John Lewis

Getting the most out of your cookware



Our ranges

The Pan Stainless Steel -
Great value range made with durable 18/10 stainless steel.



Classic Pans -
For over 30 years we have been offering this reliable range, with the largest assortment of products, for all your cooking needs.



The Pan Aluminium -
Our best selling range, with a lightweight aluminium construction and soft-grip handles for safe and easy cooking.



Basics -
Great starter range and it's even induction compatible.



Hard Anodised -
Our hard anodised aluminium range, with a triple-layer non-stick coating, is designed to last.



5 Ply Thermacore -
Our professional quality range is designed to last, with a multi-layer construction to heat quickly and evenly.



Tri Ply Fusion -
Our durable stainless steel pans combined with a non-stick coating and resilient to metal utensils.



We use a mixture of materials in the manufacture of our pans. Here's why:

Stainless steel Magnetic and good at conducting heat. We use 18/10 as this grade of stainless steel is corrosion resistant due to the presence of chromium and nickel. All of our pans at least have stainless steel base as this provides the magnetism to use on an induction hob.

Alluminium Lightweight and easy to clean. Aluminium is not naturally induction compatible, so we add a stainless steel base plate to ensuring induction compatibility on all of our cookware.

Copper An attractive addition to your cookware and has great heat conductive properties. It will become tarnished quite quickly due to the nature of the material. The attractive copper colour can be brought back through cleaning with a copper cleaner or a solution of lemon juice, salt and vinegar.

Temperature

Do not overheat non-stick pans

To increase the longevity of the non stick performance it's advised that a moderate heat is used - Gas mark 4, middle of the dial, between 175°C - 190°C, 350°F - 375°F.

This will increase the cooking time slightly but will prevent the food from burning, keeps the moisture and nutrients within whilst using less fat.

If a high heat is used it could damage the non stick coating resulting in food sticking to the surface and the coating peeling off.

This is especially important when using non stick woks - do not use on a high heat as you might when using a wok without a non stick coating.

Washing

The majority of our cookware is dishwasher friendly - however to prolong the performance and look of your product we always recommend hand wash in warm soapy water.

Dishwasher tablets can have extremely abrasive properties. Alkaline dishwasher tablets are less abrasive but the cleaning properties are not as good, therefore you are more likely to use acidic dishwasher tablets. These will have a more damaging effect on your cookware.

For stubborn food stains soak the affected area in warm soapy water, do not leave the whole piece submerged.

Do not use wire wool to clean any cookware.

Seasoning

Woks that do not have a non stick finish must be seasoned before first use.

1 Heat your wok over a high heat holding the handle, turning and tilting it up to the rim and back, until the metal turns a dark grey/blue colour all round.

2 Remove the wok from the heat and allow it to cool down.

3 Dip a thick pad of kitchen towel into 1 ½ tsp of vegetable oil.

4 Spread the oil so the whole inside surface of the wok is covered in a thin film of oil. You should wear protective gloves and spread the oiled kitchen towel with a heat-proof basting brush, kitchen tongs or chopsticks as the hot oil will soak through the paper.

5 Return the wok to a medium – low heat for about ten minutes until it starts to smoke.

6 Once all the smoke disappears and the wok is dark grey/black in colour it is ready to use.



Induction hob compatible

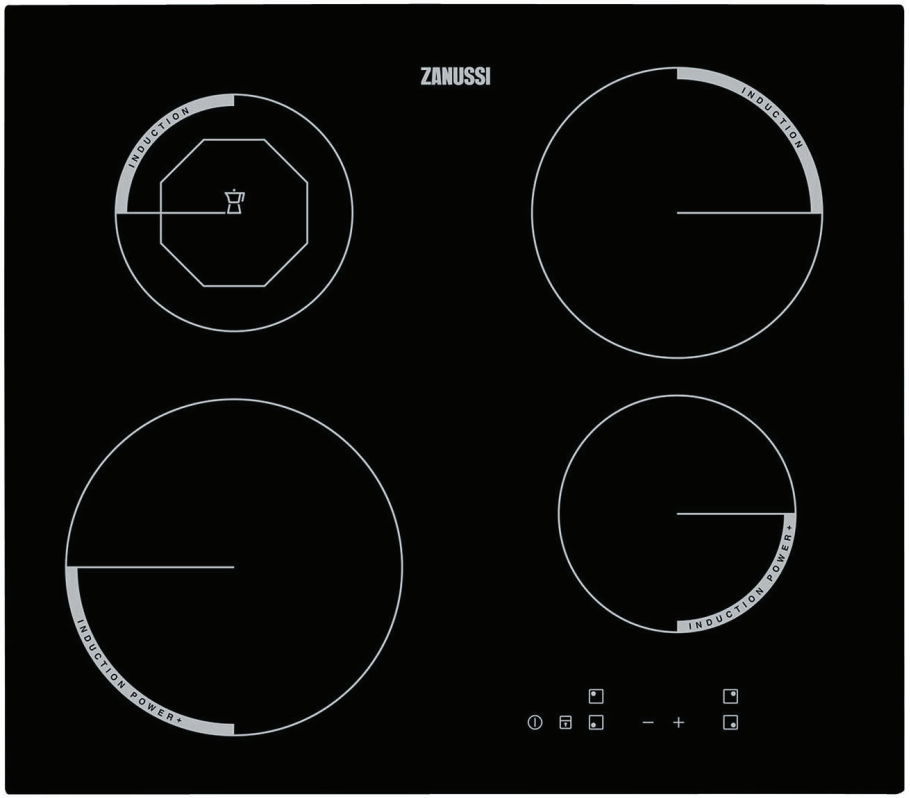
To ensure the functionality of induction pans, it is important to make sure the magnetic circuit with the hob isn't broken by:

Making sure the size of the pan base is no smaller than the hob 'ring'.

Using pans with a flat base.

Not lifting the pan off the hob top continuously.

Giving coated and aluminium pans with steel bases more time to heat, as the aluminium sides do not heat directly from the hob.



Ceramic cookware – care and use

Ceramic cookware conducts heat much more efficiently so make sure to turn down the heat.

There's no need to pre-heat.



Metal utensils

To protect the non stick surfaces of your cookware do not use metal utensils unless the non stick is toughened for example on the hard anodised or hard oxidised ranges we sell.

Damage to non stick surfaces when using metal utensils is not covered by warranties.



Lifetime guarantee

Our cookware ranges comes with a lifetime guarantee, valid with proof of purchase, and covers faulty workmanship and/or materials for the pan body, handle, knobs, lids and fixings.

The guarantee does not apply to normal wear and tear, commercial use, misuse, if the product is dropped, stains, discolourations or scratches due to overheating and consequential damage.

Please note that in the case of a set of products, only the faulty item will be replaced.

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