

# Luna way



Our pots and pans are an excellent compromise between tradition and modernity thanks to the properties of cast iron and to the refinement of enamel.

Cast iron is one of the materials that best retains the heat, spreads it slowly and distributes it in perfectly homogeneously.

This reason why this material is ideal for cooking food with medium and low flames, which offers the best results.

Our pans and pots are ideal for any type of heat source: oven, induction hob, ceramic glass, gas hob, barbecues and traditional kitchens.



To facilitate movements, our products are equipped with handles. Cast iron is an extremely resistant, but if it falls or receives shocks, the coating could be damaged.

The lid of the casserole pan is equipped with hemispheres located inside that collect the steam. This allows to moisten the food evenly.

The use of the lid allows you to maintain keep the dish hot for an extended period of time or to store raw or cooked food in the refrigerator.

## COOKING TIPS

As soon as the pot is removed of the box, wash it with soap and hot water, rinse it and dry it.

It is recommended to use silicone tools and avoid the metal ones to avoid damaging enamel.

It is recommended to grease the inner surface with oil or butter before you putting on the flame.

It is not necessary to preheat the pot on a high flame; let it heat up gradually and then lower the flame to enhance the cooking.

The cast iron keeps the heat radiating and allows you to turn off the cooker in advance, letting the oven finish cooking off.

Our pots and pans are ideal for cooking over high heat. They are excellent to reduce wet food and sauces, to boil vegetables, to cook pasta or to bake bread or cakes in the oven.

To preserve the enamel it is recommended to use tools of silicone and avoid metal ones.

Our pots and pans are easy to maintain.

The enamel makes it easy to clean the surface.

## COOKING WITH CAST IRON

Cooking has now become a true art of healthy living. You can try your end in everyday life with your family or you can enjoy it sharing special moments with your friends.

Thank you for choosing our products.

Enjoy your meal!

## MAINTENANCE

Our pots and pans are easy to maintain.

They can be washed in the dishwasher or, once the meal is cooked, you can leave to cool. You can then fill it with hot water, start dissolving incrustations with the help of a non-abrasive sponge, rinse and dry with care.

The enamel makes the surface cleaning easy.

To remove sticky residues, fill the pot with hot water and leave it to soak for at least 30 minutes.

In addition, a small brush can help to remove the incrustations especially from the pan with grooves.

You should avoid to soak pots and pans in cold and hot water, the thermal shock could break the enamel or the pots themselves.

## LIFETIME GUARANTEE

Our pots and pans are guaranteed for life both for the material that for any manufacturing defects. This is valid only as long as the products are used in a domestic environment in normal conditions, following the above-mentioned warnings of use. The warranty does not cover the normal wear or any impact.



TIPS FOR USE



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