

SCANPAN®
DENMARK



User Guide

Important information on how to use and
care for your SCANPAN non-stick cookware



MADE IN DENMARK

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STRATANIUM®
NONSTICK WITHOUT COMPROMISE

Introducing the revolutionary non-stick coating from SCANPAN

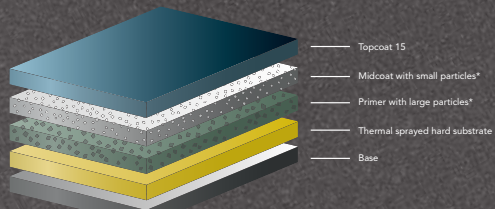
STRATANIUM is an ultra-advanced 5-layer coating which produces a great improvement in food release, hardness and durability.

An industry leading technology that has been in development for years, STRATANIUM is characterised by multiple layers of non-stick finish including small and large hard-particles that interlock with the thermal sprayed layers and reinforce the non-stick coating.

What does that mean?

This layering makes it possible to increase the total thickness and provides 30% improved non-stick effect, hardness and product life.

The result of this unique combination is outstanding high-performance cookware which can sear, brown and even create a beautiful crust. All this plus SCANPAN'S famous distribution and retention of heat across the pan... and clean-up has never been easier!



* Particles include ceramic components

Don't compromise, choose STRATANIUM.

Once again SCANPAN breaks the boundaries of non-stick cooking performance.



Performance

Non-stick cookware for all your culinary tasks



Safe Sustainable Healthy Cooking

Non-stick for healthier cooking without the need for oil or fat



Durability

Non-stick that is metal utensil safe and built to last

Sustainability without compromise



Did you know?

- The aluminium bodies of SCANPAN are made from 100% recycled purified high-grade aluminium which produces 95% less waste and requires only 10% of the energy compared to using newly sourced 'pure' aluminium.
- 250 tonnes of pressure is applied when creating our squeeze cast pans. This creates the strongest and most energy efficient cooking surface that will not warp.
- SCANPAN cookware is guaranteed against material and manufacturing defects for a period of 10 years from date of purchase. Invest in quality, care for your cookware and it will last for many years to come
- Every pan passes through human hands 8 times during the factory process to ensure we satisfy our quality requirements and your culinary needs. As with all SCANPAN cookware, STRATANIUM remains PFOA free throughout the entire manufacturing process.

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Looking after your SCANPAN

It is important that you read the information below to ensure you protect your investment and extend the useful life of your cookware.

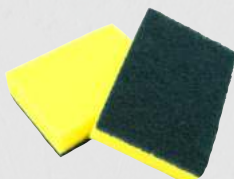


It has been produced to help you understand the materials that have been used to manufacture this cookware, how to care for and maintain it, and some useful general information to assist you in your culinary pursuits.

Cleaning

Before first use

- Remove any labels.
- Wash in hot soapy water with a nylon brush or scourer such as SKOY Scrub,
- Never use a metal or other harsh scourer nor harsh powder to clean your cookware.
- Ensure the cookware is completely dried before storage.



Routine Cleaning

Vigorous cleaning can be applied as SCANPAN STRATANIMUM cookware is 10 times stronger than steel. The non-stick surface will give you years of great service as long as it is cleaned after each use.

To remove all carbon build up and have your pan ready for the next time you use it, please follow these instructions:

1. Immediately after use (and all food has been removed) place pan under tap and fill with approx 5cm of cold water and place it on a heat resistant surface. SCANPAN STRATANIMUM will not warp, so don't worry! This will create some steam and sizzle and is the first stage of removing the fat residue.

2. Empty the pan from step 1. Using hot soapy water and a nylon scourer (not steel) scrub hard. Remembering that the surface is tough, and that it is very important that all residue (visible and invisible) is removed. A gentle cream cleanser or GUMPTION may also be used.
3. Rinse.
4. Dry thoroughly and store.

