

Limited Lifetime Household Warranty

Range Kleen Mfg., Inc. warrants cookware to be free from defects in workmanship and materials under normal household use to the original purchaser. QuanTanium® non-stick coating is guaranteed not to peel off for the lifetime of this product under normal household use. Marring of the nonstick is normal and does not affect the nonstick properties. Marring or scratches in the nonstick are not covered under this warranty. Use of nonstick sprays and/or high heat will void this warranty. To maintain your cookware, we recommend that you follow the Use and Care instructions carefully. Incidental or consequential damages are not covered by this warranty.

Limited One Year Household Warranty - Accessories

Range Kleen Mfg., Inc. warrants Accessories to be free from initial defects in workmanship and material under normal household use for one year from the date of original purchase. Incidental or consequential damages are not covered by this warranty.

During this period, Range Kleen Mfg., Inc. will repair or replace, at its option, any defective item returned to Range Kleen with original purchase receipt. If the item is out of production, an item of similar value and function will be substituted. Commercial use of this product voids this warranty. Incidental or consequential damages are not covered by this warranty. This warranty is non-transferable.

This warranty will not cover damage caused by misuse of the product in direct opposition to the supplied Use and Care. Use of nonstick sprays and/or high heat will void this warranty. All discoloration, scratches and stains, or other signs of misuse or abuse of the cookware and accessories that do not affect the function of your cookware, glass lids and accessories is not covered under this warranty.

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

Range Kleen Mfg., Inc. • P.O. Box 696 • Lima, OH 45802

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Printed in China



preferred

Stainless Steel Cookware



Use and Care

Before using for the first time . . .

Remove all labels, tags and packaging from the cookware. Wash your pans in warm, soapy water. Rinse well. This removes all manufacturing, packing and shipping dust from your new Range Kleen Cookware.

WARNING • Should you have cookware with nonstick coating . . .

Pet birds have sensitive respiratory systems. DO NOT keep your pet bird(s) in or near the kitchen. Overheating an empty nonstick pan or use of a nonstick pan under a broiler can cause fumes that can be harmful or fatal to pet birds. Any type of smoke or fumes have the potential of harming pet birds. THESE FUMES ARE NOT HARMFUL TO HUMANS.

Cooking

- Always use medium heat and lower after pan has come up to temperature. High heat is not recommended as it could cause damage to your cookware. Use of high heat will void your warranty.
- Match burner size to pan size. ALWAYS use the burner that matches most closely with the diameter of your pan.
- **DO NOT BOIL DRY.** Boil dry can result in the encapsulated bottom separating from the bottom of the pan. If this should accidentally occur, turn burner off and allow pan to completely cool. Remove from the burner and dispose of the pan.

Warranty Service

Should you require warranty replacement, please follow these instructions:

1. Contact Customer Service at 419.331.8000, Fax 419.331.4538 or email us at info@rangekleen.com to ensure that your situation falls under our warranty guidelines.
2. Once warranty replacement has been requested, pack carefully only the defective piece in question for warranty inspection and ship to:
Range Kleen Cookware Warranty Service, 4240 East Road, Lima, Ohio 45807
3. Include with your shipment:
 - Original Purchase Receipt (Retain a copy of the receipt for your personal records.)
 - A brief note explaining the problem you are having and how it occurred.
 - Your name, address, daytime phone number and email address (if available) so that we may contact you upon receipt of your shipment.

We strongly recommend that you use a shipping service that provides you with tracking capabilities to enable you to follow up on the delivery of your shipment. Range Kleen is not responsible for lost or damaged goods shipped to us. Improperly packed goods that incur damage during shipment will also void your warranty.

Customer Service Contact Information

Should you have any questions or concerns, please contact Customer Service at 419.331.8000, Fax 419.331.4538 or email at info@rangekleen.com
Hours: Monday through Friday, 8:00am-5:00pm EST

Caring For Your Nonstick Pieces

loosen any food particles that remain. DO NOT ALLOW PAN TO BOIL DRY. DO NOT LEAVE UNATTENDED. Turn burner off and allow pan and water to cool completely before removing from stove top. Once water and pan have cooled, remove pan to sink and dispose of water/baking soda mixture. Wash in warm, soapy water, scrubbing the nonstick surface with the soft nylon brush or nylon scrubber to remove any possible grease or food particles. Rinse in warm water and dry.

- If, after time, you notice that your nonstick coating is not releasing as well as when you first purchased the pan, heat the pan on medium heat for 2 minutes. DO NOT LEAVE UNATTENDED. Remove from burner and rub vegetable oil on the nonstick coating with a towel. Allow pan to cool completely and then wipe any residual oil. Repeat this process as necessary to re-season your nonstick coating.

