nutrichef

COOKWARE
USAGE & CARE
Complete Guide

KITCHEN COOKWARE SET *NCONYX*

WHILE COOKING

Remember to use medium to low heat. High heat may damage or discolor cookware and continual overheating or uncovered cooking may cause food to burn. Pot holders are recommended when moving or lifting hot cookware. 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.
- USE MEDIUM TO LOW HEAT SETTINGS.
- MATCH BASE OF PAN TO STOVE BURNER SIZE.
- ALWAYS USE A POT HOLDER WHENEVER MOVING OR LIFTING HOT COOKWARE.
- OVEN SAFE TO 450F (232C), EXCEPT NYLON TOOLS

SALT DAMAGE:
Undissolved salt may leave with white spots or pits inside the cookware. To prevent this from happening, only add salt after food begins to cook or after liquids begin to boil. Pitting does not affect the cookware's performance, but may mar its appearance.

CLEANING & CARE

Before first use, wash cookware in warm soapy water. Dry immediately with soft cloth.

Although dishwasher safe, hand washing is recommended to preserve the stainless steel shine.

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. After washing wipe the cookware dry for additional gloss.

Questions/Concerns: jb@pyleusa.com