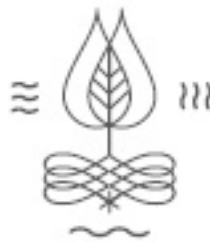


ESCHENBACH
MADE IN GERMANY



The porcelain cooking pot
COOK & SERVE by ESCHENBACH

Product details and instructions for use

Version: 09_2017



Congratulations!

You have decided to purchase our modern porcelain cookware.

“The porcelain cooking pot - COOK & SERVE by ESCHENBACH” is a world first, combining many different uses with the most modern design and technical perfection. Developed after many years’ research in our porcelain factory, the cooking pots, shallow dishes and casserole

made of
inducTHERM® porcelain have a combination of features which at present are absolutely unique in the world.

You are not only guaranteed to enjoy an easy new cooking experience in your kitchen, you will also be delighted with the sleek modern lines and colour of the porcelain cooking pot on your kitchen and dining tables, or when eating *al fresco* in the garden.

COOK & SERVE makes healthy, easy preparation, cooking and baking possible. Our porcelain cooking pots are made of exclusively natural components. With a robust, hygienically flawless, scratch-resistant surface, COOK & SERVE is completely free from harmful substances and is suitable for people with allergies. The products are easy to clean – which also makes them environmentally friendly.

We hope you enjoy using COOK & SERVE!

Yours sincerely,
ESCHENBACH PORZELLAN GROUP



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✓	Correct use in accordance with product details and instructions for use.
✗	Prohibited because of high risk if incorrectly used.



1 General safety instructions and warnings

Please read the product details and instructions for use carefully before you first use the porcelain cooking pot. They contain important instructions for correct usage and safety. Incorrect use can lead to damage or injury. ESCHENBACH cannot be held liable for damage caused as a result of failure to note these product details and comply with these instructions for use.

COOK & SERVE is a safe, functional product which has been tested and optimised in numerous test procedures. COOK & SERVE products are not made of standard hard porcelain, but of patented **inducTHERM®** porcelain mass.

The information given in the product details and instructions for use includes a safety factor, so that provided you use the products correctly, you will never reach the technical limits of COOK & SERVE. This is intended to give you additional safety in handling the porcelain cooking pot. Please understand that if you use COOK & SERVE other than according to the instructions supplied, we cannot accept any liability. Should a breakage nevertheless occur, due to improper use, we have designed the porcelain cookware in such a way that the breakage pattern will result in few fragments, with low risk of injury. The fragments will remain within the area of the cooking ring.

Please keep these instructions to hand.

⚠ Warning risk of damage

The porcelain cooking pot will become hot in use. Do not place on heat-sensitive surfaces.

⚠ Warning risk of burning

The porcelain cookware will become hot in use. Never touch hot surfaces with bare hands. Keep away from children. Do not leave any metal objects, eg spoons, in the porcelain cooking pot on the stove during food preparation, particularly not on an induction cooker.

If the cookware breaks, any fragments created may be hot. Do not touch with bare hands.

⚠ Warning fire risk

Oils and fats can ignite if overheated. Never attempt to extinguish oil and fat fires with water. Switch off the hob or stove. Carefully smother the fire with a lid, extinguishing blanket or similar.

⚠ Warning risk of injury

The porcelain cookware can break if incorrectly used, and if the product details and safety instructions are ignored. The fragments created if the porcelain cooking pot breaks will have sharp edges. Do not touch with bare hands.

⚠ Safety of children and vulnerable adults

Do not allow anyone (including children) with restricted physical or sensory capabilities, or with mental disabilities, or who are lacking in experience or knowledge, to use COOK & SERVE. Such persons must be supervised, or instructed in how to handle COOK & SERVE.

Keep children away both during and after use, until the porcelain cooking pot has cooled down.



