essteele®

PER VITA

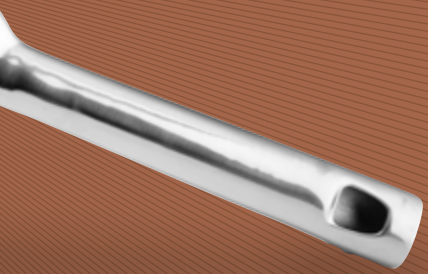
essteele
Made in Italy

CONGRATULATIONS! YOU'VE JUST PURCHASED BEAUTIFUL PERFORMANCE COOKWARE THAT WILL BE A JOY TO USE, AND LAST FOR A LIFETIME OF COOKING PLEASURE.

MANUFACTURED IN ITALY, ESSTEELE HAS ALWAYS BEEN AT THE FOREFRONT OF COOKWARE DESIGN AND INNOVATION, CREATING WORLD CLASS PRODUCTS WITH IMPECCABLE QUALITY STANDARDS.

THE SECRET TO THE PERFECT PERFORMANCE OF ESSTEELE PER VITA STAINLESS STEEL COOKWARE LIES IN THE FULL COPPER BASE LAYER, SANDWICHED BETWEEN TWO LAYERS OF ALUMINIUM FOR PERFECT HEAT CONTROL, FOR A LIFETIME OF CULINARY EXPERIENCES.

EACH PIECE OF ESSTEELE COOKWARE IS METICULOUSLY DESIGNED IN ITALY TO DELIVER STYLISH PIECES THAT WILL LAST A LIFETIME.



ESSTEELE. MADE IN ITALY. FLAUNTED EVERYWHERE.

STAINLESS STEEL AND COPPER COOKWARE THAT COMBINES THE BEAUTY OF ITALIAN FASHION WITH THE PERFORMANCE OF COPPER TO CREATE PIECES WITH EXCEPTIONAL DURABILITY AND PERFECT HEAT CONTROL

1. **18/10 high quality stainless steel.** For a lifetime of durability and lasting shine
2. **Pure aluminium.** For fast even heating
3. **Solid layer of copper.** For superior heat distribution

4. **Pure aluminium.** For fast even heating

5. **Magnetic Stainless Steel Base Layer.** For heating on all stovetops, including induction

6. **Stainless Steel lids and handles.** Sleek and stylish - lids lock in flavour and nutrients while the handle is riveted to the pan for maximum durability

Oven safe to 260°C
Lifetime warranty
Made in Italy

IMPORTANT SAFETY AND USE AND CARE INFORMATION

Thank you for choosing **ESSTEELE PER VITA** cookware. Please take the time to read the following use and care instructions to ensure you get the most out of your new cookware. These use and care instructions are for your general safety to avoid personal injury and any damage to your cookware. Please note that some sections of this use and care document are generic in nature and may not apply to your specific cookware.

CLEANING

BEFORE FIRST USE

- Remove all labels and wash the cookware thoroughly with mild dishwashing detergent and warm water. Please ensure the cookware is dried thoroughly before storing or using.

GENERAL CLEANING

- Carefully wipe off spills which occur during cooking immediately for easier clean up later.
- If the cookware has dried or burnt on food deposits, partially fill the cookware with 3 parts water to one part detergent or vinegar and bring to the boil. Turn off the heat source and set aside for a period to cool. This may assist food deposits to soften before washing in mild dishwashing detergent and warm water using a non abrasive mesh pad or soft brush.
- Do not use steel wool, coarse scouring pads or harsh abrasives to clean cookware.
- Always wash cookware thoroughly after use with mild dishwashing detergent and warm water to remove all traces of food or grease particles using a mesh pad labelled as being suitable for nonstick surfaces to avoid scratching the surface of the pan. If not correctly removed, these particles will burn when the cookware is next heated, causing stains and scorching.
- Do not use oven cleaners to clean cookware, as these are not designed for this purpose and will ruin the cookware.
- A spotted white film may form on cookware which is caused by minerals in water or from starch in food. This can be removed by rubbing with a sponge dipped in lemon juice or vinegar.
- Always allow cookware to cool down after use and before cleaning. Immediately after use; remove cookware from the heat source and let it cool on a heat resistant surface or trivet.
- Do not pour cold water into hot cookware as this may result in damage to the cookware including warping and oil or liquids to splatter; causing personal injury. This action may also affect the nonstick performance of nonstick cookware.

DISHWASHER USE

- Whilst this cookware IS dishwasher safe, we recommend hand washing to avoid discolouration and to prolong the life of the cookware and performance of the nonstick surface if applicable.

STORAGE

- Always ensure cookware is dried thoroughly before storing away.
- It is recommended that paper towel is placed between cookware which may assist in preventing scratches to the surfaces during storage.

