Scoville ALWAYS NON-STICK

Scoville Always Bakeware Care and Use Instructions

Welcome to the Scoville family. You will find all the instructions to maximise the performance of your bakeware in this booklet.

Hang onto these instructions as you may need them in the future.

Before use remember to remove all packaging, labels and stickers and wash the cookware in warm soapy water before drying thoroughly.

Any queries? Please visit Scoville.me

All about baking/cooking

- This bakeware is suitable for all conventional ovens up to 260°C/500°F with the exception of microwave ovens.
- Grill if you use this bakeware under a grill please ensure there is a gap
 of at least 6cm between the grill flame and the top edge of the
 bakeware.

All about safety

- This bakeware will become hot in use. Please exercise caution when handling bakeware to and from the oven/grill and use oven gloves.
- If used on a hob always lift the bakeware on and off the surface, never slide the pan as this may cause damage to the pan base as well as to the cooker.
- Be careful to ensure the bakeware is never overheated and never use the maximum heat settings.
- Never plunge a hot item of bakeware in to cold water.

All about care

- Do not use metal or sharp utensils as they may permanently damage the non-stick coating. We recommend that you use silicone, wooden or plastic utensils as this will prolong the life of the non-stick coating.
- Cool the item before cleaning. Do not plunge into, or fill with, cold water when hot.
- Do not use any metal, harsh abrasive or very stiff pads/washing up brushes, or abrasive cleaning agents on any of the surfaces.
- The bakeware is suitable for dishwasher use subject to consulting the
 manufacturers and cleaning agents' instructions, however we
 recommend washing by hand in warm soapy water and wiping clean
 with a soft cloth as this will prolong the non-stick coating.
- Surface dulling and white deposits can be removed by carefully cleaning the affected area with a nylon pad soaked in warm water and mild liquid detergent.
- Please refrain from leaving food in the bakeware after cooking.
- When 'dry frying', pre-heat the pan on a medium setting for approximately 2 minutes before adding the food and do not allow the roaster to overheat.
- Please refrain from leaving food in the bakeware after cooking.
- To avoid white marks or pitting, only add salt when the contents are simmering or cooked. Once cooled, do not leave any remaining food stuffs containing salt in the roaster.

All about the lifetime guarantee

- The Scoville lifetime guarantee covers manufacturer defects or materials
 when the cookware is used in normal, domestic conditions and in
 accordance with the care and use instructions provided. It does not
 cover normal wear and tear, commercial use or misuse of the product.
- Your original **proof of purchase or receipt should always be retained** in order to validate the guarantee.
- In the unlikely event of a fault with the cookware, it may be repaired or replaced free of charge with a similar product or one of equivalent value if the original product is no longer available. In the case of a set, only the faulty item/items will be replaced.
- The cost of sending an item for inspection will not be covered under the guarantee.
- Where applicable a replacement or postage charge may be applied.
- This guarantee will only apply to the original purchaser and cannot be transferred to a third party.
- This guarantee will not apply to products purchased from third-party sellers.
- The guarantee only applies when the product has been purchased from one of our authorised retail partners. For the full list of retail partners please visit imperialgb.com/stores/

The following is excluded from the guarantee:

- Damage to the non-stick surface caused by overheating or scratching.
- Damage caused by misuse, abuse, accident, commercial use or neglect.
- Damage caused by failure to comply with the care and use instructions.
- Damage to cookers or pans caused by sliding the pan on the surface of a hob.
- Normal wear and tear including mild discolouration.
- Consequential damage is expressly excluded from this guarantee.

This guarantee does not affect your statutory rights.

The guarantee will only be valid if it is registered within 6 months of the original purchase date.

How to activate your guarantee

Please visit the following link and enter your details:

imperialgb.com/register-guarantee

*What do we mean by Always Non-Stick?

The Scoville Always range features our brand new Always Non-Stick which allows you to cook without using oil, butter or fat.

With non-stick as good as this, your food always lifts out and leaves an easy to clean surface, which is why we call it Always Non-Stick.

The information in this care & use is relevant at the time of printing.

Terms & conditions

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