

HEZ9SE040, HEZ9SE060, HZ9SE040, HZ9SE060, Z9404SE0, Z9406SE0

Pro Induction Cookware

[en] Information for Use



1 Safety

Follow these safety instructions when using the accessory. This product complies with the regulations for products that come into contact with food.

- The cookware is not suitable for use in the microwave.
- The cookware was developed for domestic use only.
- The cookware is intended for cooking.
- Do not store food in the cookware for an extended period of time.
- Do not change the cookware in any way.
- Never leave the cookware unattended when cooking.
- Never leave children unattended near hot cookware.

WARNING – Risk of fire!

Hot oil or grease ignites very quickly.

- ▶ Never leave hot fat or oil unattended.
- ▶ Do not use any native oils with a low smoke point for frying or deep-frying.
- ▶ Never extinguish burning oil or fat with water.
- ▶ Suffocate the flame with a lid or fire blanket.

WARNING – Risk of burns!

The handles and lid may become very hot.

- ▶ Always use oven gloves.
- ▶ Leave the cookware to cool down before cleaning it.

Escaping steam may cause burns.

- ▶ Pay attention to the steam that escapes between the lid and the body of the container.

WARNING – Risk of scalding!

Hot liquid, splashes and steam may cause scalding.

- ▶ Do not fill liquid higher than the maximum capacity mark.

WARNING – Risk of injury!

Damaged glass lids may cause injuries.

- ▶ Never use a chipped or cracked glass lid.

- ▶ Allow the glass lid to cool down.
- ▶ Do not use cold water or a cold cloth.

If the cookware falls, it may cause injuries.

- ▶ Turn the panhandles so that they do not protrude over the work surface.

The handle may break off due to incorrect use.

- ▶ Do not use the cookware to tap on meat until soft.

ATTENTION!

Improper use may damage the cookware or the hob.

- ▶ Never heat cookware when it is empty.
- ▶ Never leave empty cookware on the heat.

2 Cleaning the cookware before using it for the first time

1. Clean the cookware with warm soapy water and a soft sponge.
2. Dry the cookware with a cloth.
3. Mix three parts water and one part lemon juice or vinegar together to form a mixture.
4. To protect the stainless steel surface against stains and oxidation, simmer the mixture in the non-coated stainless steel cookware for 15 minutes.

3 Using cookware

ATTENTION!

Improper use may cause damage and is not covered by the manufacturer's warranty.

- ▶ To prevent scratches on the hob, lift the cookware when you move it on the glass ceramic.
- ▶ To prevent scratches on the coated surfaces, only use wooden or plastic utensils that have no sharp edges.
- ▶ Do not stack cookware on non-stick frying pans without a protective layer in between.
- ▶ To ensure that the non-stick properties of the pan are retained, never overheat the pan.

Using a hand blender may scratch the base of the cookware.

- ▶ Do not use a hand blender in the pot.

Note: If you overheat the pan or burn food, this may impair the non-stick properties. You can tell that the non-

stick property has been impaired if food sticks to the pan or food remnants form.

1. In order to achieve the best cooking results, place the cookware on a cooking surface that is an appropriate size.
2. Heat up at level 8 to 8 •.
The cookware heats up very quickly. Only use the boost function for heating large volumes of water, e.g. water for pasta.
3. To prevent salt stains and corrosion, only add salt once the water is already boiling.

Tip

How to save energy when cooking:

- If possible, use a lid.
- Use only as much liquid as necessary.
- Use the appropriate cooking area diameter for the pot base.

4 Using cookware in the oven

You can use the cookware in the oven if you take into account the maximum temperature in the oven.

Cookware	Max. temperature in °C
Pots and roasters without a lid	220
Coated frying pans	220
Glass lids	180

5 Cleaning the cookware

ATTENTION!

Improper cleaning may tarnish the glass lid.

- ▶ Do not clean specially coated cookware and the glass lid in the dishwasher.

1. Clean the cookware by hand.
2. Always dry the cookware completely.

Tip

- You can clean uncoated cookware in the dishwasher.
- You can remove stains and marks with a little vinegar or citric acid diluted in hot water.

6 Warranty

The following is excluded from the manufacturer's warranty:

- Damage caused by improper use, for example due to overheating, striking or falling
- Damage caused by incorrect cleaning
- Natural wear, including the non-stick coating
- Purely visual signs of wear, e.g. discolouration may occur due to cleaning in the dishwasher or by using oils and fats

If you have any questions, contact our customer service.

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