

I Grazie per aver scelto la qualità delle pentole BALLARINI. Per garantire le migliori prestazioni il più a lungo possibile, consigliamo di leggere attentamente le informazioni che abbiamo preparato con cura e che tramandiamo con esperienza e passione. Pentole e padelle antiaderenti BALLARINI mantengono le proprie radici produttive in Italia, a Rivarolo Mantovano. I rivestimenti sono periodicamente testati nei nostri laboratori per garantirvi un prodotto di qualità.

Uso e manutenzione: al primo utilizzo rimuovere i materiali d'imballaggio e le etichette, per favore riciclarli. Lavare l'utensile con acqua saponata, far bollire una certa quantità di acqua, asciugarlo e ugerlo con olio o grasso alimentare. Non è necessario utilizzare oli o grassi per cucinare con articoli in alluminio antiaderente; non utilizzare oli spray in quanto possono creare residui che alterano le prestazioni di antiaderenza dell'utensile; utilizzare una fonte di calore di dimensioni che si adattano a quelle del fondo dell'utensile; centrare l'utensile sulla fonte di calore, è sempre sufficiente una fiamma moderata. Non carbonizzare mai cibi grassi. Non usare utensili metallici taglienti, non tagliare il cibo all'interno dell'utensile. Utilizzare utensili da cucina in legno, plastica o silicone; stivare l'utensile con attenzione per preservare il rivestimento antiaderente. Utensili dotati di manici in plastica non vanno utilizzati in forno a temperature superiori ai 150°C salvo diversa indicazione. Assicurarci che manici e maniglie siano stretti prima dell'uso, essi potrebbero allentarsi con l'utilizzo, controllarli periodicamente ed eventualmente provvedere al loro serraggio.

Pulizia: si consiglia di lavare a mano utilizzando detergente liquido con l'ausilio di una spugna; in caso di lavaggio in lavastoviglie suggeriamo di utilizzare detergenti non aggressivi e cicli economici e a bassa temperatura; l'impiego della lavastoviglie non altera le prestazioni dell'utensile ma potrebbe alterarne il colore originale; nel caso di articoli non rivestiti esternamente l'uso della lavastoviglie accelera il processo di ossidazione creando macchie sulla superficie; per la pulizia non utilizzare mai prodotti abrasivi e spugne metalliche, prodotti in polvere o perl la pulizia del forno. Dopo il lavaggio suggeriamo di ungere la superficie con un po' di olio. L'uso di oli o grassi, in combinazione con l'azione delle elevate temperature, può provocare la comparsa di macchie visibili soprattutto nei rivestimenti chiari o effetto pietra.

Attenzione: non surriscaldare mai a vuoto l'utensile. Non lasciare mai la cottura senza sorveglianza, non fare evaporare i liquidi del cibo. Tenere fuori dalla portata dei bambini l'utensile caldo. Lasciare raffreddare l'utensile prima di pulirlo. È sempre consigliabile l'utilizzo di protezioni per garantire una manipolazione sicura dell'utensile. In caso di surriscaldamento di una padella antiaderente, suggeriamo di rimuovere l'utensile dalla fonte di calore e ventilare l'area. Quando si utilizzano utensili da cottura su piastre vetroceramiche (la induzione a resistenza elettrica o alogene), evitare di farli scivolare sulle piastre stesse in quanto residui di sporco potrebbero lasciare dei graffi sulla superficie delle piastre stesse; prima di cominciare la cottura, accertarsi che la base dell'utensile e la superficie vetroceramica siano pulite. Spostando sulle piastre padelle in alluminio possono essere rilasciate tracce di metallo sulla piastra che vanno immediatamente rimosse mediante l'utilizzo degli appositi prodotti per piani vetro-ceramici per evitare che rimangano attaccate alla superficie di cottura. Quando si utilizza un utensile per friggere prima di riempirlo con olio assicurarsi che questo sia freddo, lontano da fonti d'acqua e asciutto. Riempire con olio lasciando almeno 5 cm / 2 pollici dal bordo superiore della padella per garantire sufficiente spazio in seguito all'immersione del cibo. Per evitare di scottarsi con l'olio non toccare il cesto ad immersione per la frittura o aggiungere il cibo mentre il cesto è immerso nell'olio. Non usare utensili di plastica: alcuni materiali plastici possono facilmente sciogliersi nell'olio caldo. Non lasciare che l'acqua entri a contatto con l'olio caldo, non usare l'acqua per raffreddare l'utensile appena utilizzato per la frittura, non pulire l'apparecchio mentre il cibo sta friggendo. In caso di incendio dovuto a olio, non usare mai acqua per spegnere il fuoco. L'uso di acqua può causare un ulteriore diffusione dell'olio fiammeggiante. L'utilizzo di un estintore o la copertura dell'utensile con un