COOKTOP SUITABILITY

- This cookware is suitable for all cooktops including induction.
- Always refer to the cooktop manufacturer's instructions prior to using this cookware.

INDUCTION COOKTOPS

- To check cookware suitability place a magnet on the base, if the magnet adheres the cookware is suitable for use on induction cooktops.

GAS COOKTOPS

- When using a gas cooktop, always ensure the flame does not extend up the side of the cookware as this may damage the cookware and cause the handles to become hot, which may be dangerous.

CERAMIC, HALOGEN AND INDUCTION COOKTOPS

- 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 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 base of the cookware.

COOKTOP USE

- It is important to select the right size cookware for the cooking task and the right size burner to suit the cookware you are using.
- Ensure cookware is stable on the cooktop surface or trivet to prevent tipping. For optimum stability, line up the handles on the cookware with the trivets.
- Position cookware so that handles are not over other hot burners and do not allow handles to extend beyond the edge of the cooktop, as these may be in easy reach of children or enable the cookware to be knocked off the cooktop; causing personal injury and damage to the cookware and property.
- For optimum results start the cooking process on high for 1 to 2 minutes, then reduce the heat to low to medium as this will spread the heat evenly, eliminating hot spots which may burn food. This may also reduce lids rattling and food boiling over onto the cooktop.
- Continuous high heat and/or overheating may shorten the life of cookware, cause discolouration and permanently damage nonstick surfaces.
- Oil is not needed on nonstick cookware. If you prefer to use oil for flavour, olive or peanut oil is recommended. Heavy vegetable oils may leave a residue which may impair the nonstick release system. Use low heat when heating up oils, as oils can quickly overheat and cause a fire.

- Do not use oil sprays on nonstick cookware as the ultra-thin layer of oil will quickly burn onto the nonstick surface when the cookware is heated. Over a period, the use of oil sprays results in an invisible build up which will impair the nonstick release system. To use oil sprays for flavour, lightly spray the food before adding to the preheated cookware.
- Do not leave unattended cookware on a hot cooktop; this is particularly important when using oil, as this may ignite causing a fire. Unattended cookware may become extremely hot and cause personal injury and damage to the cookware and cooktop.
- Do not allow cookware to boil dry and never leave empty cookware on a hot burner as this may become extremely hot and cause personal injury and damage the cookware and cooktop. In the event of cookware boiling dry do not add liquids as these may splatter which could cause personal injury and damage the cookware. Turn off the heat source and refer to the cooktop manufacturer's instructions for overheated cookware. If instructions are not available and it is safe to do so, using oven mitts carefully move the cookware to a heat resistant surface and allow to cool. If handles are too hot to touch or the cookware is deteriorating due to being overheated, it may be dangerous to move the cookware from the hot burner as this could result in personal injury or damage to property (see specific information above for ceramic and halogen cooktops).
- Always lift the cookware from the cooktop. Avoid dragging or sliding cookware over the cooktop surface as this may damage the cooktop surface and base of the cookware.
- Although minor scratches will not impair the performance of nonstick cookware, the use of sharp metal kitchen utensils such as forks, knives or whisks is not recommended. Wooden or heat resistant nylon cooking utensils are recommended to prevent scratches.
- Do not leave utensils in cookware during cooking.
- Do not make a double boiler out of cookware that is not designed for this purpose.
- Do not store food in cookware after cooking, particularly when salt has been used as this may cause pitting on the surface.
- Steamers, bain-maries and pasta inserts should not be placed directly on a hot burner as they are not designed for this purpose and this may result in damage to the base and cooktop.

OVEN USE

- This cookware is oven safe to 260˚C/500˚F. IMPORTANT: Do not use above this temperature setting.
- For fan assisted ovens, adjust the temperature in line with the oven manufacturer's guidelines.
- This means you can start a dish on the cooktop and finish cooking in the oven.
- Do not place empty cookware in a hot oven.
- Never allow handles to be positioned over or under the heat source.
- Always use oven mitts when removing cookware from the oven.

MICROWAVE USE

- Do not use this cookware in a microwave oven.

GRILLER USE

- Do not put cookware under a griller as it may cause damage to the cookware and affect the performance of the nonstick surface, if applicable.

LIDS, HANDLES AND KNOBS

LIDS

- Not all cookware products have lids; any reference to lids applies only when they are supplied with the product.
- It is important that the lid fits snugly, thereby trapping steam and creating a “self basting” environment, locking in nutrients and preserving flavours. Food, particularly liquids will cook faster and heat can be kept to a minimum, thus saving on gas and electricity.
- Do not use lids when deep frying.
- When removing lids always tilt the lid so steam is directed away from you.
- Do not place lids directly on a hot burner as they may warp and lose their lustre.
- Allow hot lids to cool on a heat resistant surface or trivet. Placing hot lids on some surfaces may cause scorch marks.

