



ULTIMATE Triply Cookware

Product Code: K736•K737 • K738 • K739• K740

Introduction

Congratulations on your purchase of the Cooks Professional Tri-Ply Cookware. This high-quality cookware is designed for superior cooking performance, durability, and convenience. Whether purchased as separate pieces or as a complete set, this cookware is designed to meet the needs of home chefs and professionals alike.

Available as:

- 3 x Saucepan Set
- 2 x Frying Pan Set
- Wok
- Saute Pan
- Stock Pot

Features & Benefits

Tri-Ply Construction

- **Stainless Steel Interior:** Provides a non-reactive and durable cooking surface.
- **Aluminium Core:** Ensures even heat distribution for precise cooking.
- **Stainless Steel Exterior:** Suitable for all hob types, including induction.



ILAG Xeradur 5 Non-Stick Coating (Frying Pans and Wok)

The ILAG Xeradur 5 non-stick coating is a high-quality ceramic-reinforced coating designed for superior durability and cooking performance.

Health Benefits Over Traditional Non-Stick Coatings


- **Free from PFAS, PTFE & PFOA:** Unlike conventional non-stick coatings, ILAG Xeradur 5 is free from harmful chemicals, ensuring a safer cooking experience.
- **High Heat Resistance:** Can withstand higher temperatures without breaking down, making it more stable over time.
- **Scratch & Abrasion Resistant:** Designed for long-lasting performance, even with regular use.
- **Improved Non-Stick Properties:** Requires less oil for cooking, promoting healthier meal preparation.

Usage & Care Instructions

Before First Use

1. Wash all cookware with warm soapy water and a soft sponge or cloth.
2. Rinse thoroughly and dry completely.
3. For frying pans, lightly coat the non-stick surface with a small amount of cooking oil and wipe off excess.

Cooking Guidelines

- Suitable for all hob types, including induction, gas, electric, and ceramic.
 - Use medium to low heat for best results, especially for frying pans.
 - Avoid using metal utensils on the ILAG Xeradur 5 coating. Opt for wooden, silicon, or plastic utensils to maintain longevity.
 - Do not overheat empty cookware, as excessive heat can degrade materials over time.
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Cleaning & Maintenance

- **General Cleaning:** Allow cookware to cool before washing. Hand wash with warm, soapy water and a soft sponge or cloth.
- **Non-Stick Frying Pans:** Avoid abrasive cleaners or scouring pads. Wipe off food residue with a soft cloth before washing.
- **Dishwasher Use:** While the Triply cookware is dishwasher-safe, hand washing is recommended for the frying pans and wok to preserve the lifespan of the non-stick coating.
- **Storage:** To prevent scratches, place a soft cloth or paper towel between stacked frying pans.

Additional Care Tips

- Avoid prolonged exposure to acidic foods, as this may affect the cookware's finish over time.
- If food becomes stuck, soak the pan in warm soapy water before cleaning.
- Dry cookware immediately after washing to prevent water spots and maintain its polished appearance.

Safety Information

- Always use oven mitts or pot holders when handling hot cookware.
- Keep handles away from open flames and ensure they do not overhang stovetops.
- Do not use non-stick spray on frying pans, as this can cause buildup over time.
- Never leave empty cookware on a hot burner or in an oven.



GUARANTEE

EXTENDED 25 YEAR WARRANTY WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 25 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through one of our retail partners the standard 15-year warranty applies. You can register your product for an extended 25-year warranty by visiting our website:

www.cooksprofessional.co.uk/extended-warranty

The product must be registered, along with your contact information, within 14 days of purchase. For full terms and conditions please visit our website.

What is Covered: 1. Non-stick Coating: The ILAG Xeradur 5 coating is warranted against peeling, blistering, or cracking under normal, intended use. 2. Structural Integrity: The pan or wok is warranted against warping or breaking under normal, intended use.

What is Not Covered: 1. Damage caused by misuse, abuse, or failure to follow the manufacturer's care instructions. 2. Scratches, dents, discoloration, or minor cosmetic damage. 3. Normal wear and tear, including wear to the non-stick coating. 4. Incidental or consequential damages. 5. Damage caused by using metal utensils, abrasive cleaning pads, or high temperature cooking.

After Sales Customer Service: E-mail: care@cooksprofessional.co.uk

REGISTER NOW FOR EXTENDED 25-YEAR WARRANTY

When you buy direct from the Cooks Professional website your free 25-year warranty is automatically applied upon purchase (no further action required). If you purchased your product through a different retailer website you can register your product for an extended 2-year warranty by visiting www.cooksprofessional.co.uk/extended-warranty or scan the QR code.

