

THE ECO-DESIGNED  
NON STICK CERAMIC  
COOKWARE



**Tefal**<sup>®</sup>  
(RE)NEW

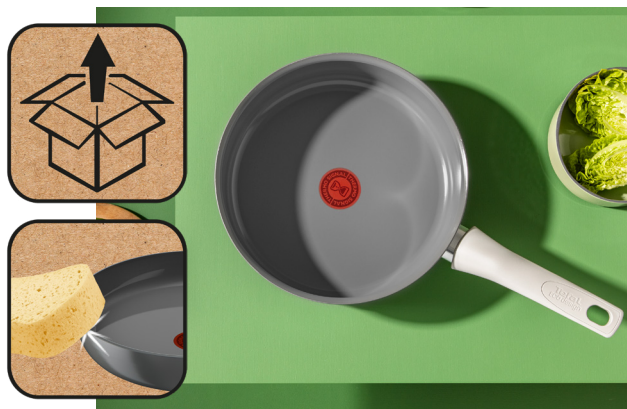
THANK YOU for your purchase of the (RE)NEW cookware.

*Welcome to the world of Tefal/TFal<sup>®</sup> cookware! Tefal/T-Fal<sup>®</sup> cookware is designed to provide many years of cooking enjoyment and superior performance.*

Please read the following recommendations and tips for proper use, cleaning and maintenance.

## 1 - OPENING

- Remove all packaging materials, labels, stickers and tags.
- Before first use, wash cookware in warm, soapy water, then rinse and dry thoroughly using a soft cloth or paper towel.
- You may see some stains on your product; they will disappear on first cleaning and will not affect the performance of the product.



## 2 - COOKING WITH (RE)NEW

### ALL HOBS COMPATIBLE (except Aga Hobs)

**(RE)NEW** is compatible with induction, gas, electric, vitroceramic.

*Please note: the efficiency of the pan may be affected by the diameter and power of your hob. Cookware with a smaller base diameter compared to the induction hob size might not trigger induction heating technology.*

Only the product with stainless steel handles are oven safe up to 250°C (except glass lid).

We do not recommend putting our wood effect handles in the oven.

#### Caution:

- Always use oven gloves when moving your cookware into or out of the oven.
- Tempered glass lids are oven safe up to a maximum of 175°C. You must remove glass lids from pans before putting the pans in an oven above this temperature.
- Our products are not safe for microwave use.

*For products with stainless steel handles and loop handles:*

- They may become hot after a prolonged use,
- For added safety, we recommend the use of oven gloves.

### GENTLE COOKING

Preserve maximum vitamins and flavour by practicing gentle cooking. Enjoy up to 30% more Vitamin C preserved compared to searing (tested externally on peppers). But what is gentle cooking ?



Overheating the pot may damage its non-stick properties and/or warp the base. Avoid overheating your cookware especially when empty. Be careful when using a maximum heating position or booster function.

We recommend using plastic, silicone or wooden utensils for best long term results. Most metal utensils can be used except knives, whisks, mashers or electric hand mixers. Do not cut directly in the pan. However, care should be exercised when using any metal utensil. Avoid using sharp edged utensils and do not cut directly in the pan. Do not stab or gouge the non-stick surface. Accordingly, scratches cannot be covered by the guarantee. Slight surface markings are normal and will not diminish the performance of your cookware.

If your lid knob or the handle becomes loose, carefully tighten using a Torx head screwdriver (TT20 or a TX25).



### 1, 2, 3 COOK HEALTHY & TASTY MEALS !

For searing, **(RE)NEW** is equipped with our exclusive **Thermo-Signal™** ! Indeed, it will help you to reach the ideal starting cooking temperature for optimum texture, colour and taste!

Pre-heat your pan on medium heat and use the **Thermo-Signal™** to know when to start cooking : when it switches to a full red dot, you can start ! Then you can reduce the heat and avoid wasting energy. It will also help prevent overheating the pan and thus extends t **(RE)NEW** provides strong non-stick performance for easy low-fat cooking !

Never heat fat or oil to the extent that it burns and turns black.



## 3 - TAKE CARE OF YOUR (RE)NEW COOKWARE

### STAY SMOOTH ... WHILE CLEANING

To extend the life of your pan, we recommend hand washing.

We recommend to wash the ceramic pan manually, with water, a mild detergent and a soft sponge. We recommend to not use an abrasive sponge. If the pan is not clean enough after normal washing, you could add a splash of vinegar and water into the pan and heat it.

The water / vinegar mixture will cook clean the pan. After this, rinse the pan well, dry and wipe with a little cooking oil on a paper kitchen towel. And your pan will be as new.

