

Euro-Gourmet — Use and Care Instructions

Will foods stick to Euro-Gourmet pans?

No. A nonstick lubricant called Quantum non-stick coating is permanently impregnated into the metal. It is the world's most slippery solid and nothing will stick to it.

How is Euro-Gourmet different from other nonstick pans?

Quantum non-stick coating is more than a surface coating. It is bonded to the metal by a patented process in which it is mechanically forced into the pan. Therefore, the lubricant (Quantum non-stick coating) becomes an integral part of the pan.

What are the advantages of cooking with Euro-Gourmet?

Cooking with grease, oil, or butter is not necessary unless preferred. Fat-free cooking means fewer calories and lower cholesterol. Euro-Gourmet means easy cleanup because foods slip out of the pan without sticking.

How are Euro-Gourmet pans seasoned?

All Euro-Gourmet pans must be seasoned before use. Wash all new Euro-Gourmet thoroughly with soapy water, rinse, and dry. Preheat top-of-the-range pans on low heat for 30 seconds and pour in one-tablespoon olive or peanut oil. Rub oil over entire surface with paper towel. Cookie sheets and other bake ware may be seasoned by pouring oil on surface, spreading to cover all areas. Heat in 350°F oven for 10 minutes. Wipe clean. Now it is ready for use and will not have to be reseasoned to insure the pan's nonstick properties.

What is the recommended temperature to use with Euro-Gourmet?

Low or medium heat will produce the best results. Euro-Gourmet pans distribute heat evenly and quickly so high heat is not necessary. Low heat also reduces the problem of spattering.

What utensils should be used with Euro-Gourmet?

Any wooden or nylon plastic utensils will protect the surface. Nylon cleaning sponges are also recommended. Steel wool and metal utensils will scratch the surface. Euro-Gourmet spatulas, spoons, and cleaning sponges are available and may be ordered from Jesco products or their dealers.

Are there any special methods for cooking without fats?

Yes, covering the pan and cooking over low heat will create the moisture needed for the food to cook. For crisper crust on meats, remove the lid the last five minutes of cooking. This does not apply to pancakes and other similar foods.

For prolonged life and appearance, how should Euro-Gourmet pans be cared for?

- Never use high heat.
- Cool the pan before putting into cold or hot water to clean, otherwise warping may occur.
- Never cut in pans or use metal utensils, or surface will be marred.

How are Euro-Gourmet pans cleaned?

Normal cleaning with warm, soapy water is sufficient. There is no need to use scouring pads or steel wool on the interior because foods do not stick. Any aluminum cleaner may be used on the exterior, including bottom, if necessary.

Can Euro-Gourmet pans be put into the dishwasher?

Yes, they may be washed in the dishwasher, but the pans will have to be reseasoned. They will also begin to turn a milky color on the surface. Therefore, washing in regular dishwasher only is recommended.

Can Euro-Gourmet pans be put into the oven?

Yes. Euro-Gourmet pans for use in oven have the same easy care and use properties in the oven as on top of the range. The European, vented air cooled handles on the top-of-the-range fry pans and skillets are able to withstand all oven temperatures. However, it is not recommended that pans with these handles be put onto the oven; use at your own risk.

Are fats necessary to cook vegetables?

No. Cooking with Euro-Gourmet pans bring out the natural flavor of vegetables. A little liquid such as water, broth, or wine may be added for moisture, if needed. For crisp-tender fresh vegetables, preheat pan five minutes on medium heat, then turn to low to cook.

With continued use of Euro-Gourmet pans, will discoloration occur?

No, if only medium to low heat is used. High heat and misuse will turn the natural color dark. The Guarantee does not cover discoloration. If some discoloration does occur, it will not effect the performance of the pans.

Is Euro-Gourmet good for people on special diets?

The use of Euro-Gourmet's surface allows cooking without fats or oil – ideal for people on low-calorie, or low-fat, low-cholesterol diets.

Will meat brown in the Euro-Gourmet pans?

Definitely. Meats will be evenly browned because there are no hot spots in the Euro-Gourmet pans. To sear meat, preheat pan over medium heat for five minutes. For rare, sear both sides and cook. For well done, sear and then reduce heat to low and continue cooking.

Why do eggs cook well in Euro-Gourmet?

Eggs need a low temperature to preserve the protein. Euro-Gourmet's even heat distribution allows cooking over low heat to produce tender, choice crepes, omelets, blintzes, and pancakes. There is no need to use butter, oil, or fat unless desired. Eggs slide out easily without sticking.



Jesco International Ltd., Inc.

1421 Westway Circle
Carrollton, Texas 75006-3733 USA

800-425-3726 • Fax 800-492-5888

972-446-0849 • Fax 972-242-5888

www.usjesco.com