2 COOK & SERVE – The porcelain cooking pot by ESCHENBACH

2.1 Details of use

The new high-performance porcelain by ESCHENBACH with patented **inducTHERM**[®] technology is the new all-rounder in your kitchen:

- Preparation of dishes directly in the serving pot
- Cooking and heating
- Baking
- Barbecuing
- Storing in the fridge or freezer
- Serving
- Cleaning in dishwasher

COOK & SERVE can be used on all types of hob, including induction, in the microwave, in the oven and on the barbecue.

PLEASE NOTE:

COOK & SERVE is not a substitute for frying pans!

If you wish to use the cookware for traditional frying (for instance quick browning of meat), we would advise against this. The porcelain cooking pot COOK & SERVE has not been developed as an alternative to frying in a frying pan. The same applies to dry-roasting ingredients such as pine kernels.

If, despite this advice, you do use the porcelain cooking pot for this purpose, we cannot accept any liability. For your own safety, however, please pay attention to the product details and instructions for use on the subject of frying (see point "6.8 General instructions for frying") as well as points "7.3 Frying on induction hob" and "9.2 Frying on ceramic hob", depending on the type of hob used.

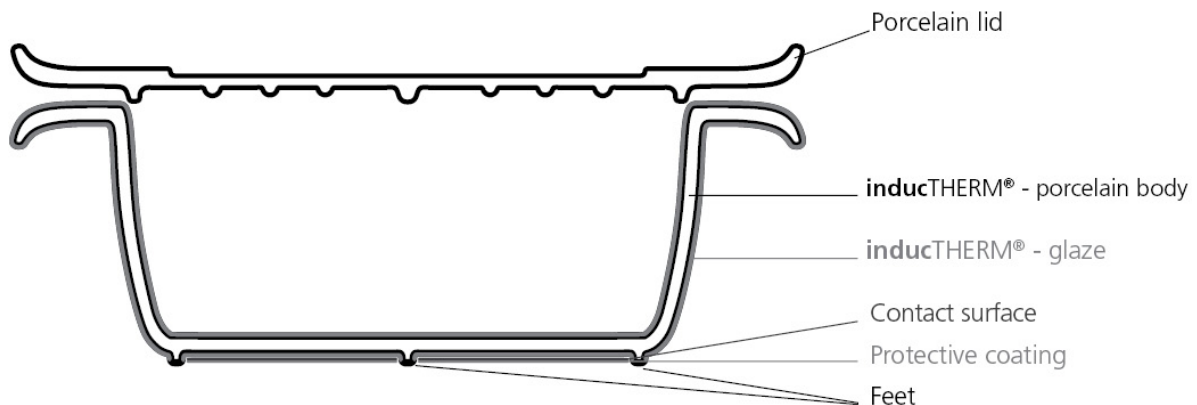
Frying on a gas hob is expressly prohibited.

2.2 Characteristics

- Cooking on all types of stove, baking and barbecuing
- Suitable for induction hobs and microwaves
- Healthy cooking – free from harmful substances, suitable for people with allergies
- Direct from oven to table – guaranteed enjoyment
- 100% natural components
- Hygienic and environmentally-friendly (100% fragment density)
- Stackable, and therefore space-saving
- Patented **inducTHERM**[®] technology
- Flameproof to 800°C
- Resistant to thermal shock at 250°C
- Easy to clean



2.3 Construction



Porcelain body

The porcelain cooking pot consists of a porcelain mass specially developed by ESCHENBACH. The **inducTHERM®** porcelain body and glaze make the very versatile cooking options of COOK & SERVE possible.

Contact surface on the cooking pot base

The base of the porcelain cooking pot is provided with a contact surface which makes it possible to use the cooking pot on induction hobs.

Lid

The lid of the porcelain cooking pot is made of classic hard porcelain. The temperatures for flame-resistance stated in point "2.2 Characteristics" do not apply to the lid. For this reason, please never place the lid directly on a hot hob or lighted barbecue.

2.4 Technical instructions

Over many years of research and development, our specialists in the field have redefined the coefficient of thermal expansion of our porcelain.

