

Customer information how to handle fats and oils with our cookware

Which kind of oils and fats may I use on which temperature?

According to the most popular German product testing association „Stiftung Warentest“ in 2/1998, empty state aluminum hand-casted pans reach to a temperature up to 300 °C / 572 °F after a couple of minutes on maximum heat.

By using these high temperatures fats and oils smoke. The result: Tar resins are formed, which clog the coating of the cookware and won't be removable. Caused by that, the non-stick coating and the non-stick capacity will be damaged and impacted permanently.

Heating levels of different fats and oils:

Butter and margarine

may be heat up only until approx. 160 °C / 320 °F.
Suitable only for meals which will be prepared on low-heating levels, like eggs and pancakes etc.

Clarified butter

may be heat up to approx. 200 °C / 392 °F,

Oils like sunflower oil etc.

may be heat up to approx. 200-220 °C / 392-428 °F.

Suitable for medium heating levels, e.g. for meals like fried potatoes, breaded or flour coated food.

Hardened vegetable fats like Biskin, Palmin

smoke at approx. 280 °C / 536 °F.

Usable and necessary for the high-level heating, e.g. to sear different meat dishes.

Cold-pressed oils like Olive oil, diet fats and diet margarine

are predominantly not usable to fry.

Please consider exactly the informations of the producers.