

# STAINLESS STEEL COOKWARE

## BEFORE FIRST USE

- Remove all labels and hand wash the entire cookware with warm soapy water.
- Rinse and dry thoroughly with a soft cloth or towel.

## STOVETOP COOKING & USE

- Safe for use on glass top, electric or gas ranges, electric coil, ceramic, and halogen cook tops. Works on induction.
- Avoid sliding or dragging your cookware over the surface of your stovetop, especially glass top ranges, as scratches may result. To preserve the exterior finish of your cookware, we recommend you DO NOT slide it across the stovetop grates; lift it instead to prevent cosmetic exterior scratches.
- Before adding butter or oil, preheat cookware with the heat you are intending to use.
- The best way to preheat cookware is slow and steady. Using high heat to rush preheating may cause damage and warping to the cookware, as well as hot spots that burn your food.
- Do not use high heat when the cookware vessel is dry, only while boiling liquids. Excessive use of high heat will cause warping.
- Low heat is best for warming up foods and sauces. Low to Medium heat is best for most uses such as sautéing and simmering. High heat is best only for frying or searing. You may use high heat to reach a boil, but then it's best to bring it back down to medium or medium-high heat. This is to protect the natural qualities of the Stainless Steel.
- Use low-medium heat for delicate foods. For example, when cooking things like eggs, it's best to use low-medium heat in a preheated cookware.
- You may use a drop of water to check the heat of your cookware. If the water does nothing, it's probably not hot enough. If it sizzles a little bit, and slides around the pan in a single glob, that means you've reached the right temperature for most cooking. If it immediately steams away, it is probably too hot for almost any cooking other than searing. Turn heat down and allow it to slowly cool a bit.
- When sautéing and searing, it's recommended to use oil or butter. Add oil or butter as the recipe may call for. Sticking may be caused by too much high heat. When fats or oils smoke, the heat is too high.
- Before adding food, allow the cookware vessel to heat evenly, and then your oil or butter to heat evenly too.
- We do not recommend using aerosol-cooking sprays. May cause future damage to cookware.
- Use caution when cooking and never leave cookware unattended while cooking.
- Use caution while handling hot handles. Handles may get hot while using, especially with higher temperatures and longer cooking times.
- Do not place handles directly over heat. Doing so may cause your irreparable damage and void your warranty. Always use oven mitts or potholders when holding hot cookware.
- Be sure your cooking surface is level. Burners and stoves that are not level may cause fats to pool.
- Best tools to use are wooden, nylon, or silicone utensils. This will help protect the cookware's surface.
- We do not recommend the use of metal or sharp utensils on cookware surface. The use of electric appliances such as mixers and choppers may cause damage to the cookware's finish and will void your Warranty.

## OVEN & BROILER USE

- Oven Safe to 325°F.
- Broiler use not recommended.

## CLEANING & CARE

- Before washing, allow the vessel to fully cool. Do not expose cookware to sudden and abrupt temperature changes (such as soaking hot cookware in cold water), it may cause warping and damage the cookware vessel.
- Hand wash. Cleaning in the dishwasher will result in stains and cosmetic damage to the cookware.
- Using abrasive cleaning bleach, pads or cleansers may damage cookware and will void your warranty.
- For Interior & Exterior: Use a liquid dish detergent and soft sponge or bristle brush.
- You could add a splash of vinegar and water into the cookware vessel and heat it. The water / vinegar mixture will help clean the inside of the vessel.
- Clean cookware thoroughly after each use. Food films cause sticking and discoloration on the cookware when it is reheated.
- Rinse the cookware well and dry.
- Store in a clean, dry place.
- With time and use, it is normal for your cookware's finish to dull, scratch, or stain. This will not interfere with cooking performance and it's a natural effect of using stainless steel.
- Slight staining, which may occasionally occur, is normal over time. To improve light stains from the surface of your stainless-steel cookware, apply a small amount of lemon juice or vinegar and scrub vigorously with a non-metal scrubber.

### WARNING:

- Not broiler safe.
- Never let liquids boil dry; the extreme temperatures can cause irreparable damage to your cookware and void the warranty.
- Do not let your cookware heat empty.
- Overheating or allowing gas flames to come up the sides of the cookware can cause discoloration.
- For best results, use a burner of the same diameter as the cookware.