

## The advantages of cookware by ZWILLING J.A. HENCKELS

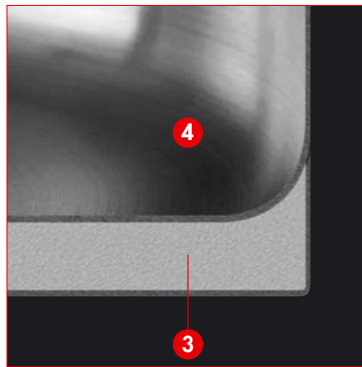
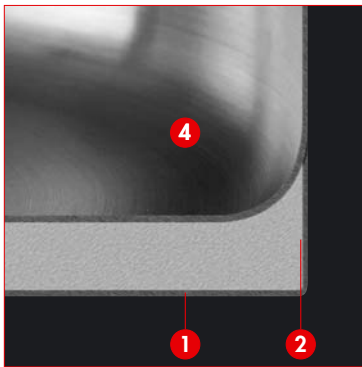
### ZWILLING J.A. HENCKELS

#### Advantages of a SIGMABOND® bottom over a traditional pot bottom

Cookware with the SIGMABOND bottom by ZWILLING J.A. HENCKELS provides an exceptional cooking experience through quick and even heat distribution. The manufacturing process (patent pending by ZWILLING J.A. HENCKELS) guarantees that the pot's bottom always sits evenly on the cooking ring.

This is not only saving time and energy but also delivers perfect cooking results.

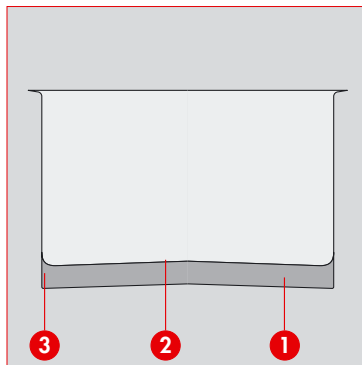
#### Bottom construction



#### ZWILLING J.A. HENCKELS

- 1 Capsule made of special magnetizable stainless steel 1.4520
- 2 Rectangular capsule (advantage: heat up into the rim)
- 3 Extremely clean and thick aluminium > 99,5% perfectly fits the capsule
- 4 Top quality 18/10 stainless steel

#### ZWILLING J.A. HENCKELS quality



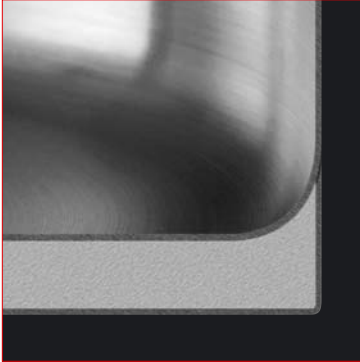
#### SIGMABOND® cookware

Displacement-controlled precision press works on cold bottom (pressing force: < 1000 t)

- 1 Even thickness throughout  
-> even heat distribution
- 2 Controlled, constantly small concavity of bottom  
-> optimum cooker contact and quick heat distribution
- 3 Rectangular capsule  
-> heat distribution up into the rim

# The advantages of cookware by ZWILLING J.A. HENCKELS

### Rounded inside corners

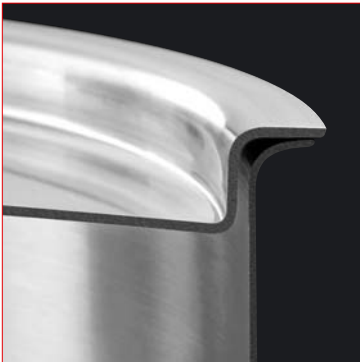


The rounded transition between bottom and wall makes cleaning easy. There are no corners where the contents can burn. Making sauces without lumps is easy because the pot's whole interior is accessible with the whisk.

### Raised capsule

The raised capsule distributes heat directly into the wall. This way the contents is prevented from burning and the pot heats up evenly. The right angle on the outside assures that the pot sits perfectly even on the cooking ring.

### Lid and pouring rim



The tightly fitting lid sits on the rim. That way only very little heat and vapour can escape. This is a prerequisite for energy-saving and cooking with little water.

The broad pouring rim allows easy pouring, thus there is no danger of any foodstuffs scorching the pot's body or the hob.

### Measuring scale inside

The scale on the inside of the pot is a practical dosing aid.

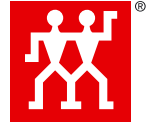
### Surface finish



ZWILLING J.A. HENCKELS cookware is fine satin-finished inside and out. Thus scratches or water marks are held at bay.

