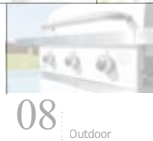
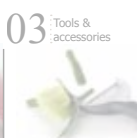
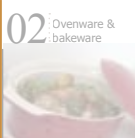


THE RIGHT POT FOR EVERY JOB





## THE RIGHT POT FOR EVERY JOB

This guide will tell you more on the materials applied in cookware and how they contribute to specific cooking methods. You'll learn about the most essential pots and pans as well.



# PARTS OF A POT OR PAN

Each of these parts determine the characteristics and uses of the cookware.



# THE BASE

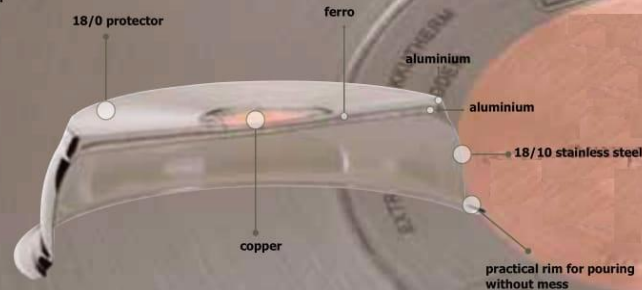
This is the part of the cookware that determines the heat transfer from the stove top to the ingredients. A good base transfers the added heat in an even and uniform way throughout its complete surface without the risk of creating hotspots which result in local burning.

The base can be made of several layers of materials. This way the cookware benefits from the qualities of the materials used since they respond in a different way to the added heat.

The materials of common choice for the layers are copper, aluminum and stainless steel. Copper and aluminum are fast conductive materials. Also, a ferro-magnetic material is used. That's necessary if the pot or pan should work on an induction stove top; An induction-cooker element is a powerful, high-frequency electromagnet that generates a magnetic field which creates energy into the ferro-magnetic layer of the base. That transferred energy causes the pot or pan to become hot. So, it's the pot itself that heats the food and not the stove elements like a ceramic stove top or gas burner. A simple trick to discover whether cookware can be used on an induction stove top is to hold a magnet to the base: if it sticks to the base, the cookware is suited for induction.

All our cookware is induction ready.

In the construction of the bottom, these materials are combined resulting in multi-layered bases. A base can be constructed from 6, 5, 4 or 3 layers.





## THE BODY

Material, shape and size of the body determine the characteristic of each piece of cookware. Just as with the base, the commonly used materials for the body are stainless steel, aluminum and iron. Cookware made from copper is not in this range.

### **Stainless steel**

Stainless steel is an iron alloy with a minimum of 10,5% chromium and other materials like carbon and nickel to enhance strength and durability. 18/10 stainless steel is the highest grade, indicating there's 18% chromium and 10% nickel. Stainless steel cookware is very much in demand for its versatility.



### **Aluminum**

Aluminum is the most common material for cookware. The material is lightweight and has a very good thermal conductivity. It's the most economical of the metals used.

Most of the aluminum cookware in this portfolio is made from cast aluminum, although we have some pans which are made of sheet aluminum. The inside and/or outside of cast aluminum cookware is coated.



### Cast iron

Although cast iron heats slowly, it's a popular material for cookware. The result is typical cookware for slow cooking, like cocottes, Dutch ovens and such. These types need more time to heat up but they have the quality to retain the heat better than any other material. Cast iron cookware comes with an enameled inside and outside and is both suited for use on a stovetop as well as in the oven (provided that the handle is oven-safe too). Cookware entirely made from cast iron should be seasoned first.



Cast iron

### Multi-ply

One of the most innovative materials in cookware is multi-ply. In a multi-ply pot or pan, not just the base, but a complete pot is made of several layers. Also, body and base form one seamless unity, guaranteeing that the heat spreads very fast from the base up to the rim. As the name of our 5-ply range implies, there are 5 layers of four different materials that make up the body and the base resulting in excellent heat conductivity and distribution while heat retention qualities are also great.