If there are stubborn stains on the base, soak the pan first in hot water and a good degreasing dishwashing detergent. Next, if necessary, you can clean the pan with a plastic scouring pad and some liquid abrasive cleaning detergent.



### ... WHILE STORAGE

Using Tefal protectors is ideal for protecting your pans against scratches, frictions and shocks. It also facilitates the handling of products.



## 4 - ECO-DESIGNED COOKWARE

### YOUR (RE)NEW COOKWARE IS ECO DESIGNED

This range has been eco-designed\* in order to reduce its environmental footprint. Promoting eco-designed products means developing products that use less resources and energy, without making any concessions in terms of day-to-day quality and performance !

**(RE)NEW** is :

- made with a 100% recycled aluminium body\*\*
- recyclable \*\*\*
- designed to last
- packed with 90% recycled Cardboard fibres
- and also Made in France

Learn more about Eco-design :

<https://www.tefal.com/ecodesign>



\* according to Groupe SEB's criteria based on 5 eco-design priorities.

\*\* recycled materials represent 51 % minimum of the total product

\*\*\* potential recyclability, to be sorted in the appropriate facilities. Product recyclable except handles: total product 82 % minimum recyclable

## COOKING ECO-TIPS

**Act Together :** Reducing the overall environmental footprint of our products is a shared approach: it is us, when we design, produce and transport them. And it is also you, when you use them.

Here are some eco-tips you can implement every day.



### **Slice it !**

Chop your food into smaller pieces for faster cooking, reducing the time and energy consumed.



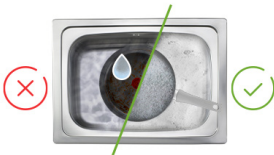
### **Energy Saving**

Eco-benefit: The Advanced **Thermo-Signal™** technology ensures no energy is wasted by letting your cookware heat up too long.



### **Energy-efficient cooking**

Use a lid to keep the heat in for faster cooking and boiling, and therefore less energy consumption.



### **Cleaning !**

To save water when washing, soak your pans before cleaning.



### **Stay Smooth !**

Use a non-abrasive sponge and mild detergent when washing your pans to avoid premature wear.



### **Let's recycle !**

Did you know that aluminium is infinitely recyclable? You can recycle your kitchen utensils to give them a second life in the appropriate sorting centres.

## 5 - END OF LIFE OF YOUR COOKWARE

Your product contains valuable materials which can be recovered or recycled. Leave it at a local civic waste collection point. For full details and any query contact our customer service via [www.tefal.com](http://www.tefal.com)

### DID YOU KNOW ?

For Tefal products, the greatest environmental impact comes from **the usage phase and the extraction of raw materials.**

Discover how to reduce your environmental impact when using our products with eco-tips. [DISCOVER MORE](#)

## 6 - GUARANTEE

### YOUR (RE)NEW COOKWARE HAS A 2 YEAR GUARANTEE

This product is guaranteed for 2 years against manufacturing defects, unless specific legislation or agreements are in force in the country of purchase.

The guarantee does not cover sticking or damage caused by incorrect use, professional use or if the product is knocked or dropped. It does not cover stains, discoloration or scratches on the inside or outside of the product due to wear and tear or overheating.



Tefal guarantees that the ceramic coating complies with regulations covering materials in contact with food.<sup>(1)</sup>

(1) Tefal guarantees the safety of its articles through stricter controls than those required by current food contact regulations. No PFOA in compliance with applicable regulations. No Lead No Cadmium (no Pb, No Cd) means no intentional addition of Pb and Cd in the coatings and not detected by tests conducted by external laboratories.

## 7 – OTHER INFORMATION & HELPLINE

For full details on use and care, guarantee terms and conditions and to contact our consumer service visit [www.tefal.com](http://www.tefal.com)

*HELPLINE for UK and Ireland: For the full terms and conditions of the guarantee, use and care, and further help and advice, please visit:*

*[www.tefal.co.uk](http://www.tefal.co.uk)*

*Or by phone: UK: 0345 602 1454, ROI: 01 677 4003*

*AUSTRALIA / NEW ZEALAND - 1300 307 824 - Australia / 0800 700 711 - New Zealand.*

*Alternatively [www.tefal.com.au](http://www.tefal.com.au) or [www.tefal.co.nz](http://www.tefal.co.nz)*

*In Australia «Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failures does not amount to a major failure». This Guarantee does not cover freight or any other costs incurred by you in making a claim. To claim, please contact the customer service phone number.*

*For all other countries, please consult our website [www.tefal.com](http://www.tefal.com) for further information.*

*Imported to UK by Groupe SEB (UK) Ltd, Windsor, SL4 1NA.*

**NOW ENJOY COOKING WITH (RE)NEW COOKWARE !**

