

INSTRUCTIONS FOR USE

ENJOY USING DURA LINE

Pots and pans in the Dura Line series are made of hard-wearing aluminium that is excellent at conducting and distributing the heat. Please read the instructions thoroughly before use to enjoy using Dura Line for many years.

MATERIALS

It is easy to use Dura Line. Both the pots and pans are made of aluminium, a lightweight material that conducts and distributes the heat quickly and evenly across the base and up the sides of the cookware. This ensures equally good results when boiling or frying.

The coating on the inside of the pots and pans is PFOA-free Slip-Let[®], which ensures that the food will not stick and that cleaning is extra easy. The exterior is anodised for an extra hard-wearing finish.

BASE

Dura Line cookware has a solid 5 mm aluminium base, while the sides are 3 mm thick. During use, both the base and the sides heat up and evenly distribute the heat. The base also has an integrated magnetic metal plate, making the pots and pans suitable for use on induction cookers.

The diameter of the induction zone is indicated on the base, i.e. the zone which is magnetic. Perhaps look in the instructions from the cooker manufacturer to see which diameters match the individual cooking hobs. At present, not all induction cookers have cooking zones which automatically adjust to different pot and pan sizes. The sizes of the induction zones on all the products in the Dura Line series are listed on page 2.

HEAT SOURCES

Dura Line cookware is suitable for all cookers, including induction.

HANDLES

All handles are made of solid stainless steel. The design and positioning of the handles close to the rim significantly minimises the heat which reaches the handles, especially that part of the handle which is furthest from the pot. The handles will therefore never be too hot to hold without potholders. However, this does not apply if you use the pot or pan on a gas hob or in the oven.

TIPS AND USEFUL ADVICE

Before use

- Remove labels and, using washing-up liquid, wash the cookware to remove any production impurities.
- It is recommended that you always wipe the inside of pots and pans with a little cooking oil before use. This optimises the non-slip properties of the finish and extends product lifespan.

During use

- Always choose the hob which best matches the diameter of the pot/pan.

- Do not overheat pots and pans. The correct temperature can be established by placing a bit of fat in the bottom, and when it starts sizzling, the pot/pan is ready for frying. It is recommended that you reduce the heat to medium when frying. If the fat starts to smoke, the temperature is too high.
- On induction cookers, pots and pans must never be heated while empty as they heat up extremely quickly, and risk being damaged.

After use

- Dura Line is NOT dishwasher-safe because it can discolour the surface.
- Pots, pans and lids must be washed by hand using washing-up liquid and a soft brush/sponge.

Note: For pots and pans with PFOA-free Slip-Let®

- The PFOA-free Slip-Let® coating on the inside of the cookware ensures that food does not stick and that cleaning is extra easy. Avoid damaging the coating by always making sure to use silicone-coated utensils. For example, use Eva Trio and Eva Solo kitchen utensils made of plastic or with a silicone coating designed specifically for the purpose.
- Avoid storing food in non-stick cookware for long periods of time as it may damage the coating.

- If the PFOA-free Slip-Let® coating darkens over time, it is due to a thin layer of burnt egg white from the food. This can easily be removed by filling the pot or pan with water and adding 4-5 tbsp of laundry detergent. Allow to simmer for approx. 45 minutes. Stir occasionally with a washing-up brush or nylon spatula. Repeat if necessary. Then use washing-up liquid to wash the pot or pan before wiping the inside with a thin layer of cooking oil.

GUARANTEE AND RIGHT OF COMPLAINT

Eva Solo A/S, which produces all the Eva Trio products, guarantees that its products are free from manufacturing defects. The guarantee covers materials and manufacture, but not problems arising from incorrect use or natural wear and tear. Right of complaint in accordance with applicable legislation.

In the event of a complaint, please contact the shop where the product was purchased.