5-ply

Material and construction of body and base define the characteristics of pots and pans. Each has its benefits since a certain material is better suited for a specific cooking method than other. Boiling water – and the cooking processes it is used for – requires heat from the base whereas preparing sauces works best when the heat is distributed evenly up the side and in the base from the pan.



## THE LID

In our range, there are many pots that come with a lid. The form and size depends on the body it is to cover since the main function is to provide efficient closure. A good lid keeps the heat inside the pot, resulting in faster heat-up, in maintaining nutritional values of the ingredients and in keeping the ingredients juicy and moist.





The lid can be made of the same material as the body or from glass. With a glass lid it's easier to monitor the cooking process without lifting the lid. Sometimes a lid has a steam hole to prevent spill over so that the lid stays on the body without dancing around.



This 5-ply comes with a steam valve announcing when there's too much heat in the pot and ensures that the ingredients are not overcooked.



An extra of many of our cookware ranges is that the lid can be used as a hotplate.



Thoughtful approach of integrating lid and body can result in an interesting feature to pour off liquids in a practical way or in clever ways to position the lid on the body.

The Orion and Invico cookware have a thermoknob on the lid which helps to save energy and to preserve the nutritional quality of the food. The colours and numbers on the knob indicate the heat while the lid is still on the pot. (covers with a thermoknob attached can't be cleaned in the dishwasher. Also, the thermoknob is not suited for use in an oven)





## HANDLES & KNOBS


The handles determine the comfort of working with the cookware. Handles made from phenolic resin stay cool while cooking but the pots or pans can't be used in the oven. Handles on cast iron cookware do get hot but offer the benefit that the cookware can be used on a stovetop as well as in the oven. To offer extra convenience we present two knobs for the lids of our cast iron line: just use the cast iron one for the oven and the stay-cool knob for the stovetop.

While designing this saucepans and frying pans, we used a similar approach: the long handles can simply be removed before going into the oven. Our cast pans have the same clever feature.



Side handles on pots or pans can either be riveted, spot-welded or screwed to the body.





## NON-STICK COATINGS

A non-stick coating enhances the release of food by acting as a kind of barrier between the food and the body of pot or pan. We use a new generation multi-layered, green non-stick coating. The coating is internally reinforced for extra durability. The coating contributes to a healthy and environment conscious lifestyle: the products are PFOA-free and contain no lead nor cadmium. The non-stick performance allows to fry with low or even no added fats. High resistance to scratches and abrasion is an additional advantage. Even though these coated pans are dishwasher safe, we suggest cleaning them by hand. The non-stick qualities offer an extra advantage: a quick hand wash will be sufficient.

Conventional non-stick pans are produced with PFOA (Perfluorooctanoic Acid). PFOA has been found to be persistent in the environment. Once taken up, it is eliminated from the body slowly, leaving the chemical for relatively long periods in the body.

## THE MOST ESSENTIAL POTS AND PANS

Casseroles come in various sizes: commonly we have 16 cm/6 ¼", 18 cm/7" and 20 cm/8" in our range. From 24 cm /10" onwards we use the description "stockpot". This type of cookware has 2 side handles for convenient of use. Casseroles (stockpots) are used to boil water for preparing certain ingredients, to make stew and soups.

Casseroles can be combined with steamer inserts to prepare vegetables, chicken or fish. The ingredients are cooked by the steam generated from boiling water in the casserole.



Sheriff Duck,  
a playful interpretation  
of a saucepan



A saucepan generally comes in a size of 16 cm / 6 ¼", the ideal size to prepare smaller amounts of foods or sauces. Typical for a saucepan is the long handle.

Some of our bigger pans have an extra short handle besides the typical long one for more comfort and safety.



A pan is used to fry at high temperatures. They come in various types, but always equipped with a long handle. A high rim on a pan prevents spattering while a low one – like on a pancake pan- facilitates sliding the pancake from the pan onto a plate.



