

## WATCH THE WATER

Do not leave enamel cookware completely submerged in water, dry it properly before storage. Do not leave the water in the cookware for long periods of time because residue builds up on the inside of the pots. Enamel-on-steel cookware is dishwasher safe.

### Choose cleaning products carefully

Every now and then, burnt food sticks to the bottom of the enamelware. Choosing the right cleanser and method are important. Never use steel wool or other strong abrasives like scratchy powders or oven cleaners. Soft Scrub and baking soda both clean enamel cookware very well. Enamel-on-steel pots are an attractive addition to any kitchen. With the proper care, this cookware can really keep up appearances for years to come.



\* Tips of proper position for storage



## FAQs About Enamel-on-Steel Pots | Porcelain-on-Steel Pots

Enamel-on-steel or Porcelain on steel pots are steel, heavy metal pots coated in a thin layer of porcelain enamel. This cookware offers users a number of benefits, allowing for more natural cooking methods and safer food consumption.

**Q:** Why coat steel rather than leaving it bare like cast iron?

**A:** Steel is a reactive metal. It can react to the chemicals in foods that you cook. While this is not dangerous, it can give foods a metallic taste that people find objectionable. Coating steel with porcelain enamel insures the heat conductivity and durability of steel, without altering the natural flavor of the foods cooked.

**Q:** What are the other benefits of cooking with porcelain-on-steel pots?

**A:** Food can still scorch the bottom of the pan so it only use this kind of cookware on medium heat. Some porcelain enamel coated dishes are suitable for use both on top of and inside the oven. Read the owners manual carefully for manufacturer recommendations.

**Q:** Why is porcelain enamel coating better than other non-stick coatings?

**A:** Porcelain enamel is not damaged by overheating, and does not release toxic smoke or carcinogenic chemicals like many synthetic non-stick coatings. It also does not flake into foods like other non-stick coatings. Enamel-on-steel cookware is healthier than other cookware material such as aluminium, cast iron, and stainless steel.

**Q:** How should you care for your pot?

**A:** Do not allow water to stand in your porcelain enamel-on-steel cookware and do not fully submerge it in water, dry completely before storage. Do not use the pot if the porcelain gets chipped or broken. Never place the steel pot in the microwave

## INFORMATION ABOUT ENAMEL COOKWARE

Enamel on Steel cookware is the perfect choice for healthy cooking and hectic lifestyles. This Gourmet Cookware features a naturally stick resistant surface made of enamel. This colored enamel creates a beautiful finish that gives our pots and pans a real Cook & Serve functionality that cannot be found in other lines of professional cookware. Enamel-On-Steel has been the best choice for healthy cooking for over 25 years.

Enamel-on-steel pots are attractive, turn-free, non-reactive stove-top cookware that is safe for daily use. It is a bit of an investment, but with the right care these pieces last for decades. Keep enamel cookware from showing its true age with these simple techniques



## PREVENT CHIPPING

Enamel is a very strong substance, but if not handled properly, it does chip. Avoid banging the enamel against other hard surfaces when cooking and washing the pots. Once a pot starts to chip, discontinue use as it can contaminate the food.

**Avoid Burns:** Enamelled cookware is designed for stove-top use only, not the microwave. Scorching on the bottom occurs when you use a temperature that is hotter than necessary or when you pre-heat the pot dry. Enamelware reaches high temperatures quickly so pre-heating is usually not necessary.



**KI KEDAUNGINDAHCAN**  
ENAMEL COOKWARE MANUFACTURING METAL PRINTING & CAN MANUFACTURING

**KEDAUNG INDUSTRIAL GROUP**



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