Small cracks may occur if cookware is heated without moisture in cooking vessel. **DO NOT** heat olive-oil to temperatures above 160°C, discolouring may occur.
- **DO NOT** heat empty cookware or allow it to boil dry. Either may cause permanent damage to the enamel.
- **DO NOT** fill hot cookware with cold water or plunge into cold water as thermal shock damage to the enamel may occur.
- Cracks & peeling due to incorrect use of the cookware will void the warranty.
- Use of metal utensils will result in marks on coating, and might cause cracks or dents when used.
- **CAUTION:** Dropping or hitting the cookware against a hard surface can cause the cookware to chip or break.

HEAT SETTING

- High heat is **NOT** recommended. Your cookware efficiently distributes and maintains the heat.
- Select **ONLY** low to medium-low heat for best results. Use maximum **P5** on the Snappy Chef Stove. Once the cookware is hot most cooking can be continued on lower settings.
- High heats should only be used for boiling water for vegetables or pasta, or for reducing the consistency sauces or stocks. High heats should **NEVER** be used to pre-heat cookware before lowering the heat for cooking. Cast iron retains heat so well that if overheated in this way it will contribute to poor cooking results, sticking and discolouration of cooking surfaces. Enamel surfaces are permanently damaged by this misuse.
- **NEVER LET COOKWARE BOIL DRY ON A STOVE, AS IT IS A SAFETY HAZARD.**
- Snappy Chef Superlight Cast Iron cookware is oven safe to 180°C.
- **DO NOT** place a hot cookware directly on your countertop, place hot cookware onto a heat resistant surface, such as trivets and cooling racks.

AFTER USE

- Cool the cookware for a few minutes before washing in hot soapy water by hand. Rinse and dry thoroughly.
- If there are food remains, fill the pan with warm water and leave to soak for 15 - 20 minutes, then wash in the usual way.
- Soft abrasive pads or brushes can be used to remove stubborn residues. Do not use metallic pads, or abrasive or acidic cleaners as these will damage the enamel coating and cause glossy outer layer to dull.
- All Cast Iron cookware can be washed in the dishwasher, but constant dishwashing may lead to some dulling of the enamel finish. This is not harmful and will not impair performance. When using the dishwasher always allow the cycle to complete before opening the door. This will ensure the cookware is dried thoroughly.
- Never store away cookware when still damp. Store cookware in dry cupboards or an airy space away from kitchen steam.

MISUSE

- **DO NOT** use the cookware in a microwave.
- **DO NOT** use electric or hand held beaters or mixers as permanent damage to surfaces will occur.
- **DO NOT** cut food directly on the surface of the cookware.

WARRANTY

- **FULL TERMS ON SNAPPYCHEF.CO.ZA/WARRANTY-POLICY**