

Scoville®

NEVERSTICK®

SUPER STRONG NON STICK

Scoville Neverstick Cookware Care and Use Instructions

Welcome to the Scoville family. You will find all the instructions to maximise the performance of your cookware in this booklet.

Hang on to these instructions as you may need them in the future.

Before use remember to remove all packaging, labels and stickers and wash the cookware in warm soapy water before drying thoroughly.

Any queries? Contact us at Scoville@imperialgb.com



Great British Design

All about cookers

- This cookware is **suitable for use on all hob types including induction.**
- It is **not suitable for conventional ovens, microwave ovens or grills.**
- Always match the pan base size to the hob heat zone it is to be used on. Gas flames must never extend up and around the side walls of the pan.
- **Induction** – Always match the diameter of the stainless steel disc to the induction hob cooking zone. Using a pan with a disproportionate stainless steel disc size to cooking zone may result in reduced heat output. In some cases the hob may not “recognise” the pan and no heat will be generated.

All about safety

- Handles/knobs may become hot in use. Please exercise caution when handling cookware to and from the cooker and **use oven gloves when necessary.**

- On any hob always lift the pan on and off the surface, **never slide the pan as this may cause damage to the pan base as well as to the cooker.**
- Use a **medium or low heat for the majority of cooking.** For those times when searing is required a medium to higher heat can be used initially, but once the pan is hot and the food added, the heat should be lowered. **Never use the maximum heat settings.**
- Never plunge a hot item of cookware into cold water or place a cold item onto a hot hob.
- Do not use the boost function on induction cookers.

All about care

- **Do not use metal or sharp utensils as they may permanently damage the Neverstick coating.** We recommend that you use silicone, wooden or plastic utensils as this will prolong the life of the Neverstick coating.
- Cool the pan before cleaning. Do not plunge into, or fill with, cold water when hot.

- Do not use any metal, abrasive or stiff pads/washing up brushes, or abrasive cleaning agents on any of the surfaces.
- The cookware is suitable for dishwasher use subject to consulting the manufacturers and cleaning agents' instructions, however **we recommend washing by hand in warm soapy water** and wiping clean with a soft cloth as this will prolong the Neverstick coating.
- Surface dulling and white deposits can be removed by carefully cleaning the affected area with a nylon pad soaked in warm water and mild liquid detergent.
- When 'dry frying', pre-heat the pan on a **medium setting** for approximately 2 minutes before adding the food and do not allow the pan to overheat.
- Please refrain from leaving food in the cookware after cooking.
- To avoid white marks or pitting, only add salt when the contents are simmering or cooked. Once cooled, do not leave any remaining food stuffs containing salt in the cookware.

All about the lifetime guarantee

- The Scoville lifetime guarantee covers manufacturer defects or materials when the cookware is used in normal, domestic conditions and in accordance with the care and use instructions provided. It does not cover normal wear and tear, commercial use or misuse of the product.
- Your original **proof of purchase or receipt should always be retained** in order to validate the guarantee.
- In the unlikely event of a fault with the cookware, it may be repaired or replaced free of charge with a similar product or one of equivalent value if the original product is no longer available. In the case of a set, only the faulty item/items will be replaced.
- The cost of sending an item for inspection will not be covered under the guarantee.
- Where applicable a replacement or postage charge may be applied.

The following is excluded from the guarantee:

- Damage to the Neverstick surface caused by overheating or scratching.
- Damage caused by misuse, abuse, accident, commercial use or neglect.
- Damage caused by failure to comply with the care and use instructions.
- Damage to cookers or pans caused by sliding the pan on the surface of a hob.
- Normal wear and tear including mild discolouration.
- Consequential damage is expressly excluded from this guarantee.

This guarantee does not affect your statutory rights.

To activate your guarantee...

...please visit our website and enter your details:

imperialgb.com/homewares/register-guarantee

*What do we mean by 5 times stronger?

We're very proud of the special non-stick system we developed for our Scoville collection – but what does '5 times stronger' mean? The lovely scientists who produce our reinforced non-stick tested our frying pans by scrubbing at them with a scouring pad, to see how long it would take for the non-stick to wear away (please don't do this at home...you'll be at it for a while). Our non-stick lasted 5 times longer than a comparable non-stick frying pan that doesn't have our special reinforced system. An invention like this needs to be differentiated...which is why we call it Neverstick!

The information on this packaging is relevant at the time of printing.

Terms & Conditions

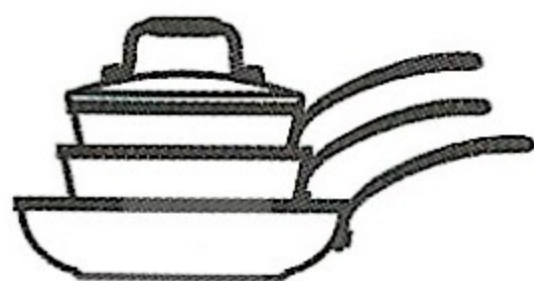
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The Scoville Collection



18cm & 20cm
Saucepans with Lids &
26cm Frying Pan Set



16cm, 18cm & 20cm
Saucepans with Lids &
26cm Frying Pan Set



16cm, 18cm & 20cm
Saucepans with Lids Set



20cm, 24cm, 28cm
& 30cm Frying Pans



28cm Wok



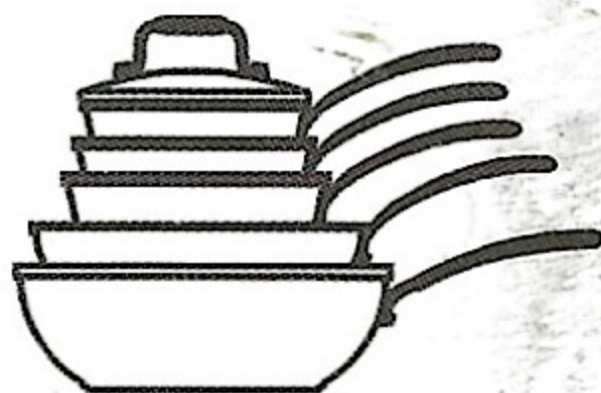
28cm Grill Pan



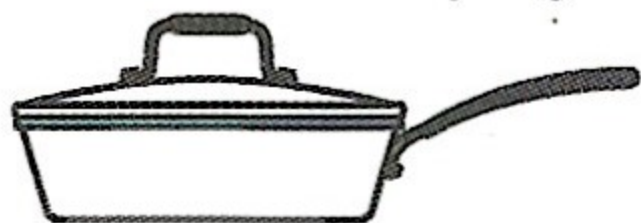
28cm Shallow Casserole



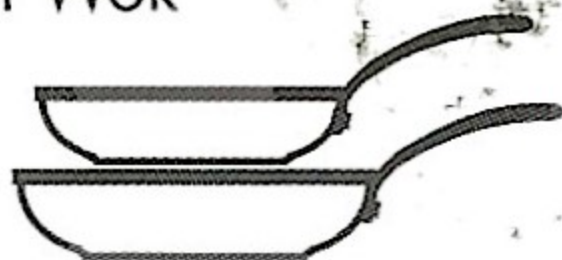
24cm Stock Pot



16cm Milk Pan, 18cm & 20cm
Saucepans with Lids Set, 26cm
Frying Pan & 28cm Wok



26cm Sauté Pan



24cm & 28cm Frying Pan Set

To view the complete collection, please visit
Scoville.me

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