



Stanley Rogers

Cookware

USE & CARE INSTRUCTIONS

Quality Guarantee

Since 1930, Stanley Rogers has been renowned
for quality, craftsmanship and timeless style.



Thank you for selecting Stanley Rogers cookware.

Please read these instructions carefully to ensure you get the best results from this product.

Please also retain these Use & Care Instructions for future reference.

Before First Use

- Before using Stanley Rogers cookware remove all packaging, stickers, labels and tags.
- Wash in warm, soapy water, rinse and dry thoroughly with a soft cloth before storing or using.

Cleaning and Storing

Cleaning

- Most Stanley Rogers cookware is dishwasher safe.

Refer to the packaging or bottom of the pan to confirm the cookware is dishwasher safe.

This logo means the item is dishwasher safe.

To prolong the life of your pan we recommend hand washing in warm water with a mild detergent and non-scratch scourer. Dishwashing detergents have a high alkalinity level and may also contain chlorine bleach and phosphates, which over time may accelerate the deterioration of your cookware.



- Some delicate cookware like Copper will be hand wash only. This logo means hand wash only.



- Ensure non-stick surfaces are thoroughly cleaned after every use to prevent build-up of food over time. Residual oil will burn and lessen the effectiveness of the non-stick each time it is heated for use. Follow these tips to care for your pans:

- Do not pour cold water into hot cookware. Doing so may cause it to warp or hot liquids to splatter. Over time this will also cause damage to the non-stick coating.
 - Always allow cookware to cool down after use and before cleaning. Remove from the heat source and allow to cool on a heat resistant surface.
 - Before washing, carefully wipe out any food residue or oils with a paper towel.
 - Use hot (not boiling) water with a mild detergent and non-scratch scourer or non-scratch cleaning brush.
- If food has burned in the pan and is difficult to remove, partially fill the pan with 3:1 ratio of water to dishwashing detergent or vinegar. Bring the solution to boiling then turn off the heat source and allow the pan to cool for a period. Use a non-scratch scourer to clean. Repeat if necessary.
 - Cleaning the bottom of the pan is also important, particularly for glass cooktops.

- A spotted white residue may appear from time-to-time on the cooking surface due to minerals in water or starch naturally present in food. To remove, use a sponge dipped in lemon juice or vinegar to rub over the affected area and wash thoroughly after.
- Do not use steel wool, coarse scouring pads or harsh abrasives to clean cookware or glass lids.
- Do not use oven cleaners to clean cookware, as these are not designed for this purpose and will ruin the cookware.
- Copper requires regular polishing with a copper polish.

Storage

- Always ensure cookware is completely dry before storing.
- It is recommended to use pan protectors, a couple of pieces of paper towel or a tea towel between each item of cookware to prevent scratches and scuffing, particularly on non-stick interiors.

Cooktop Suitability

Refer to the bottom of the cookware or to the packaging for cooktop suitability:

Indicates induction compatible

- Always ensure the bottom of the pan and the cooktop are clean and free from debris. Permanent marks may result if not.
- Read the appliance manual before use.



Indicates electric compatible

- For ceramic or halogen always make sure the bottom of the pan and the cooktop are clean and free from debris. Permanent marks may result if not.



Indicates gas compatible



- Never allow the flame to extend past the base of the pan as this may result in overheating of handles, (including if handles are indicated as 'Cool Touch', 'Stay Cool' or similar), or cause damage or discolouration to the outside of the pan.
- Gas cooktops may have uneven surfaces. Ensure pans are stable.

Using Your Cookware

- Always use a burner the same diameter or smaller than the base of the cookware, particularly on gas cooktops. Mismatching the burner size to the cookware will cause excessive heat on the outside of the pan and may result in handles becoming hot or damaged or cause discolouration to the outside of the pan. It is also less energy efficient.
- Centre cookware on the burner and position so that handles are not over other burners. Handles should not extend beyond the edge of the cooktop or benchtop, as these may be easily reached by children or cause the cookware to be knocked off the cooktop.
- Avoid pre-heating or cooking on high heat for long periods. Cumulative overheating will result in damage to the non-stick surface and may cause warping of the base.
- Do not allow cookware to boil dry and never leave empty cookware on a hot burner.