The coefficient of thermal expansion indicates how a material behaves when subject to temperature changes. The smaller this coefficient, the higher the thermal shock resistance of the material gets. A unique combination of raw materials, and the interplay between the glaze and the firing process, gives the patented **inducTHERM®** porcelain mass extremely high resistance to changes in temperature.

COOK & SERVE has been tested to DIN EN ISO 10545-9:2013 (resistance to thermal shock¹) and DIN EN ISO 10545-3:1997 (fragment density²) by the Meissen Ceramics Institute. This resistance to thermal shock is regularly confirmed by the Quench Test³ and is also tested by the Meissen Ceramics Institute.

¹⁺³ **Thermal shock resistance and quench test:** thermal shock resistance describes the maximum temperature difference which the porcelain cooking pot material can withstand without damage. For this test, the products are heated up and quenched in cold water. COOK & SERVE will withstand a sudden change in temperature of up to 250°C and is therefore far more shock resistant than normal porcelain.

² **Fragment density:** in the test procedure, the 100% density of the porcelain cooking pot material was confirmed. This therefore excludes the possibility that when the pot is being used for boiling, cooking, baking and also as a storage container, liquids such as water, oil or fat can penetrate inside the porcelain itself.



3 Using for the first time

Remove all packaging materials. Have a good look at the porcelain cooking pot to make yourself familiar with it. Then carefully read through the product details and instructions for use. Check that there is no damage to the pot. For use of the porcelain cooking pot on an induction hob, please also follow instructions in point "7.1 Function test".

4 Storage

When storing the porcelain cooking pot, please ensure that the protective coating on the contact surface of the cooking pot does not get scratched. Place the porcelain cooking pot on flat surfaces, and stack pots inside one another.

⚠ Incorrect storage may cause mechanical damage to the pot, resulting in a loss of function.

5 Disposal

If the porcelain cooking pot breaks, the fragments can be disposed of in residual household waste (not recycling). Please note that the porcelain fragments will have sharp edges.

⚠ Incorrect handling may lead to injury.

6 Correct use in general

6.1 Careful handling – avoid impact on hard surfaces or edges

Handle the porcelain cooking pot carefully. Do remember that it is made of porcelain and avoid banging it on or against hard surfaces or edges. The pot can be damaged by this, which may lead to breakage, either immediately or in later use.

⚠ Incorrect handling may lead to injury.

6.2 Visual check before each use

Check the porcelain cooking pot for damage each time before use. If there is any visible damage, do not continue to use the cooking pot. It could break during use.

If you can see any damage to the protective coating of the contact surface, do not continue to use the porcelain cooking pot in the microwave.

⚠ Incorrect handling may lead to injury.

6.3 Never heat when empty

The porcelain cooking pot must never be heated up when empty. The base of the pot must be covered with liquid (oil, water, stock or similar) at all times, otherwise the pot may break.

If you add liquid during cooking, pour this onto the ingredients to be cooked, and not directly onto the hot base of the porcelain cooking pot. This applies particularly to braising or frying (see point "6.8 General instructions for frying").

⚠ Incorrect handling may lead to injury.



6.4 Pay attention to the temperature of the porcelain cooking pot which may vary according to use

Please note that under certain conditions the handles and rim of the porcelain cooking pot may get hot.

This occurs when:

- you are cooking with the lid on
- the porcelain cooking pot is very full
- on gas hobs or other cooking methods with a naked flame, the flame surrounds the porcelain cooking pot
- barbecuing
- the porcelain cooking pot itself has been fully heated (eg in an oven, microwave or similar)

Please note that the base becomes extremely hot, particularly when used on an induction hob. If you are cooking without a lid, and the pot is not very full, do not be deceived by the temperature of the handles, which are just slightly warm.

Please never touch the base of the porcelain cooking pot until it has fully cooled down.

⚠ Warning: the handles and base of the pot can get hot! Incorrect handling can lead to an acute risk of burns, as well as damage to heat-sensitive surfaces and table linen.