coperchio in metallo sono i metodi migliori per spegnere un eventuale incendio.

Per utensili adatti all'uso su piani a induzione: non effettuare mai il preriscaldamento a vuoto dell'utensile in quanto il riscaldamento potrebbe essere molto veloce e danneggiare il rivestimento antiaderente. Ogni volta che si utilizza l'utensile da cottura dopo il lavaggio, accertarsi che il fondo esterno sia asciutto. La particolare conformazione del fondo fa sì che l'articolo possa trattenerne goccioline di acqua che si liberano sottoforma di vapore durante la fase di riscaldamento. Tale fenomeno non costituisce comunque un pericolo per l'utilizzo dell'utensile stesso.

Per gli articoli da forno, dotati di manici metallici o realizzati in monoblocco metallico: utilizzare guanti protettivi.

Istruzioni particolari per articoli con rivestimento antiaderente ceramico o simil-vetroso: i rivestimenti ceramici antiaderenti sono estremamente duri e resistenti ai graffi; tuttavia, hanno una bassa resistenza agli urti. Evitare urti per non creare danneggiamenti al rivestimento. Si raccomanda sempre di non utilizzare utensili taglienti o appuntiti. Si consiglia l'uso di utensili in legno, plastica o silicone; stivare l'utensile con attenzione per preservare il rivestimento antiaderente. Utensili dotati di manici in plastica non vanno utilizzati in forno a temperature superiori ai 150°C salvo diversa indicazione. Assicurarci che manici e maniglie siano stretti prima dell'uso, essi potrebbero allentarsi con l'utilizzo, controllarli periodicamente ed eventualmente provvedere al loro serraggio.

Per i prodotti con Thermopoint: non esporre il Thermopoint alla fiamma, al calore eccessivo e alla luce diretta del sole e delle lampade al neon. Non usare sul Thermopoint spugne metalliche o abrasive, utensili metallici, solventi, candeggina, acidi. Nella fase iniziale di riscaldamento il colore verde del Thermopoint non costituisce segnalazione di sicurezza per cui l'utensile può essere caldo. Nel caso di utilizzo del prodotto su fonti di calore ad induzione il Thermopoint non funge da indicatore del raggiungimento della temperatura ideale per iniziare la fase di cottura.

Per i prodotti con THERMOTION: nel caso di utilizzo del prodotto su fonti di calore ad induzione il THERMOTION non funge da indicatore del raggiungimento della temperatura ideale per iniziare la fase di cottura. Nella fase iniziale di riscaldamento, il livello "basso" dell'indicatore THERMOTION non costituisce segnalazione di sicurezza per cui l'utensile può essere caldo.

