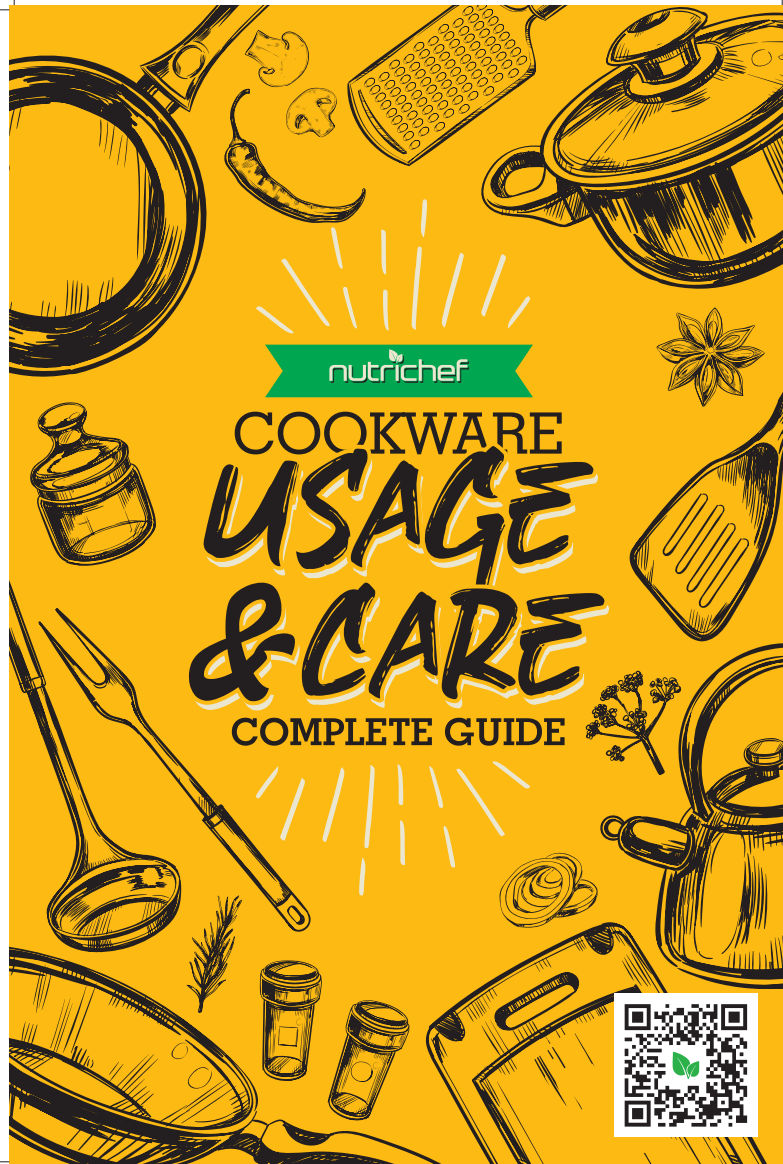


FRONT

BACK



KITCHENWARE NON-STICK FRYING PAN WITH LID

- **STYLISH MODERN DESIGN**
- **CERAMIC COATING INTERIOR**
- **NON-STICK COATING**
- **ALUMINUM WITH INDUCTION BASE**
- **STAIN-RESISTANT & EASY-TO-CLEAN**
- **COOL-TOUCH HANDLE GRIPS**
- **FOOD-GRADE SAFE**
- **ENVIRONMENTALLY FRIENDLY CONSTRUCTION**
- **PFOA FREE**

CLEANING & CARE

WASH PAN BEFORE THE FIRST USE
After removing all packaging materials and labels, wash the pan with warm soapy water and wipe with a dry paper towel or cloth to remove dust particles and dirt from manufacturing and shipping.

USE ONLY SAFE UTENSILS
Always use wooden, silicone, plastic, or nylon spoons and spatulas to portion and serve from a non-stick cookware. **DO NOT** cut food whilst it is in the pan. Metal utensils may have rough or sharp edges that will leave scratches and marks on the cookware.

ADD OIL
Applying oil will help to keep foods from sticking and helps the coating last longer. Avoid applying cooking sprays: they may cause build-up and usually contain ingredients that are too harsh for most nonstick cookware. Also, avoid using virgin olive oil as it cannot withstand high heat and will leave a thin carbonized layer on the surface.

USE LOW TO MEDIUM HEAT
Always use low or medium heat. Preheat the pan on the lower setting and allow the oil to heat for a minute before adding the food to the pan. Ceramics distributes heat effectively, so foods are cooked more quickly and evenly. High heat can cause food to stick and can discolor or damage the surface. **DO NOT** allow the pan to boil dry.

HOT TO COLD
Allow ceramic nonstick cookware to cool completely before washing. Drastic changes in temperature can damage the nonstick coating.

HAND WASH
Always allow a frying pan to cool down before cleaning. Clean the ceramic frying pan with warm soapy water and a soft sponge or dishcloth. To remove burnt food from a pan, soak the pan in hot water for 30 minutes before washing. This will make cleaning easier.

Thoroughly clean the pan inside and outside after every use to remove all residues and to prevent grease build-up and discoloration. For best results use a soft cloth, sponge or plastic scrub to wash the pan. Avoid using steel wool, nylon scrubbing pads or any abrasive cleaning products. Rinse well in warm water and dry cookware completely before storing it.

DEEP CLEANING
Soak the pan in hot, soapy water and wash with a sponge or non-abrasive pad. Grab a baking soda and sprinkle a good amount to the desired areas and let sit for 15-20 minutes. Lightly scrub the pan in circular motions, using a plastic dish brush until the stains are lifted. Rinse the pan under warm water and dry it with a clean dry towel.

PROPER STORAGE
Always ensure the cookware is clean before storage. Store ceramic frying pans carefully separated from other cookware, especially from other ceramic cookware. Direct ceramic-to-ceramic contact can damage the cookware. Other types of cookware stacked in the ceramic pan can also cause scratches in the finish. When nesting ceramic nonstick pans, include a paper napkin between stacked pans to avoid scratching of the coating.

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