

Use and Care Instructions / Warnings

To enjoy our high-quality cookware year after year, please note the following:

Before using it for the first time, completely remove the original packaging and foil without leaving any stray bits behind.



Caution!

Do not use with packaging parts - Risk of fire!

Wash the entire product thoroughly before first use! Dry the cookware well.



Caution!

Never use the product unwashed - Risk of food residue contamination or residues from factory production!

Use:

Heat the cookware at high temperature for a maximum of one minute (Note that the cookware will heat up faster if using an induction stovetop!)

Use high temperature only to heat the cookware and then reduce the temperature to medium or low.

When the cookware is warm enough, add the food contents.



Caution!

Do not overheat the cookware, because keeping the temperature too high for too long can damage the non-stick properties of the surface finish. The same

applies to overheating the cookware if it contains food, or if unsuitable oils/fats are used.

Once the cookware is heated, never leave it unattended without a responsible person present!



Caution!

The cookware heats up very quickly. Never touch the cookware with just bare hands/fingers, that is to say, without additional protection! Always use the cookware at a safe distance from the areas of the eyes and face!

Do not touch hot and/or heated cookware without using the pan handles or side handles provided for this purpose! Please note that the lid handles and pan handles can also become very hot in a heated oven.

Never touch hot or heated cookware without the safe potholders or oven mitts provided for this purpose, since there is a significant risk of burns!


Due to the excellent thermal conductivity, the heat is distributed evenly to your food when frying.

Save energy by immediately reducing the heat supply to the stove.

Please avoid cutting into your cookware, and do not use sharp-edged metal spatulas, because this could destroy the non-stick properties of your cookware! When using the cookware, use the appropriate silicone kitchen accessories (also available in our shops). Use the high temperature only to heat the cookware and then reduce the temperature to medium or low.

 **Caution!**
Never use sharp-edged kitchen utensils that are not part of the cookware. There is a significant risk of injury!

Instructions for use on ceramic glass and induction stovetops: Due to manufacturing tolerances in ceramic glass stovetops or grit between the stovetop and the base of the cookware (such as salt crystals), moving pans and pots can cause scratches on the cookware and the hob. We cannot accept liability for such damage.

 **Caution!**
Do not push the cookware across the heating element, as this may cause significant scratches and damage for which we are not liable!

When used on an induction stovetop (the induction version of our cookware is required for this), a noise (humming or buzzing) is normal.

To clean the cookware, use water with dishwashing detergent.

 **Caution!**
Do not use aggressive cleaning agents because this can cause avoidable damage to the cookware!

We recommend not cleaning the cookware in the dishwasher, as this can cause visual damage (e.g. discoloration), but which does not affect the functionality of the cookware.

Heated or burning fat can be easily extinguished with a fire blanket or with a dry powder fire extinguisher. A dry powder fire

extinguisher is defined as a fire extinguisher designed to extinguish fires involving animal fats or cooking oils.



Caution!

In case of a fire hazard or fire, immediately extinguish the source of danger completely with a dry powder fire extinguisher or a fire blanket, and take safety precautions (also after the fire has been extinguished)!

Use AMT products with a base diameter that matches the diameter of the heating element. Always place the cookware in the middle of the heating element.

On a gas stove, the diameter of the gas flame should never be larger than the diameter of the base of the cookware used.



Caution!

There is a risk of burns if the gas flame is larger than the base of the cookware used!

The use of potholders is strongly recommended, since the handles of the cookware can heat up. There is a risk of burns! If the cookware has handles on two sides, always carry it with both hands.



Caution!

Always hold cookware bearing side handles with both hands, otherwise it could be too heavy and easily be dropped!

Keep the cookware away from children! The cookware is heavy even when empty, and can cause injuries if it falls! Children cannot assess the danger posed by hot cookware, and can seriously injure/burn themselves!

⚠ Caution: Cookware can be very heavy, so keep it away from children and unauthorized third parties who should not under any circumstances come into contact with the cookware! Children are also unable to properly assess the heat of the cookware, so you should never keep the cookware within reach of children or leave the cookware unattended, without a responsible person!

Please only use the appropriate lids for the cookware.

⚠ Caution!
Lids that are not properly fitted or that are too small too large can generate considerable internal pressure. There is a significant risk of injury and burns! Only use the appropriate lids from our accessories!

The cookware is intended exclusively for the preparation of food and dishes that are suitable for proper consumption.

⚠ Caution!
Do not use the cookware to store or preserve any kind of food!

Our cookware is only suitable for cooking and frying - it is not intended for preserving or storing food or liquids.

Switch off the heating element immediately when you remove the cookware from the stove.

⚠ Caution!
There is a risk of fire! Completely turn off the stove immediately after cooking!

Features

Our cookware is available in different versions. Models with handles, such as frying pans, are available with either a fixed or removable handle.

The body of our cookware and the fixed handle are oven-proof up to 240° C / 464° F. The removable handle is heat-resistant up to 150° C / 302° F.



Caution!