Coperchio vetro: 1) Sollevare il coperchio in modo da non esporre ad eventuali fuoriuscite di vapore o schizzi d'olio dovuti alla caduta di condensa dalla superficie del coperchio. 2) Il vetro negli urti può subire danni che si manifestano normalmente rompendosi durante la cottura. L'uso e lo stivaggio devono essere particolarmente attenti. 3) Evitare il raffreddamento forzato con acqua fredda. 4) Fessurazioni e graffi: non utilizzare coperchi di vetro con fessurazioni o graffi. Se il coperchio presenta tali difetti può rompersi spontaneamente durante il suo utilizzo. Contattare il servizio clienti per sostituzione qualora si verificati tale eventualità. 5) In caso di coperchi con pomoli in parte o totalmente metallici è obbligatorio l'uso di guanti protettivi. 6) In caso di coperchi con pomoli totalmente metallici è possibile l'utilizzo in forno. 7) Pulizia: non utilizzare mai utensili metallici, strumenti affilati o abrasivi che possono indebolire e graffiare il coperchio di vetro. 8) Con sfuato vapore: durante l'utilizzo prestare attenzione al posizionamento del foro di sfogo continuo del vapore per evitare scottature. Si consiglia di posizionare il foro dalla parte opposta rispetto al lato di manovra.

Garanzia: il prodotto è garantito per quanto concerne i difetti riconducibili a vizi di fabbricazione. La garanzia non vale per un utilizzo non conforme dell'articolo, per danni dovuti all'insorvenza delle istruzioni per l'uso o se il prodotto subisce colpi o cadute. Non costituisce ragione di reclamo l'insorgenza di macchie, opacizzazioni, imbrunimenti, graffi del rivestimento interno o esterno. La presenza di graffi non compromette l'utilizzo dell'articolo in particolare sotto l'aspetto della sicurezza d'uso. La garanzia vale a partire dalla data di acquisto provata attraverso lo scontrino di allegare.

In caso di reclami o problemi contattare il servizio clienti servizio.clienti@ballarini.it

Danke, dass Sie sich für die Qualität der BALLARINI-Kochtöpfe entschieden haben. Damit Sie möglichst lange Freude an Ihrem hochwertigen Kochgeschirr haben können, empfehlen wir Ihnen, die folgenden Hinweise aufmerksam durchzulesen. Wir haben diese Gebrauchsanweisung sorgfältig zusammengestellt, um unsere Erfahrung und die Leidenschaft für unsere Produkte an Sie weiterzugeben. Die antihaftbeschichteten Töpfe und Pfannen von BALLARINI werden in Rivarolo Mantovano (Italien) hergestellt. Die Beschichtungen werden regelmäßig in unseren Laboratorien getestet, um ein Qualitätsprodukt garantieren zu können.

Gebrauchs- und Pflegeanweisung: Vor der ersten Nutzung bitte Verpackung und Etiketten entfernen und die Abfälle der Wiederverwertung zuführen. Anschließend füllen Sie ein wenig Wasser ein und bringen dieses zum Kochen. Dann lassen Sie das Kochgeschirr abkühlen und trocknen es sorgfältig ab. Danach bitte die antihaft-versiegelte Innenseite mit Speisöl oder Fett einreiben. Beim Kochvorgang mit antihaft-beschichtetem Kochgeschirr ist die Hinzugabe von Speisöl oder Fett nicht notwendig. Wir raten ab von der Benutzung von „Sprüh-Öl“. „Sprüh-Öl“ hinterlässt nur einen sehr dünnen Film, der schon bei niedrigen Temperaturen leicht verbrennen kann. Dies führt zu Rückständen in der Pfanne, die die Antihaft-eigenschaft beeinträchtigen können. Bitte nutzen Sie immer das Kochfeld bzw. die Kochstelle, die am ehesten dem Durchmesser Ihres Kochgeschirrs entspricht. Um beste Kochergebnisse und eine Energieeinsparung zu erreichen, empfehlen wir das Kochen mit mäßiger Hitze. Bitte erhitzen Sie fetthaltige Lebensmittel nicht so stark, dass es verbrennt. Nutzen Sie niemals scharfe oder scharfkantige Küchenutensilien und schneiden Sie nicht direkt im Kochgeschirr. Küchenhelfer aus Holz, Kunststoff oder Silikon zu verwenden. Achten Sie auf eine vorsichtige Lagerung des Kochgeschirrs, um die Antihaft-Versiegelung nicht zu beschädigen. Griffe können heiß werden.

