

# *Sirena<sup>®</sup> ThermoChef*

## **USE AND CARE MANUAL**



### **Sirena Inc.**

11334 Boggy Creek Suite 107 Orlando, Florida 32824

**[www.sirenasystem.com](http://www.sirenasystem.com)**

Read this manual thoroughly before using and save it for future reference.

## **TABLE OF CONTENTS**

1. Introduction
2. Important Safeguards
3. Product Description
4. Usage Guide
  - 4.1 Preparing Your Cookware
  - 4.2 Cooking Guidelines
  - 4.3 Induction Cooktop Use
  - 4.4 Stovetop Use
  - 4.5 Oven Use
  - 4.6 Thermo Knobs
  - 4.7 Utensils
5. Care and Cleaning
6. Storing Your Cookware
7. Warranty and Customer Service

## ***1. Introduction***

Welcome to a new era of precision cooking with the Sirena Thermochef Cookware Set. This manual will guide you through the features, use, care, and maintenance of your new cookware to maximize its performance and longevity.

## ***2. Important Safeguards***

Safety is paramount. Please adhere to the following precautions to ensure safe use:

- Keep children away from the cooktop while cooking.
- Always handle hot cookware with care to prevent burns.
- Do not leave cookware unattended while in use.
- Ensure that handles do not extend over the edge of a hot burner or flame.
- The cookware is not suitable for microwave use.
- Avoid immersing a hot lid in cold water.
- Stainless steel handles can discolor in an oven, but this doesn't affect the safety or performance of your cookware.

## ***3. Product Description***

The Sirena Thermochef Cookware Set is a premium culinary toolset, innovatively designed for optimal performance. Each piece features:

- A hybrid design of stainless steel with three layers of eco-friendly ceramic coating inside for even heating and superior non-stick performance. Free from PTFE and PFOA.
- Ingeniously constructed bases, combining five layers of stainless steel, aluminum, and iron, unified through a unique bonding process for robustness and optimal heat conductivity.

- Thermo-sensitive knobs calibrated for maintaining the perfect cooking temperature.

## **4. Usage Guide**

### **4.1 Preparing Your Cookware**

Before first use, remove all packaging materials and labels. Wash in warm soapy water, rinse, and dry thoroughly with a soft cloth.

### **4.2 Cooking Guidelines**

Preheat your pan for a few seconds on low to medium heat before adding oil or butter. Always use appropriate heat settings for your ingredients. Cook on a burner with a similar base diameter to your pan for energy-saving and best cooking results.

### **4.3 Induction Cooktop Use**

Sirena ThermoChef Cookware is fully compatible with induction cooktops. Make sure that the base of the cookware comes into contact with the outer edge of the burner.

### **4.4 Stovetop Use**

Safe for use on gas, electric, electric coil, halogen, induction, and ceramic cook tops. Be sure to use an appropriately sized burner for the pan you are cooking with and never allow the handle to extend over the burner. If cooking on a gas range, do not allow the flame to rise along the outside of the pan, as this may lead to discoloration and cause the handle to get hot. Avoid sliding cookware on glass cook tops as this can lead to scratching of the cook top surface.

### **4.5 Oven Use**

Sirena ThermoChef cookware is oven safe up to 350°F (180°C). The Stainless-steel handles are oven safe as well. However, they may discolor when used in an oven, but this won't affect the cookware's performance. Never use thermo knobs or glass lids in the oven, these are not oven safe and will get damaged.

## 4.6 Thermo Knobs

- Thermo knobs, or thermometer knobs, are an innovation designed to provide greater control and ease when cooking. Here is how to use them effectively:

### **5 rules for cooking with your thermo knobs (cooking between 40 and 80):**

1. Always start cooking on medium heat, never cook on high heat.
2. When the temperature gets to 40, you should reduce the heat a few notches down.
3. When the temperature gets to 70-80, shut off the heat completely, you are done, the food is off the heat.
4. Do not ever let the thermometer get into the red zone because that is when you are losing all your vitamins.
5. The secret to healthy cooking is keeping the glass cover on all the time to maintain all nutrients in the food.

- Usage: Thermo knobs are designed to show the temperature of the cookware, helping you to prevent overheating and potential damage. To use them, simply place the thermo knob on the lid of your cookware as you would with any other knob. The thermo knobs attach easily via magnets.

- Reading: When you have your cookware on the heat source, monitor the thermo knob. Each knob will have a gauge or indicator showing when the temperature is within the optimal cooking range. Be sure to lower your stove's heat if the temperature gets too high.

- Safety: Be aware that thermo knobs, like all knobs, can get hot during cooking. Always use a potholder or oven mitt to adjust or remove the lid.

- Maintenance: Keep your thermo knobs clean to ensure accurate readings. Clean knobs with a damp cloth only and avoid submerging the knob in water. Never put thermo knobs in the dishwasher.

- Caution: Thermo knobs are designed to give an approximation of the heat inside the cookware, not the exact temperature of the food. Always use a food thermometer to ensure that your food is cooked to the appropriate internal temperature.

#### **4.7 Utensils**

Do NOT use metal utensils as this can scratch the ceramic coating. Sharp-edged tools such as forks and knives should not be used and knives should never be used to cut inside the pan. These utensils will scratch both nonstick and stainless-steel surfaces. Scratches and peeling due to metal or sharp-edged utensils is not covered under warranty.

#### ***5. Care and Cleaning***

Allow the cookware to cool before cleaning. Despite its dishwasher safety, we recommend washing in warm soapy water and drying with a towel to preserve the non-stick performance.

Do not use steel wool, nylon scrubbing pads, or cleaners containing chlorine or bleach. For tougher burns, use a foam sponge.



#### ***6. Storing Your Cookware***

When storing, nest your cookware carefully to avoid scratches or chipping in the surface of the non-stick coating and the cookware's edges. Never store cookware inside each other so you don't scratch the ceramic coating.

## ***7. Warranty and Customer Service***

- Coverage: Your cookware is covered under a 2-year warranty for any defects in material or workmanship under normal household use for the stated period from the date of original purchase. Proof of purchase is required.
- Exclusions: This warranty does not cover damage caused by accidents, misuse, abuse, commercial use, or normal wear and tear. Scratches, stains, discoloration, damage from overheating, or damage from the use of an automatic dishwasher are not covered by this warranty.
- This cookware is not intended for commercial or restaurant use.
- Service: In the unlikely event that your cookware requires service, please contact our Consumer Relations team at 1-855-474-7362. They will provide instructions on how to get your cookware inspected and serviced.

This instruction manual is a guide to help you make the most out of your cookware, from cooking to cleaning, handling to storage. Remember, good cooking is as much about the tools you use as the ingredients you choose. Happy cooking!

Enjoy the art of precision cooking with your new Sirena Thermochef Cookware Set!



**Sirena Inc.**

11334 Boggy Creek Suite 107 Orlando, Florida 32824

1-855-474-7362

[www.sirenasystem.com](http://www.sirenasystem.com)