

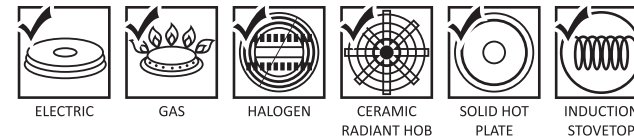
# FRONT



# BACK



## STAINLESS STEEL COOKWARE



## IMPORTANT SAFEGUARDS

- Use medium to low heat. High heat may damage or discolor cookware and continual overheating or uncovered cooking may cause food to burn.
  - To minimize sudden changes in temperature that can cause cookware to warp, always heat gradually and never pour cold liquid into a hot pan.
- OVEN SAFE TO 500F(260C), EXCEPT GLASS LID.**

- **DO NOT BOIL DRY.**
  - **MATCH BASE OF THE PAN TO STOVE BURNER SIZE.**
  - **USE POT HOLD WHEN MOVING OR LIFTING HOT COOKWARE.**
- SALT DAMAGE:** Undissolved salt may leave with white spots or pits in stainless steel 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, then dry as soon as possible with a soft cloth. Though the cookware is dishwasher safe, hand washing is highly recommended to preserve the stainless steel shine.

Soak the cookware to 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. For greasy stains, use a stainless steel cleaner with a damp cloth.

For stubborn stains, combine equal parts cleanser, white vinegar and water to cover; heat to boiling, turn off heat and let stand 30minutes.

Any hard water or brown/blue spots from excessive heat will not affect cookware performance.