



## Ceradon® Use & Care Guidelines

### Cooking a Roast

When you cook a leg of lamb or a roast, always keep a little liquid or sauce in the bottom of the dish. Avoid, however, adding cold water to your hot dish - this thermal shock could damage the pan. Instead, add hot water. Never place your dish directly over open flames or on electric inductions rings without using a diffuser.

### Cooking chicken

Great chicken can be grilled in the Emile Henry roasting or casserole dishes, keeping the meat moist and allowing the spices to be absorbed.

### Browning

Emile Henry dishes can go under the broiler (but not too close) for short periods of time, as long as the dish is 3/4 full. You can also bake hot desserts directly in the individual pie dish and French onion soup in the soup bowls.

### Microwave Ovens

All Emile Henry dishes can be used in the microwave oven. While cooking, the food inside can heat the dish as much as 50 degrees Celsius/ 125 degrees Fahrenheit. It is advisable to use an oven mitt to take your dish out of the oven.

### From Oven to Freezer

Emile Henry dishes can be taken directly from the freezer to a heated oven. This is wonderful for reheating frozen left-overs.

### Crusty Pastry

Preheat pastries for five minutes prior to adding filling. This will ensure that your pastry is nice and crusty.

### Cooking times

Food cooked in clay dishes takes longer to heat than food cooked in metal ones due to differences in heat diffusion-- usually around ten minutes longer. So, when cooking with Emile Henry, please be sure to check that your dish is completely cooked before removing it from the oven. You can check to see if baked goods are done by inserting a knife into the dish, if the knife comes out clean and dry, then your cake or pie is done. Once on the table, your dish will retain its heat and thus keep your dish warm for a longer period of time.

### Should you grease your Emile Henry dish before pouring in the mixture?

You don't have to grease Emile Henry dishes because the smooth glaze prevents sticking. The wavy edge on many of our dishes also makes it easier to turn out dishes because the unique design allows air to circulate. Once the dish is inverted, your dish should slide out easily.

### Easy to Clean

Emile Henry dishes are dishwasher-safe. Tough, burnt-on food can be removed by allowing the dish to soak for 20 minutes prior to cleaning.

### Freezer

Put an Emile Henry plate and pasta bowl in the freezer. When you take them out, you'll have an excellent butter bell which will keep your butter, fruit, and other foods cool while dining outside. The Emile Henry utensil jar will also keep wine chilled. Emile Henry is known for keeping things warm, but the clay also keeps food cool when it's been refrigerated.

### Some precautions

Emile Henry dishes are designed to resist oven heat up to 250 degrees Celsius / 480 degrees Fahrenheit; they are not intended to be used over direct flame or hot plates. Do not place your hot dish on a cold or wet surface.

#### Emile Henry USA Corp.

802 Centerpoint Blvd.  
New Castle, DE 19720

Toll-free: (888) EHOUTLET (M-F 8-5 ET)

Phone: (302) 326 4800 (M-F 8-5 ET)

Fax: (302) 326 4810

E-mail: [info@emilehenryusa.com](mailto:info@emilehenryusa.com)

Web site: [www.emilehenryusa.com](http://www.emilehenryusa.com)

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## Flame® Use & Care Guidelines

### All you need to know about Emile Henry flameproof stewpots, tagines and fondues

#### What are Emile Henry stewpots, tagines and fondues made from?

Our Flame products are formed from heat-resistant ceramic.

#### For which type of heat sources are Emile Henry product appropriate?

Emile Henry products can be used with gas, electric and halogen heat sources.

#### Can Emile Henry products be used with induction heat?

Yes, our Flame products can be used on induction heat with an induction plate.

#### Can Emile Henry Flame products be used in the oven?

Yes, our products are perfect for oven use. They can also be used with grills and broilers.

#### Can Emile Henry Flame products be used in microwave ovens?

Yes, our Flame products do not contain metal and can be used in microwaves.

#### Can Emile Henry Flame products be placed in the freezer?

Yes, they can withstand temperatures down to -20 degrees Celsius / -125 degrees Fahrenheit.

#### Can Emile Henry Flame products be placed in the dishwasher?

Yes, all Emile Henry products are dishwasher safe.

#### How do I remove burnt or baked on food from my Flame products?

Allow pans with burnt or baked on food to soak for about 20 minutes before cleaning.

