

presto

stainless steel

Spaghetti pots, deep pots / steamers and asparagus pot

Hrnce na špagety, napařovací hrnce a hrnec na chřest

Spaghetti-Töpfe, Dampftöpfe und Spargeltopf

Marmites à spaghetti, pour cuisson à la vapeur et à asperges

Pastaiola, pentole per cottura a vapore e cuoci asparagi

Ollas cuece-pastas, ollas al vapor y olla para espárragos

Panela p/massas, panela de espargos e a vapor

Garnki do spaghetti i szparagów, garnki do got. na parze

Hrnce na špagety, napařovací hrnce a hrnec na šparglu

Кастрюли для спагетти, кастрюли-пароварки и кастрюля для спаржи



tescoma[®]

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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 or 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** of resistant plastic that do not burn if used properly.

The solid glass / stainless steel covers enable **perfect control over the cooking process**; the spaghetti pots and the deep pots / steamers are provided with 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 cookers – **gas, electric, vitro-ceramic and induction cookers!**

Spaghetti pot – instructions for use

The spaghetti pot is excellent for **cooking pasta, vegetables and other meals that need to be strained**.

Pour the required amount of water into the spaghetti pot with the straining basket inserted and bring to boil. Insert pasta, vegetables or other meals and cook. At the end of the cooking process, **slowly remove the straining basket** from the pot.

The water will strain back into the pot and the meal will remain inside the straining basket.

The spaghetti pot with the cover can also be used independently without the straining basket as normal cookware.

Deep pot / steamer – instructions for use

The deep pot / steamer is excellent for **cooking and warming up all common meals in steam** – fresh and frozen vegetables, potatoes, dumplings including fruit dumplings, fish, as well as for warming up pasta, etc.

Fill the deep pot / steamer with water **up to one third to one half of its capacity**. Make sure that the water does not exceed the steamer part holes. Place the food into the steamer part, insert the steamer part into the deep pot and cover it. With some meals, it is better to insert the steamer part into the deep pot only after enough steam is generated – follow your own experience and recipes.

The deep pot with the cover can also be used independently without the steamer part as normal cookware.

Asparagus pot – instructions for use

The asparagus pot is excellent for **cooking asparagus and other sorts of vegetables that need to be strained after treatment**.

Place the pot filled with the required amount of water on the cooker and bring to boil. Put the asparagus into the basket with the tops pointing upwards and slowly submerge the basket into the boiling water in the pot; make sure that the asparagus tops extend above the water level. Place the cover and boil for about 10 to 15 minutes depending on the type of asparagus. After the end of cooking, remove the basket with asparagus **slowly from the pot**.

Properly boiled asparagus should be soft; **the asparagus tops should not be overcooked**.

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

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!