

Genius

CERAFIT[®]
GOLD EDITION

Ceramic Pans, set 5pcs.



Dear Genius Customer,

With the purchase of the Cerafit Ceramic Pan Set from the Gold Edition, you have bought an absolutely high quality product. Aluminium and ceramic bond together in a labour-intensive process to form the perfect pan. The highly-efficient stainless steel base in combination with our heat-resistant ceramic coating makes Cerafit the new Gold Standard for your kitchen. The ceramic coating seals the surface of the pan almost 100% water-tight and combines the following features:

- fire-resistant up to 450°C
- outstanding non-stick characteristics
- extremely robust, stable and scratch-resistant
- hard-wearing
- corrosion-resistant
- easy to clean
- shortens heating-up time
- ceramic coating greatly increases the transfer of heat to the food
- coating is food-safe
- suitable for dishwashers (we do however recommend washing by hand to keep the special ceramic surface for even longer)
- suitable for all stoves (electric, gas, ceran, induction)
- produces no health-endangering fumes when heating up e.g. with oil
- doesn't use health & environment-endangering PTFE surfactant and PFOA acid

Before using for the first time

Please read the instructions for use carefully and only use Cerafit Ceramic Pans as described in these instructions for use. Check whether the delivered goods are fully complete and there is no sign of transport damage.

Material thicknesses

Pan:	Rim:	Sides:	Base:
Ø 28 cm	4.5 mm	2.7 mm	3.7 mm
Ø 24 cm	4.5 mm	2.7 mm	3.7 mm
Ø 20 cm	4.5 mm	2.7 mm	3.7 mm



Safety instructions and warning

- Please read the instructions for use carefully and only use the products as described in these instructions for use to avoid personal injuries or material damage.
- Should the product be handed over to third parties, ensure that these instructions are handed over too. Manufacturer accepts neither liability nor responsibility for non-adherence.
- These pans are **not** designed for use in microwave or baking ovens.
- The pans are only designed for private and **not** for commercial application.
- Keep the Ceramic Pans out of the reach of children. It is associated with a high risk of injury.
- **Attention danger of burns:** Pan and glass lid can get very hot. Grip the pan by the handle and the lid by the knob. It is best to use thermal insulating gloves.
- Take special care when handling hot oil and fat.
- Burning oil – cover the flames with a cloth or a blanket.
- **Never pour water onto hot oil or fat!**
- Allow to cool down before transport!
- Let the pan and lid cool down fully, before you clean them.
- Never pour cold water over to cool down – real danger of injury.

Guarantee

Expressly excluded from the guarantee is all damage and faults which result from incorrect operation, application or self-made repairs. This is also valid for normal wear conditions. No liability is accepted for inappropriate use. In the framework of our constantly on-going further development, we reserve the right to change the product and packaging at any time.

⚠ Attention!




- Before fitting the handle, remove the protective cover from the screw-fix element on the side of the pan.
- During fitting, take special care to see that the screws screw-in easily. If this is not the case, then the screw is sitting at an angle to the thread. Screw out the screw and re-enter making sure the screw is aligned with the thread. Never use force. Screws entered with force can lead to damage to the internal thread and the handle can never be fixed in position again.
- **Do not use a pan with a loose handle – certain danger of injury!**

Assembly

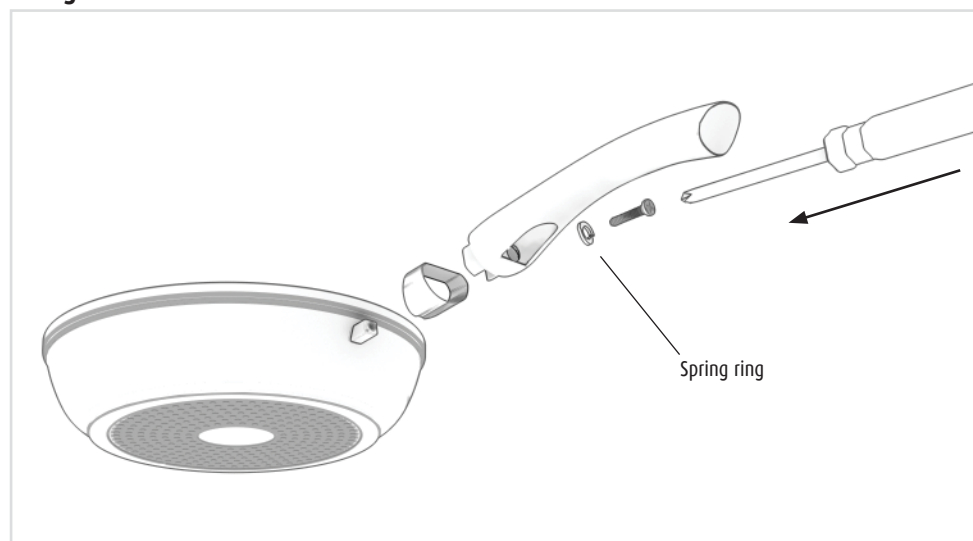
Before you can use your Cerafit Ceramic Pans for the first time, you must fix the handle to the pan and the knob onto the glass lid. Follow the instructions listed below:

Handles are numbered to correspond to the pan. Take care to find and identify the right screw for the handle as well as the right handle before starting assembly.