#### What should be done before using Flame products for the first time?

See below for seasoning instructions to use on all Flame products before first use.

#### Are the Flame stewpot handles heat- resistant?

The handles are generally heat-resistant but become hot if gas flames touch the vertical sides of the stewpot. An oven mitt should be utilized when handling.

#### Why is there a "foot" on the bottom of Flame stewpots, tagines, and fondues?

This "foot" spreads heat and allows for even cooking.

#### Why are there bumps on the inside of the stewpot lid?

These bumps catch condensation created by the steam inside of the stewpot. The steam then falls back into the pot, preventing food from drying out and keeping flavors sealed inside.

#### Why do stewpots, tagines and fondues develop thin cracks after being used a few times?

When heated, ceramic dilates slightly, creating very thin cracks in the glaze. This is not a flaw, and actually is proof of the product's heat resistance and longevity.

#### How should I store my Flame products?

Flame products should be carefully dried and stored with the lid slightly off-center, allowing for air circulation inside the pot.

## Flame® Seasoning

### Before Use

To season a new dish, we recommend adding about 1 inch of milk to cover the bottom of the dish. Let the milk simmer for five minutes. Remove the dish from heat and allow it to cool before cleaning. You can also simmer one quart of water with 1/2 cup of rice for five minutes instead of the milk.

### Small cracks in the glaze

When heated, the Flame-top cookpot expands slightly. This phenomenon creates small, thin cracks in the glaze, which are especially visible on light colored cookware. These small cracks are not a flaw, but are proof that the Flame-top cookware is resistant to temperature change and is a sign of longevity.

### Cleaning

Emile Henry products are very easy to clean by hand or dishwasher. Burnt-on residue may be removed by pre-soaking the cookware for 10 minutes.

### Halogen stove top

Slow heating is recommended. Never heat an empty dish.

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## The Emile Henry Guarantee

UNITED STATES

Emile Henry guarantees all products for household use, for three (3) years from the date of purchase.

The guarantee covers breakage during use, except when our Use and Care instructions are not followed, as in the following circumstances:

- \* Not guaranteed when no sauce or liquid remained in the dish when cooking meat or poultry.
- \* Not guaranteed when cold liquid was to a hot dish.
- \* Not guaranteed when oven temperature is used above 480°F (250°C).

Needless to say, the warranty does not cover breakage due to impact.

The guarantee does not apply for the "Hotellerie" line.

For service under this warranty, send the following to the address below:

- The utensil, carefully wrapped;
- The register receipt or invoice indicating the utensil, the Emile Henry name, and date of purchase;
- Your name and address;
- And, in a few words, how your dish was used.

**Emile Henry US  
Customer Service  
802 Centerpoint Blvd  
New Castle - DE 19720**

Your utensil will be inspected, and if covered under this warranty, it will be replaced free of charge by an identical item, or a similar item if the item submitted is no longer available.

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Founded in 1850, and located in Marcigny, a small town in the province of Burgundy, France, Emile Henry has established a worldwide reputation for manufacturing the finest quality ceramic ovenware, gourmet cooking products, and bakeware products. Still owned and operated by the Henry family, the company today manufactures all of their new cooking products from Burgundy clay using their proprietary Ceradon® state-of-the-art manufacturing process.

Burgundy is noted for world-famous wines that are grown in the mineral-rich limestone soils of the region. Imparting fantastic terrior in the wines, it is these soils and clays that go into the special clay cookware-crafting formulas that are the basis of all Emile Henry ceramic cookware and other products.

\* Burgundy clay evenly and slowly diffuses cooking heat to the very center of the cooking dish. Food is cooked evenly, which brings out the flavors and aromas. Burgundy clay has superior heat retention properties which keep food hot and more flavorful when resting on the dining table or on a kitchen sideboard.

\* All Emile Henry products are direct freezer-to-oven. They exhibit extraordinary thermal shock properties. They go under the broiler and in the microwave.

\* Emile Henry products do not chip or crack easily. One can cut directly on the surface without scratching or damaging the product.

\* The surfaces do not trap and hold baked on or burnt food. Cleaning is remarkably easy. All Emile Henry products can go in the dishwasher.

\* There is no lead or cadmium in our products, all of the glazes meet California Prop 65, and all of the products are 100% food safe. Offered in a large variety of colors, the glazes will not craze, discolor or fade over time.