- Handles or knobs (including if indicated as 'Cool Touch', 'Stay Cool' or similar), can become hot if cookware is used on too high a heat for prolonged periods or the burner is too large for the pan, particularly on gas cooktops or when placed in an oven. Use protection such as an oven mitt, pan holder or dry towel when handling.
- Do not leave utensils in the pan while cooking.
- Cooking on a medium to low heat will retain moisture and nutrients in the food. It will also prolong the life of the pan.
- If using salt, only add to boiling water while stirring to ensure it fully dissolves quickly. Adding salt to cold water may cause pitting to the stainless steel surface. Also avoid leaving food in the pan to which salt has been added, as this may cause the surface to become pitted. Damage may not be seen initially, however will accumulate over time.
- To avoid boiling over, fill the pan to no more than two thirds full and reduce heat once it has been brought to the boil.

- Metal utensils (excluding forks, knives and whisks) can be used on stainless steel interiors however damage may accumulate over long periods.



- Oven use: Refer to the original packaging or the bottom of the pan for the maximum oven safe temperature. Handles, including if indicated as 'Cool Touch', 'Stay Cool' or similar, will become hot in the oven. Always use an oven mitt, pan holder or dry towel when removing pans from the oven.



- If food slightly sticks to non-stick surface during cooking, add a small amount of water which will create a burst of steam that will help release the food.

- Never put cold water into a hot pan or a hot pan into water as it may result in warping and/or damage to non-stick coatings.
- Never put hot glass lids on cold surfaces, in water, in the fridge or in the freezer. Allow them to cool naturally on a heat resistant surface.
- Lift cookware off cooktops. Never slide the cookware, particularly on glass cooktops, as this may mark or damage the cooktop surface. Refer to the cooktop's instruction manual for cleaning instructions.
- To eliminate water spots, remove cookware from dishwasher before drying cycle and dry with a soft towel.
- Never use cookware in a microwave oven or on an open fire.

Avoiding Damage to Non-Stick Surface

Taking a little extra care with non-stick cookware will prolong its life.

- Hand washing is recommended as the loss of non-stick properties can be accelerated by dishwashers. Dishwashing detergents have a high alkalinity level and may also contain chlorine bleach and phosphates.
- Avoid pre-heating or cooking on high heat for long periods. Cumulative overheating will result in damage to the non-stick surface.
- Do not allow cookware to boil dry and never leave empty cookware on a hot burner.



- While Stanley Rogers non-stick coatings are very durable, wooden, nylon or silicone cooking utensils are recommended to prolong product life. Never use sharp utensils on non-stick cookware.
- Non-stick coatings are not suitable for high temperature oil cooking like shallow or deep frying. Stainless steel interiors are recommended for this type of cooking.
- Do not use spray oils, including aerosols, mists or pump sprays on non-stick surfaces. The tiny droplets overheat and burn quickly reducing the effectiveness of the non-stick surface. Alternatively, food can be sprayed or oil applied before adding to the heated pan.
- Do not use coarse scourers, steel wool, wire brushes or abrasive cleansers. Never cut food while in the pan. Do not hit utensils on the edge, rim or surface of the pan as it may cause chipping or damage.

Cooking with Stainless Steel

Stanley Rogers uses premium 18/10 stainless steel interior cooking surface in its cookware for durability, safety and hygienic benefits. Here are some tips to optimise its performance, including how to prevent food from sticking whilst cooking:

18/10

- Avoid cooking at high temperatures. Use moderate heat and only pre-heat for 1-2 minutes.
- Oils, fats or liquid need to be used when cooking on stainless steel or food will stick to the pan. Use the appropriate medium to high heat oils for how you are cooking. Refer to the Cooking Oil table in this instruction booklet for more information. Add the oil once the pan is at a medium heat. You can also oil the food before adding it to the pan.

