

## **Klad Cookware Care and Use**

Always preheat the pans on low-medium heat for approximately one minute, sprinkle some water on the pan surface, if the water sizzles and forms tiny drops, it is ready for use. If the water evaporates right away, your pan is too hot, and we recommend cooling the pan slightly before adding any oils or butters.

For best results always add your butter, oil, or fat once the pan has heated up. This should prevent accidental overheating of your butter, oil, or fat (or burning). Damage caused by overheating is easily recognizable as the surface becomes discolored and the non-stick performance will be compromised.

Avoid overheating. Although high heat can be used, we recommend low to medium heat to prevent food from burning until you are familiar with Klad cookware. Klad cookware is oven safe up to 500° F metal utensils can be used.

## **Smoke Point Guide Klad Cookware**

With Klad's all-in-one cookware, you can cook with a minimum amount of oil or butter, providing it is not overheated. Burning butter or oil can leave a resinous deposit on the surface which cannot be removed and will eventually impair the surface.

Damage caused by overheating is easily recognizable as the surface becomes discolored and the non-stick performance will be compromised.

This can be avoided if your cooking temperature stays below the smoke point. The smoke point varies according to the medium indicated below.

### **Use the following table as a guide**

<b>Medium</b>	<b>Smoke Point</b>	<b>Level</b>	<b>Used for</b>
Butter, Margarine	150°C 302°F	Low	Sautéing, simmering
Extra Virgin Olive oil	190°C / 374°F	Low	Sautéing, simmering
Coconut oil	204°C 350°F	Low	Sautéing, simmering
Virgin Olive oil	210°C/ 410°F	Medium	Baking sautéing
Canola oil	220°C/ 428°F	Medium	Baking sautéing
Vegetable oil	220°C/ 428°F	Medium	Baking sautéing
Peanut oil	232°C/ 450°F	High	Frying broiling
Safflower oil	266°C/ 510°F	High	Frying broiling
Avocado oil	270°C/ 520°F	High	Frying broiling

## **Cleaning**

Do not submerge hot pans in cold water.

Klad cookware is dishwasher safe, however, we suggest hand washing for optimum preservation. You can use an abrasive scour pad for removing all traces of food and grease, without damaging the pan's surface.