



RIESS

HEALTHIER COOKING WITH ENAMEL

INSTRUCTIONS
FOR USE AND CARE

WE LIVE FOR ENAMEL

Many thanks for choosing a product made of original RIESS premium enamel.

You are holding an ecologically produced, Austrian quality product made of enamel in your hands, which was produced by hand with a great deal of care.

Our family has been manufacturing cookware for nine generations. Since 1922, we have been producing high quality enamel cookware, which is produced CO₂ neutrally with our own hydroelectric power.

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ENAMEL: CURIOUS ABOUT THE ADVANTAGES?

RIESS Premium enamel is glass on steel, inseparably joined together in a kiln. It is made of natural materials and has many positive characteristics:

- **Handmade CO₂ neutrally in Austria** - with our own hydroelectric power
- **Induction-compatible***) and can be used on all oven types - due to the iron core
- **Cut and scratch-resistant** - due to the hard surface
- **Easy to clean***) and bacteria-inhibiting - due to the smooth, non-porous surface made of glass
- **Energy-saving cooking***) - due to the perfect heat conduction of the iron in the base and walls
- **Healthy and aroma neutral** - retains the taste of the ingredients
- **Heat-resistant up to 450°C**
- **Long-lasting** - with the right care and use
- **Available in many colours and designs** - Enamel brings joie de vivre into the kitchen.
- **Can be recycled in scrap metal** - thanks to the natural raw materials

*) You can also find tips on this at www.riess.at

Behind every product made of RIESS premium enamel, there are up to 40 work steps.

Each piece is carefully produced by hand and is original.

Small colour deviations and irregularities are characteristics of handmade articles and enamelling.



HONEST HANDIWORK



Typical features of enamelling:

- Small holes to allow gas to escape on models with hollow handles. Here the air can escape during firing.
- Seams on the inside of the handle. Basic enamel leaks outwards slightly during firing, and a thin line appears.
- Support points. The cookware is hung here for drying and later for firing. At this points, flash rust can appear, which can easily be removed again with a damp cloth.



THE DIVERSITY OF RIESS



FOR LONG ENJOYMENT WITH RIESS PREMIUM ENAMEL

Tips on proper use

- Remove the foil and sticker with cooking oil before the first use.
- Choose the hob with the appropriate diameter for your pots or pans, to avoid energy loss.
- Cook with less heat than usual. Enamel quickly conducts the heat into the base and walls. This way your dishes are cooked gently, the ingredients stay intact and you improve the taste experience. In addition, you avoid risk of burning, save energy and extend the life of the cookware.
- Never heat up the cookware without contents, and ensure that the liquid never completely evaporates. Otherwise it can overheat.*
- Reduce the temperature in good time and observe the cooking process. When cooking with hot fat/oil, there is a flammability hazard.
- Never leave small children unsupervised near the oven and hot cookware.

* Recommended maximum temperature for cooking and frying: 220°C

- Please always handle enamel handles and lids with a dry potholder. The core is made of iron and heats up quickly. Most of our products have enamel handles and lids, and can also be used in the oven. We have developed a heat resistant potholder for this.
- You can cut without causing any damage, and remove food with kitchen aids. Enamel is scratch and cut-resistant.
- Enamel is very hard. However, impact from hard objects, dropping on hard floors or severe knocks with kitchen aids can lead to the glass surface chipping.
- If the glass layer on the outside chips in spite of taking all necessary care, this is only cosmetic damage. The cookware can still continue to be used. In the case of chips on the inside, we recommend replacing the product, as optimum hygiene is no longer guaranteed.

You can find detailed information at www.riess.at

Conformity declaration: We confirm that the article, if it is intended to come into contact with food as a consumer article in the sense of the food safety and consumer protection act - LMSVG, corresponds to the requirements of the ordinance (EC) 1935/2004, and (EC) No.2023/2006 and the Austrian ceramics ordinance Federal Law Gazette No. 259/2006. This confirmation is no longer valid if the article is used other than for the intended purpose, or changed.

Liability waiver: We would like to expressly point out that we accept no liability for damages which are due to the following causes: • incorrect usage • unsuitable, incorrect or negligent handling • not following the instructions for use

THE RIGHT CARE

- Due to its smooth, non-porous surface made of glass, enamel is bacteria inhibiting and is easy to clean.
- Fill the still warm cookware with warm – never cold – water and washing-up liquid after cooking and emptying. The cookware can be cleaned effortlessly after a short soak.
- In the case of particularly stubborn or burnt-on food residues, briefly bring the water and washing-up liquid to the boil.
- Use Riess enamel care or scouring cream, and the smooth side of the cleaning sponge or a soft brush for cleaning.
- Avoid wire brushes, steel wool, scouring powder containing sand and cleaning sponges with ceramic particles.
- When using the dishwasher, select the glass washing programme. We recommend washing by hand for long enjoyment of the radiant shine of enamel.
- Dry the cookware well. Any lime spots can effortlessly be removed with vinegar water.



THE DIVERSITY OF RIESS





RIESS



Gas hob



Electric hob



Glass ceramic
hob



Induction
oven



Oven



Dishwasher-
safe



Food-safe

www.riess.at