Wir empfehlen Topfhandschuhe zu verwenden. Wenn nicht anders angegeben, ist das Kochgeschirr mit Kunststoffgriffen backofenfest bis max. 150 °C. Die Griffschraube kann sich bei Gebrauch lockern. Bitte bei Bedarf mit einem haushaltsüblichen Schraubenzieher nachziehen. **Reinigung:** Lassen Sie das Kochgeschirr vor der Reinigung abkühlen. Wir empfehlen das Kochgeschirr immer per Hand zu spülen. Nutzen Sie hierzu bitte einen weichen Schwamm und flüssigen Geschirreiniger. Im Falle der Geschirrspülreinigung empfehlen wir die Nutzung von flüssigem Geschirrspülreiniger und die Wahl von Sparspülung mit niedrigen Temperaturen. Dies schützt Ihr Kochgeschirr und die Umwelt. Das Benutzen der Spülmaschine hat keine Auswirkungen auf die Qualität der Pfanne, kann aber die Pfanne verfärben. Bei Kochgeschirr, welches außen unbeschichtet ist, kann dadurch außerdem ein Oxidationsprozess beschleunigt werden, der sichtbare Spuren hinterlässt. Bitte verwenden Sie keine Scheuermittel, Stahlwolle, Pulverspülmittel oder Backofenreiniger. Wir empfehlen das Kochgeschirr nach der Reinigung mit ein paar Tropfen Öl einzuräumen. Der Gebrauch von Fetten kann, oftmals in der Kombination mit hohen Temperaturen, zum Auftreten von Flecken und Makeln führen, welche besonders deutlich auf glatten oder Stein-Optik Beschichtung sichtbar werden. **Achtung:** Das leere Kochgeschirr darf nie überhitzt werden. Lassen Sie Ihr Kochgeschirr während des Kochvorgangs niemals unbeaufsichtigt. Besonders Fett sollte nie unbeaufsichtigt erhitzt werden. Kinder sollten niemals in Reichweite von erhitztem Kochgeschirr gelangen. Lassen Sie es vor der Reinigung abkühlen. Die Benutzung von Schutzhandschuhen ist ratsam. Im Falle einer Überhitzung des Kochgeschirrs sollten Sie die Benutzung von Kochgeschirr sofort vom Herd nehmen und den Bereich qu lüften. Beim Verwenden des Kochgeschirrs auf Gaskeramikkochfeldern, Induktionskochfeldern und Halogenkochfeldern vermeiden Sie das Ziehen oder Schieben des Kochgeschirrs auf dem Kochfeld, weil Kratzer entstehen können. Vor dem Braten oder Kochen muss darauf geachtet werden, dass der Boden des Kochgeschirrs und des Kochfeldes sauber ist. Sollte beim Kochen auf einem Gaskeramikkochfeld Aluminium-Abrieb auf dem Herd zu sehen sein (insbesondere wenn man die Pfanne auf dem Herd hin und her schiebt), bitte entfernen Sie diesen sofort mit einem entsprechenden Gaskeramik-Reiniger. Falls Sie Frittierfett in einer Bratpfanne verwenden wollen, stellen Sie vorher sicher, dass die Pfanne kalt ist, bevor Sie sie in die Pfanne geben. Halten Sie die Pfanne fern von Wasser entfernt und wischen Sie die Pfanne trocken. Sollten Sie eine Bratpfanne benutzen, füllen Sie das Öl nicht mehr als 5 cm unter dem Rand ein, damit das Öl ansteigen kann, wenn Sie die Lebensmittel hinzufügen. Um Spritzen des Öls und Verbrennungen zu vermeiden, berühren Sie nicht den Frittierkorb und fügen Sie kein Essen hinzu, während der Korb bereits im Öl untergetaucht ist. Verwenden Sie niemals Plastik während des Frittierens,

