

MAESTRO INDUCTION STAINLESS STEEL.

Care & use information.

The pans are manufactured in high quality stainless steel. It is a durable and safe material. The glass lids, with silicone insulated handle, are oven proof up to a temperature of 230°C, and they are NOT resistant to heat from f.e. the stove top. Do NOT place a glass lid on the heating zone of a stove top, it will crack and may “explode” and cause damage. The lids has a protective steel rim, and has also a ventilation hole for the steam avacuation during cooking. Handles on the pans are made of stainless steel, and are equipped with a heat protective silicone insulation for safer and more comfortable grip.

In the stainless steel cookware from Ronneby Bruk you will find a thick bottom, especially designed to work also on INDUCTION hobs, and features:

- That the pan is quickly and evenly heated.
- The pan is suitable for use on any stove top or hob, and thanks to the magnetic bottom also on INDUCTION hobs.
- The pan will last for a long time of use, without changes in performance even after many years of use.

Stainless steel pans can be used for cooking any type of food, and to be cleaned with cleaning abrasives. Strong salty solutions may cause stains in the steel. Salt is best added when the water is boiling, or to the food before serving.

Use your stove in an energy effective way. Reduce the heat immediately when it starts to boil. Then the food will not “boil over”, and you will save expensive energy. Food with dairy ingredients may “boil over”, or get burned, even if the pan is of best quality, if excessive heat is being used or if you do not stir the food enough. The pan must contain enough water/liquid during cooking. To cook the pan dry, or heat it up without liquid, will damage the food, the pan and may ruin also the hob.

Cleaning.

Avoid tools, or abrasive detergents, which will “scratch” the surface of the pan. If the vessel has food heavily stuck to the surface, or stains that are difficult to remove, soak or boil some water mixed with a detergent solution. ½ dl to 1 liter of water is usually enough. Stains caused by lime or other impurities in the water, is removed with vinegar. Boil 1 dl vinegar mixed with 1 liter of water.

Rapid changes in temperature may cause discolouring, “rainbowcolouring”, of the pans surface. This is totally harmless, and usually it disappears after some time of normal use.

The pans can be cleaned in a dishwasher, but remember that some detergents may harm the silicone parts on the handles. They may be “looser” due to too strong detergents. To avoid such risk, we strongly recommend to clean the pans in the old fashion, by hand.

If you have more questions regarding our stainless pans, you are welcome to contact us.