

PYROLUX®

Cooking with Enamelled Cast Iron

- **PYROCHEF** is enamelled cast iron cookware which is durable and easy to clean and performs beautifully in today's modern cooking environment.
- **Versatile and hard-working:** the range offers two classic shapes, the Round French Oven – or casserole, and the Round Chef Pan – or shallow casserole, both come in a range of sizes and vibrant colours to suit your kitchen and culinary needs.
- **Better Performance:** whether you are stir-frying, slow-cooking, searing, or baking, cast iron performs well for either slow cooking or high-temperature searing.
- **Reliable:** Cast iron can be used reliably on any heat source, including induction, and with any oven or grill. Cook with low to medium heat for the best results and flavoursome dishes.
- **Efficient:** The cast iron construction retains heat very efficiently, perfect for browning and cooking with even heat distribution.
- **Heat retaining:** This allows for use of lower heat settings in stovetop and oven cooking. Once served at the table, your cooked dish will keep hot longer for second servings.
- **Multi-Purpose:** Cast iron can also be used to keep foods cold. A chilled dish can be used as a cold food serving dish on those hot summer days. Use for raw or cooked food storage and marinating. It can also be kept in the freezer for food storage.

Cooktop suitability

- PYROCHEF cast iron cookware can be used on all heat sources including gas, electric solid plate, glass ceramic, halogen, induction, and ovens fired by gas, oil, coal, or wood.
- Always lift the cookware from a ceramic, halogen, or induction cooktop. Avoid dragging or sliding cookware over the cooktop surface as this may damage the cooktop surface and the base of the cookware.
- When using a ceramic, halogen or induction cooktop, extra care should be taken to ensure that the base of the cookware and the surface of the cooktop are cleaned after every use, otherwise the cooktop may be permanently marked.
- Always match the pan's base size to the stovetop heat zone to maximize efficiency, and to prevent overheating of the pan sides or damage to the handles.
- Gas flames must always be confined to the base area and must never extend around the sidewalls of the pan.
- Handles should be positioned safely where they do not hang over the front of the stove or other heat zones.

Cooking

- Always use oven gloves when handling your cookware when hot.
- It is recommended to only use wooden, silicone or heat-resistant plastic tools. DO NOT use knives or metal utensils, doing so may cause marks and scratches and damage the enamel surface of the product.
- Avoid drops and knocks, especially on the edges of the product, do not knock the rim of the pan with any utensil to keep it free of chips and in tip-top shape. Do not cut up food inside your pot, pan or dish, or you may damage the enamel.

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- Use the product on the most appropriately sized hob ring, your food will cook more evenly, and reduce the risk of damage to the handles and sides. This is especially important on induction hobs, where the base size of the cookware must match the operating zone for the induction technology to work.
- Always cooking on a medium to low heat to get the best results — even for frying and searing. Let the pan heat up gradually. If you do need to use high heat, do so only for a short time and then lower the setting.
- High heat should only be used for boiling water for vegetables or pasta, or for reducing the consistency of stocks or sauces. High heats should never be used to preheat a pan before lowering the heat for cooking. Cast iron retains heat very efficiently so that overheating will cause food to burn or stick.
- The enamel surface is not ideal for dry cooking.
- Your choice of liquid, oil, fat, or butter should completely cover the base before heating begins. Do not leave the pan unattended, and do not allow a pan to boil dry, as this may permanently damage the enamel.
- Do not allow cookware to boil dry and never leave empty cookware on a hot burner, as it may become extremely hot, cause personal injury, and damage the cookware and the cooktop.
- The enamel surface is impermeable and therefore ideal for raw or cooked food storage and can be used for marinating.
- Always place a hot pan on a wooden board, trivet, or silicone mat—never on an unprotected surface.
- All our enamelled cookware may be used at any oven temperature.

Cleaning and Care

- Always cool a hot pan for a few minutes before washing.
- Do not plunge a hot pan into cold water. While PYROCHEF's enamel is very durable, thermal shock may still occur, resulting in cracking or loss of enamel.
- If there are food residues, fill the pan with warm water and let soak for 15 to 20 minutes before washing. A brush can be useful for removing small food deposits. Do not use scourers or abrasive cleaners. Nylon or soft abrasive pads or brushes can be used to remove stubborn residues. To avoid damaging the enamel, do not use metallic pads or harsh abrasive cleaning agents.
- Never store pans while they are still damp. Store pans in a dry cupboard or airy space away from steam.
- PYROCHEF enamelled cast iron is extremely durable, but it may be damaged if accidentally dropped or knocked against a hard surface. Please note that this is not covered by our Lifetime Warranty.
- While the PYROCHEF range is considered “dishwasher safe”, we advise against routinely putting enamelled cast iron cookware in the dishwasher. These machines use very caustic cleaning products that can tarnish, damage the enamel, and reduce the longevity of your cookware.