denn Plastik schmilzt schnell in heißem Öl. Lassen Sie kein Wasser in das heiße Fett kommen, nutzen Sie kein Wasser, um das Öl zu kühlen und reinigen Sie das Haushaltsgerät nicht, während des Frittierens. Im Fall eines Fettbrandes, nutzen Sie niemals Wasser, um das Feuer zu löschen. Die Verwendung von Wasser kann zum Spritzen und Ausbreiten des brennenden Öls führen. Die beste Möglichkeit, den Fettbrand zu löschen, ist die Verwendung eines Küchen-Feuerlöschers oder die Bedeckung der brennenden Fritterse mit einem Metall Deckel. **Für Artikel mit Induktionsboden (induktionsfähig):** Das leere Kochgeschirr darf nie überhitzt werden. Das Kochgeschirr sollte langsam erhitzt werden, da sonst die Antihaftversiegelung beschädigt werden könnte. Wenn das Kochgeschirr nach dem Reinigen verwendet wird, muss darauf geachtet werden, dass der Boden absolut trocken ist. Wird der Boden nicht ausreichend getrocknet, könnten Wassertropfen am Boden verbleiben und bei Erhitzen des Kochgeschirrs verdampfen. Dies kann die Kochgeschirfschichten beeinflussen. Eine Gefahr für den Nutzer besteht hierbei nicht.

Achtung: Kochgeschirr mit metallischen Griffen nur mit Schutzhandschuhen anfassen. **Besondere Hinweise für Artikel mit keramischer oder glasähnlicher Antihaftbeschichtung:** Keramische Antihaftbeschichtungen sind äußerst hart und kratzfest; sie sind jedoch weniger stoßfest. Damit die Beschichtung keine Schäden erleidet, sollten Stöße daher vermieden werden. Scharfe oder spitze Gegenstände sollten nicht im Kochgeschirr benutzt werden. Stattdessen Küchenutensilien aus Holz, Kunststoff oder Silikon verwenden. Es wird empfohlen, das Kochgeschirr mit der Hand zu waschen, da hohe Temperaturen und eine aggressive Reinigung die Eigenschaft der Antihaftbeschichtung beeinträchtigen können. Beim Kochvorgang gleichmäßig eine dünne Schicht Öl oder eines anderen Fetts auf dem Kochgeschirr verteilen, damit die Antihaftwirkung erhalten bleibt. **Für Artikel mit Temperaturanzeiger "Thermopoint":** Setzen Sie niemals den metallischen Flammenschutz mit Thermopoint direkt der Flamme von Gasherd, direkter Sonneneinstrahlung oder Neon-Licht aus. Zur Reinigung des metallischen Flamm-schutzes mit Thermopoint niemals einen Eisenschwamm, scharfe Scheuermittel, Lösungsmittel oder chemische Produkte wie Säure oder Bleichmittel benutzen. Achtung: Das Glas kann bei starken Stößen Schäden erleiden. 3) Ein schnelles Abkühlen durch kaltes Wasser (Thermoschock) sollte vermieden werden. 4) Kratzer und Risse: Benutzen Sie keinen Glasdeckel, der deutliche Kratzer und Risse aufweist. Ein Deckel mit derartigen Beschädigungen könnte während der Benutzung schnell reißen. Wenn Sie sich in einem solchen Fall an unseren Kundendienst zwecks Ersatz. 5) Ein Knopf, der ganz oder teilweise aus Metall besteht, kann beim Kochvorgang heiß werden. Um sich vor Verbrennungen zu schützen, tragen Sie bitte Handschuhe. 6) Ein Glasdeckel mit Metallknopf ist backofengeeignet. 7) Reinigung: Benutzen Sie keine met-tallischen Utensilien oder Gegenstände, die sehr scharf oder abschleifend sind. Sie könnten den Glasdeckel beschädigen oder zerkratzen. 8) Dampfventil im Knopf: bitte achten Sie darauf, wo sich bei der Benutzung die Öffnung für den Dampfaustritt befindet. Es wird empfohlen, die Öffnung auf der Ihnen gegenüberliegen-den Seite zu platzieren, um Verbrennungen zu vermeiden. **Garantie:** Die Garantie umfasst alle Mängel, die nachweislich auf Material- oder Produktionsfehler zurückzuführen sind. Die Garantie erlischt bei unsach-gemäßiger Benutzung und Beschädigung, dies insbesondere bei Nichtbeachtung der Pflegeanleitung. Die Garantie umfasst lediglich eine haushaltsübliche Nutzung. Für Antihaft-Beschichtungen ist ein Nachdruck von 5 cm von der top of the skillet to allow space for the oil to rise when the food is added.

