



# COUNTRY COOKWARE

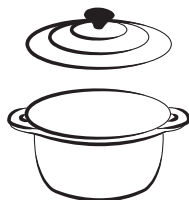
*Expert cooking craftsmanship*

## **Congratulations on your purchase of Country Cookware from JML.**

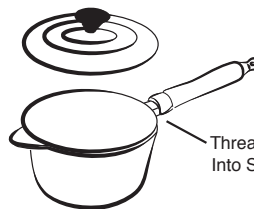
Country Cookware is the choice of serious cooks. The smooth, cast iron finish is designed to last. We're certain you'll be cooking with this beautiful set for generations to come.

Unlike unfinished cast iron crockery, caring for specially enamelled Country Cookware is simple.

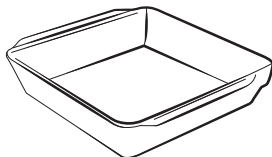
### **SET INCLUDES:**



CASSEROLE DISH & LID (24cm approx)



SAUCE PAN WITH WOOD HANDLE & LID (16cm approx)

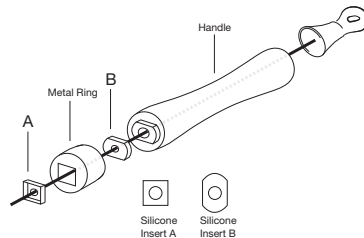
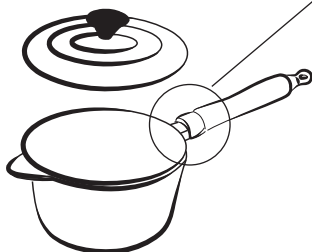


ROASTING DISH (25cm approx)



GRIDDLE PAN (25.4cm approx)

### **HANDLE INSTRUCTIONS:**



- Fit silicone insert A into the metal ring.
- Fit silicone insert B onto the end of the saucepan handle.
- Thread handle bar through handle components and secure tightly to the saucepan.



## COUNTRY COOKWARE CARE INSTRUCTIONS

**Before using Country Cookware wash, dry, then wipe your country cookware with cooking oil to condition them.**

- **Do not** use metal scourers, metal cleaners or abrasive cleaners while cleaning Country Cookware
- **Use only** wooden, plastic or nylon utensils to avoid scratching Country Cookware's beautiful finish
- Be sure **not** to strike or drop the cookware as the enamel coating may chip
- **Do not** immerse Country cookware in cold water when it is hot. Always allow to cool first.
- **Do not** drag the cookware across the stove or oven top. Always lift cookware on and off the cooker

### CLEANING INSTRUCTIONS

- To clean the cookware, use hot, soapy water and a plastic scrubber or washcloth. Clean off food debris, rinse, dry and store in a clean, dry place.
- Do not use metal scourers, metal utensils or abrasive cleaners when cleaning Country Cookware as over time these may damage the enamel finish.

### OVEN TEMPERATURES

The Country cookware Casserole Dish can be used at any oven temperature except when using the lid. When using the lid the knob is heat resistant to **(375°F/190°C/Gas Mark 5)**.

**WARNING:** Because the saucepan has a wooden handle, it cannot be placed in the oven. Always use oven gloves when cooking with Country Cookware.

### FOR BEST COOKING RESULTS

- 1 Allow the pans to heat gradually and thoroughly, for even cooking. Once the pans are hot almost all cooking can be continued on lower settings.
- 2 High heats should only be used for boiling water (veg or pasta) or for reducing the consistencies of sauces and stocks. If Country Cookware is overheated, it may contribute to poor cooking results.
- 3 Do not heat an empty pan or allow a pan to boil dry. Either may cause permanent damage to Country Cookware.
- 4 Never place Country Cookware on unprotected surfaces when hot.

### HEAT SOURCES

- Country Cookware can be used on gas (all ranges), electric, induction, oil, coal or wood heat sources.
- Country Cookware enamel surfaces are not suitable for dry cooking. Use oil, fat or any type of liquid to completely cover the base before heating begins.
- Maintain the tightness of all handles and all knobs by checking and re-tightening regularly.

### GUARANTEE

The JML Cast Iron Country Cookware is manufactured to exacting standards and is guaranteed for the end purpose intended. As part of our ongoing commitment we guarantee; from the date of purchase, for a period of no less than 25 years of the product, that should it fail during normal usage as a result of a component, material or manufacturing fault, excluding fair wear and tear (includes paint scratches or chipping and colour fading), then the product or defective component(s) will be replaced or a credit issued, reimbursing the purchase cost at our expense and discretion. This guarantee is only valid when used for domestic use purposes. Please ensure that all products are clean and dry prior to being returned. No consequential loss may be claimed under this guarantee. This guarantee in no way affects your statutory rights. If you think your product is faulty you should first contact the JML customer service team on **0800 781 7831** so we can resolve the problem as quickly as possible. This guarantee only applies to the original domestic purchaser. Proof of purchase will be required.



Electricity



Ceramic



Halogen



Induction



Gas



Fan Assisted  
Oven



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