

Heim Concept 12-Piece Stainless Steel Cookware Set with Glass Lids

Use and Care Instructions



- Wash your new cookware in hot water with a mild soap or dish detergent, or in a dishwasher, before using for the first time. Rinse thoroughly and wipe dry immediately with a soft dish towel, or you may place your cookware in a dishwasher.
- Immediately after each use, fill the pan with hot water and liquid dish detergent; let stand until lukewarm. Use a sponge or soft cloth to remove any remaining food particles. Do not use steel wool or other metal pads that make coarse scratches. Rinse thoroughly and dry immediately for a flawless finish. Caution should be used when handling any cookware handles and we recommend the use of potholders.
- This cookware set is dishwasher-safe, but remember that soil from other dishes may be abrasive. If the dishwasher is carelessly packed, other dishes or flatware may mar the surface of the cookware. Over a long period, regular dishwasher cleaning will eventually scratch any utensil. We recommend using a non-lemon detergent.
- We recommend using plastic or wooden utensils with your Stainless Cookware. You may prefer using metal utensils. These may scratch the cooking surface, but will in no way impair the performance of your cookware. You may use a hand mixer with metal beaters which can scratch the interior surface but will not impair the cookware's performance or its durability.
- Calcium in your water may leave a multicolored stain. This is from a harmless deposit and can be removed with a little warm vinegar. Certain foods such as pasta or oatmeal may leave a light residue or cloudy appearance. This can be easily removed with any of these cleaning products: Bon Ami®, Cameo® Stainless Steel or Metal Cleaner, Nevr-Dull®.

- When food is burned in the pan, a stubborn black residue may remain. If soaking does not loosen it, add water to a depth of one inch in the pan, then add a tablespoon of dishwasher detergent (a non-lemon product). Bring to a boil, reduce heat and simmer for 15 minutes. Let cool in the pan, then drain and rinse. Loosen the residue with a sponge or plastic spatula. Repeat if necessary. Caution: Detergent fumes can be irritating. Carry out this procedure under a hood with an exhaust fan or in a well ventilated room.
- Stains on the outside bottom (not sides) of pans can be removed with an oven cleaner. Follow the manufacturer's directions and spray or brush the cleaner on only the outside bottom of the pan. If the directions call for using the cleaner in a warm oven, heat the pan before applying the cleaner. Rinse thoroughly after cleaning.