



nutrichef

ELECTRIC GAS HALOGEN
CERAMIC RADIANT HEAT SOLID HOT PLATE

KITCHEN COOKWARE SET NCCW8SS

IMPORTANT SAFEGUARDS

- Use medium to low heat. High heat may damage or discolor cookware and continual overheating or uncovered cooking may cause food to burn.
- To minimize sudden changes in temperature that can cause cookware to warp, always heat gradually and never pour cold liquid into a hot pan.
- **DO NOT BOIL DRY.**
- **MATCH BASE OF THE PAN TO STOVE BURNER SIZE.**
- **USE POT HOLD WHEN MOVING OR LIFTING HOT COOKWARE.**
- **NOT MICROWAVE SAFE.**
- **NOT BROILER SAFE.**
- **NOT INDUCTION STOVETOP SAFE.**
- **NOT DISHWASHER SAFE**
- **OVEN SAFE TO 500F(260C)**

CLEANING & CARE

- Hand wash with warm, soapy water and dry immediately with a soft cloth. Remove burnt-on foods by soaking for a few minutes.
- Never use steel wool or scouring powder on pots as these may scratch the surface. If scrubbing is necessary, use a nylon pad with warm, soapy water or a non-abrasive, silicate-based cleaner.
- Avoid chlorine cleaners as they cause scratching.
- To restore the shiny copper exterior or to remove a tarnish/darkening, use any copper cleanser and follow manufacturer's instructions for usage.
- Any hard water or brown/blue spots from excessive heat will not affect cookware performance.
- Copper will develop a rich patina over time. This will not affect the pan's cooking performance.

Questions/Concerns: jb@pyleusa.com