



AMT USER'S GUIDE / MANUAL

Congratulations!

You became the owner of one of the world's best series of cookware, recommended by professionals. With proper care and following this user's guide you can enjoy the advantages and functionality of AMT's cookware for very long time.

RECOMMENDED BY:



Euro-Toques
European Union of Chefs



WACS
World Association of Chefs Societies



VKD
German Chefs Association



Official outfitter of the German National Culinary

AMT'S COOKWARE USER'S GUIDE

- 1 Before using the cookware for the first time, remove the packaging and sticker from the bottom of the cookware.
- 2 Cookware should be cleaned with liquid soap / dishwashing detergent and then wiped dry. Strong detergents, brushes, rough or wire washers are not recommended.
- 3 Place the cookware on the right size and central part of cooking zone of the hotplate. Hotplate's size should match to the size of the cookware bottom. The above application is beneficial for efficient energy consumption, while in case of cookware intended for induction stoves (the induction symbol is located on the packaging of the cookware) it is important because in case of absence of matching sizes, the stove may not respond to the bottom of the cookware.



Attention: When using AMT cookware on ceramic glass cooktops, it is essential to avoid moving or sliding the cookware on the hob. Please always lift the cookware to change its position on the hob. Do not slide cookware placed directly on the surface of induction/ electric glass stove, it might scratch the top surface of the hob.

- 4 Heat up the cookware using high temperature for about 1-2 minutes. We recommend using pot holders or pot gloves, as the handles can get very hot. In order to check if the cookware is properly heated, put a little water on the edge of the cookware. Take care - the cookware can be very hot! If the cookware is properly heated, the water placed on the indicated elements should boil (air bubbles will be visible). AMT cookware distributes heat evenly over the entire product surface. Use the high temperature only to heat the cookware up, and then reduce the temperature to medium or low. The maximum warm-up time should not exceed 5 minutes. Do not overheat the cookware, as keeping the temperature too high for too long can damage the non-stick coating. Do not leave the cookware on the stove when turned on without watching it. Do not leave the cookware empty (without any content) on the turned on stove.



Attention! The heated-up cookware is hot! Do not touch heated cookware without kitchen glove / proper protection.

- 5 LOTAN®, the non-stick coating, is adapted for frying, cooking and baking without using oil / fat. If you decide to use fat, oil, oil spray etc., make sure they are suitable for frying. Fats and oils have different smoking temperatures. Reduce the temperature when the cookware begins to smoke or when you can smell the overheated oil.

Heating levels of different fats and oils:

Butter and margarine can only be heated up to approx. 160°C, therefore they are suitable only for dishes that are prepared at low heat levels, such as fried eggs and pancakes.

Clarified butter can be heated up to 200°C, oils such as sunflower oil can be heated approx. 200-220°C. They are all suitable for the middle heating levels, e.g. for dishes such as fried potatoes and breaded dishes.

Cold-pressed oils (e.g. olive oil), diet fats and diet margarines are usually not suitable for frying. Please pay close attention to the information from the manufacturer.

- 6 After using the cookware, before washing it, let the cookware cool down, to avoid sudden temperature changes.
- 7 While cooking, baking, frying it is allowed to use accessories - it is recommended to use articles made of soft materials like silicon, wood, nylon. It is not allowed to use metal, ceramic or pointed tools.
- 8 AMT cookware can be used in the ovens with handles (except cookware with detachable handles), at a maximum temperature of up to 240°C. When taking the cookware out from the oven, always use a kitchen glove - the handles also get hot in the oven.

Attention: The maximum temperature for detachable handles is 140°C. Detach the handle if you intend to use cookware in the oven at the temperature above 140°C. For the cookware without the handles or with stainless steel handles the maximum temperature is 260°C

The manufacturer of AMT cookware gives a 25-year warranty on the bottom evenness of the cookware in a standard collection of cookware (excluding the cookware dedicated for induction kitchens)* and a 3-year warranty on the coating and handles.

*For cookware intended for induction, the manufacturer gives 3-year warranty on all cookware elements.

Storage and maintenance:

The cookware should be thoroughly washed after each use, removing food residues. AMT products "The World's Best Pan" can be washed in the dishwasher.

Attention: Sediment appearing on the outside of the bottom of the cookware after washing in the dishwasher is a natural occurrence resulting from a chemical reaction with alkali often used in dishwasher tablets and does not affect the properties of the cookware. To remove the dirt, it is best to use cleaning milk or detergents containing citric and / or acetic acid, and to wash by hand with a washing sponge.

If the cookware is stored on top of each other, it is recommended to place a paper towel or 'AMT Pan Protector' spacer between each cookware to avoid scratching.

The warranty does not cover defects resulting from the use of cookware contrary to their intended use and / or inconsistent with the above instructions. In particular, the warranty does not cover:

- overheating the cookware due to maintaining a too high temperature for too long. When the cookware overheats, non-stick coating discolors and loses its properties,
- cuts and scratches resulting from the use of sharp tools on the coating of cookware. Incisions in the coating with a sharp tool can reduce the anti-adhesive properties of the cookware.

Non-compliance with the recommendations arising from the above instructions, as well as the use of cookware in contrary to their intended use, will result in the complaint not being considered.

THANK YOU AND ENJOY COOKING WITH AMT!

PFOA
free