

# 11" GRILL PAN - CARE GUIDE - 9000036

# VonShef®

**PLEASE READ ALL INSTRUCTIONS CAREFULLY AND  
RETAIN FOR FUTURE REFERENCE.**

## BEFORE FIRST USE

This 11" Grill Pan is designed and intended for domestic use only. Do not use for commercial purposes.

Before using your Grill Pan for the first time, remove all packaging, stickers and labels from the product and store or dispose of safely.

Wash your cookware thoroughly in warm, clean, soapy water with a soft cloth and mild detergent. Dry thoroughly using a clean, dry cloth or paper towel.

**IMPORTANT:** Never allow your cookware to air-dry naturally as this can tarnish the surface.



## IMPORTANT CARE & USE

Your 11" Grill Pan is **NOT** suitable for use in a dishwasher.

Your Pan is **NOT** suitable for use in microwave ovens, freezers or dishwashers.

**This 11" Grill Pan is suitable for oven temperatures of up to 480°F/248°C, unless otherwise stated in the listing or the product itself. Place on a suitable rack in the middle of the oven.**

Your Pan will become hot during use. **NEVER** handle hot cookware with bare hands. **ALWAYS** use a suitable heat-resistant oven glove and grasp the cookware firmly by the handle.

**NEVER** Never overheat your cookware. If overheating occurs, stop the heat and ventilate any area until clear of smoke. Allow to cool fully before moving, and dispose of any overheated or dry-heated cookware.

**NEVER** leave the Pan unattended when in use.

**NEVER** use sharp or metal utensils, knives or implements with your cookware. To protect your cookware, we recommend using silicone, heat-resistant plastic or wooden utensils.

## HOB SUITABILITY

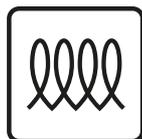
Refer to the symbols displayed below to ensure suitability for your hob:



ELECTRIC/  
SOLID HOB



GAS



INDUCTION



CERAMIC



HALOGEN

**IMPORTANT:** Always dry the base of your Pan before cooking, especially when using on ceramic, halogen or induction hobs, to prevent the cookware from sticking to the hob surface.

**IMPORTANT:** Always match the base of your cookware to the hob or heat zone it is to be used on. Gas flames must always be confined to the base area and never allowed to extend up and around the sides of your cookware. Take care to centre your cookware to get the most from your hob.

**NOTE:** Depending on your hob type, the base of the cookware may become marked or scratched over time. This is perfectly normal.

## GENERAL CARE & USE

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For optimum energy efficiency, **ALWAYS** use a heat source suitable for the size of the Pan. Select the proper hob ring or gas flame size so that the heat or gas flame touches only the bottom of the cookware and does not climb up the sides of the Grill Pan.

Let the Pan cool before cleaning or storing to prevent warping caused by extreme temperature shocks.

**DO NOT** slide or drag cookware across the hob surface as this may cause damage to both the cookware and the hob surface. Choose a suitable sized gas flame or ring for the base of the Pan and centre the Pan over the heat source.

**NEVER** "shuffle" cookware on the hob whilst cooking.

Use **MEDIUM** and **LOW** heat settings for the majority of cooking on all heat sources, allowing the Pan to heat gradually and evenly.

For high temperature cooking, a **MEDIUM** to **HIGH** heat can be used initially, but once the Grill Pan is hot and the food added, the heat should be lowered.

The Pan should **NEVER** be used on a **MAX** or **HIGH** heat setting either for pre-heating or cooking as the excessive surface temperatures will damage the cooking surface.

**NEVER** cut food whilst placed on the Grill Pan.

## CLEANING & STORING

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**ALWAYS** wash your cookware after each use. Wash in hot water with a mild detergent and soft sponge. Dry thoroughly afterwards.

**ALWAYS** allow the Pan to cool fully before attempting any cleaning or storage.

Wash as soon as the Pan is cool enough to handle safely to ensure the easiest clean as this will prevent fats and residues from congealing and causing damage to the Pan.

**NEVER** use the Pan to store food. Residue, salts, sugars and acids released during cooking can damage your cookware.

**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.

Stubborn stains can be removed using a suitable non-metallic scouring pad.

Salt spots, tarnishing and stains can be removed using mild detergents specially formulated for cleaning cookware and similar items. Wash your cookware thoroughly after use of such products.

It is recommended that you place a paper towel between cookware if stacking to prevent damage to the surfaces.

## CUSTOMER SERVICES

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If, for any reason, this product proves to be unsatisfactory, please contact: [hello@domu.co.uk](mailto:hello@domu.co.uk)

## DISPOSAL INFORMATION

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Please recycle where facilities exist. Check with your local authority for recycling advice.

## WARRANTY

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To register your product and find out if you qualify for a free extended warranty, go to:

[www.VonShef.com/warranty](http://www.VonShef.com/warranty)

Please retain a proof of purchase receipt or statement as proof of the purchase date.

The warranty only applies if the product is used solely in the manner indicated in this Care Guide and all instructions have been followed accurately. Any abuse of the product or the manner in which it is used will invalidate the warranty.

Returned goods will not be accepted unless re-packaged in its original packaging and accompanied by a relevant and completed returns form. This does not affect your statutory rights.

No rights are given under this warranty to a person acquiring this product second-hand or for commercial or communal use.

## COPYRIGHT

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