

NONSTICK 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.
- 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 to the cookware and nonstick, as well as hot spots that burn your food.
- Do not use high heat when cookware vessel is dry, only while boiling liquids.
- Low heat is best for warming up foods and sauces. Low to Medium heat is best for most uses such as sautéing. High heat is best only for frying or searing.
- Use low-medium heat for delicate foods. For example, when cooking things like eggs, it's best to use lower 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. We recommend you follow the recipe directions.
- 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.
- Only use wooden, nylon, or silicone utensils on the cookware surface. This will help protect the cookware's coating.
- 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.
- Note that over time, nonstick characteristics of the nonstick coating may fade.

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.
- Dishwasher safe. However, hand wash is preferred to maintain the nonstick.
- Using abrasive cleaning 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.
- Rinse the cookware well and dry.
- Store in a clean, dry place.
- With time and use, it is normal that your cookware's color may change or acquire a patina.

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.
- For best results, use a burner of the same diameter as the cookware.