Removing food/oil residue build-up

Sometimes it may appear that the non-stick surface is not working the way it should. If this occurs, it is probably due to a food/oil residue build-up, which is generally easy to remove:

1. Mix up some bi-carb soda and water to a paste.
2. Apply with a nylon scourer and scrub hard.
3. Rinse and wash normally (see routine cleaning above)

If this is unsuccessful, try the following:

1. Mix up bi-carb soda and water to a thick liquid. Cover all the inside base of the pan with the liquid.
2. Place on cooktop over a low-moderate heat.
3. Allow to simmer for a few minutes, in which time you will see particles coming loose from the surface. This is what you are looking for!
4. Rinse and wash normally (see routine cleaning above)

Dishwasher Use

Whilst dishwasher safe, SCANPAN will always recommend hand washing to extend the useful life of the product.



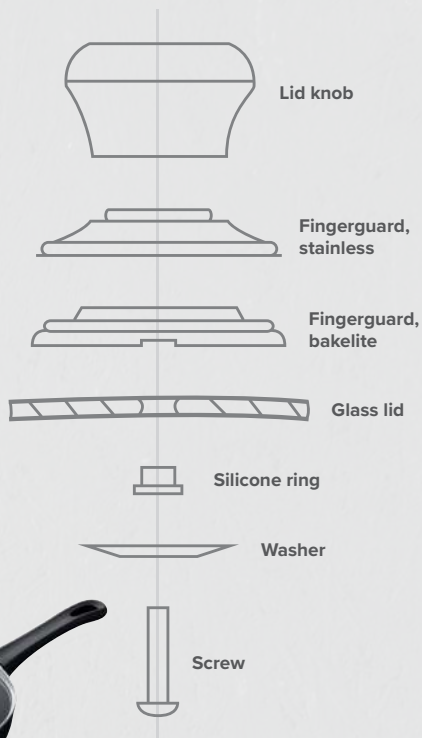
Storage

To prevent scratching and general damage use paper towels in between, or spare cotton pillow cases as a cover to protect both the external and internal surface from other objects in the cupboard.



Lids, Handles, Knobs

- SCANPAN lids are made using quality tempered glass designed to withstand high temperatures - together with the bases, they are oven proof to 260°C
- Your SCANPAN cookware may come with a lid that requires assembly (see diagram). Ensure you follow these simple directions, paying particular attention to the washer and ensuring it is fitted with its widest side on the glass lid (if screwed upside down, it will leave a sharp edge exposed) - fitted correctly, the washer will sit flush against the under side of the lid).



Cooktops

Always refer to your cooktop manufacturer's instructions before using this cookware. Please refer to the packaging of your SCANPAN cookware piece(s) for cooktop suitability.



Gas

- Do not apply high heat (excessive flames). Always ensure the flame does not extend up the side wall of the cookware, as this could cause damage and/or excessive heat on the handles themselves.
- Gas cooktops may have uneven surfaces and should never be left unattended.



Electric/Standard

- Ceramic/halogen cooktops - always make sure both the surface of the cooktop and the base of the cookware are clean before each use.
- Permanent marks may result if this is not done.

