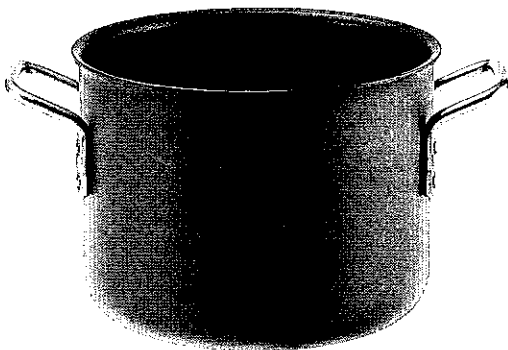


## Material

Eva Trio Dura Line is made of aluminium, which, due to its excellent heat conducting properties, distributes the heat quickly and evenly, providing excellent cooking results. The entire series has a coating of non-stick (Stip-let®) on the inside. This ensures nothing sticks, and makes it easy to clean. All pots and pans are anodised on the outside.

## Cookers

The Dura Line series can be used on all modern cookers, including magnetic induction.



## Induction zone

Induction heating is a relatively new and advanced technology with some unique characteristics. Magnetic induction offers very short heating times and reacts extremely fast when the heat is turned down. How it works is that the cooking pan has a magnetic base which is heated up by means of an electric device in the cooker. At present, not all types of induction cooker have cooking zones with automatic adjustment depending on the size of the pan. On each product in the Dura Line series, the diameter of the induction zone (the dark area) is stated on the base – it is this zone which is magnetic. Perhaps look in the instructions from the cooker manufacturer to see which diameters match the individual cooking plate.

The sizes of the induction zones on the various products are shown on page 19.

## Handles

All handles are made from hardened stainless steel. This means that during normal use on a cooker the handles will not get too hot to grip without oven gloves – except when cooking with gas or in the oven.

## Further tips

### Before use

- Please read the user manual carefully before using the cookware and keep it for further reference.
- Remove stickers and wash with washing-up liquid to remove any impurities still present from production.
- The inside has to be lubricated with a thin layer of vegetable oil.

### During use

- Always use the ring that fits the diameter of the pot or pan.
- Avoid overheating. A little oil will sizzle when it reaches the appropriate cooking temperature. During frying, we recommend setting the heat to medium. If the oil begins to smoke, the pot/pan is too hot.
- When used on induction plates - which are a very fast heating source - pots and pans must never be warmed without their contents, as this can cause damage.
- Avoid using sharp implements - these can damage the coating. Instead, use Eva Trio nylon kitchen utensils, specially designed for use with these products.
- Avoid keeping leftovers of food in the pot or pan for too long, as this can damage the coating.

## Further tips

### After use

- Clean with a soft brush/sponge and washing-up liquid.
- These pots and pans are NOT suitable for dishwashing as it can discolour the surface.
- If the non-stick (Slip-Let®) coating gets darker with time, this will be due to a thin layer of carbonised protein from cooked food. This is easily removed by filling the pot/pan with water and 4-5 spoonfuls of washing powder (for clothes) and leaving it to simmer for about 45 minutes. Stir occasionally with a washing-up brush or a nylon spatula. Repeat the process if necessary. Afterwards, clean with washing-up liquid and coat the inside with a thin layer of vegetable cooking oil.