Searing meat or sautéing meats is done in a typical sauté pan. Most of the times this pan comes with a cover.

A grill pan can be recognized by its ridges. The spots where the ingredients touch the ribs are responsible for the typical grilled taste. Crucial in using a grill pan is to grease the food and not the pan. As the food isn't in direct contact with grease it doesn't simmer in its own fat, which makes a grill pan ideal for fat-free diets. Our grill pan has an extra health feature. The pan's inside gently runs down from the centre towards the edges. Parallel to the ridges, fat and drippings from the food now are led to the side of the pan. The pan's base though is completely flat for fast and even heat transfer.







A wok is used for stir frying. The ingredients are prepared at high temperatures while they're constantly stirred to avoid them getting burned. Meat will be tender and vegetables crispy. Stir frying is a healthy way of cooking.



The tagine is typical North-African cookware with a remarkable cover. The conical cover directs the steam inside the cookware to the cooler top of the lid. Condensation turns the steam into droplets which are redirected to the food resulting in tender and tasty dishes.



A pressure cooker allows to prepare certain foods in less time than needed by conventional methods. As the name indicates this cookware cooks food by building up pressure inside the pot. A locking lid seals the pot and prevents steam to escape. Pressure increases and temperature rises which drastically reduces cooking time. The steam also helps to keep the ingredients moist and tender.

Our equipped its pressure cookers with three independent safety systems:

1. a pressure valve regulates the inside pressure and releases steam
2. the safety valve prevents any over-pressure from further rising
3. an automatic steam release system is activated when the pressure inside exceeds 160 kpa/1.6 bar.

Also, if for some reason, the pressure and safety valve don't work or the pressure in the cooker keeps increasing, a rubber ring opens and superfluous steam can escape which will reduce the pressure inside the pot.



## HERE ARE SOME GENERAL TIPS TO KEEP YOUR COOKWARE IN A TIPTOP SHAPE

Cool down your pan before cleaning. Don't fill the hot cookware with cold water or immerse in cold water.

