

FRONT



BACK

nutrichef

IMPORTANT SAFEGUARDS

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.



ELECTRIC



GAS



HALOGEN



CERAMIC
RADIANT
HOB



SOLID HOT
PLATE



INDUCTION
STOVETOP

- 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.
- OVEN SAFE TO 350F (177C), EXCEPT GLASS LID AND UTENSILS.

CLEANING & CARE

- **Before first use**, wash cookware in warm soapy water with a sponge or dishcloth. Rinse in hot water and dry thoroughly. Wipe the nonstick surface with a small amount of cooking oil on a paper towel, then wipe off.
- Although dishwasher safe, **hand washing is recommended**. Hand wash with warm, soapy water and dry immediately with a soft cloth. **Allow the pan to cool down before washing.**
- **Remove burnt-on foods by soaking for a few minutes.** Never use steel wool or scouring powder as these may scratch the surface. Stubborn spots can be removed with cleaners that specify "safe for non-stick surfaces".
- 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.

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