6.5 Keep an eye on the cooking process!

If anything irregular occurs whilst you are using your porcelain cooking pot, switch the hob off immediately. Do not lift the porcelain cooking pot off the hob. Leave it to stand until both the pot and its contents have cooled down. Should a breakage of the pot occur, please be aware that the fragments may be hot and have sharp edges.

Under no circumstances pick up fragments with your bare hands.

Please contact our customer service department (see point "19 Customer service").

⚠ Incorrect handling may lead to injury.

6.6 Avoid sudden temperature changes above 250°C

Do not expose the porcelain cooking pot to sudden temperature changes above 250°C, as the porcelain cooking pot may break.

Some examples of incorrect use:

- using empty with the hob switched on
- heating up/frying food which has not been defrosted directly in the cooking pot
- heating up/frying food without the base being sufficiently covered in liquid
- frying using solid fat
- sudden cooling after use in the oven/on the hob/barbecue

⚠ Incorrect handling may lead to injury.

6.7 General instructions for cooking/boiling

Always choose a suitable hob for the porcelain cooking pot. Follow the instructions of your hob manufacturer. We recommend using a lid when cooking.



6.8 General instructions for frying

PLEASE NOTE:

COOK & SERVE is not a substitute for a frying pan! Liability is excluded.

If you are thinking of using the porcelain cooking pot for traditional braising/frying (eg fast browning of meat), we do not recommend this use. The porcelain cooking pot was not developed as a substitute for frying in a frying pan. The same applies to dry-roasting ingredients such as pine kernels. If you do nevertheless use the porcelain cooking pot in this way, we do not accept liability. For your own safety, we therefore request you to note the product details and instructions for use on the subject of frying (see point "6. General instructions for frying") and, depending on the type of stove used, the points "7.3 Frying on induction hob" and "9.2 Frying on ceramic hob". Frying on a gas hob is expressly prohibited.

When frying, only liquid fat (eg. oil) must be used, not solid fat. Otherwise major temperature differences may occur within the porcelain cooking pot, which may result in breakage (see Point "6.6 Avoid sudden temperature changes over 250°C"). The base of the porcelain cooking pot must always be covered with liquid (eg. oil). This is not the case if the food is burning or sticking to the pot. Enormous heat can be generated underneath the food being cooked, which may lead to breakage of the porcelain cooking pot. Stirring or turning the food frequently is therefore recommended, as well as checking the quantity of oil in the pot.

Never place food taken directly out of the refrigerator or freezer compartment into the oil heated up for frying, see Point "6.6 Avoid sudden temperature changes over 250°C".

Under no circumstances heat your hob up to more than 60% of its output. This is not necessary, even when browning meat. On maximum, the oil temperature can very quickly reach over 200°C. You then not only exceed the smoke point of the oil, beyond which substances harmful to health are released, but also risk:

- igniting the oil by overheating and
- when you add the food, a sudden temperature change of over 250°C, which can lead to breakage of the porcelain cooking pot.

 *Incorrect handling may lead to injury.*

7 Use on an induction hob

7.1 Function test

First have a trial cooking session, by half-filling the porcelain cooking pot with water and heating this up on your hob. If the water does not start to boil, please read Point "17 Remediating faults" and consult the instructions for use of your hob.

If the problem persists, please contact our customer service department (see Point "19 Customer service").

7.2 Cooking on an induction hob

In addition to the following details, please also read "6 Correct use in general", and in particular the instructions under "6.7 General cooking instructions".



7.2a Suitable ring

Choose a suitable ring for the diameter of the cooking pot. You will find details of the necessary minimum diameters for cooking pots and pans on each ring in the instructions for use of your stove. If no details are given, please contact your stove manufacturer's customer service department.

⚠ If the ring is too small for the porcelain cooking pot, this can lead to very great temperature differences in the base of the pot, resulting in breakage and a risk of injury.

7.2b Positioning the porcelain cooking pot

In positioning the porcelain cooking pot, please follow the recommendations of the hob manufacturer. You will find these in the instructions for use of your stove. This will then guarantee even heating of the base.