## Cookware

# The advantages of cookware by ZWILLING J.A. HENCKELS



ZWILLING  
J.A.HENCKELS

### ZWILLING cookware is suitable for all kind of cookers



Gas, glass ceramic, electrical, halogen and induction

- Dishwasher-proof (**TWIN® Select**)
- Dishwasher-safe (**TWIN® I.V.I**)
- 10 years warranty

### Cool metal handles (**TWIN® Select**)



Handles made of 18/10 stainless steel

- Do not heat up
- Robust quality for safe handling
- Large distance to the pot body prevents burnt fingers
- Handles safely mounted through special welding process
- With insulating function due to additional stainless steel discs
- Handles stay cool

### Sauce pan



Shallow, Ø 16 cm / 1,8 l  
To heat and prepare small dishes and sauces.

### High sauce pan



High, Ø 18 cm / 2,4 l  
Ideally suited for meat and vegetables as well as stirring, whipping and sauteing on the cooker.

### Stew pot



Ø 20 cm / 3,0 l  
The perfect pot for roasting, stewing and steaming because liquid evaporates quicker in the shallow pot. Also ideal for large pieces of meat and stews as well as quick cooking of vegetables.

### Stock pot



16 cm / 2,4 l; Ø 20 cm / 4,0 l; Ø 24 cm / 6,0 l  
The utility pot for pasta, potatoes, rice, vegetables and meat.

### High stock pot



High, Ø 24 cm / 9,0 l  
The huge capacity makes this pot ideal for cooking large quantities of vegetables, potatoes, stews, pulses as well as cooking meaty soups and large pieces of meat.

### Frying pan



Ø 24 und Ø 28 cm  
To fry meat, fish and poultry; the shallow body allows for easy cooking.

### Multi-purpose stock pot



Ø 24 cm  
To cook pasta as well as blanching and steaming vegetables. The holes on both bottom and walls of the high steamer allow for quick and easy draining of liquids.

### Steamer



Ø 24 cm (ideal in combination with stock pot Ø 24 cm / 6,0 l)  
Ideally suited for gentle and healthy cooking of meat, fish, poultry and vegetables.



## Prior to first use

Clean your new cookware with hot water, a standard detergent and a sponge, brush or cloth. Dry immediately to avoid water marks.

## Tips for use

1. Prior to use the cookware needs to be dry to avoid burnt-in oil or water marks.

2. Never overheat cookware without contents or just fat (i.e. never heat more than just four minutes on highest setting). If overheated this may result in discolourations that do not impair the function. In extreme cases the bottom may be damaged. If overheated, never take the cookware from the cooker to avoid injuries. Instead switch off the cooker and let the cookware cool down.

3. Should you use a gas cooker make sure the flame does not exceed the bottom. To avoid burns use oven cloths for safety.

4. Cookware with synthetic side handles is not suitable for use in the oven.

5. Cookware with stainless steel handles may be used in the oven. Important: always use oven cloths when you use the cookware in the oven as the handles will get hot!

6. For best cooking results select your cookware according to food-stuffs. To avoid burns from hot water boiling over, make sure to fill up the cookware to no more than 70-80% of its capacity.

7. Add salt to boiling water only and stir. Adding salt to cold water may cause discolouration, which does not impair the function.

8. Never leave acidic or alkaline foodstuffs in your cooker for a longer period of time.

9. To avoid the loss of energy during cooking, make sure the pot fits the cooking ring.

<b>Pot Ø</b>	14 cm	16 and 18 cm	20 cm	24 cm
<b>Cooking ring Ø</b>	12 cm	14,5 cm	18 cm	18 or 22 cm

### Cleaning and care

1. We recommend to clean the cookware immediately after use – the stored heat helps with the cleaning – and to avoid water marks dry directly.
2. Do not fill your hot cookware immediately with cold water; it could be damaged and cleaning could be more complicated.
3. A sponge or a soft cloth are ideal for cleaning.
4. Stubborn food residue can be easily cleaned by filling the pot with water. Bring to the boil and residues can be removed effortlessly.
5. Calcium rich water or specific foodstuffs may leave a white or grey haze inside. This film can easily be removed with vinegar or citric acid if dealt with quickly and regularly.
6. Rainbow coloured stains can be removed with a standard detergent. The discolouration is caused by overheated salts and minerals but does not impair the pot's function.



### Frying

When frying meat the oil should be extremely hot to seal the pores and prevent the meat from drying out. When frying fish, egg or meat wait for a few minutes until turning the food because it will initially stick to the bottom. Be patient and you will find that turning is easy. For wok recipes make sure the food is dry before frying.

### Energy saving

As your new cookware has especially good heat distribution properties, you can turn down the heat to a medium or lower setting very early and finish cooking on this.

The cooking ring should be matching the diameter of the pot's bottom. Towards the end of cooking time turn the temperature to a lower setting or off before seasoning the food.

### Lid

Subpressure may cause the precisely fitting lid to sit so tight that it won't open. Reheat the cookware for a few minutes at low temperature and the lid will come off easily.

### Waterless cooking

Put vegetables into the pot with only a little water and close the lid. Start with medium heat and finish cooking on a low temperature.

Keep opening the lid while cooking to a minimum because vapour or liquid can evaporate.