



The porcelain cooking pot

COOK & SERVE by ESCHENBACH



BRIEF INTRODUCTION

PRODUCT DETAILS AND INSTRUCTIONS FOR USE

Congratulations!

You have decided to purchase high-quality modern porcelain "COOK & SERVE" cookware by ESCHENBACH. The porcelain cooking pot by ESCHENBACH represents a worldwide innovation, combining versatile use with ultra-modern design and technical perfection. All the cookware we produce is manufactured in our porcelain factory in Triptis, Germany.

Please read the following product details and instructions for use, to ensure safe and optimum use of COOK & SERVE. This is the best way of guaranteeing an enjoyable cooking experience, and lifetime durability.

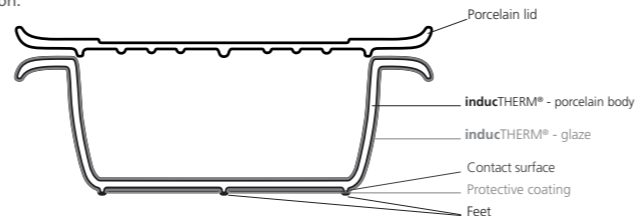
COOK & SERVE is made of **inducTHERM®** porcelain, which has been specially developed for cooking on all types of hobs and barbecues, in the oven and microwave, and for easy storage in the refrigerator and freezer. Despite its outstanding characteristics, our high-performance porcelain is sensitive to sudden changes of temperature greater than 250°C (temperature shocks) and sudden mechanical impact. Both of these may lead to breakage of the pots.

Please note:

- Never heat up COOK & SERVE without ensuring that the base is adequately covered in oil, water or stock. This applies particularly to induction hobs.
- When using the pots on induction hobs, we recommend starting at low heat output. Raise the temperature gradually, never suddenly.
- COOK & SERVE is not a frying pan. Never use the porcelain cooking pot for quick-frying or dry-roasting.
- Never use COOK & SERVE for deep-frying. There is a high fire risk if the product breaks.
- There are no restrictions on use in the microwave (so long as the protective coating on the contact surface is undamaged) or oven.

- Please note that under certain circumstances the handles and edge of the porcelain cooking pot may also become very hot, for instance in the oven or microwave, or on a barbecue or gas flame.
- Please note that the base becomes extremely hot, particularly when used on induction hobs. Please do not touch the base of the porcelain cooking pot until it has completely cooled down.
- COOK & SERVE is suitable for freezing food. Never heat up food which is still frozen. Allow the frozen food to defrost slowly at room temperature, or use the defrost function on your microwave.
- COOK & SERVE has a very smooth and extremely hard surface. This makes cleaning very easy. When the item has cooled down, it can be put in the dishwasher or washed by hand. A mild detergent and a soft cloth are all you need for cleaning.
- WARNING! The base of your product must be carefully cleaned with a soft sponge or cloth. This is the only way to guarantee the durability of the contact surface.
- Metallic residue from a hand blender, whisk or metal spoon can be removed easily with a ceramic cleaning agent.

Construction:



WARRANTY AND EXCLUSION OF LIABILITY

On purchasing this COOK & SERVE product, ESCHENBACH provides you with the statutory 2-year warranty covering defects in materials or fabrication. This warranty promise does not cover problems attributable to incorrect handling or natural wear and tear. The warranty period commences on the date of purchase from the specialist retailer or manufacturer. The original receipt of purchase is required for rectification of any defect. You also have the right to a guarantee and to make a complaint under applicable laws. In the event that you require rectification of a defect, or in case of complaint, please contact the business where you purchased the items in the COOK & SERVE range, or contact our Customer Services directly.

The warranty is not applicable if:

- you have failed to note the full product details or comply with the full instructions for use.
- your item broke due to banging on hard surfaces or edges.
- you used the pot to cook without sufficient coverage of the base, resulting in damage.

This brief introduction is not intended as a substitute for reading the full products details and instructions for use.

You can find full product details and instructions for use to be followed when handling and using the porcelain cooking pot, including safety instructions, tips for remedying problems and warranty details at: www.porzellankochtopf.de | www.eschenbachporzellan.com
If you cannot download the product details and instructions for use from the internet, please contact our Customer Service department. You will then receive the product details and instructions for use as quickly as possible by post.



CUSTOMER SERVICES

If you have any questions, problems or suggestions, please contact our Customer Services:

ESCHENBACH PORZELLAN GROUP

Neue Porzellanfabrik Triptis GmbH
Geraer Str. 51
D-07819 Triptis

Telefon: +49 36482/82-0
E-Mail: vertrieb@eschenbachporzellan.com

We hope you enjoy using our products!



DasKeramikinstitut
Quality management system certified to DIN EN ISO 9001