



# Tefal<sup>®</sup>

## air

**THANK YOU** for your purchase of the AIR Dutch Oven.  
**We hope this product satisfies all your needs day after day.**

Please read the following recommendations and tips  
for proper use, cleaning and maintenance.

## 1 - FIRST USE

Prior to using the pot for the first time, wash with dish soap and lightly coat the inside with cooking oil.

## 2 - COOKING WITH AIR

### AIR IS COMPATIBLE WITH ALL HOBS INCLUDING INDUCTION

AIR is induction-friendly and compatible with all hobs: gas, electric, vitroceramic and induction. (This excludes the 10cm mini-cocottes, which are not intended for use on the stovetop.)

*Please note: items with a smaller base diameter than the induction hob size might not trigger induction heating technology.*

For maximum energy efficiency, stability and to avoid burning the outside coating, be sure to position your pot in the centre of a hob with the right diameter (with the help of a trivet if necessary).

**Caution: Tefal AIR is not safe for microwave use.**

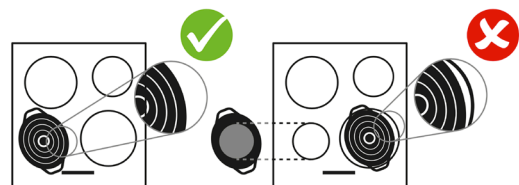
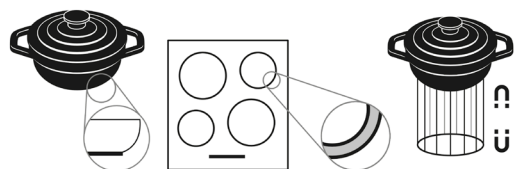
### AIR IS OVEN SAFE

The pot and lid are oven safe up to 250°C.

### CAUTION : HANDLES MAY BECOME HOT

The cast aluminium handles may become hot during use.

For added safety, we recommend the use of oven gloves.



TEA TOWEL  
OR GLOVE



## HEALTHY COOKING WITH AIR

Thanks to the high-quality ceramic coating, added fat or oil during cooking may not always be necessary—promoting healthier cooking, especially for slow-cooked meals.

One method that produces deliciously tender roasts is to add water frequently when cooking without the lid on the stovetop.



## PERFECT STEWING OR WATERLESS COOKING WITH CONDENSATION LID

Our condensation lid distributes moisture on the cooking surface, helping maintain maximum tenderness for stews cooked to perfection. With this lid on, you can also cook vegetables at low heat with only a spoonful of water. This waterless cooking method will gently cook ingredients thanks to the natural steam emitted from your vegetables.



## PERFECT STEWING ON GAS HOB

For perfect stews cooked over gas flames, start cooking at high heat on your regular hob and then move your pot to the smallest hob to let it stew for a long time at moderate temperatures.



## KEEPING LEFTOVERS IN THE FRIDGE

You can certainly store leftovers in the fridge using AIR, however: be careful with certain spices or curries and ingredients like tomatoes which can stain your coating if left within the pot for too long.

## 3 - CLEANING YOUR AIR COCOTTE

### HAND WASH RECOMMENDATIONS

Clean your whole pot with hot water, mild dish soap and a soft sponge.  
Avoid abrasive or aggressive cleaning products or detergents.

Be sure to dry the base of your pot (excluding mini cocottes) after each cleaning. A light blue or yellow colour can occur on the base after some time. This is natural, harmless and can be removed with a commercial cleaning agent meant for stainless steel utensils, or with lemon juice or white vinegar.



We recommend that you use an abrasive sponge only for the stainless steel base.

Cleaning tip: for burnt/caked food at the base of your pot, cover the burnt portion with hot water and dish soap or baking soda and let it soak for a few minutes.

### AIR IS DISHWASHER SAFE

AIR is dishwasher safe, but we recommend hand-washing to prolong the life of your pot.

**Caution: if washed in the dishwasher, certain detergents may dull or discolour the outer coating. Our guarantee does not cover this type of damage.**

Dishwasher use: it is best to use gentle detergents such as liquid, gel or powder, not tablets or sachets. We recommend less corrosive brands like Sun products.



## 4 - TAKING CARE OF YOUR AIR COCOTTE

**To preserve the properties of the ceramic coating: overheating the pot may damage its non-stick properties or warp the base. Avoid overheating your cookware especially when empty. Be careful when using a maximum heating position or booster function. Never heat fat or oil to the extent that it burns and turns black.**





*We recommend wooden, plastic, or silicone utensils to be sure to avoid scratches. In general, the use of sharp-edged utensils is not recommended for this product.*

*If your lid knob becomes loose, carefully tighten using a Phillips head screwdriver.*

## 5 - AIR IS RECYCLABLE



Your appliance contains valuable materials which can be recovered or recycled. After years of satisfied use, be sure to dispose of your item at your local household waste recycling centre.

## 6 - GUARANTEE

This product is guaranteed for 2 years against manufacturing defects, unless specific legislation or agreements are in force in the country of purchase.

The guarantee does not cover sticking or damage caused by incorrect use, professional use or if the product is knocked or dropped. It does not cover stains, discoloration or scratches on the inside or outside of the product due to wear and tear or overheating.



Tefal guarantees that the ceramic coating complies with regulations covering materials in contact with food.<sup>(1)</sup>

## OTHER INFORMATION & HELPLINE

For full details and any additional information, contact customer service at [www.tefal-me.com](http://www.tefal-me.com)

(1) Tefal guarantees the safety of its articles through stricter controls than those required by current food contact regulations. No PFOA in compliance with applicable regulations. No Lead No Cadmium (no Pb, No Cd) means no intentional addition of Pb and Cd in the coatings and not detected by tests conducted by external laboratories.