Material list for fixing the right handles

Pan	Handle	Spring ring	Screws
Ceramic Pan (∅ 28 cm)	Number 28	1 x 	1 x 20 mm
Ceramic Pan (∅ 24 cm)	Number 24	1 x 	1 x 20 mm
Ceramic Pan (∅ 20 cm)	Number 20	1 x 	1 x 20 mm

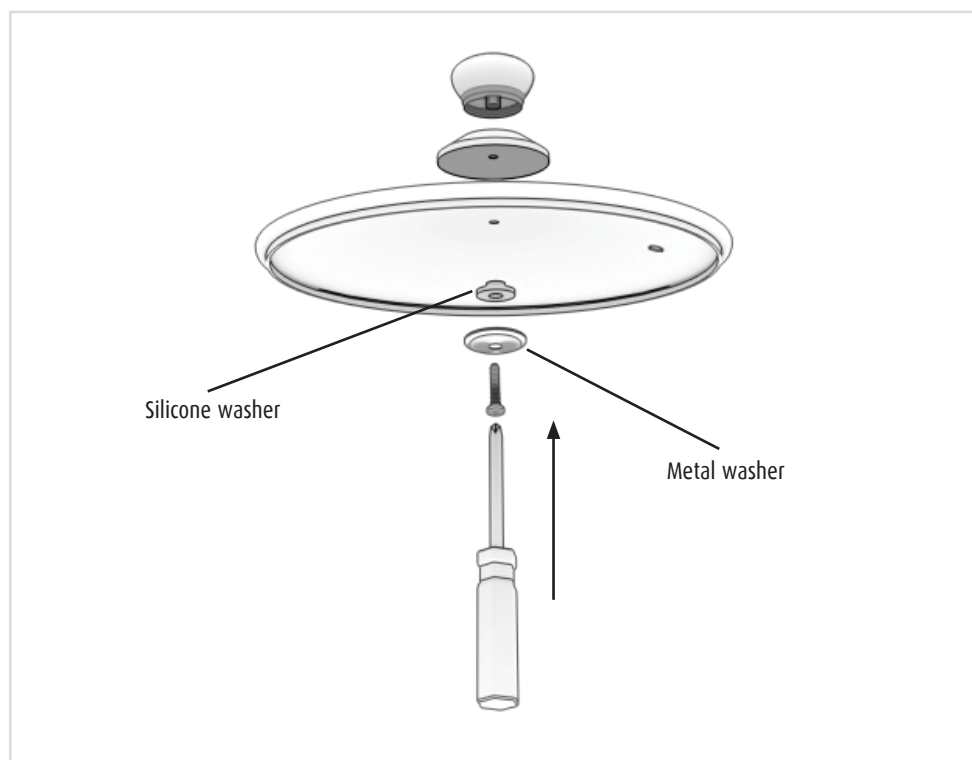
Fixing the handle



Material list for lid assembly

Glass lid	Knob	Silicone washer	Metal washer	Screws
Glass lid (Ø 28 cm)	1 x	1 x 	1 x 	1 x 24 mm
Glass lid (Ø 24 cm)	1 x	1 x 	1 x 	1 x 24 mm

Lid assembly



i Operating Instructions

- We recommend choosing a hob which has the same diameter as the base of the pan for energy-saving cooking.
- If you are using gas, make sure that the pan sits in the middle of the hob otherwise the handle could become damaged by heat from the flame.
- The ceramic coating with non-stick quality allows you to cook or fry almost without having to add oil or fat at all.
- Pans stay hot for a few minutes, even after the hob has been switched off.
- It is best to avoid overheating.
- Don't use any sharp or pointed metallic objects in the pan!
- Don't pour cold water into the hot empty pan.
- We think you should get the very best from your ceramic-coating and all its features, so we recommend rubbing the ceramic coating with cooking oil using a serviette or a soft household tissue before first using it. Repeat this process at regular intervals to care for the ceramic-coating.
- Don't pull or push the pan over Ceran hobs. It can lead to scratches on the upper surface of the Ceran hob.
- Non-adherence to our instructions in the operating instructions can lead to limitations in the ceramic-coating and in turn the function.

These pans are suitable for all types of hobs:



💧 Care and cleaning

Before using the ceramic pans for the first time, grease them, heat them up to a high temperature and then clean them. Generally speaking, the ceramic pans should be cleaned after every use. Cleaning is easy and problem-free:

- Generally speaking, the pan can be cleaned in the dishwasher, but if you would like the long-term benefits and function of the pan, cleaning by hand is always best.
- Cleaning is done with normal household washing-up liquid and a soft cloth or with a soft brush under running warm water.
- Depending on what you have fried or cooked, the pan can be wiped out with a soft household tissue.
- Don't use scouring pads or aggressive cleaning agents.
- As already mentioned under the point "Operating Instructions", we recommend oiling the ceramic-coating at regular intervals.

Enjoy your meals!

Genius Team!