The removable handle is not oven-proof! However, you can still use the cookware with the removable handle in the oven (up to 240° C / 464° F) by detaching the removable handle from the cookware.

You can detach the removable handle from the cookware by pulling back the slider on the handle, and then pulling the removable handle up from the holder on the cookware - by gently pushing it upwards. You can reattach it by pushing it onto the holder, and at the same time pulling back the slider, and then letting go. When attaching the removable handle, you must feel it click into place, otherwise it is not attached correctly!



Caution!

When using the cookware on the stove, the handle of the cookware should never extend over the edge of the stove into the space in front of the stove, as you could otherwise bump into it - causing the cookware and its contents to fall! This could result in serious injuries from the falling cookware, as well as serious burns from the hot cookware and its hot contents! This is particularly

dangerous for children! Therefore, always make sure that the handle is aligned sideways on the stove. For models with a removable handle, you should detach the handle during cooking/frying if possible, to avoid these risks!

Some models with a handle have a bulge on the opposite side that protrudes over the edge of the cookware. This bulge, like the cookware, is made of aluminum casting, and therefore becomes very hot when the cookware is used! Therefore, never touch this bulge with bare hands/fingers, as there is a significant risk of injury/burns!

Models with two side handles are oven-safe up to 240° C / 464° F. You can safely use such models in the oven up to this temperature.



Caution!

When you remove the cookware from the hot oven, the side handles will also be hot! Please do not touch them with your bare hands/fingers! There is a significant risk of injury/burns!

Some of our models, such as large roasting pans, are equipped without lid handles and side handles; they have handles made of cast aluminum. These models are also oven-safe up to 240° C / 464° F.



Caution!

If you remove the cookware from the hot oven without the lid handle and side handles, the casted handles will also be hot! Please do not touch them with your bare hands/fingers! There is a significant risk of injury/burns!

The cookware can become extremely hot when in use. Due to the design and manufacturing process of our cookware, it can retain heat for a very long time - even after the cooking or frying process has finished.

After using the cookware, always make sure that it has really cooled down before cleaning it and putting it away! There is a significant risk of injury/burns!

Warranty

We provide a 3-year warranty on our products from the date of purchase. Please keep your purchase receipt as proof.

We also offer a 25-year warranty on the evenness of the outer base from the date of purchase. Induction cookware is excluded from this additional warranty.

Only use cooking oils and fats that are manufactured for the preparation of food and dishes.



Caution!

Never use oils and fats that are not intended for preparation, cooking and frying!

Which fats can I use and at which temperature?

AMT Gastroguss cookware is designed for thermal loads of up to 240° C/ 464° F.

At these high temperatures, fats can burn very quickly. In doing so, they develop so-called tar resins that can burn into the surface of the pan coating and can no longer be removed. This can seriously impair the non-stick properties.

Frying and deep-frying oils must withstand very high temperatures over a long period of time, and must therefore be very heat-resistant. Peanut oil, rapeseed oil, soybean oil, sesame oil, clarified butter, coconut or palm oil are well suited for this use due to their heat resistance.

Butter and margarine can only be heated up to about 160° C / 320° F. They are therefore only suitable for dishes that are prepared at low heat levels, such as eggs and pancakes.

Clarified butter can be heated up to 200° C / 392° F, oils such as sunflower oil can be heated up to around 200-220° C / 392° F - 428° F. They are all suitable for medium heat settings, e.g. for dishes such as fried potatoes and breaded foods.

Cold-pressed oils (such as olive oil), **diet fats** and **diet margarines** are generally not suitable for frying. Please pay close attention to the manufacturer's instructions.

More information about fats and oils:

Solid fats (coconut oil, palm oil or clarified butter) have a high proportion of saturated fatty acids. These are very heat-stable and do not spatter much when frying. From a nutritional point of view, saturated fatty acids are not recommended and should therefore only be used in small quantities. Saturated fatty acids increase cholesterol levels and the risk of heart attacks.

Butter or margarine is often used for frying. However, margarine is only heat-resistant up to a temperature of 160° C / 320° F. When the smoke point is reached, margarine turns brown. The unsaturated fatty acids it contains are lost when the temperature is too high. Margarine and butter consist of a large proportion of water, which quickly causes it to spatter at high temperatures.

In Mediterranean cuisine, extra virgin olive oil is used almost exclusively in the preparation of foods.

Virgin olive oil should never be heated to temperatures higher than 170° C / 338° F. At 170°C / 338°F the smoke point is reached, the oil becomes bitter, and tar-like residues form which form deposits in the cookware. The effect and also the taste of the oil are largely lost.

Refined olive oil has a smoke point of around 220° C / 428° F. It is much more temperature-resistant, but not nearly as healthy as cold-pressed (virgin) olive oil.

Refined olive oil is much more temperature-stable, but not nearly as healthy as cold-pressed (virgin) olive oil.

As a general rule, cold-pressed oils should not be used for hot frying.

Endorsed by:



Euro-Toques
European
Union of Chefs



VKD
German Chefs
Association

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