LAGOSTINA

ENAMELLED CAST IRON

LIFETIME
WARRANTY

LIFETIME CANADIAN WARRANTY

Lagostina's Tuscan Collection enamelled cast iron series is high quality cookware – guaranteed to give you many years of cooking pleasure. Cooking with cast iron has been enjoyed for centuries and is regarded as one of the best materials for cookware today. Cooking with cast iron is perfect for all types of cooking methods and will complement all kitchen decors beautifully. Food can be presented directly from oven or stove top to the table due to cast iron's superior heat retention properties and versatility.

- Read use and care instructions carefully before using your Lagostina.
- Lagostina is warranted to be free from defects in material and workmanship under normal household use for its lifetime.
- If any defects should occur, simply return the product to place of purchase with your sales receipt or other proof of purchase date.
- This warranty does not apply to any damage resulting from misuse, abuse, negligence, accidents, improper repair, commercial use or dishwasher. Damage such as markings or discolouration caused by overheating or by the attack of salt on the surface of the cookware, are not protected by this warranty. Incidental or consequential damages are definitely excluded by this warranty. Certain provinces do not permit the exclusion or limitation of incidental or consequential damages. Accordingly, the aforementioned limitation or exclusion may not apply in your area. This warranty grants you definite legal rights and you may have additional rights which vary from province to province.
- Please call Customer Service at 1-800-418-3325 if you have any questions about this guarantee.

DISTRIBUTED BY

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CUSTOMER SATISFACTION LINE:
1-800-418-3325

USE AND CARE INSTRUCTIONS

USE

- Your Lagostina should be thoroughly washed in soap and water, rinsed and dried with a clean towel before using for the first time. This removes any manufacturing residue.
- Low to medium heat settings are recommended for best results. Cooking with lower temperature settings virtually eliminates food sticking to pots.
- Select the size of the heat source so that it is as close as possible to the size of the cookware base. This will prevent energy loss and overheating of the handle(s).
- Never put cold water into hot cookware. Sudden changes of temperature may cause any metal to warp, resulting in an uneven bottom.
- Never heat cookware when it is empty. Be sure there is shortening, food or liquid in each utensil before it is placed on the range or burner.
- Use oven mitts to lift cast iron cookware from the stovetop or oven.
- Use wooden, plastic or heat resistant nylon tools to avoid scratching. Do not cut food directly on the enamelled surface.
- If using a ceramic or induction stovetop, lift the pot rather than sliding it across the glass plate to avoid any damage to the pot or cooking surface.
- Stand hot pots on a trivet or board, not directly on unprotected counter tops.
- Cast iron cookware can be very heavy when filled. Please use caution when lifting and moving a pan containing hot liquid or food.
- Enamelled cast iron cookware is very durable, however it will chip or crack if dropped on a hard surface.
- Do not use in microwave ovens.

CARE

- Cool pans before washing in hot soapy water, rinse and dry thoroughly. Do not store pans when they are still damp. Do not allow food to remain in your cookware overnight.
- If food has dried or burnt by overheating, fill the pan with warm water and let soak for 15-20 minutes; then wash in the usual way.
- Do not use metal scourers or abrasive cleaners of any kind.
- As with all fine cookware, hand washing is preferred as harsh dishwasher detergents can dull the lustre of your cookware.