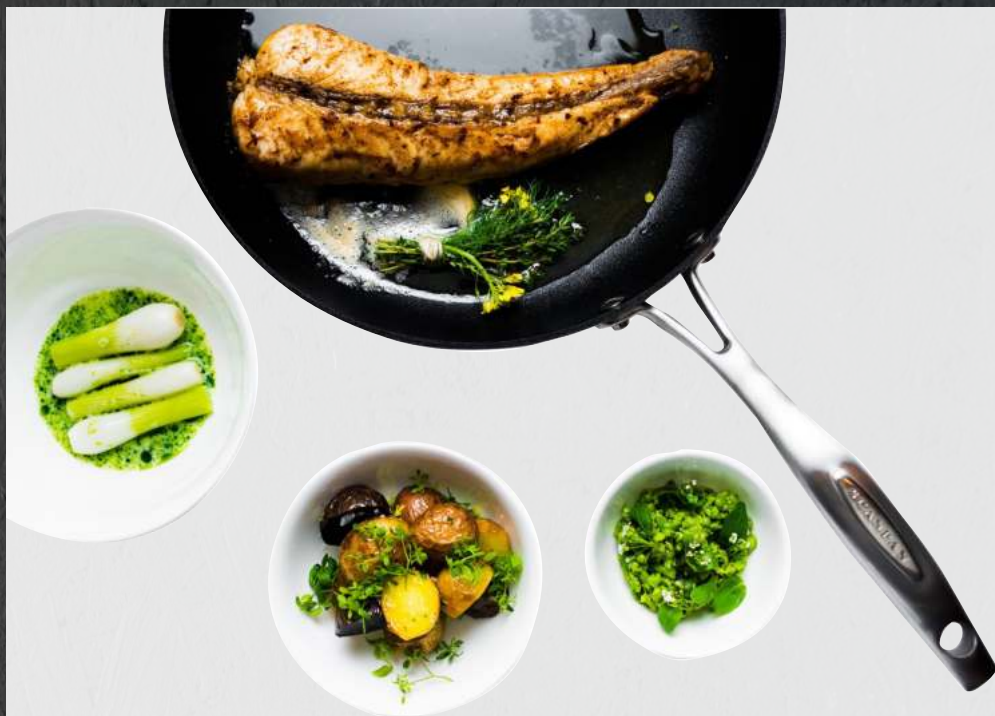


Electric/Induction

- Induction cooktops - always make sure both the surface of the cooktop and the base of the cookware are clean before each use.
- Permanent marks may result if this is not done.
- Not all SCANPAN STRATANIMUM non-stick cookware is suitable for induction technology. Refer to product packaging.



Induction is a fast and efficient cooking technology if the base of the cookware matches the size of the hob. Please read cooktop instructions before use.



General Tips

- Choose the right size cookware for your cooktop. Not only will this ensure you have the right tool for the job, you will ensure maximum energy efficiency.
- Never leave cookware unattended.
- Always ensure handles are well away from the edge of the cooktop to prevent accident and personal injury.
- Do not allow the cookware to boil dry nor leave an empty cookware piece on a hot cooktop.
- Do not leave utensils in the cookware whilst cooking - use spoon rests, trivets and other accessories.
- This cookware is not designed as a food storage device. Remove all food from cookware and then store appropriately, thoroughly washing and drying your cookware before correct storage.
- Splatter guards, steamers and some other stainless steel and other accessories should never be placed directly on the cooktop
- Lift cookware off cooktops. Do not slide.



Microwave Ovens

Not suitable for microwave ovens



Ovens

SCANPAN STRATANIMUM non-stick cookware is oven safe to 260°C (including lid). Refer to packaging of your SCANPAN cookware purchase for specific details.



Cooking Tips - using SCANPAN Non-Stick

- SCANPAN's patented STRATANIUM surface is tough. You can use stainless steel tools, and whilst scuff marks will appear over time, this will not affect the performance of your pan.
- The key to successful cooking with SCANPAN STRATANIUM is low to moderate heat. Avoid excessive high heat.
- It is important to follow the care instructions above to ensure the non-stick surface remains 'carbon-free'.

DO NOT USE EXCESSIVE HIGH HEAT:

1. Setting cooktop to moderate . Place cookware on cooktop and pre-heat at this level for approx 5 mins. Remember, SCANPAN STRATANIUM cookware is designed and made for even heat across the base and sides of the pan.
2. If adding oil to the pan (refer to oil smoking guide on page #) do not use aerosols.
3. Finish cooking at this heat level.
4. Plate up.
5. Immediately put water in the hot pan. This is the first step in food/oil residue removal.
6. Wash up using instructions above, remembering that any food or fat residue will contribute to future sticking problems and so must be removed.

The key is proper heat settings for the oils you are using and the food you are preparing - do NOT use EXCESSIVE HIGH heat.

Other tips using SCANPAN STRATANIUM cookware:

1. SCANPAN recommends low to moderate heat for everyday cooking. In this time poor/microwave society, there is a tendency to increase the heat too quickly.
 2. SCANPAN recommends thawing food first and/or allowing it to adjust to room temperature. Paying attention to temperature differentials will help to avoid sticking.
 3. Never use abrasive cleaners or steel pads which could damage the surface of the pan.
- Automatic dishwashers use abrasive cleaning chemicals - this is why SCANPAN recommends hand washing to prolong the useful life of the cookware.
 - Avoid over-crowding of the pan as this can result in too much moisture on the cooking surface.



Oils

Do not use aerosol spray oils with SCANPAN STRATANIMUM. These oils contain ingredients which may carbonise at relatively low temperatures. That may lead to an oil and carbon residue forming on the cooking surface and blocking the non-stick surface.



