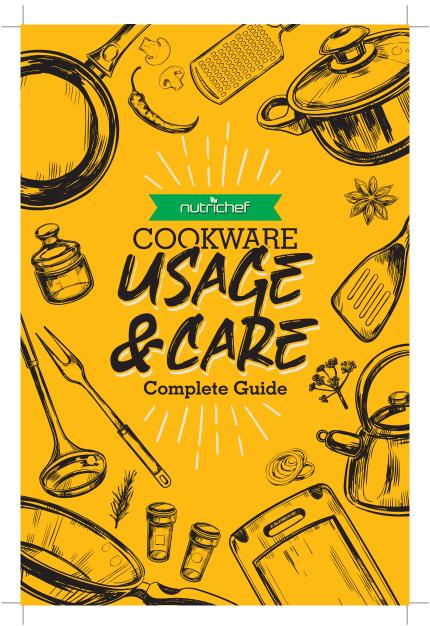
FRONT



BACK



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/darkning, 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.