



## ANODIZED GRIDDLES

### IMPORTANT SAFEGUARDS

Avoid overheating your pan, particularly when empty. To maintain the performance of your pan, do not overheat in maximum heat position without food. This may damage its nonstick coating characteristics or distort the base. Never heat fat or oil to the extent that it burns and turns black.



LOW TO  
MEDIUM  
HEAT ONLY



GAS SAFE



NONSTICK

Avoid using sharp or metal objects in the interior non-stick surface. Slight surface marks or abrasions are normal and will not affect the performance of the non-stick coating. The use of plastic, nylon, silicone or wooden utensils is recommended.



ELECTRIC  
SAFE



GLASS  
STOVE SAFE



OVEN SAFE  
500F (260C)

The use of nonstick cooking spray is not recommended as it may reduce the performance of the nonstick surface.



DISHWASHER  
SAFE



NOT  
INDUCTION  
SAFE



NO METAL  
UTENSILS

- DO NOT BOIL DRY.
- ALWAYS USE A POT HOLDER WHENEVER MOVING OR LIFTING HOT COOKWARE.
- NOT MICROWAVE SAFE

- NOT BROILER SAFE.
- NOT INDUCTION STOVETOP SAFE.
- OVEN SAFE TO 500F (260C)
- DISHWASHER SAFE

### 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.
- 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.