

Nonstick COOKWARE

BEFORE FIRST USE

- Remove all labels and hand wash nonstick 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.
- Before adding butter or oil, preheat cookware with the heat you are intending to use.
- May cause damage if preheat process is rushed using high heat.
- Test heat temperature by slowly adjusting the temperature gauge on stove or oven.
- Do not use high heat when cookware vessel is dry, only while boiling liquids.
- Preferred to use medium to high heat when frying, searing, and sautéing.
- Low heat is best for warming foods, and sauces.
- You may use a dab of butter to check heat of cookware vessel.
- When sautéing and searing, its recommended to use a small amount of oil or butter to help from sticking. Add oil or butter as recipe may call for. We recommend you follow the recipes directions.
- Before adding food, allow cookware vessel to heat evenly with oil or butter.
- We do not recommend using aerosol-cooking sprays. May cause future damage to cookware.
- Use caution when cooking on stovetop or in the oven and never leave cookware unattended while cooking.
- Use caution while handling stainless steel handle. Handle may get hot while using high cooking temperatures and long cooking times.
- Only use wooden, nylon, or silicone utensils on cookware surface. This will help protect the vessel's nonstick finish.
- We do not recommend the use of metal or sharp utensils on cookware surface. The use of electric appliances such as mixers and choppers many cause damages to the cookware's nonstick finish and void your Warranty.
- Note that over time, the characteristics of the nonstick coating may fade.

OVEN & BROILER USE

- Heat Safe to 400°F.
- Broiler use not recommended

CLEANING & CARE

- Before washing, allow vessel to fully cool. Do not soak hot cookware in cold water, it may cause warping and damage cookware vessel.
- Dishwasher safe. However, hand washed is preferred. Using abrasive cleaning pads or cleansers may damage cookware and 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. Then rinse the cookware well and dry.
- Once fully dry, you may rub with a little bit of oil which helps preserve the life of the nonstick coating.
- Lastly hang cookware on a pot rack or store flat and neatly in your cupboard.

WARNING

- DO NOT USE any cleaners not meant for cleaning dishes. Using oven cleaners, floor cleaners, bleach, baking soda and any other household cleaner will damage the finish and void your warranty.
- DO NOT store away cookware while wet or one inside the other. This may damage the cookware and void your warranty.