

presto

stainless steel

Deep pots, casseroles, saucepans and woks with cover, frying pans
Hrnce, kastrolý, rendlíky a woký s poklicí, pánve
Töpfe, Kasserollen, Stielkasserollen und Woks mit Deckel, Bratpfannen
Marmites, casseroles, poêlons et poêles Wok avec couvercle, poêles
Pentole, casseruole, casseruole 1 manico e wok con coperchio, padelle
Ollas, cacerolas, cazos y wok con tapa, guiseras
Tachos, panelas, caçarolas e wok com tampa, frigideiras
Garnki, rondle, rondelki i woki z pokrywką, patelnie
Hrnce, kastróly, rajnice a woký s pokrievkou, panvice
Кастрюли, ковши, сковороды и сковороды wok с крышкой



tescoma[®]

Instructions for use / Návod k použití / Gebrauchsanleitung / Mode d'emploi
Istruzioni per l'uso / Instrucciones de uso / Instruções de utilização
Instrukcja użytkowania / Návod na použitie / Инструкция по использованию



We congratulate you on the purchase of this Tescoma product. Thank you for buying Tescoma. If needed, please contact your retailer or Tescoma at www.tescoma.com.

Characteristics

Cookware PRESTO is made of **high-grade stainless steel**, in a solid design and perfect finish meeting the highest demands placed on **healthy, comfortable and economic cooking**.

The cookware is provided with an **extra thick sandwich bottom**. Heat is transferred from the cooker into the vessels continuously without variation and evenly throughout the bottom. Cooking is easier, without unwanted overcooking.

The sandwich bottom has excellent **heat retaining properties**, which **economise on energy**. The cooker may be switched off before the end of cooking and the cooker remains efficient even if set to a low output. Meals left in the vessels preserve their temperature for a long time.

The cookware is provided with **ergonomic grips and handles** of resistant plastic that do not burn if used properly. The solid glass / stainless steel covers enable **perfect control over the cooking process**.

The deep pots, casseroles and saucepans with a **spout** on both sides **are provided with a special cover with holes of two different sizes for easy straining**; all the cooking vessels have a **scale for easy measuring out**.

Cookware PRESTO is made so as to meet the demands of **intense and prolonged use**. The outer and inner surfaces ensure an **elegant appearance as well as easy and quick cleaning**.

Cookware PRESTO is suitable for all types of cooker – **gas, electric, vitro-ceramic and induction cookers!**

Cooking in cookware PRESTO

Set the cooker to maximum **only for the initial phase of cooking** and allow only low or medium output further during the cooking process.

Switch the heat **off in advance** before the end of cooking; make use of the heat retaining properties of the sandwich bottom.

Make sure that the size of the cooking range does not exceed the diameter of the bottom of the cookware and avoid the flame expanding over the bottom – if this happens, the grips could burn or even suffer damage.

Never heat empty cookware!

WARNING!

When overheating empty vessels or vessels with little content on cookers over a long time, purple or brown stains might appear on the metal surfaces. These stains do not affect the correct function, they do not represent a health hazard or fault and cannot be claimed.

Cookware PRESTO maintenance and care

Wash and wipe dry thoroughly before first use. To permanently preserve good appearance, always cook in properly cleaned cookware!

Clean with normal detergents, never use aggressive substances, chemicals and sharp objects. Cookware PRESTO can be cleaned using special agents for stainless steel – we recommend CLINOX for excellent cleaning results. Cookware PRESTO is **dishwasher safe**.

Leave to soak excessively dirty cookware in water or water with detergent.

Should white stains appear on the inside surface, use vinegar, lemon drops or the special CLINOX stainless steel cleansing agent to clean. The stains are caused by mineral sediments present in water and their formation depends on the quality and hardness of local water. To prevent excessive formation of the white stains, always add salt only after the water starts boiling. The white stains do not affect functioning of the cookware and are not hazardous to health. As such they do not represent a fault and cannot be claimed.

5-year warranty.

A 5-year warranty period applies to this product from the date of purchase.

The warranty never covers defects:

- due to improper use incompatible with the Instructions for use
- resulting from an impact, fall or mishandling
- due to unauthorised repairs of, or alterations to, the product

In case of justified complaint please contact your retailer or one of the service centres; for their list please refer to www.tescoma.com.

Obsah je uzamčen

Dokončete, prosím, proces objednávky.

Následně budete mít přístup k celému dokumentu.



Proč je dokument uzamčen? Nahněvat Vás rozhodně nechceme. Jsou k tomu dva hlavní důvody:

- 1) Vytvořit a udržovat obsáhlou databázi návodů stojí nejen spoustu úsilí a času, ale i finanční prostředky. Dělali byste to Vy zadarmo? Ne*. Zakoupením této služby obdržíte úplný návod a podpoříte provoz a rozvoj našich stránek. Třeba se Vám to bude ještě někdy hodit.

**) Možná zpočátku ano. Ale vězte, že dotovat to dlouhodobě nelze. A rozhodně na tom nezbohatneme.*

- 2) Pak jsou tady „roboti“, kteří se přiživují na naší práci a „vysávají“ výsledky našeho úsilí pro svůj prospěch. Tímto krokem se jim to snažíme překazit.

A pokud nemáte zájem, respektujeme to. Urgujte svého prodejce. A když neuspějete, rádi Vás uvidíme!