Tips when cooking with oil:

- Add cold oil to a cold pan, allowing the oil to heat up with the pan (which also prevents the oil from burning), or add cold oil to a hot pan which will require less oil to cover the surface.
- To tell when the oil and pan are hot enough, add a drop of water to the pan. If it sizzles and evaporates, the pan is ready.
- If oil starts to smoke, the pan is too hot.
- The ideal cooking oil should contain higher amounts of monounsaturated and polyunsaturated fats, with minimal or no saturated and trans fats.
- Different fats and oils have different uses, and the guide below summarises the most commonly used and the features and benefits of each.

Definitions

Monounsaturated Fat - a good fat that reduces overall cholesterol levels and especially “LDL” (low-density lipoprotein) or bad cholesterol, whilst increasing levels of “HDL” (high-density lipoprotein) or good cholesterol. Sources include olive and canola oils, nuts, seeds and avocados.

Polyunsaturated Fat - a good fat that has similar benefits as monounsaturated fat above. Good sources include fatty fish (eg salmon, trout, sardines), corn, safflower, sunflower and soybean oils.

Saturated Fat - a bad fat that increases cholesterol levels, specifically “LDL”. Commonly found in animal based foods such as meat, poultry and eggs, butter/cream/other dairy products. It can also be found in plant-based products such as coconut and palm oils and cocoa butter.

Trans Fat - another bad fat. This increases levels of “LDL” and actually lowers levels of “HDL”. Commonly found in packaged snack foods (eg chips) and in fried food particularly in fast-food outlets.



SCANPAN always recommends the
use of high heat tolerant oils.

Oils	Types of Fat	Smoke Point °C*
Extra Light Olive oil	Monounsaturated	242°C
Palm oil	Saturated	235°C
Pure Olive oil	Monounsaturated	235°C
Peanut oil	Monounsaturated	232°C
Sesame oil	Polyunsaturated	232°C
Sunflower oil	Polyunsaturated	227°C
Grapeseed oil	Polyunsaturated	216°C
Rice Bran oil	Monounsaturated	213°C
Extra Virgin Olive oil	Monounsaturated	207°C
Avocado oil	Monounsaturated	204°C
Canola oil	Monounsaturated	204°C
Vegetable oil	Polyunsaturated	182°C
Butter	Saturated	149°C

* Smoke point is the point at which the oil will burn

The sustainable choice

The SCANPAN DNA: environmentally progressive using only recycled aluminium.

Sustainability without compromise

1kg pure aluminium/ bauxite = 85kg of waste produced

1kg recycled aluminium = 3.5kg of waste produced



Throughout SCANPAN'S long history, they have always strived to find new and intelligent production methods, combining innovative forms of production and new recycling technologies with classic values.

Their uncompromising focus on quality greatly increases the lifetime of a SCANPAN pot or pan, limiting the overall resource consumption.

The long lifetime of SCANPAN products contributes significantly to their strong environmental profile.

All these elements combine to make SCANPAN the sustainable choice.



SCANPAN cookware is made of 100% recycled aluminium (for example, soda or beer cans), reprocessed as quality alloy and adapted to meet uncompromising quality requirements.

Environmentally responsible methods and materials are the core of SCANPAN'S corporate green profile striving every day to leave a minimal ecological footprint.

The fact that production always uses 100% recycled aluminium has from its infancy made SCANPAN a sustainable choice.

There is no planet B!



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PRODUCT 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. SCANPAN® fully guarantees this quality product to be free from material and manufacturing defects for a period of 10 years from date of purchase. SCANPAN® will, at its discretion, repair or replace at no charge, unsatisfactory products which are returned to Sheldon and Hammond P/L. Damage caused by misuse or abuse is not covered by this warranty.

AUSTRALIA

In the event of a quality related issue, please call
Toll Free 1800 252 624 or
(02) 9482 6666 to discuss or make your claim.

Sheldon & Hammond Pty Limited
24 Salisbury Road
Asquith NSW 2077

NEW ZEALAND

In the event of a quality related issue, please
call Toll Free 0800 435 000 or
(09) 476 4350 to discuss or make your claim.

Sheldon & Hammond (NZ) Pty Limited
44 Apollo Drive
Rosedale Auckland 0632

The benefits to the consumer given by this warranty are in addition to other rights and remedies of the consumer under a law in relation to the goods to which the warranty relates.



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