



ITALO OTTINETTI



USE AND CARE INSTRUCTIONS OTTINETTI PRODUCTS

Thank you for choosing an Ottinetti product, the result of a passion for aluminum dating back to 1920. The care and quality of our materials, strictly Made in Italy, guarantee professional performance and long-lasting durability. To ensure the best experience and preserve the characteristics of your items over time, please follow the detailed use and care instructions below.

The Advantages of Your Ottinetti Products: Quality, Safety, and Efficiency

Choosing Ottinetti cookware and bakeware means investing in professional and reliable cooking tools that offer the following distinctive benefits:

1. **Excellent Thermal Conductivity and Energy Saving (Pure Aluminum):** Aluminum is an excellent heat conductor, surpassed only by gold, silver, and copper. This allows for a uniform heat distribution, ensuring even cooking and the ability to cook with a moderate flame, leading to significant energy savings..
2. **Certified Food Safety:** Ottinetti Pure Aluminum guarantees absolute food safety. Our non-stick coatings are PFOA and PFAS free (the latter based on best practices and industry standards), and the aluminum contains no traces of Nickel.
3. **Durability and Sustainability:** The material's high resistance to corrosion and the overall robustness ensure a long product life. Furthermore, aluminum is 100% recyclable and Ottinetti is committed to environmental sustainability

Pure Aluminum Cookware and Molds

(Certified for Food)

Category	First-Time Use Instructions	Usage Tips	Care and Washing
General	Upon first use: wash the items, rinse with boiling water, and dry. Subsequently, grease the interior with fat (oil or butter), then rinse.	Cooking: Use a moderate flame, as aluminum has high thermal conductivity and does not require high temperatures. Salting: Add salt only when the water reaches the boiling point, to prevent limescale stains	Hand washing is recommended: Wash by hand with a sponge and non-aggressive detergents to avoid scratches and stains. Dishwashing: Possible only and exclusively with specific detergents suitable for aluminum.
Dark Patina (Oxidation)	The formation of a dark patina over time is a natural reaction of the material. While this oxidation can be considered a protective barrier, it can be removed for aesthetic reasons.	Food Storage: Storage of cooked food is not recommended, especially if it is acidic or salty. For other foods, refer to Annex IV of Italian Ministerial Decree 76/2007.	Eco-Friendly Cleaning: To eliminate the patina, boil hot water and white vinegar inside the pot , or use lemon/tomato juice. Alternatively, use a solution of denatured alcohol and olive oil applied with a soft cloth , or cold water and Marsiglia soap.



No-stick Aluminum Cookware and Molds



Category	Usage Instructions	Care and Washing
Cooking Use	They allow searing without the use of fats like oil or butter. They can reach temperatures up to without damaging the coating.	Cleaning: The best method is to clean with water and neutral soap, rinse thoroughly, and let them dry, then lightly wipe with oil-soaked paper. Do not use overly abrasive scouring pads.
Precautions	Avoid using pointed or sharp objects that could scratch the non-stick surface. We recommend using silicone and wooden kitchen tools.	Replacement: They are not eternal. It is advisable to replace them when they are too scratched.

Ceramic Oven Inserts



ART. 1571
CIOTOLA BASSA
 LOW BOWL - BOL BAS
 SCHÜSSEL
 per/for/pour/zu:
 ART. 1563-1566
 cm. 12 - 14



ART. 1572
CIOTOLA MEDIA
 MEDIUM BOWL - BOL MOYEN
 SCHÜSSEL
 per/for/pour/zu:
 ART. 1561-1564
 cm. 12



ART. 1573
CIOTOLA ALTA
 HIGH BOWL - BOL HAUT
 SCHÜSSEL
 per/for/pour/zu:
 ART. 1562-1565
 cm. 10



ART. 1574
CIOTOLA OVALE
 OVAL CERAMIC PAN -
 CERAMIQUES CASSEROLE
 OVAL - KERAMIK-PFANNE
 cm. 26

Category	Usage Instructions	Care and Washing
Cooking Use	Suitable for oven cooking up to and suitable for microwave ovens. They are not suitable for cooking in direct contact with an open flame.	Our ceramic products are dishwasher safe.
Precautions	They can be used to store food in the refrigerator and freezer. To avoid thermal shock, do not place ceramics directly into the oven after being removed from the fridge or freezer. They can only be stored in the refrigerator after cooling.	

Carbon Steel Bakeware Molds with Innovative Non-Stick Coating (PFOA/PFAS Free)

This new line combines the high technical quality of carbon steel with a sophisticated aesthetic design. The steel guarantees robustness and rapid heat transfer, while the latest generation coating ensures excellent non-stick performance with complete safety (PFOA/PFAS free).



