

## USE AND CARE INSTRUCTIONS

### USING YOUR COOKWARE

- Before using your cookware for the first time, hand-wash with warm, soapy water, rinse and dry thoroughly. Then season by lightly rubbing cooking oil onto the cooking surface and heating the cookware over medium heat for two to three minutes. When cool, hand-wash in warm, soapy water then rinse and dry thoroughly.
- Do not use nonstick aerosol cooking sprays in your cookware. They will leave a residue, which may be difficult to remove, and will cause foods to stick to the cookware.
- To preserve the look and performance of your pan, we recommend using silicone, nylon, bamboo or wood utensils when cooking. Regardless of how hard the cooking surface is, using metal utensils or sharp objects may damage the cooking surface over time and void the warranty.
- Cook using low to medium heat only. Since aluminum yields excellent conductivity and delivers even heat distribution, the usage of high heat is not necessary. In fact, the use of high heat can permanently discolor and damage your cookware and void the warranty.
- When using cookware on ceramic glass stovetops, always lift (do not slide) to move to avoid scratching the cooktop.
- Keep the cookware on the burner only during the necessary time for cooking. Do not overheat empty cookware.
- Your cookware is oven-safe up to 400°F (204°C). Always use oven mitts when handling hot cookware.
- Avoid sudden temperature changes such as immersing hot cookware in cold water. Always let the cookware cool before washing.



This commercial grade fry pan was developed for general use on conventional cooktops as identified by the cooktop icons. However, due to the exterior satin finish of the fry pan, certain cooktops, especially ceramic glass, may require special handling/care when using this pan. To avoid damage/scratches on ceramic/glass cooktops (when applicable), we recommend to read your appliance's Use and Care instructions prior to using this fry pan.

### CLEANING AND CARING FOR YOUR COOKWARE

- Interior Cleaning: The nonstick cooking surface on your cookware ensures easy cleanup with just soap and water. Should burnt grease or food residue collect on the surface, it can usually be removed with warm water and a mild detergent. For extreme cases, residue can be removed with a thorough cleaning using Soft Scrub . **Do not use abrasive cleansers, steel wool or coarse scouring pads.**
- Discoloring on cookware and/or handles will not affect performance. Stains may be lightened by gently rubbing surface with Bon Ami or baking soda and a damp cloth. **Commercial cleansers are not recommended.**
- Your cookware is dishwasher-safe. However, we recommend hand-washing and drying to optimize the life and performance of the interior and exterior finishes. Remember to remove the silicone grip from handle before washing and make sure grip is completely dry before reinserting handle.