Lift the porcelain cooking pot to move it. This will protect your hob from scratching.

⚠ If the base is heated unevenly, this can cause very great temperature differences in the base of the porcelain cooking pot, which may result in breakage.

⚠ Incorrect handling may lead to injury.

7.2c Choice of heating mode

Please start the cooking process on induction at a low heat. Raise the temperature of your stove gradually, never suddenly.

This guarantees a gentle cooking process, ensuring that your food is properly cooked and tastes better. If you use the temperature, instead of power mode, with your induction hob, a slight temperature difference may occur.

We do not advise using the rapid boiling/boost function for COOK & SERVE.

⚠ Incorrect handling may lead to injury.

⚠ Incorrect handling may lead to the risk of damage to the porcelain cooking pot, even to breakage.

7.3 Frying on induction hob

Please first read carefully "6.8 General instructions for frying". COOK & SERVE is not a substitute for a frying pan! Liability is excluded. If you do nevertheless use the porcelain cooking pot in this way, please continue to note the instructions for use point "6. General correct use" and "7.2a Suitable hob ring", "7.2b Positioning the porcelain cooking pot" and "7.2c Choice of heating mode".

⚠ Incorrect handling may lead to injury.

8 Use on a gas hob

8.1 Cooking on a gas hob

8.1a Suitable burner

Choose a ring which is suitable for the diameter of the pot in accordance with the instructions for use of your stove. Please ensure that the flame of the gas burner only heats the base of the pot, and does not extend beyond its rim.

⚠ Incorrect handling may lead to risk of burns.



8.1b Positioning the porcelain cooking pot

Always position the porcelain cooking pot in the centre of the gas burner. Otherwise it could tip up or the flame could extend beyond the edge of the base. This can also cause uneven heating of the pot, which should basically be avoided.

⚠ Incorrect handling may lead to injury.

Lift the porcelain cooking pot to move it. Otherwise the protective coating on the contact surface can be damaged. This can lead to a loss of function and make the porcelain cooking pot unsuitable for use in the microwave.

8.1c What to do if the porcelain cooking pot breaks

If the porcelain cooking pot breaks over the gas hob, turn off the gas immediately.

⚠ Incorrect handling may lead to the risk of serious injury and poisoning.

8.2 Frying on a gas hob

Frying food in any oil or fat, or other equally flammable substances, is expressly prohibited on a gas hob due to the high risk of injury! In the event of pot breakage, a shooting flame may result if the oil, fat or other flammable substances pour out onto the flame!

⚠ Incorrect handling may lead to the risk of acute injury, burns and poisoning.

9 Use on a ceramic hob

9.1 Cooking on a ceramic hob

9.1a Suitable ring

Choose the ring on your hob which most closely corresponds to the diameter of the pot. If the ring is too large, the handles may become hot (see Point "6.4 Pay attention to the temperature of the porcelain cooking pot which may vary according to use"). Please note this when handling the cooking pot, and do not hold it with bare hands.

⚠ Incorrect handling may lead to the risk of burns.

9.1b Positioning the porcelain cooking pot

Ensure that the cooking pot is placed centrally on the appropriate ring.

⚠ Incorrect handling may lead to injury.

Lift the porcelain cooking pot to move it. This will protect your hob from damage.

9.2 Frying on a ceramic hob

Please first read carefully "6.8 General instructions for frying". COOK & SERVE is not a substitute for a frying pan! Liability is excluded. If you do nevertheless use the porcelain cooking pot in this way, please continue to note the instructions for use point "6. General correct use", "9.1a Suitable hob ring" and "9.1b Positioning the porcelain cooking pot".




10 Oven

The porcelain cooking pot is outstandingly well suited to oven-cooking, gratins and casseroles. Please note that the pot will become hot, including its handles (see Point "6.4 Pay attention to the temperature of the porcelain cooking pot which may vary according to use").

Do not pick it up with bare hands.


Lift the porcelain cooking pot to move it, so that the protective coating on the contact surface does not become mechanically damaged, otherwise it may lose its function.

