## **FRONT BACK**

















## KITCHEN COOKWARE

- TRI-PLY CONSTRUCTION WITH RAISED- UP PFOA/PFOS-FREE HONEY- COMB AND FIRE TEXTURED PATTERN, • OVEN SAFE UP TO 500°F DEGREES INFUSED WITH DIAMOND DUST TO INCREASE • COMFORTABLE GRIP WITH STAY DURABILITY.
- WORKS ON ALL INDUCTION, GAS, CERAMIC AND ELECTRIC COOKTOPS

- **COOL HANDLES** 
  - SCRATCH RESISTANT AND METAL UTENSIL AND DISHWASHER SAFE

## IMPORTANT SAFEGUARDS



- · Cookware should be \*seasoned before first use. This is to avoid food sticking on the cookware. Over the first few weeks of use, this cookware will perform better and better as it re-seasons itself on its own from the fats in the food you are cooking.
- Use low heat. The technology behind the cookware allows to heat up much faster and distribute heat much more evenly than most cookware. It's a hybrid pans so it requires a little bit of oil. Note that sticking may occur when the heat is too high.
  - \*Heat pan over medium-low heat. Spread 1tsp of vegetable oil around the interior of the pan. Leave on heat for 1-2 minutes. The pan is ready to use.



## CLEANING & CARE

Wash cookware before first use. Dry immediately. Though this cookware is Dishwasher Safe, Hand washing is still

Always wait for the cookware to cool before cleaning. It is easy to clean in warm, soapy water using a cloth or sponge for a far primiting.

Depending on how tough the stain is, we recommend using Barkeepers friend or even stainless steel scouring pads to scrub off tough stains.

Questions/Concerns: jb@pyleusa.com