

## CARE INSTRUCTIONS

As much as people love cooking and enjoy eating – nobody is really into cleaning. But our cookware is extremely high grade, not just in terms of its appearance, but also in terms of delivering excellent results. So it is absolutely worth it to maintain the optimum durability of the materials. And that brings us back to the main topic: how to clean your cookware.

### CAST IRON

Your cast iron cookware can be easily cleaned with any common washing-up liquid and water once it's cooled down. Do not use any scouring agents or abrasive sponges to clean your cast iron product. To remove stubborn dirt we recommend that you soak your cookware, e.g. your cocotte, in warm water with a little washing-up liquid or baking soda until all of the residue can be removed. The cast iron pot or pan should be dried completely. [Learn more about how to clean a cast iron Cocotte and how to get rid of resistant residue on YouTube.](#)

### STAINLESS STEEL

Before washing pots and pans made out of stainless steel, they need to cool down. Glass lids, in particular, can be damaged by temperature shocks. Our cookware is easy and convenient to clean and dishwasher-safe. But we recommend cleaning it by hand with warm water, a little washing-up liquid and a soft cloth. Serious dirt on the inside and base of the cookware can be removed using the rough side of a sponge. Do not allow remnants of food to dry to avoid stains or discoloration on the stainless steel. Use proprietary stainless steel cleaners, lemon juice or vinegar to remove white or rainbow-colored discoloration and deposits. Do not use your cookware to hold acidic food for any length of time and avoid aggressive cleaning agents as they can damage the surface.

### NONSTICK COATING

Cookware with nonstick coating needs to cool down as well. We recommend washing by hand with a soft sponge and liquid detergent. When cleaning in the dishwasher, you should use liquid dishwasher detergent and a low-temperature program. This helps to protect your pots and pans as well as the environment. Cleaning in the dishwasher does not affect the quality of the cookware, it may, however, cause discoloration. Please do not use abrasive cleaning agents, steel wool, dishwasher powder or oven cleaner.

### ALUMINIUM

Cookware made of untreated aluminum or uncoated aluminum is not suitable for cleaning in the dishwasher. This may speed up the oxidation process, which leaves visible traces. We know it is sometimes more convenient to use the dishwasher, but in this case it just isn't possible. You have to clean aluminum cookware by hand.