

cook to your true nature



ECO DESIGN &
97% RECOVERED IRON



ROBUST AND
LONG LASTING



NO LEAD
OR CADMIUM
BASED PIGMENTS⁽¹⁾

Tefal®

LOV

THANK YOU for your purchase.
We hope this product satisfies all your needs day after day.

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

1 - FIRST USE

Prior to using the product for the first time, hand wash in hot water and a mild washing up liquid, rinse & dry it carefully afterwards.

If you have packaging dust on your cookware when unboxing it, we recommend you to immerse it in hot water & dry it with a towel.

2 - CLEANING YOUR CASSEROLE DISH

Before cleaning your stewpot, let it cool for a few minutes.

Your casserole dish does not appreciate a sudden change in temperature.

HAND WASH RECOMMENDATIONS

Clean your whole pot with hot water, mild washing up liquid and a soft sponge. Avoid abrasive or aggressive cleaning products or detergents.

Cleaning tip: For burnt/caked on food on the base of your pot, cover the burnt portion with hot water and washing up liquid or bi-carbonate of soda and let it soak for a few minutes.

Please note that your stewpot is not dishwasher safe.

After the cleaning of your stewpot, we recommend you dry it thoroughly with a towel to avoid rust.



AVOIDING RUST ON YOUR CAST IRON COOKWARE

Rust can appear on your cast iron cookware, this is due to the permanent contact of water with the edges of the lid & body. Therefore we recommend you dry your stewpot & lid with a towel after you've washed it.

Please note that this is why your stewpot cannot be stored in the fridge. It must be stored in a dry area.

Cleaning tip: to remove rust, the best solution is to gently rub the rusted area with a soft scouring pad, and afterwards apply a few drops of vegetable oil & let it dry. This should prevent the reappearance of rust.



3 - COOKING WITH CAST IRON ITEMS

YOUR COOKWARE IS COMPATIBLE WITH ALL HOBBS INCLUDING INDUCTION

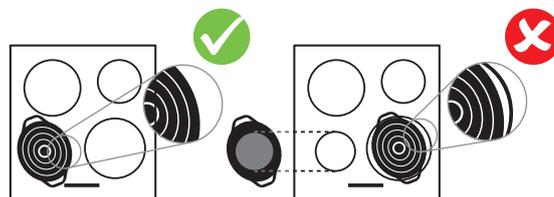
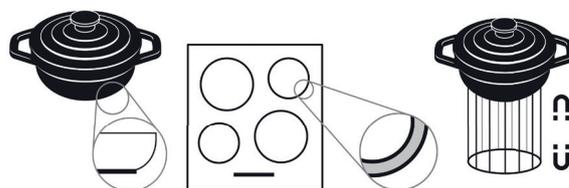
Your product is induction-friendly and compatible with all hobs: gas, electric, vitroceramic and induction.

When using the induction hob, heat the cookware at low power before gradually increasing it. Induction booster mode can permanently damage your product (risks of thermal shock).

In order to avoid scratches on your hob (electric, vitroceramic & induction), make sure to lift your cookware before moving it.

For maximum energy efficiency, stability and to avoid burning the outside coating, be sure to position your cookware in the centre of a hob with the right diameter (with the help of a trivet if necessary).

Caution: cast iron is not safe for microwave use.



YOUR PRODUCT IS OVEN SAFE

The pot and lid are oven safe up to 250°C / 482 °F.

CAUTION: HANDLES MAY BECOME HOT

The cast iron handles may become hot during use. For added safety, the use of oven gloves is strongly recommended when cooking.



HEALTHY COOKING WITH CAST IRON PRODUCTS

Thanks to the high-quality enamel coating, added fat or oil during cooking may not always be necessary —promoting healthier cooking, especially for slow-cooked meals.

One method that produces deliciously tender roasts is to add water frequently when cooking without the lid on the stovetop.



OPTIMAL STEWING OR WATERLESS COOKING WITH CONDENSATION LID

Our condensation lid distributes moisture across the cooking surface, helping maintain maximum tenderness for stews cooked to perfection.

With the lid on, you can also cook vegetables at low heat with only a spoonful of water. This waterless cooking method will gently cook ingredients thanks to the natural steam emitted from your vegetables.



OPTIMAL STEWING ON GAS HOB

For great stews cooked over gas flames, start cooking at medium heat on your regular hob and then move your pot to the smallest hob to let it stew for a long time at moderate temperatures.

However, if you need to cook on high heat, make sure to gradually reach the maximum heat level & then lower it afterwards.



4 - TAKING CARE OF YOUR PRODUCT

If your lid knob becomes loose, carefully tighten it manually, or with a screwdriver.

To preserve the properties of the enamel coating:

Overheating the cookware may damage its inner coating or warp the base. Avoid overheating your cookware—especially when empty. Be careful when using a maximum heating position or booster function.



For products with light coloured enamel inside, the interior can brown over time and with the usage of some ingredients.

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

Metal utensils are safe for use—with the exception of knives, forks, whisks and metal mashers.

We recommend wooden, plastic, or silicone utensils to be sure to avoid scratches. In general, the use of sharp-edged utensils is not recommended for this product.



5 - YOUR CAST IRON PRODUCT IS RECYCLABLE



Your appliance contains valuable materials which can be recovered or recycled. After years of satisfied use, be sure to dispose of your item at your local household waste recycling centre.

6 - GUARANTEE

This product is guaranteed for 20 years against manufacturing defects, unless specific legislation or agreements are in force in the country of purchase. A proof of purchase is required to validate the guarantee.



The guarantee applies for a normal domestic use. It does not cover damages due to misuses, overheating, prolonged exposure to flame or dry boiling, impacts, drops, dishwasher use or professional use. It does not cover stains, rust, discolouration & scratches on your cookware (inside or outside).



Tefal guarantees that the enamel coating complies with regulations covering materials in contact with food.

(1) Stricter controls than those required by current regulations. Clean pigments means that there is no intentional addition of Pb or Cd based pigments in the coatings.

OTHER INFORMATION & HELPLINE

For full details and any additional information, contact customer service at www.tefal.com

HELPLINE: For the full terms and conditions of this guarantee, use and care, and further help and advice, please visit:

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 or 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 failure 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 for further information.

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