

Scoville Pure Neverstick C 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 items in warm soapy water before drying thoroughly.

Any queries? Please visit Scoville.me

All about cookers

- Pure cookware with the following base style is **suitable for use on all hob types including induction.**



- Pure cookware with the following base style is **suitable for use on all hob types excluding induction.**



- All Pure cookware 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.
- The **Baking Tray is suitable for all conventional ovens up to 260°C/500°F** with the exception of microwave ovens and **suitable for use with grills.** If you use the baking tray under a grill please ensure there is a gap of at least 6cm between the grill flame and the top edge of the bakeware.

All about utensils

- The utensils are suitable for dishwasher use subject to consulting the manufacturers and cleaning agents’ instructions.
- Dry completely before storing.
- Do not leave on the rim of a hot pan.

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 C coating**. We recommend that you use silicone, wooden or plastic utensils as this will prolong the life of the Neverstick C 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.
- The cookware is suitable for dishwasher use subject to consulting the manufacturers and cleaning agents' instructions, however **we recommend washing by hand in warm soapy water** and wiping clean with a soft cloth as this will prolong the Neverstick C coating.
- 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 lifetime guarantee

- The Scoville Pure lifetime 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 products purchased from 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 Neverstick C surface caused by overheating or scratching.
- 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 the following link and enter your details:

imperialgb.com/register-guarantee

*What do we mean by stronger than other non-sticks?

We're very proud of the special non-stick system we developed for our Scoville Pure Neverstick C collection – but what does 'stronger than other non-sticks' mean? We identified the largest brands and retailer own brand cookware ranges available and tested a variety of their non-sticks in an independent laboratory against our reinforced Neverstick C coating. Neverstick C required substantially more force to cause significant degradation to the coating, meaning that it was shown to be stronger than the other non-sticks we tested. For more information about the Scoville Pure Neverstick C collection or to verify our comparison please visit [Scoville.me/stronger](https://www.scoville.me/stronger)

The information in this care & use is relevant at the time of printing.

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