To prevent splattering oil or burning yourself, do not touch the frying basket or add food while the basket is submerged in oil. Never use plastic when deep-frying as some plastic can easily melt in the hot oil. Do not let water get into the hot fat or use water to cool, or clean the appliance while food is deep-frying. In the event of a grease fire, never use water to put out the fire. Using water can cause flaming oil to splatter and spread. A kitchen fire extinguisher or

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Use and maintenance: before using for the first time, remove all packaging materials and labels and please recycle these items. Clean your cookware in soapy water, let some amount of water boil, let it cool, then dry it carefully and grease the non-stick surface with table oil and wipe lightly. It is not necessary to use oils with non-stick items. We do not recommend the use of "spray-oils". The layer of oil that is applied by spraying is so thin that it will burn on a very low temperature. This creates a residue that ruins the non-stick properties of your pan. Please select the correct size burner which corresponds most closely to the diameter of the pan. Centre the pan over the heat source. We recommend cooking on a low or medium heat to prolong the life of your coating. Never heat fatty food to the extent that it burns. Never use sharp-edged cooking utensils. Do not cut inside the pan. It is recommended the use of wood, plastic and silicone cooking utensils. Store the pan carefully to preserve the internal non-stick coating. Utensils with plastic handles can be used in the oven at temperature not exceeding 150°C / 302°F, unless otherwise specified. Ensure that handles and lid knobs are secure before use, check them periodically and in case tighten them.

Cleaning: we recommend washing your cookware by hand with a sponge and liquid detergent. In case of dishwashing cycles, we recommend to use soft detergents and select economic cycles at moderate temperature. Use of a dishwasher will not affect the performance but may discolour the pan. In case of externally uncoated pans the use of dishwasher accelerates the oxidation process thus forming marks on the surface. Do not use abrasive scouring products, powder products or oven cleaning products. We recommend to rub the pan with a few drops of oil after washing. The use of greases, often in combination with the action of high temperatures, can provoke the appearance of stains and spots that are very visible especially in clear or stone-look coatings.

Attention: do not overheat the pan when empty. Never leave the pan unattended during cooking time, never allow the pan to boil dry. When the utensil is hot keep out of the reach of children. Let it cool before cleaning. Use of oven mitts is always advisable in order to ensure safe handling of the cookware. In case of over-heating of a non-stick pan, it should be removed from the heat source and the area ventilated. Avoid sliding the cookware back and forth on glass-ceramic hob (induction as well as halogen) since some residue on the bottom of the pan can leave some scratches on the surface; before starting to cook, please check that the base of your cooking utensil as well as the hob surface are both clean. When using aluminium pans, sliding it back and forth can leave traces on the hob which must be removed immediately by means of glass-ceramic hob cleaners in order to avoid them sticking to the hob surface. When using a skillet for deep frying, before you fill the utensil with oil, make sure the skillet is turned off, away from water sources and wiped dry. If you are using a skillet, fill oil no more than 2 inches/ 5 cm from the top of the skillet to allow space for the oil to rise when the food is added.

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Cleaning: we recommend washing your cookware by hand with a sponge and liquid detergent. In case of dishwashing cycles, we recommend to use soft detergents and select economic cycles at moderate temperature. Use of a dishwasher will not affect the performance but may discolour the pan. In case of externally uncoated pans the use of dishwasher accelerates the oxidation process thus forming marks on the surface. Do not use abrasive scouring products, powder products or oven cleaning products. We recommend to rub the pan with a few drops of oil after washing. The use of greases, often in combination with the action of high temperatures, can provoke the appearance of stains and spots that are very visible especially in clear or stone-look coatings.

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