

USE & CARE

SUITABLE FOR ALL COOKING HOBS



SAUCEPAN 16 + 20 cm

1. Before first use, wash the pan with warm water and soap.
2. Prevent the pan from over-heating. Do not heat the pan while empty and avoid using the booster function on induction hobs.
3. When cooking on an induction hob, make sure to use a hob with a same diameter as the bottom of the pan.
4. When cooking on an induction hob, under certain circumstances noise may occur. This is due to the electromagnetic properties of the heat source and the pan and is not an indication of a faulty pan.
5. When cooking on a gas hob, make sure the flames do not exceed the bottom of the pan. This might damage the handles.
6. Oven safe up to 180 °C.
7. Use wooden or nylon utensils to expand the life span of the non-stick coating.
8. Do not use metal scourers to clean the product internally or externally.
9. If you experience any problems with the product, please visit www.refresh-cookware.com



FRYPAN 24 + 28 cm

1. Before first use, wash the pan with warm water and soap.
2. Prevent the pan from over-heating. Do not heat the pan while empty and avoid using the booster function on induction hobs.
3. When cooking on an induction hob, make sure to use a hob with a same diameter as the bottom of the pan.
4. When cooking on an induction hob, under certain circumstances noise may occur. This is due to the electromagnetic properties of the heat source and the pan and is not an indication of a faulty pan .
5. When cooking on a gas hob, make sure the flames do not exceed the bottom of the pan. This might damage the handles.
6. Oven safe up to 180 °C.
7. Use wooden or nylon utensils to expand the life span of the non-stick coating.
8. Do not use metal scourers to clean the product internally or externally.
9. If you experience any problems with the product, please visit www.refresh-cookware.com



CASSEROLE 24 CM

1. Before first use, wash the pan with warm water and soap.
2. Prevent the pan from over-heating. Do not heat the pan while empty and avoid using the booster function on induction hobs.
3. When cooking on an induction hob, make sure to use a hob with a same diameter as the bottom of the pan.
4. When cooking on an induction hob, under certain circumstances noise may occur. This is due to the electromagnetic properties of the heat source and the pan and is not an indication of a faulty pan.
5. When cooking on a gas hob, make sure the flames do not exceed the bottom of the pan. This might damage the handles.
6. Oven safe up to 180 °C.
7. Use wooden or nylon utensils to expand the life span of the non-stick coating.
8. Do not use metal scourers to clean the product internally or externally.
9. If you experience any problems with the product, please visit www.refresh-cookware.com



SQUARE PAN 28 cm

1. Before first use, wash the pan with warm water and soap.
2. Prevent the pan from over-heating. Do not heat the pan while empty and avoid using the booster function on induction hobs.
3. When cooking on an induction hob, make sure to use a hob with a same diameter as the bottom of the pan.
4. When cooking on an induction hob, under certain circumstances noise may occur. This is due to the electromagnetic properties of the heat source and the pan and is not an indication of a faulty pan .
5. When cooking on a gas hob, make sure the flames do not exceed the bottom of the pan. This might damage the handles.
6. Oven safe up to 180 °C.
7. Use wooden or nylon utensils to expand the life span of the non-stick coating.
8. Do not use metal scourers to clean the product internally or externally.
9. If you experience any problems with the product, please visit www.refresh-cookware.com



WOK 28 cm

1. Before first use, wash the pan with warm water and soap.
2. Prevent the pan from over-heating. Do not heat the pan while empty and avoid using the booster function on induction hobs.
3. When cooking on an induction hob, make sure to use a hob with a same diameter as the bottom of the pan.
4. When cooking on an induction hob, under certain circumstances noise may occur. This is due to the electromagnetic properties of the heat source and the pan and is not an indication of a faulty pan .
5. When cooking on a gas hob, make sure the flames do not exceed the bottom of the pan. This might damage the handles.
6. Oven safe up to 180 °C.
7. Use wooden or nylon utensils to expand the life span of the non-stick coating.
8. Do not use metal scourers to clean the product internally or externally.
9. If you experience any problems with the product, please visit www.refresh-cookware.com



CASSEROLE 28 cm

1. Before first use, wash the pan with warm water and soap.
2. Prevent the pan from over-heating. Do not heat the pan while empty and avoid using the booster function on induction hobs.
3. When cooking on an induction hob, make sure to use a hob with a same diameter as the bottom of the pan.
4. When cooking on an induction hob, under certain circumstances noise may occur. This is due to the electromagnetic properties of the heat source and the pan and is not an indication of a faulty pan.
5. When cooking on a gas hob, make sure the flames do not exceed the bottom of the pan. This might damage the handles.
6. Oven safe up to 240 °C without lid and up to 180 °C with lid.
7. Use wooden or nylon utensils to expand the life span of the non-stick coating.
8. Do not use metal scourers to clean the product internally or externally.
9. If you experience any problems with the product, please visit www.refresh-cookware.com

Always use oven gloves when moving the product or lifting the lid. Warranty covers production defects provided that the product is used at home and not in a professional setting. The warranty does not cover damage resulting from improper use or failure to comply with these instructions.