

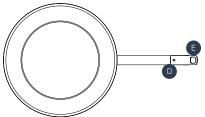
Ztove Smart CookwareQuick start guide

Ztove cookware

Side view



Top view



Features

- A Temperature sensor
- B Plastic handle with electronics
- Battery cover
- LED Light
- Hanging loop

The illustration is an example. The exact model in the package may look different than this illustration.

Before first use

- Remove all packaging and wash by hand in warm soapy water with a soft brush. Do not submerge the handle in water as it can damage the electronics.
- 2 Install battery. Open battery cover with a CR2032 battery or coin.
- Insert battery and close the battery cover. The battery is successfully installed when the LED light blinks blue.



Cleaning instructions

Clean the cookware as soon as possible after use. Wash it by hand using a soft dish brush and dishwashing detergent for handwashing.

2 Do not soak or place the cookware in the dishwasher. The handle with electronics is not waterproof and should be cleaned carefully.

Track or control temperature

There are two ways to use and set up Smart Cookware. The cookware can either track temperature with an app or control temperature with a Ztove Smart Hob.

Track temperature with cookware & app

This feature is for users with Ztove smart cookware and a smart phone or tablet.

- Track temperature with 1°C precision
- Works with all hobs.
- Requires user to change the heat to maintain a stable temperature.
- Requires a smart phone or tablet to display temperature and access features.



Control temperature with Ztove hob

This feature requires a Ztove induction hob. This feature can automatically keep a temperature stable with 1 °C precision.

This manual does not cover use with a Ztove smart hob. See more at www.ztove.com





Discover more about Ztove by scanning the QR code below to access manuals, recipes, inspiration, other products, and more!



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Connecting cookware to app

- Download the Ztove app. The Ztove app can be downloaded from the "Google Play" store on Android or the "App Store" on iOS. Search for "Ztove" or scan the QR code.
- Turn on the cookware by tilting, shaking or moving the handle. When the handle blinks blue, the cookware is turned on.
- Connect to cookware in the app. When the LED light in the handle blinks green the cookware is connected.
- Use in-app features to set temperature alarm, temperature interval or use the temperature guide for setting recommended temperatures.







Cookware with app features



Recipes

More than 100 recipes with temperatures



Temperature alarm

Set an alarm when the cookware has reached a specific temperature.



Temperature interval

Set a temperature range and keep the temperature within a desired interval. This is useful to avoid under- or overcooking.



Temperature guide

List of recommended temperatures to use with specific food preperations.



Tempereture graph

Monitor the temperature over time and make sure the temperature is within desired range.



Timer

Set a timer with an alarm.

Temperature guide

Temperature span	Typical heat description	Useful for
0 °C - 100 °C	Low heat	Melting butter, chocolate. Emulsified sauces.
100 °C - 140 °C	Medium heat	Boiling and reducing sauces.
140 °C - 180 °C	Medium high heat	Gentle frying, i.e. scramble eggs.
180 °C – 220 °C	High heat	Frying of most meats. pancakes, caramamelize sugar, deep frying.
220 °C - 250 °C	Very high heat	Roast nuts and coffee beans.

For more specific temperature recommendations check recipes in the Ztove app, use the app temperature guide or read more at www.ztove.com

Warnings



Do not use the cookware in the oven.



Do not use temperatures higher than 250°C



Do not submerge the plastic handle in water



Do not clean the cookware in the dishwasher.



Avoid using the plastic handle to support the full weight of a loaded pot or pan. Use the metal handle instead.

Caring for non-stick surface

Some Ztove Smart Cookware models have a nonstick surface. It is important to take special care to secure a long-lasting product.

Do not use metal utensils on the cookware as they can scratch the non-stick coating. Coarse salt is also very abrasive and can scratch the coating if rubbed against it.

Be mindful that the temperature does not exceed 250°C when using the cookware on heat sources other than Ztove, as high temperatures can cause the coating to release, degrade, and eventually break down. Keeping the temperature below 200°C can greatly improve non-stick coating durability. Use the app to monitor the temperature.

Cooking with fats or oils at higher temperatures can cause the fats to create a layer on top of the coating. Over time, this can damage a non-stick coating. Therefore, it is always recommended to use the soft side of a sponge or a soft brush for cleaning, using just a little soap over two rounds.

Ensure to place the pan correctly and centered on the cooking zone, as improper placement can otherwise damage the coating along the sides due to uneven heating.

Troubleshooting

The temperature of the food is not the same as the cookware

This is normal. The temperature sensor is located at the bottom of the cookware and temperatures of foods can vary depending on quantity, duration of cooking and type of food being prepared.

Cannot connect to the cookware in the app

Make sure to move or tilt the cookware to turn it on and check bluetooth is enabled.

The handle is blinking red with fast blinks

The pot or pan has overheated. Remove the pot or pan from the heat and let it cool down.

The handle is flashing red with slow blinks

The pot or pan is about to run out of battery. Check battery status in the app and replace with a new CR2032 battery.

The handle is flashing white light during use White light indicates poor battery connection. Contact Ztove if the problem persists.

Cookware is blinking in multiple colors

There is an error with the temperature sensor. Check warranty status and contact Ztove.