

SILICONE UTENSILS (STAINLESS STEEL HANDLES)

Silicone utensils are heat resistant and won't mark or scratch any coated, enamelled or ceramic surface, so are safe to use on all pans.

- Silicone utensils are heat safe.
- Not suitable for ovens or microwaves.
- Do not use over direct heat as this will cause silicone tools to melt.
- Designed not to scratch or mark any coated, enamelled or ceramic surfaces.

KITCHEN KNIVES – GENERAL CARE & USE

The Denby knife collection has a comprehensive range of shapes and sizes available, making them suitable for all uses.

- Wash knives before first use and dry thoroughly.
- Hand wash only with a mild washing up liquid. Do not put in the dishwasher, as this could result in damage to the knife edges.
- Always rinse after washing and dry immediately.
- Stainless steel is not completely stain free. It contains an amount of carbon steel to give our knives their exceptional cutting edge; this means they can be susceptible to slight tarnishing when cutting acidic foods.
- Use knives on a wooden or nylon chopping board only. Other types of board can dull the blade.
- Sharpen the knife little and often to maintain sharpness.
- Store knives safely upright in a Knife Block. Rest each knife on the back of the blade and ensure the knife is stored in the correct slot.



The guarantee applies from the date of purchase, by the original owner, whether as a self-purchase or received as a gift. The guarantee covers faulty workmanship and/or materials when the product is used in normal, domestic conditions and in accordance with the care and use instructions provided. It does not cover foreseeable wear and tear, commercial use or misuse of the product.

Defective products will be replaced free of charge with a similar product or one of equivalent value, if the original product is no longer in production. Please note that in the case of a set, only the faulty item will be replaced.

The following are excluded from the terms & conditions of the guarantee:

- Damage caused by foreseeable wear & tear, accident, misuse, abuse or commercial use.
- Scratches, stains, discolouration, corrosion or damage from overheating food or water. This also includes the non-stick coating.
- Consequential damage is expressly excluded from this guarantee.

The guarantee does not affect your statutory rights.

We reserve the right to change product specifications at any time. Care & use provided at the time of purchase remains applicable.

To claim under the guarantee please return the product, with proof of purchase and covering letter to the place of purchase OR
FAO Consumer Services, Denby Pottery, Denby, Derbyshire DE5 8NX



Please see our website for latest information on all cookware by Denby

www.denbypottery.com

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Denby
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DENBY LIFETIME GUARANTEE

General care & guidelines for
cookware and kitchenware





The Denby Lifetime Guarantee applies to:

- Stainless Steel Pans
- Hard Anodised Pans
- Stainless Steel Utensils & Gadgets
- Silicone/Metal Utensils
- Kitchen Knives

Our Denby Cookware & Accessories are made to last – in fact we guarantee it!

Rigourously tested to the same exacting standards that we apply to our beautiful Derbyshire made stoneware, every Denby branded piece of cookware is designed to give you exceptional quality, performance and durability, time after time.

With this in mind we have put together this handy guide to ensure that you get the best out of your purchase and have trouble-free cooking for many years to come.

Follow our care & use guidelines to get the lifetime guarantee cover on your items.



PANS – GENERAL CARE & USE

ALL PANS

- Remove all stickers and labels, wash in warm soapy water and dry thoroughly before use.
- Always match the size of the pan to the heat source, as gas stoves are not standard; smaller pans may not sit comfortably on supports.
- Take care when handling. Always use an oven glove or mitt as handles may get hot.
- Never heat up an empty pan.
- To protect your pans we recommend using silicone, heat-resistant plastic or wooden utensils in both uncoated and non-stick coated pans.
- Never allow a gas flame to extend up the sides of the pans; this may cause the sides and handles to overheat.
- Use moderate to low heat and do not allow liquids to boil dry.
- Excessive heat may spoil the appearance of the pans by causing discolouration of the surface.
- Ensure work surfaces are suitably protected before placing hot pans down onto them.
- For best cleaning results, soak the pans and lids in warm, soapy water for a few minutes before washing.
- Do not pour cold water into a hot pan; this can cause the bottom of the pan to warp or cause damage to coatings.
- Do not store raw, marinating or cooked foods in the pans.
- Ingredients may cause damage to and/or discolouration of the surface.
- PFOA Free. Non-stick coatings that are labelled PFOA free mean that safer chemicals were used in their production resulting in cookware that is both healthy and easy to use.

NON STICK PANS

- To protect and prevent damage to the surface, use only medium and low heats for all cooking. NEVER use high heats.
- Use nylon, wooden, silicone or heat resistant plastic utensils as metal may scratch the non-stick surface.
- Do not cut foods directly on the non-stick surface.
- The maximum oven temperature for use with non-stick pans is 200°C/400°F/Gas Mark 6.
- Can be used under the grill for short periods of time. Ensure that neither the lid or handle are placed directly under a grill.
- Wipe clean with a damp cloth or wash with detergent using a brush or nylon pad.
- Do not use steel wool or metal pads as these may scratch the non-stick surface of the cookware.

STAINLESS STEEL PANS

Stainless Steel pans are both strong and resilient and the aluminium encapsulated base gives excellent heat distribution. With its easy to clean, hygienic surface, stainless steel pans are the ideal choice for the busy kitchen.

- Suitable for use on gas, electric hobs, ceramic, halogen, solid fuel stoves and induction cooking.
- Dishwasher safe, or alternatively wash with detergent and a brush or nylon pad.
- Oven safe up to 200°C/400°F/Gas Mark 6. Beware handles will become very hot.
- Not suitable for microwaves.
- Do not use metal utensils as the non-stick coating on the frying pans may scratch.
- Do not use steel wool or metal pads, as these may scratch the surface of the cookware.
- Never add salt to cold pans as under some conditions a blueing of the metal may occur; this is not a fault but a normal property of stainless steel: it may also cause pitting.



HARD ANODISED PANS

Hard Anodised Aluminium pans are excellent at conducting heat and are extremely durable. The non-stick surface makes them the optimum pan choice for the enthusiastic cook.

- Suitable for use on gas, electric hob, ceramic, halogen and solid fuel stoves.
- Dishwasher safe, or alternatively wash with detergent and a brush or nylon pad.
- Oven safe up to 200°C/400°F/Gas Mark 6 beware handles will become very hot.
- Can be used under the grill but beware that handles will become very hot.
- Not suitable for microwaves or induction cooking.
- Do not allow cooking fluids to spill over, as this may discolour the outside of the pan.

UTENSILS – GENERAL CARE & USE

- Before using for the first time, wash utensils in warm soapy water and dry thoroughly.
- Not suitable for ovens or microwaves.
- Salt, acids such as vinegar and lemon juice, mineral salts which are present in tap water, bleach, harsh detergents, fats and meat juices are corrosive and could damage the utensils. We recommend that all utensils are washed as soon as possible after use.
- All items are dishwasher safe but please ensure you wipe with a damp cloth as soon as washing cycle is complete to prevent water and food marks.

STAINLESS STEEL UTENSILS & GADGETS

Strong and durable, the polished surface of these stainless steel utensils will retain their good looks for many years.

- Stainless steel utensils should not be used on items with non-stick coatings as metal can damage non-stick, stainless steel and enamel surfaces.
- The gadgets are specialised tools that have been designed for specific jobs, they are not general use kitchen tools.
- Stainless steel is not completely 'mark proof'. It is designed to be more resistant to marking or staining than other metals, but contact with certain substances will start the process that leads to staining and pitting.
- Do not use on direct heat as this can mark the stainless steel.