

Instructions for use and care of pans:

To enjoy your Sola pans as long as possible, you will find below some maintenance instructions. With normal use and proper maintenance you will enjoy your purchase for many years.

Before using your Sola pans, wash and dry them by hand.

Check the bottom of the pan for unevenness before placing it on your cooktop (do this every time before using it).

Cooking pans:

- Heat the pan over medium-high heat the first time you use it, then prepare your dish as normal.
- Use lower heat if there is little liquid in the pan.
- Do not allow cooking pans to boil dry.
- Wash the pan with warm water after use. Soak up stuck food residue and remove it with a sponge or brush and a little detergent. Do not use steel brushes or a sand-containing abrasive.
- Lime water and certain ingredients can cause lime or bluish stains on the inside of the pan. You can remove these stains by gently bringing the pan to a boil with a mixture of water and baking soda.
- When draining, we recommend using a potholder when grasping the lid; the handles may also be hot.
- Do not use metal spatulas/cutlery in the pan, it causes scratches.
- Never put a hot pan in cold water to cool down, this can cause the pan to warp.
- Always dry the pan thoroughly.

Non-stick pans:

- Heat the pan slowly
- Always put pans on the right zone so that the whole bottom is heated, this prevents warping.
- Do not use metal spatulas/forks to turn food over or remove it from the pan. This will damage the non-stick coating.
- Never put a hot pan in cold water to cool it down, as this can warp the pan and damage the non-stick coating.
- If burning occurs, we recommend that you do not use a scouring pad but soak the pan with water and dishwashing liquid for a few hours. The residue can then be removed and the pan washed normally.

Tri-ply stainless steel frying pans:

- Pans should always be burned in before first use to prevent sticking. You can do this on a low-temperature heat source (about 20 minutes) with or without oil (the oil in the pan will start to smoke).

After browning, turn off the heat source and let the pan cool.

- Always lightly grease the frying pan before use and heat slowly.
- Always place pans in the correct zone so that the entire bottom is heated, this prevents warping.
- Never put a hot pan in cold water to cook, this can cause the pan to warp.
- Do not use metal spatulas/cutlery in the pan as this will cause scratches.
- If burning occurs, we recommend that you do not use a scouring pad but soak the pan with water and dishwashing liquid for a few hours. The residue can then be removed and the pan washed normally.

Cast iron skillets with enamel coating:

- Cast iron skillets are suitable for the oven up to 240 degrees.
- Do not use metal spatulas/forks to turn or remove dishes from the pan. This will damage the enamel coating.
- Let the casserole cool down slowly first (absolutely no cold water in the hot pan) before cleaning the pan, otherwise the enamel layer may crack and come off.
- In case of burning, we recommend not using a scouring pad but soaking the pan for a few hours with water and detergent. The residue can then be removed and the pan washed in the normal way.
- Lightly grease the edge of the casserole and lid with vegetable oil after use, this prevents rusting.

Cleaning:

Hand washing is still the best way to enjoy your product as long as possible. If you dry the product thoroughly after washing, you will not experience any problems. Do not use a steel sponge/brush when cleaning; they can damage the non-stick or enamel coating.

When cleaning the pans in the dishwasher, it is important to observe the following:

- Refill softener salt and rinse aid in time and avoid leaving salt in the dishwasher. Leftover salt can be harmful to the products.
- Open the dishwasher at the end of the program to allow the water vapor to escape and the contents to dry.
- Remove items from the dishwasher to avoid moisture stains.