HANDLES AND KNOBS

- Periodically check handles and knobs to ensure they are not loose.
- Do not use cookware with loose handles or knobs as this may cause personal injury and damage to the cookware.
- If handles and knobs become loose do not try to repair them, please contact Meyer Cookware Australia’s Customer Service Department for assistance.
- Handles and knobs may become very hot under some conditions. Use caution when touching either and always have good quality oven mitts available for use.

LIFETIME WARRANTY

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 for 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. Meyer Cookware Australia Pty Ltd (“Meyer”) provides the following warranty in relation to Essteele (“the Product”). The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty is to be interpreted as excluding, restricting or modifying any State or Federal legislation applicable to the supply of goods and services which cannot be excluded, restricted or modified.

WARRANTY

Meyer warrants that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the lifetime of the Product. The warranty period commences on the date of sale by the original retailer to the original purchaser. The lifetime warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this Lifetime Warranty.

If a defect appears in the Product before the end of the warranty period and Meyer finds the Product to be defective in materials or workmanship, Meyer will, in its sole discretion either:

(a) repair the Product using identical components; or
(b) replace the Product with a product comparable in quality and value

Meyer reserves the right to replace defective parts of the Product with parts and components of similar quality, grade and composition where an identical part or component is not available.

WARRANTY CLAIMS

Please register your product with us online to help us assist with any current or future warranty claims. Any claims for warranty should be made with the proof of purchase and full details of the alleged defect to Meyer Cookware by sending the product to the reply paid address below for assessment:

Meyer Cookware Australia Pty Ltd
Service Department
Reply Paid 85097
Croydon South
Victoria 3136 AUSTRALIA

Alternatively, you can return the Product to the retailer from whom the Product was purchased, with proof of purchase and full details of the alleged defect. To ensure the validity of your warranty please retain proof of purchase and register the purchase with Meyer on-line or alternatively via mail. The customer must make the Product available to Meyer or its authorised repair agent for inspection and testing.

LIMITATIONS

Meyer makes no express warranties or representations other than set out in this Warranty. The repair or replacement of the Product, or the refund of the purchase price of the Product, is the absolute limit of Meyer's liability under this Express Warranty.

EXCLUSIONS

This warranty does not apply where:

(a) the damage to or defect in the Product is caused by normal wear and tear;
(b) the Product has been on-sold or assigned by the original purchaser;
(c) the Product has been used for commercial purposes;
(d) the Product has been used for purposes other than the purpose for which it was designed;
(e) the Product has been repaired by someone other than Meyer or an authorised repairer of Meyer;
(f) the Product has been subject to abnormal conditions, whether of temperature, water, humidity, pressure, stress or similar;
(g) corrosive or abrasive matter has been applied to the Product;
(h) the defect in the Product has arisen due to the original purchaser's failure to properly maintain or use the Product in accordance with the Use and Care Instructions specified by Meyer; or
(i) the Product has been misused, abused, neglected or involved in an accident.

This warranty does not cover wear and tear of handles, scratches, stains, discoloration or damage caused by overheating.

CONTACT

If you have any queries regarding this product please contact:

Customer Service Department

Meyer Cookware Australia Pty Ltd
1-19 Merrindale Drive, Croydon South
Victoria 3136 AUSTRALIA
T. 03 9761 5655
essteele.com.au

Meyer New Zealand Limited
Po Box 2212, Shortland Street
Auckland NEW ZEALAND 1010
T. 0800 463 937
essteele.co.nz

WARRANTY REGISTRATION

CONGRATULATIONS ON YOUR PURCHASE OF ESSTEELE COOKWARE.

PLEASE VISIT ESSTEELE.COM.AU TO REGISTER YOUR PRODUCT WITH US AND KEEP UP TO DATE WITH OUR LATEST NEWS AND OFFERS.

PLEASE KEEP A COPY OF YOUR RECEIPT FOR PROOF OF PURCHASE. IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT THE MEYER CUSTOMER SERVICE DEPARTMENT:

MEYER COOKWARE AUSTRALIA PTY LTD
1-19 MERRINDALE DRIVE, CROYDON SOUTH
VICTORIA AUSTRALIA 3136

MEYER NEW ZEALAND LIMITED
PO BOX 2212, SHORTLAND STREET
AUCKLAND NEW ZEALAND 1010

essteele®

PER VITA

FOR MORE INFORMATION ON ESSTEELE AND TO KEEP UP TO DATE WITH THE LATEST PRODUCTS AND OFFERS, VISIT US AT:

ESSTEELE.COM.AU
ESSTEELE.CO.NZ

MEYER COOKWARE AUSTRALIA PTY LTD
1-19 MERRINDALE DRIVE, CROYDON SOUTH
VICTORIA AUSTRALIA 3136

MEYER NEW ZEALAND LIMITED
PO BOX 2212, SHORTLAND STREET
AUCKLAND NEW ZEALAND 1010

7-8-PU487B