

BIOTAN[®] by Gastrolux[®]

Choosing a product from our Gastrolux[®] range shows that you value the benefits of healthy, low-fat cooking. To maintain the unique advantages of your Gastrolux[®] product, please adhere to the following recommendations:

Instructions before use

Thoroughly clean the cookware using hot water and a small amount of dishwashing detergent. Dry well and apply a thin coating of cooking oil to the inner surface of the cookware. Heat the pan until it starts to smoke a little. Wash the pan again and it is now ready for use. (FIRST TIME USE ONLY)

The correct hotplate

For best results use a hotplate slightly smaller than but closest to the size of the base diameter of the pan, especially for the new Induction products.

Energy source and savings

Standard Gastrolux[®] BIOTAN[®] products are suitable for slow combustion stoves, gas, electric and glass ceran cooking surfaces. The new Induction Gastrolux[®] BIOTAN[®] products can be used on all of the above cooking surfaces PLUS Induction cooktops.

NOTE: for glass ceran surfaces always check for remains of residue (eg salt, pepper, sugar etc) between the cooking surface and the base of your cookware. Any small particles can cause scratches to either the ceran surface or cookware when sliding it back and forth. Always lift your cookware when you would like to move it. Using the glass lid as well as the correct size hotplate will save energy. Always place your Gastrolux[®] BIOTAN[®] product on a cold surface before applying heat. Never leave an empty pot or pan on a hot surface without observation.

The correct oils and fats

Always use oils or fats that suit the individual dishes. Read and be familiar with the information concerning the oils and their working temperature. Failure to do so could result in burning of the oil. Burnt oils and fats release a bitumen type residue which will reduce the non-stick properties of your cookware. Furthermore, burnt oils and fats produce carbons which may cause cancer.

Cooking utensils

Do not use pointed and/or sharp utensils in your cookware. We recommend heat resistant silicon, plastic or wood utensils to keep the look of your cookware.

After use cleaning

Clean thoroughly after every use using warm water and dishwashing detergent. Do not use abrasive materials. Do not use your cookware as a food storage container, food acids may harm the non-stick surface.

Cleaning in the dishwasher is not recommended. *We wish you many years of enjoyable cooking.*