- Ensure there is enough room for the food you are cooking. Overcrowding the pan will result in too much liquid being trapped and food will stew rather than caramelise.
- Deglazing, the process of adding liquid to the pan at the end of cooking, is a great way to help remove food before adding the next ingredients, however adding a lot of cold liquid may result in warping of the pan.
- Do not use metal or harsh scourers or abrasive materials. Stainless steel may not appear to damage, however, it will create micro scratches and alter the surface finish, resulting in a reduced cooking performance.
- A 'rainbow' colour on the bottom of the pan indicates overheating. To reduce the appearance of the colour, use a sponge dipped in lemon juice or vinegar and rub the affected area and wash thoroughly after.
- White spots on the inside surface of the pan are caused by minerals in water or starch naturally present in food. To remove, use a sponge dipped in lemon juice or vinegar and rub over the affected area and wash thoroughly after.

Energy Efficiency

- Always use a burner the same diameter or smaller than the base of the cookware, particularly on gas cooktops. Mismatching the burner size to the cookware wastes heat and energy.
- The use of a lid when cooking considerably reduces the amount of energy used.
- Use the minimum amount of water in pans and bring to the boil quickly before reducing to a simmer.

Cooking Oils: which oil to use

Oil	Type of Fat	Smoke Point
Ghee (Indian Clarified Butter)*	Saturated	266°C / 510°F
Coconut Oil Refined**	Saturated	232°C / 450°F
Corn Oil Refined*	Monounsaturated	232°C / 450°F
Peanut Oil Refined*	Monounsaturated	232°C / 450°F
Sesame Oil Semi-refined*	Polyunsaturated	232°C / 450°F
Sunflower Oil Refined*	Polyunsaturated	232°C / 450°F
Rice Bran Oil*	Saturated	232°C / 450°F
Olive Oil Virgin	Monounsaturated	215°C / 420°F
Canola Oil Refined*	Monounsaturated	204°C / 400°F
Olive Oil Extra Virgin	Monounsaturated	191°C / 375°F
Butter	Saturated	177°C / 350°F
Coconut Oil Unrefined	Saturated	177°C / 350°F
Sesame Oil Unrefined	Polyunsaturated	177°C / 350°F
Peanut Oil Unrefined	Monounsaturated	160°C / 320°F
Flaxseed Oil Unrefined	Polyunsaturated	107°C / 225°F
Sunflower Oil Unrefined	Polyunsaturated	107°C / 225°F

*suitable for frying

**best for frying due to high smoke point and composition of saturated fatty acids that are subject to less oxidation

Guarantee

This product is guaranteed to be free from defects for 50 years from date of sale. This guarantee against defects is given by FACKELMANN Housewares (ABN 89 601 910 776). To claim, you must send the product, proof of purchase, your contact details and a description of the defect to our address at your expense. We will bear all other costs of your guarantee claim, and will choose between repairing, replacing and refunding the purchase price of the product if it is defective.

For more information contact us by email at

hwenquiries@fackelmann.com.au

or telephone toll-free on **1800 709 714**.

Other remedies:

AUS - The benefits of this guarantee against defects are in addition to your other rights or remedies under law. Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

NZ - the Consumer Guarantees Act 1993 applies.

Guarantee Exclusions

- Damage or defects to the product caused by normal wear and tear.
- The product has been on-sold or assigned by the original purchaser.
- The product has been used for non-domestic purposes.
- The product has been used for purposes other than the purpose for which it was intended.
- The product has been modified in any way.
- The product has been subject to abnormal conditions, whether of temperature, water, humidity, pressure, stress or similar.
- Corrosive or abrasive matter has been applied to the product.
- Damage or defects resulting from a lack of proper maintenance or regular care in accordance with the Use and Care Instructions enclosed with the product.
- Damage or defects resulting from misuse, abuse, neglect or involved in an accident.
- Scratches, stains, discoloration or damage caused by overheating, including cumulative damage.
- Tarnishing of copper is considered normal wear and tear.

Caution

- Keep cookware out of reach of children when cooking.
- Never leave your cookware unattended on the cooktop.
- Ensure handles are not protruding over the edge of the benchtop when in use.
- Handles and knobs (including if indicated as 'Cool Touch', 'Stay Cool' or similar), can become hot if cookware is used on too high a heat or the burner is too large for the pan, particularly on gas cooktops or when placed in an oven. Use protection such as an oven mitt, pan holder or dry towel when handling.
- Use care when lifting lids from hot pans to avoid steam burns.

Consumer Services Information

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