Category	First-Time Use Instructions	Usage Tips (Optimization)	Care and Washing
General	Wash with lukewarm water and neutral detergent. Dry immediately.	Greasing: Despite the high non-stick quality, it is recommended to lightly grease the surface (especially for first use and delicate batters) with butter, margarine, or a film of oil, wiping away any excess.	Hand Washing (Recommended): Wash with hot water and mild detergent using soft, non-abrasive sponges . Hand washing maximizes the lifespan of the coating.
Baking	Do not exceed the maximum recommended temperature of in the oven to avoid compromising the coating. Use exclusively in conventional ovens (no microwave).	Oven Placement: Place the mold on the rack, never directly on the oven floor or on a baking sheet . For even baking, the product should be centered in the oven.	Immediate Drying: Dry the mold immediately after washing with a soft cloth. Residual moisture, even minimal, in the uncoated edges can cause rust.
Non-Stick Preservation	Do not use the empty mold in the oven.	Utensils: Use only wooden, silicone, or plastic tools . Avoid knives or sharp-edged instruments that could scratch the surface. Demolding: Allow the baked goods to cool in the mold for about three minutes before demolding (except for sponge cake, which should be removed immediately).	Stubborn Residues: In case of stubborn residues, soak the mold in warm water and soap for 10-20 minutes, then clean with a nylon brush or a delicate sponge. Storage: Avoid stacking molds directly on top of each other; use parchment paper or felt cloths to protect the coating from scratches during storage.

Blue Steel Bakeware (EN10130)

ART. 9247

TEGLIA RETTANGOLARE
LAMIERA BLU
BLUE STEEL RECTANGULAR
BAKING-PAN
PLAQUE RECTANGULAIRE
EN TOLE BLEUE
RECHTECKIGE KUCHENFORM
AUS BLAUBLECH

h. cm 3
cm. 30x23 - 35x28 - 40x30
45x35 - 50x35 - 60x40



ART. 9249

TEGLIA RETTANGOLARE
LAMIERA BLU
BLUE STEEL RECTANGULAR
BAKING-PAN
PLAQUE RECTANGULAIRE
EN TOLE BLEUE
RECHTECKIGE KUCHENFORM
AUS BLAUBLECH

h. cm 2
cm. 60x20



ART. 9142

TORTIERA TONDA BASSA LAMIERA BLU
BLUE STEEL LOW ROUND BAKING-PAN
MOULE A GATEAU BAS ROND EN TOLE
BLEUE
NIEDRIGE KUCHENFORM AUS
BLAUBLECH

h. cm. 2,5
cm. 14 - 16 - 18 - 20 - 22 - 24
26 - 28 - 30 - 32 - 36



ART. 9141

TORTIERA TONDA ALTA LAMIERA BLU
BLUE STEEL DEEP ROUND BAKING-PAN
MOULE A GATEAU HAUT ROND EN TOLE
BLEUE
TIEFE KUCHENFORM AUS BLAUBLECH,
RUND

h. cm. 4
cm. 16 - 18 - 20 - 22 - 24 - 26
28 - 30 - 32 - 36



Category	First-Time Use Instructions (Seasoning)	Usage Tips	Care and Washing
Preparation	Products are supplied oiled for protection. Before use, eliminate the industrial oil by placing them in the oven at for half an hour.	They are perfect for preparing, cooking, and storing food. Use in proofing cabinets and freezers is not recommended.	Cleaning and Storage: Washing with water and caustic solutions is not recommended. Use a soft, oiled cloth for cleaning.
Seasoning	After industrial oil removal and cooling: Evenly grease the tray (inside and out) with a thin layer of oil (preferably seed oil). Place in a hot oven () until smoking stops. This creates a natural, non-stick protective patina.	After use, they must always be kept oiled and stored in dry places , especially if used occasionally. Avoid contact with acidic substances.	In case of exceptional washing with water, dry meticulously and immediately place in a warm oven to eliminate all traces of moisture and prevent rust.

Final recommendations for long-lasting Ottinetti products:

- Cooling: Always allow items to cool to room temperature before washing.
- Detergents: Always use neutral and delicate detergents. Avoid aggressive, abrasive, or acidic chemical products that can irreparably damage the surfaces.
- Storage: Store Ottinetti items in a dry place, away from humidity.

Ottinetti - Eccellenza in Cucina dal 1920

METALLURGICA ITALO OTTINETTI srl
Via Partigiani, 33 - BAVENO - ITALIA
0323 924550 - 0323 916717
costumercare@ottinetti.it
ottinetti.it