



VITINNI™

STAINLESS STEEL COOKWARE

PLEASE READ AND KEEP THESE INSTRUCTIONS FOR FUTURE USE

If you would like further advice or information on your product, ensure you have the SAP code ready and please get in touch with us at Vitinni on the contact options below:

Phone: 01706 716 116 (Mon – Fri 9am to 5pm)

Email: support@vitinni.co.uk

Address: Vitinni, Vale Mill (Rochdale) Ltd, Robinson Street, Rochdale, OL16 1TA

For further assistance, other products and more, join us at:

Website: www.vitinni.co.uk

Instagram: [@vitinniuk](https://www.instagram.com/vitinniuk)

Facebook: www.facebook.com/vitinni

Made from high quality cast aluminium, your Vitinni cookware will absorb heat quickly and distribute evenly. This results in a faster and more even cooking.

Vitinni cast aluminium cookware can be used on all heat sources including induction with Casseroles and Roasters being Oven Safe up to 230°C.

Finished with a high quality 2 layer non-stick coating, there is no need to worry about food sticking.

Due to its durability, the cookware will provide high performance results every time.

Before First Use

Remove all packaging and labels. If needed, any residual glue from the labels can be removed by using plain vegetable oil.

Wash your new cookware in warm soapy water using a soft cloth, rinse and dry thoroughly.

We recommend conditioning the non-stick surface before using for the first time. Rub a film of vegetable or corn oil over the entire cooking surface using kitchen towel. Rinse with hot water, dry thoroughly. The pan is now ready for use. Occasional re conditioning after this will help to protect the surface and promote longer life.

During Use

Never allow your cookware to boil dry. If this happens, turn off the heat immediately. Do not remove from the cooker until the cookware has completely cooled down.

Always use low to medium heat allowing the cookware to heat gradually. Due to the efficient heat conductivity of cast aluminium, cooking on a low to medium heat is sufficient and more energy saving.

Using high temperatures may cause damage to your cookware and continual overheating may cause food to burn.

Ensure to use the correct hob size for the size of cookware used. For cookware smaller than 20cm, use a small hob. For cookware 20cm and above you should use on large sized hobs.

Always lift cookware from your hob. Never drag or slide it as this can damage both your cookware and your hob.

As cast aluminium has excellent heat conductivity, be aware that your cookware will become very hot during cooking. Therefore, always make sure to use an oven glove.

Never leave your cookware unattended whilst cooking.

When using your cookware in the oven, ensure you place it on a shelf and never place it directly to the bottom of your oven.

Cleaning

Always clean your cookware after every use. Putting your cookware in a dishwasher is not recommended as this will lead to discolouration and damage to the non-stick coating.

Wash your cookware in warm soapy water using a soft cloth, rinse and dry thoroughly.

Never use chlorine cleaners or bleach to clean your cookware.

Never use steel wool, sharp objects or scouring powder to remove stubborn stains or food as these will damage the non-stick surface.

Maintaining the Non-Stick Surface

Only a small amount of oil is needed to maintain the non-stick surface during cooking.

Remember only to use low to medium heat whilst cooking. Overheating your cookware can damage the non-stick surface which will result in a loss of its non-stick properties.

Always use wooden or nylon kitchen utensils when using your cookware. Do not use metal or sharp objects as this will damage the non-stick surface.

Always wash your cookware in warm soapy water using a soft cloth, rinse and dry thoroughly. This will preserve the non-stick coating.

Putting your cookware in a dishwasher is not recommended as this will lead to discolouration and damage to the non-stick coating.

After Use

Always allow your cookware to cool down before placing in water.

Food which is burnt on can be removed by soaking in warm water for a few minutes. If scrubbing is required always use a non-abrasive pad in warm soapy water or use a non-abrasive based cleaner.

Hand wash only as putting in a dishwasher will lead to discolouration and damage to the non-stick coating.

Induction Hob Cooking

Always match the diameter of the pan base to the induction hob cooking zone

Using a pan with a small base diameter on too large a cooking zone may result in a weaker magnetic field being created and reduced heat output.

In some cases the hob may not "recognise" the pan and no heat will be generated.

DO NOT use the boost function for longer than is required to bring the pan's contents to boil.

The boost function should only be used for rapid heating of large quantities of water e.g. for boiling pasta or vegetables.

During cooking, you may notice some slight noise being generated in the pan by the induction hob. This will not damage the pan or affect cooking performance.



GAS HOB



INDUCTION HOB



CERAMIC HOB



ELECTRIC HOB



HALOGEN HOB

Guarantee

Our products are guaranteed for a period of 2 years from the date of purchase. Products that develop a fault within this period are covered by our warranty and we will replace defective parts, or where not available the whole product. The warranty does not apply to any defect in the goods arising from fair wear and tear, wilful damage, accident, negligence by you or any third party, use otherwise than as recommended by us, failure to follow our instructions, any alteration or repair carried out without our approval or has been the subject of commercial use. Your statutory rights remain unaffected, in particular any rights you have under the Consumer Rights Act 2015.

If you have a problem with your product within this warranty period please contact our customer services team.

In the event of changes to the specification of a product and we are not able to replace parts, we will replace the whole product within the 2 year guarantee period

For products that fall outside of the 2 year guarantee, we will endeavour to provide spare parts to purchase for as many of the replaceable parts as possible, but cannot foresee specification changes or upgrades to products or parts outside of the initial 2 year period.