

SAFETY USE AND CARE INSTRUCTIONS

Thank you for choosing Ballarini nonstick cookware. Before using your product, be sure to read this information to assure you get the best performance from your cookware.

BEFORE FIRST USE:

- Remove all packaging materials, labels and stickers.
- Wash product with warm water and dish soap.

HANDLES:

- Never let the handles of your cookware extend over the cooking area.
- With regular usage, handles can become loose. They can be easily screwed back with a screwdriver. Never use a pot/pan with a loose handle.
- Always use protective oven mitts when handling hot cookware.

LIDS:

- Always use oven mitts when removing a hot lid.
- When removing the lid, be sure to angle the lid to direct the steam away from you.
- Never place a lid on a hot burner. This could damage, discolor or crack the lid.
- Never use a glass lid that is cracked or has scratches. These can break or shatter at random.
- Refrain from lowering or turning off the heat when lid is on the pot/pan. This may result in a vacuum that can cause the lid to stick.

COOKING:

- For SAFETY, keep children away from hot cookware and stove tops.
- Never leave an empty pot/pan on the cook top, and never let it boil dry. This can quickly lead to irreversible damage to the base of the pot/pan or personal injury.
- For best heating performance, match up the burner size to that of the base of the pot/pan.
- When adjusting the burner flame, be sure not to let the flame extend along the walls of your pot/pan.
- Never place your cookware in the microwave or broiler.
- Oven safe up to 300°F / 150°C.

NONSTICK COATING:

- Ballarini nonstick coatings are safe to use with metal utensils, although we recommend the use of wood, plastic or silicone utensils to prolong the life of your coating.
- We do not recommend the use of nonstick sprays. The thin layer of oil that is applied from these sprays can burn at a very low temperature, which creates a residue that can diminish the nonstick properties. Instead, we always recommend using a little fat while cooking, like butter or cooking oil.
- Low to medium heat is recommended to prolong the life of your nonstick coating.

THERMOPPOINT TECHNOLOGY:

- During the heating phase, the Thermopoint device is not a signal of safety when it is green. Be sure to use protective oven mitts, as the pan may still be hot.
- To maximize the lifespan of the nonstick properties, reduce the heat to low once the Thermopoint device signals that the pan is ready for cooking (when device turns red).
- Do not expose Thermopoint device directly to the flame, excessive heat, sunlight or neon-lights.
- Do not rub scouring powder, steel wool, solvents or bleach/acids on the Thermopoint device.
- It is normal for the Thermopoint device to slightly change color or fade over time. This does not affect the performance or usability of the pan.

CLEANING AND MAINTENANCE TIPS:

- Always leave a pot/pan to cool down before cleaning it. The extreme difference in temperature between the hot pot/pan and colder water may cause permanent deformation. Once the Thermopoint device turns green, the pan is safe to immerse in water.

▪ HAND WASH INSTRUCTIONS

- Clean the pot/pan with warm water, liquid dish soap and a soft sponge/bristle brush. Dry completely to prevent water spots.

- To remove stubborn, burnt food or grease spots in the interior of the pot/pan, it is advisable to soak the remains in water and dish soap (all night if necessary). Then clean with a soft sponge and soap. Do not use steel wool or abrasive cleaners on the interior of the pot/pan, as this can damage the nonstick coating.

-Do not use oven cleaners, baking soda or other cleaning solutions on your pot/pan, as they can permanently damage the cookware.

▪ DISHWASHER INSTRUCTIONS

-Do not use dishwashing detergent with bleach or citrus additives. (We recommend to hand wash to prolong the beauty of your cookware).

STORAGE:

▪ Do not stack your pots and pans on top of one another. This can cause abrasions, chips or scratches to your cookware.

FULL LIFETIME WARRANTY

Thank you for your Ballarini purchase. Like all of our products, Ballarini cookware has a lifetime warranty against manufacturer's defects when used accordingly with our care instructions. The warranty does not cover normal wear from use or treatment of the product. It does not cover the consequences of improper use or accidents including overheating, dropping and the use of unapproved utensils. Scratches to the inside or outside of the product are not considered production defects.

With normal use and minimal maintenance, this cookware line will satisfy you for years. In the unlikely event you are not satisfied with your new cookware set, please contact us at:

ZWILLING J.A. Henckels, LLC
270 Marble Avenue
Pleasantville, NY 10570
Tel: 1-800-777-4308

Email: consumersrelations@zwillingus.com

A ZWILLING J.A. Henckels representative will give you precise instructions on how to return, have repaired or replace your Ballarini product. Please mention the type of problem, your name and complete address, phone number and e-mail address if applicable.



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USE AND CARE INSTRUCTIONS



MADE IN ITALY