




KITCHEN COOKWARE SET NCCWA13

COOKING TIPS

- Use low to medium heat settings. To minimize sudden changes in temperature that could cause cookware to warp, always heat gradually and never pour cold liquid into a hot pan.

UTENSILS

- Never use sharp or metal objects in the pan. Metal Utensils may scratch the surface and alter the pan's cooking performance. Use wood or plastic utensils only.

NON-STICK CARE

- Never use sharp or metal objects in the pan. Any slight surface markings or abrasions are normal and will not diminish the performance, release, or durability of the coating.

IMPORTANT SAFEGUARDS

- Keep children away from the stove while cooking. Be careful around the stove, as heat, steam and splatter can cause injury.
- Do NOT boil dry.
- Use low to medium heat settings.
- Use of potholders is required if product is placed in oven or whenever moving or lifting hot cookware.

- Match the pan to correct burner size.
- DO NOT leave the pan empty on high heating setting.
- The cookware is compatible with gas, spiral or solid electric, ceramic (radiant) and halogen rangetops.
- Oven safe to 350F(177C), except glass lid and utensils.

CLEANING & CARE

Wash cookware before first use. Dry immediately. Hand-washing is highly recommended. *Not a Dishwasher safe.*

Always wait for the cookware to cool before cleaning. It is easy to clean in warm, soapy water using a cloth or sponge. Never use abrasive cleaners or oven cleaner.

Stubborn spots can be removed with cleaners that specify "safe for non-stick surfaces".