

SCOVILLE GO ECO CARE & USE

Side 1

All about cookers

- This cookware is **suitable for use on all hob types including induction.**
- It is **not suitable for conventional ovens, microwave ovens or grills.**
- Always match the pan base size to the hob heat zone it is to be used on. Gas flames must never extend up and around the side walls of the pan.
- **Induction** – Always match the diameter of the stainless steel disc to the induction hob cooking zone. Using a pan with a disproportionate stainless steel disc size to cooking zone may result in reduced heat output. In some cases the hob may not “recognise” the pan and no heat will be generated.

All about safety

- Handles/knobs may become hot in use. Please exercise caution when handling cookware to and from the cooker and **use oven gloves when necessary.**

- On any hob always lift the pan on and off the surface, **never slide the pan as this may cause damage to the pan base as well as to the cooker.**
- Use a **medium or low heat for the majority of cooking.** For those times when searing is required a medium to higher heat can be used initially, but once the pan is hot and the food added, the heat should be lowered. **Never use the maximum heat settings.**
- Never plunge a hot item of cookware into cold water or place a cold item onto a hot hob.
- Do not use the boost function on induction cookers.

All about care

- **Do not use metal or sharp utensils as they may permanently damage the Neverstick coating.** We recommend that you use silicone, wooden or plastic utensils as this will prolong the life of the non-stick coating.
- Cool the pan before cleaning. Do not plunge into, or fill with, cold water when hot.

- Do not use any metal, abrasive or stiff pads/washing up brushes, or abrasive cleaning agents on any of the surfaces.
- Dry the bamboo handle with a towel after cleaning to stop extra moisture soaking in.
- The cookware is **not suitable** for dishwasher use.
- Surface dulling and white deposits can be removed by carefully cleaning the affected area with a nylon pad soaked in warm water and mild liquid detergent.
- When ‘dry frying’, pre-heat the pan on a **medium setting** for approximately 2 minutes before adding the food and do not allow the pan to overheat.
- Please refrain from leaving food in the cookware after cooking.
- To avoid white marks or pitting, only add salt when the contents are simmering or cooked. Once cooled, do not leave any remaining food stuffs containing salt in the cookware.

All about the 5 year guarantee

- The Scoville 5 year guarantee covers manufacturer defects or materials when the cookware is used in normal, domestic conditions and in accordance with the care and use instructions provided. It does not cover normal wear and tear, commercial use or misuse of the product.
- Your original **proof of purchase or receipt should always be retained** in order to validate the guarantee.
- In the unlikely event of a fault with the cookware, it may be repaired or replaced free of charge with a similar product or one of equivalent value if the original product is no longer available. In the case of a set, only the faulty item/items will be replaced.
- The cost of sending an item for inspection will not be covered under the guarantee.
- Where applicable a replacement or postage charge may be applied.
- This guarantee will only apply to the original purchaser and cannot be transferred to a third party.
- This guarantee will not apply to third-party sellers.

- The guarantee only applies when the product has been purchased from one of our authorised retail partners. For the full list of retail partners please visit imperialgb.com/stores/

The following is excluded from the guarantee:

- Damage to the non-stick surface.
- Damage caused by misuse, abuse, accident, commercial use or neglect.
- Damage caused by failure to comply with the care and use instructions.
- Damage to cookers or pans caused by sliding the pan on the surface of a hob.
- Normal wear and tear including mild discolouration.
- Consequential damage is expressly excluded from this guarantee.

This guarantee does not affect your statutory rights.

The guarantee will only be valid if it is registered within 6 months of the original purchase date.

How to activate your guarantee

Please visit our website and enter your details:
imperialgb.com/homewares/register-guarantee

What is Go Eco?

Made for a lifetime from high quality
100% recycled toughened aluminium
and 100% reinforced sustainable bamboo.

Scoville
is a registered trademark of
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The information on this packaging is relevant at the time of printing.

Terms & conditions

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A selection of the Scoville Go Eco collection



16cm, 18cm & 20cm Saucepans with Lids & 24cm Frying Pan Set
+ Free 20cm Frying Pan



28cm Wok



20cm, 24cm, 28cm & 30cm Frying Pans



28cm Shallow Casserole



our packaging is made
from recycled materials,
please recycle

To view the complete collection,
please visit
Scoville.me

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Designed & Developed in **Great Britain** By



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Scoville
GO → ECO

**Scoville Go Eco Cookware
Care and Use Instructions**

Welcome to the Scoville family. You will find all the instructions to maximise the performance of your cookware in this booklet.

Hang on to these instructions as you may need them in the future.

Before use remember to remove all packaging, labels and stickers and wash the cookware in warm soapy water before drying thoroughly.

Any queries? Please visit **Scoville.me**

Great British Design

Side 2

**Front
Cover**