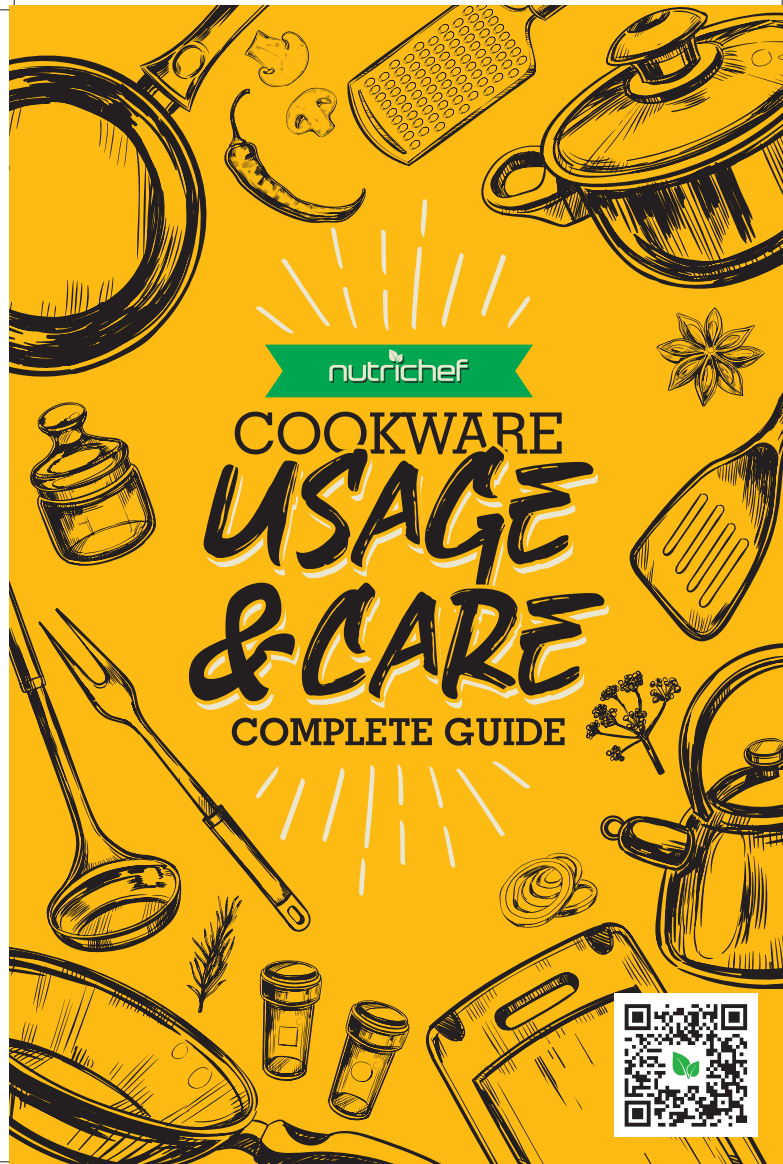


FRONT



BACK

nutrichef



STAINLESS STEEL STOCKPOT COOKWARE

- HEAVY-DUTY, BRUSH OUTSIDE & INSIDE, WITH A MIRROR POLISHED BELT
- IMPACT BONDED BASE FOR EVEN HEAT DISTRIBUTION
- PROPER SIZE AND WEIGHT FOR LARGE CROWD
- NON-TOXIC AND NON-ALLERGIC
- ERGONOMIC POLISHED STAINLESS STEEL HANDLES
- 18/8 NON-REACTIVE STAINLESS STEEL INTERIOR FOR SUPERIOR PERFORMANCE
- WITH STAINLESS STEEL LID

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.

- DO NOT BOIL DRY.
- MATCH BASE OF THE PAN TO STOVE BURNER SIZE.
- USE POT HOLDER WHEN MOVING OR LIFTING HOT COOKWARE.

SALT DAMAGE:
Undissolved salt may leave with white spots or pits in stainless steel cookware. To prevent this, 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. Though dishwasher safe, hand washing is highly recommended to preserve the stainless steel shine. Wash with warm, soapy water and dry with a soft cloth immediately.

Avoid chlorine cleaners as they cause scratching.

Remove burnt-on foods by soaking for a few minutes. Never use scouring powder or use steel wool on pots as these may scratch the surface. If need of scrubbing, use a nylon pad with warm, soapy water or a non-abrasive, silicate-based cleaner.

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 half an hour.

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

Questions/Concerns: jb@pyleusa.com

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