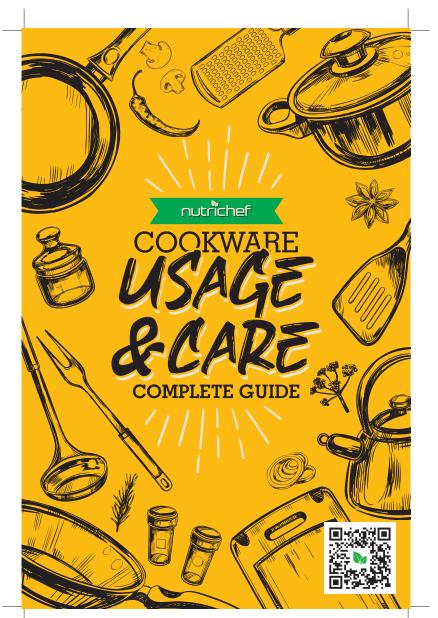
# **FRONT** BACK



















## 12-Piece KITCHENWARE POTS & PANS SET NCSSS12

- •FRY PANS WITH DURABLE CERAMIC NON-STICK INTERIOR COATING
- ◆HOLLOWED CAST STAINLESS STEEL WITH
  ◆DISHWASHER SAFE SILICONE GRIP HANDLES
- •FOOD-GRADE SAFE, ENVIRONMENTALLY FRIENDLY CONSTRUCTION
- •MULTI-SIZED COOKING POTS WITH LIDS •STAIN-RESISTANT & EASY-TO-CLEAN

  - •PFOA / PFOS FREE

Note: 1.5qt. Saucepot may not be Suitable for the Induction Cooktop

#### **IMPORTANT SAFEGUARDS**

- Do NOT boil dry. 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.
- •Match the pan to correct burner size.
- •Never use sharp or metal objects in the pan. Metal Utensils may scratch the surface and alter the pan's cooking performance.

### **CLEANING & CARE**



USING COOKWARE FOR FIRST TIME. 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.

AFTER USE. Wait for the cookware to cool down before cleaning after use. It is easy to clean in warm, soapy water using a cloth or sponge. Never use abrasive cleaners or oven cleaner. And though cookware is dishwasher safe, hand washing is highly recommended.

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. Store cookware carefully. Direct contact can create damage. When nesting pots and pans, include a paper napkin between stacked pans to avoid scratching.

Questions/Concerns: jb@pyleusa.com