

LIMITED LIFETIME WARRANTY

Your Wolfgang Puck Cookware is warranted to be free of defects under normal household use to the original purchaser for life.

The nonstick skillets are warranted to be free from defects under normal household use for a period of five years from the date of original purchase to the original purchaser.

The Kitchen Tools are warranted to be free from defects under normal household use for a period of one year from the date of original purchase to the original purchaser.

This warranty excludes damage caused by accident, overheating, misuse or abuse, and does not apply to scratches, stains, discoloration or other damage which does not impair the functionality of the product.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Proof of purchase is required to validate the warranty.

Shipping and handling charges may apply.

For questions or concerns please contact customer service at:

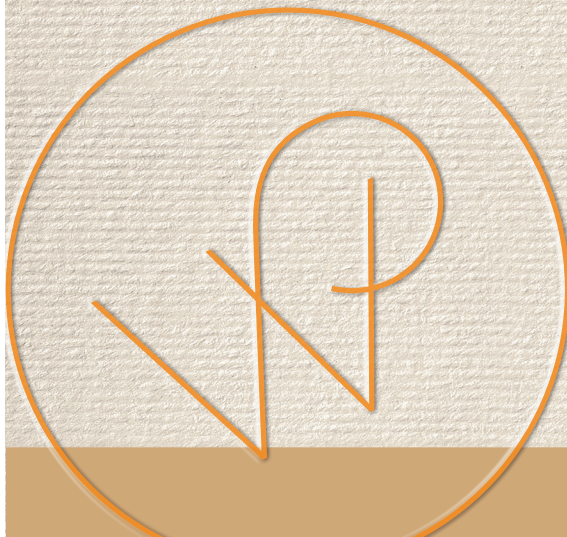
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WOLFGANG PUCK

USE AND CARE

18 PIECE STAINLESS STEEL COOKWARE SET





Wolfgang Puck

18 Piece Stainless Steel Cookware Set

Use and Care

Before Your First Use

Wash cookware in hot water with mild dishwashing soap using a sponge, nylon pad or dishcloth. Rinse and dry thoroughly.

Using Your Wolfgang Puck Cookware

Heat Settings

The aluminum sandwich construction on the bottom of your cookware is highly conductive for quick, even heat distribution. We therefore recommend using a low to medium-high heat setting.

Do not use high heat. High heat can discolor or permanently damage your pans.

When using a gas burning stove do not allow the gas flames to rise up along the sides of the pan. This may permanently discolor the cookware and cause the handle(s) to get very hot.

Frying

Always start with a clean pan.

Preheat the pan for 1-2 minutes on medium to medium-high heat.

After preheating your pan, coat the bottom with 1-2 tablespoons of oil or butter. Let heat until oil begins to ripple or butter stops bubbling and begins to brown.

Add food to pan, do not move food until you can see caramelization or browning around the edges. This will prevent food from sticking.

If food begins to stick even after following preheating instructions, check your heat setting and make sure your cookware is clean. High heat or grease buildup can cause sticking.

Boiling

Bring liquid to a full boil before adding salt, stir to dissolve completely.

Direct contact with salt can cause white spots or pitting on the cookware surface, however this is only cosmetic and will not affect the performance of the cookware.

Care and Use of the Nonstick Interior

The Eterna nonstick coating on the interior of the skillets features superior release properties, however we recommend using a light amount of oil or butter when cooking foods that have the tendency to stick.

Use only silicone, nylon or wooden tools. Cutting or using sharp utensils on the interior of the skillets may damage the nonstick coating over time.

Helpful Hints

Your cookware is oven safe to 400°F (350°F with glass cover).

Do not place your cookware in the microwave.

The handle(s) of your cookware are designed to minimize heat transfer under normal stovetop cooking conditions, however it is recommended to use a potholder, towel or oven mitt at all times.

Do not allow foods with high chloride (ex. salt) or acidic content (ex. tomatoes) to remain in the cookware after use. This can cause discoloration or pitting.

We recommend that you do not let food or liquid exceed the rivet line on your cookware.

The covers on your cookware are made of tempered glass which is designed to reduce the risk of injury should the glass break. Nicks, dings or other damage to the covers can cause them to crack or break if exposed to extreme temperatures. We therefore recommend checking the covers for any damage before placing in the dishwasher, oven or freezer.

Cleaning

Your stainless steel cookware and kitchen tools are dishwasher safe, however hand washing is recommended to retain the original luster and shine. The nonstick skillets should be hand washed only. Do not place in the dishwasher. To clean simply use warm water, a mild dishwashing soap and a soft sponge or nylon pad. Dry thoroughly.

Do not soak cookware in water for a long period of time, even if it is heavily soiled. The chlorine and mineral content of your water, especially iron, can cause corrosion or discoloration.

Removing Stains

To remove baked on food use a mild detergent in about 1 inch of water. Boil and then simmer in cookware for about 15 minutes. Let the pan cool then drain and wipe clean. Rinse and dry thoroughly before storing.

To remove stubborn stains we recommend the use of stainless steel cleaners such as Barkeeper's Friend®, Bon Ami® and Cameo®. You can also use the below vinegar solution:

Fill cookware with 1 part vinegar to 3 parts water. Bring to a boil, let it cool to the touch, then wash thoroughly with hot, soapy water and dry.

Do not use steel wool or other abrasive cleaning pads, abrasive cleaners or stainless steel cleaners on the interior of your nonstick skillets.

Warnings

We recommend using CAUTION when taking the glass covers from one extreme temperature to another.

NEVER let your cookware boil dry. If this occurs do not attempt to move or remove the cookware from the cooking surface until it has completely cooled.

NEVER leave an empty piece of cookware on a hot burner or in a hot oven unattended. This can damage both your cookware and stovetop.

DO NOT heat a nonstick pan when empty. This may cause fumes, which are harmful to birds.

The handle(s) of your cookware will get hot if left over a hot burner, placed in the oven or heated on your stovetop for an extended period of time. Use a pot holder or oven mitt AT ALL TIMES.