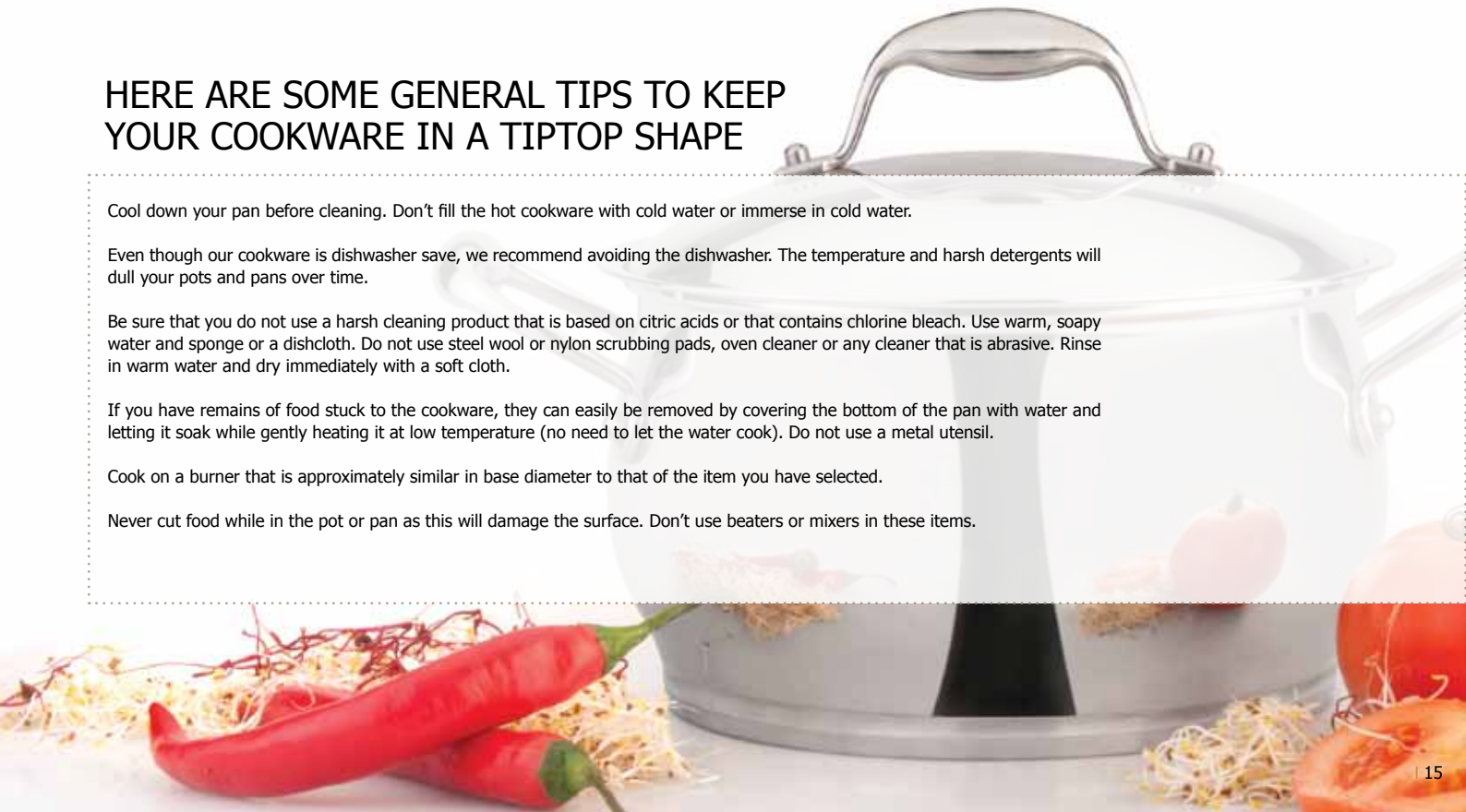
Even though our cookware is dishwasher safe, we recommend avoiding the dishwasher. The temperature and harsh detergents will dull your pots and pans over time.

Be sure that you do not use a harsh cleaning product that is based on citric acids or that contains chlorine bleach. Use warm, soapy water and sponge or a dishcloth. Do not use steel wool or nylon scrubbing pads, oven cleaner or any cleaner that is abrasive. Rinse in warm water and dry immediately with a soft cloth.

If you have remains of food stuck to the cookware, they can easily be removed by covering the bottom of the pan with water and letting it soak while gently heating it at low temperature (no need to let the water cook). Do not use a metal utensil.

Cook on a burner that is approximately similar in base diameter to that of the item you have selected.

Never cut food while in the pot or pan as this will damage the surface. Don't use beaters or mixers in these items.





Stainless steel



non-stick coating



Cast iron

### **Stainless steel cookware**

Overheating stainless steel cookware can cause blue or auburn discolouration which has no influence on the cookware's features and which can be easily removed by means of a good detergent (such as our detergent for stainless steel).

### **Cookware with a non-stick coating**

Clean after each use by hand with a dish detergent especially made for hand washing.

Always clean your cookware thoroughly since, the next time you use it, any food residue will cook into the surface causing food to stick.

If you store your pots and pans by stacking them, put, for instance, a dish towel between them avoiding parts of the upper item to scratch the surface of the lower element.

### **Cast iron**

Don't put cast iron cookware in the dish washer.

When cleaning and drying weren't thorough, it might happen that small stains will occur on the edges. On a regular basis, you might opt to season them. Simply apply some food oil with kitchen paper and place the cook ware for an hour in an oven of about 150 °C. Let cool down. The rims are now sealed.

For more elaborate instructions, please consult the product specific manuals.

# AWARDS

cookware



5-PLY cookware



GLASS cookware



EARTHCHIEF cookware

