INSTRUCTIONS FOR USE – COOKING POTS

Thank you for purchasing our cooking pots. To ensure long-lasting use and optimal performance, please read the following guidelines on use and care.

1. Safety during use

- **Take care when using:** Pots become hot during cooking. Use oven gloves or pot holders to avoid burns. Make sure the handles are always dry to prevent your hands from slipping.
- **Keep away from children:** Hot pots and lids should be kept out of the reach of small children to prevent accidental scalding.
- **Stable placement:** Make sure the pots are placed securely on the hob to prevent them from tipping over and spilling hot contents. Choose a burner suited to the size of the pot so that heat is distributed evenly.

2. Use

- **Before first use:**
  - **Washing:** Before first use, wash the pots in warm water with a mild detergent, then dry them thoroughly.
  - **Seasoning (applies to cast iron pots):** Cast iron pots may require seasoning before first use to create a natural non-stick coating. Follow the manufacturer's recommendations for this process.
- **Cooking:**
  - **Temperature:** Heat the pots gradually to avoid damaging them. Avoid using the highest temperature settings, especially with pots that have a non-stick coating or are made of delicate materials, to prevent damage.
  - **Using suitable utensils:** To protect the surface of the pots, especially those with a non-stick coating, use wooden, silicone or plastic utensils. Metal utensils may cause scratches.
- **Using lids:** Lids help to retain heat and speed up cooking. Make sure the lid fits the pot properly. Remove lids carefully to avoid being scalded by steam.

3. Care and maintenance

- **Washing:**
  - **Hand washing:** It is recommended to wash the pots by hand, especially those with a non-stick coating. Use mild detergents and soft sponges to avoid scratches. Some pots may be washed in a dishwasher, but always check the manufacturer's recommendations.
  - **Removing burnt-on food:** If food has burnt on, soak the pot in warm water with detergent before scrubbing gently. Avoid using abrasive sponges and harsh cleaning agents, which may damage the surface.
- **Storage:**
  - **Surface protection:** To prevent scratches, store the pots in a way that minimises their contact with other metal surfaces. You can place dividers or soft pads between the pots.
  - **Storing cast iron pots:** Cast iron pots should be stored in a dry place to prevent corrosion. After washing, always dry the pot thoroughly and, if necessary, lightly coat its surface with oil.
- **Descaling:** If limescale deposits appear in the pot, especially in the case of stainless steel pots, they can be removed using a solution of water and vinegar or dedicated descaling products. After using the solution, rinse the pot thoroughly with clean water.

4. Final notes

- **Guarantee:** Our pots are covered by a quality guarantee. If you find any manufacturing defects,

please contact our customer service department.
- **Protecting the non-stick coating:** To preserve the properties of the non-stick coating, avoid overheating the pots and use only suitable kitchen utensils.

Thank you for choosing our products. We hope that our pots will serve you for many years, making it easier to prepare tasty and healthy meals.

MONDEX Anna i Jerzy Affek Spółka Jawna, with its registered office in Olsztyn (10-416), ul. Towarowa 17, entered in the register of entrepreneurs kept by the District Court in Olsztyn, 8th Commercial Division of the National Court Register, under KRS number 0000005755, NIP: 7391010198.
Customer Service: support@mondex.pl