



## Tips and Precaution advice

- Wash the pots and cooking elements before first use. Washing with warm water is advised after every use.
- Do not fill the pans to more than 2/3 of their capacity otherwise liquid may overflow during cooking.
- Do not leave your pans on lit cookers.
- Keep children away from the hob while cooking, when the pan contains any boiling/warm food and when cooking elements are still hot.
- To avoid wasting energy place the pan onto a heat source of same diameter. If using a gas flame do not allow the flame to appear around the base and licking the sides.
- During lengthy cooking periods the stainless steel handles of pan and knob on the lid may heat up, so it would be advisable to use oven gloves to grip the handles safely. We advise to use the pot holders to avoid any risk.
- Do not use the stainless steel cookware in microwave ovens
- Do not put salt in cold water. It could damage the pot. The damage to stainless steel is impossible to remove. The functionality of the pots and the properties would not change.
- Do not use abrasive products or detergent containing chlorinate.
- About the ekologa pots, plastic parts and bakelite elements should be removed from the pots in case of use into the oven. Better not to put into the dishwashing machine the thermo-knobs. Handles and knobs are easily removable from the pot.
- Do not allow that food residues become dry into the pot, they could cause stains! Please remove them, or put some water.
- Excessive heating of stainless steel can lead to colour change and the appearance of gold brown or blue stains. Such stains have absolutely no effects upon the performance of our products.



## TEKNIKA BY SILGA®

TEKNIKA is completely produced in 18/10 stainless steel and it has a bottom in Aluminium, capsulated in 18/10 stainless steel, for over 8 mm to be protected from corrosion and dirty. The wall thickness of TEKNIKA is 1,5 mm.

TEKNIKA has a very particular design satin/polished, his professional grips, his weight, the quality let it be appreciated from the International chefs.

### OUR COOKING SYSTEM IS A MODULAR RANGE

Modular range means that we never produce an article which has a single use. With one item it is possible to cook in different way:

#### 1. The traditional “Grandmother cooking”:

Our cooking units are very easy to use. It is possible to cook any recipe following the traditional methods.

#### 2. The “ecological” cooking

Our units are studied in order to permit the cooking without fat and water. In fact this method of cooking uses the natural oils or water contained in food, so to retain the nutrients and maintain the flavour.

Such method is possible thanks to the special bottom, which accumulates and distributes the heat throughout the base in a constant and uniform way. Moreover the special form of the lid permits the recycling of the steam inside the pot. It is also possible to put on the lid a particular thermometer which give You the possibility to check the heat inside the pot. The reason is that the right “ecological” cooking philosophy says that normally to cook the meat and vegetables without losing the natural nutrients, it is necessary not to reach 100°C.

#### 3. The diet cooking

The better way to cook following diets is to use the simple steam cooking.

It is possible with our production adding at a normal cooking pot some particular utensils such as:

- 1) The grill for steaming over a pan of the same diameter, covered by a bain marie.
- 2) The steamer in a pan of the same diameter
- 3) The spaghetti pan, already fitted with its own colander.

#### 4. The bain marie cooking

It is useful for making sauces, custards, jams and prepare baby food. The utensils are a normal steam bells to be put on the edge of the pot.

#### 5 The cooking with more than one utensils



It means that is possible to cook in a normal pot, for example some meat, putting on the edge a grill, on which it is possible to cook some vegetables, covering it with a steam bell/bain marie and place over this item another little pot. In this way it is possible to reheat or keep hot a sauce, for instance, using only one source of heat.

It is also very important to understand that our items are useful for several use.

The normal stockpot could be used as a spaghetti pot adding only the colander of same diameter and a lid. It is also possible to use the same pot for cooking with a pressure cooking lid. While the saucepan could be used for pressure cooking, for fondue, with a special base which fit all the pots of diam. 16-20 and 24 cm.