

3.3 Leakage check instructions

The double-walled parts must remain perfectly airtight and watertight.

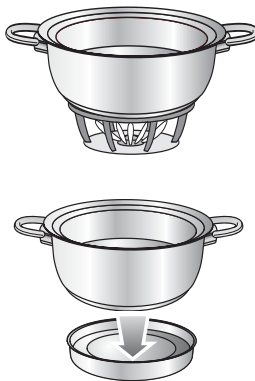
Cookware with any suspected leakage must be sent in for testing if confirmed by carrying out a leakage check as follows:



- Remove the grips and handle.
- Completely immerse your DUROTHERM tilted in hot water (at least 50 °C). Caution: protect your hands from hot water!
- If bubbles start rising, there is a leak. Do not use your DUROTHERM any more: send it in for testing.
- If you see no air bubbles, your appliance is not leaking and you can go on using it.
- Replace the grips and handle.

4. Using for the first time

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- Before using your DUROTHERM the first time, wash it out thoroughly with hot water and detergent, including the lid.
- For optimally energy-saving cooking, the hotplate should be the same diameter as the base of your DUROTHERM as marked on the exterior (see chapter 9, page 36, \varnothing = hotplate diameter).
- On electric induction stoves with standard hotplates of 1'500 W or more, pans marked « \varnothing 14.5» must be placed exactly in the centre and not used at maximum temperature. Otherwise the exterior of your DUROTHERM will be discoloured by the heat.
- On gas stoves, the burner flame spread must be adjusted to suit the pan diameter. If the flames impinge on the side of your DUROTHERM, it will be discoloured by the heat (due to oxidation). We recommend using a gas flame diffuser (see Accessories on page 46-47).

- Before cooking, always be sure to remove the heat-retaining base.

Recommendation: Keep the heat-retaining base separately from your DUROTHERM pan.

- Chlorides (e.g. salt) can corrode stainless steel! So when you add salt, always dissolve it completely in hot water by stirring. And never keep salty food for a long time in the pan. Otherwise your beautiful stainless steel DUROTHERM will suffer!
- Never leave your DUROTHERM empty on the hotplate for long, otherwise it will be damaged as well as the hotplate!