 *Incorrect handling may lead to the risk of burns.*

11 Barbecue


Do not place the porcelain cooking pot directly on top of the burning charcoal, but place it on the barbecue grill, like the food. The porcelain cooking pot makes it possible for you to braise fish, vegetables or other side dishes, and therefore replaces braising/steaming in aluminium foil. This is good for the environment and is a healthy cooking method.

Lift the porcelain cooking pot to move it, so that the protective coating on the contact surface does not become mechanically damaged, otherwise it may lose its function.

 *Incorrect handling may lead to breakage of the porcelain cooking pot and the risk of injury.*

12 Microwave

The porcelain cooking pot should be positioned centrally in the microwave, and only with an undamaged contact surface. Please note that the pot may become hot (see Point "6.4 Pay attention to the temperature of the porcelain cooking pot which may vary according to use"). Do not pick it up with bare hands.

 *Incorrect handling may lead to the risk of burns.*

13 Deep-frying

The use of the porcelain cooking pot for deep-frying is expressly prohibited. If you do nevertheless intend to use it for deep-frying, we cannot accept liability.

 *Incorrect handling may lead to the risk of serious injury.*

14 Refrigerator and freezer

The porcelain cooking pot is suitable for storing, refrigerating and freezing food down to -20°C. Always defrost your frozen food carefully in the refrigerator, at room temperature or in the microwave. Never place food which has not been defrosted directly on a hot hob. Never forcibly separate frozen food, eg using cutlery or by banging on a surface or edge.

 *Incorrect handling may cause the porcelain cooking pot to break, with a risk of injury.*

15 Serving

Remember that the porcelain cooking pot will be hot after cooking, baking, barbecuing or heating up. If you wish to put the pot down on heat-sensitive surfaces, use the lid of the pot as a trivet (unless this is also hot), or other suitable heat-resistant mat. Please pay attention to the instructions already described in Point "6.4 Pay attention to the temperature of the porcelain cooking pot which may vary according to use".



16 Cleaning

16.1 Dishwasher

Please ensure that the porcelain cooking pot is placed in the dishwasher carefully to ensure that the protective coating of the contact surface cannot be damaged by other items in the dishwasher.

16.2 Washing by hand

After use, soak the porcelain cooking pot in hot soapy water. Burnt-on residues will loosen, and can be easily wiped off with a soft cloth or sponge.

Cleaning agents

Ensure that you clean the pot carefully with a mild detergent. Do not use abrasive creams or powders. If some discolouration remains, we recommend using a standard porcelain cleaning agent.

Cleaning utensils

Use only soft washing-up cloths or sponges.

Warning: do not use any metal pan-scrubbers or the hard scouring side of household cleaning sponges to clean the bottom of the pot/the contact surface. They can damage the protective coating on the contact surface and lead to a loss of function.

16.3 Tips for removing discolouration from the outside of the pot caused by a gas flame or barbecue

If the flames from a gas hob has extended over the edge of the base, this may lead to discolouration of the porcelain cooking pot. This can be removed with a standard household porcelain cleaning agent. The same applies to use on the barbecue.

17 Remedying faults

Type of fault	Type of stove	Remedy
The porcelain cooking pot is not recognised.	Induction hob	Follow the instructions in "7.2a Suitable ring" and "7.2b Positioning the porcelain cooking pot". Check whether there is any visible damage to the contact surface.
The porcelain cooking pot has not heated up properly.	Induction hob	Follow the instructions in "7.2b Positioning the porcelain cooking pot".
The porcelain cooking pot has discoloured on the outside after use.	Gas hob, barbecue	Please follow the cleaning instructions under "16.3 Cleaning tips for removing discolouration from the outside of the pot caused by a gas flame or barbecue".



18 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 (see Point "19 Customer Services").

The warranty is not applicable if:

- you have failed to note the product details or comply with the 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.

19 Customer Services

If you have any questions, experience any problems or have any suggestions, please contact our Customer Services department.

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