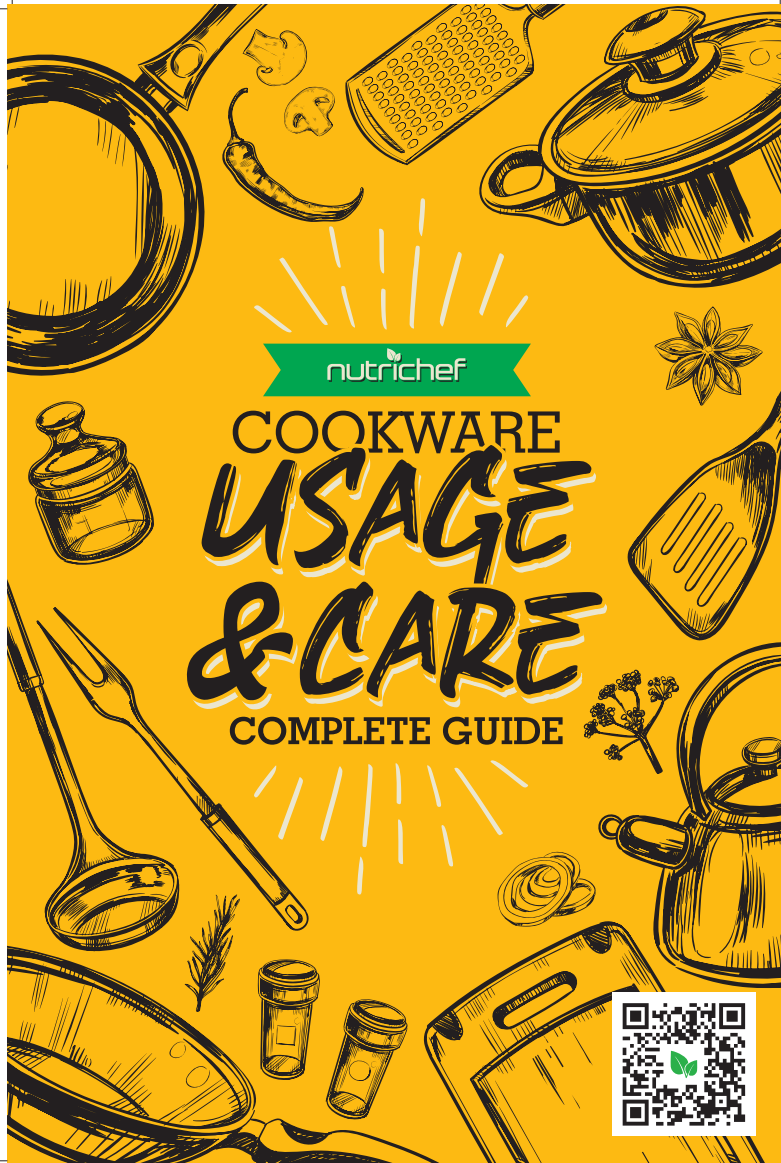


# FRONT

# BACK



## 16-Piece KITCHENWARE POTS & PANS SET NCSTS16

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

### MAX TEMPERATURE

POTS / PANS	NYLON TOOLS
450°F / 232°C	350°F / 177°C

### 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](mailto:jb@pyleusa.com)

NCSTS16