Customer Service Information

From time to time, cookware products may be missing parts or pieces, or have damage in transit to the retail store. Should you get your purchase home and find that this is the case, the easiest solution would be to return to the place of purchase with your receipt and exchange your product. If you purchased your cookware from an online source, follow their exchange/return policies.

If, after time, you need replacement pieces from accidental damage, contact our Customer Service Center at 419.331.8000, Fax 419.331.4538 or email us at info@rangekleen.com. Our hours of operation are Monday through Friday, 8:00am-5:00pm EST.

Cooking (cont.)

NEVER USE A PAN THAT HAS BOILED DRY. Damage to the pan may not be seen immediately, but could cause damage to your stove or countertop the next time it is used.

- Range Kleen cookware uses a mix of metals . . . Stainless steel because it is non-reactive to food and is easily cleaned and an aluminum core in the encapsulated bottom for rapid heat and even heat distribution.
- Utensils - It is recommended that wooden, silicone, plastic coated or metal utensils can be used in your stainless steel cookware. DO NOT use electric mixers in your stainless steel cookware. **Wooden, silicone, or plastic coated utensils are recommended for cookware with nonstick coatings.** Minor marring will occur on the nonstick surface with use, this is normal and will not affect the nonstick coating. DO NOT use sharp edges in your nonstick cookware such as forks, knives or metal spatula
- Oven use up to 450°F. **DO NOT USE UNDER THE BROILER.** Glass lids are not designed for oven use.
- To avoid pitting of the stainless steel, we recommend that you do not add salt to the pan until after your liquid has come to a complete boil, or after food has begun cooking.
- NEVER add cold water to a hot pan. This can warp your stainless steel cookware.
- Glass lids are made of tempered glass. Avoid thermal shock. DO NOT place hot lids in cold water. If you notice any fracture in the lid glass, do not continue using.

Cooking (cont.)

- The handles were designed to allow for air flow for a cooler touch. However, it is always recommended that you use potholders when removing from stovetop and **ALWAYS** when removing from the oven.
- DO NOT use nonstick sprays on your cookware. These sprays have a low burning temperature and will leave a sticky residue on your nonstick coating and in your stainless steel cookware. Use of nonstick sprays will void your warranty.
- If, after time, you notice that your nonstick coating is not releasing as well as when you first purchased the pan, heat the pan on medium heat for 2 minutes. DO NOT LEAVE UNATTENDED. Remove from burner and rub vegetable oil on the nonstick coating with a towel. Allow pan to cool completely and then wipe any residual oil. Repeat this process as necessary to re-season your nonstick coating.

Cleaning

- Let cookware, lids and utensils cool completely before attempting to clean.
- Although cookware, lids and utensils are dishwasher-safe, hand washing is recommended. After time, harsh temperatures and detergents may discolor your stainless steel cookware.
- Wash in warm, soapy water, rinse well in warm water and dry. To prevent water spots on your cookware, which is caused by the minerals in tap water, we recommend that you rinse in warm water and then dry immediately. If you experience water spots after air drying, use a soft cloth to buff the stainless steel. Lemon juice can also be used to cut the water spots. Wash after using lemon juice, rinse and towel dry to prevent water spots from reappearing.

Cleaning (cont.)

- DO NOT STORE COOKWARE WHILE STILL WET.
- **NEVER** USE STEEL WOOL OR HARSH SCOURING POWDERS TO CLEAN YOUR COOKWARE. THIS WILL SCRATCH YOUR STAINLESS STEEL COOKWARE.
- To clean tough areas, use a nylon scrubbing pad with soapy water, or soak pan in warm, soapy water for 10 minutes to loosen tough areas. You can also use a paste of baking soda and water to scour the bottom of the pans. Rinse and wash well when finished.
- **NOTE:** Any hard water deposits or spots from excessive heat will not affect the performance of your cookware. You can purchase stainless steel cleaners at mass market and hardware stores to remove these blemishes.

IMPORTANT: YOU MUST CLEAN YOUR COOKWARE THOROUGHLY AFTER EVERY USE TO MAINTAIN THE BEAUTY AND FUNCTION OF THE COOKWARE.

Caring For Your Nonstick Pieces

- Always clean your nonstick coating thoroughly after each use. We recommend the use of a soft nylon brush or nylon scrubber pad when cleaning.
- Wash in warm, soapy water, scrubbing the nonstick surface with the soft nylon brush or nylon scrubber to remove any possible grease or food particles. Rinse in warm water and dry.
- If you have hard to clean areas, you can fill pan with water and sprinkle baking soda in the pan, using a ratio of 4 parts water to 1 part baking soda. Place back on the burner and bring to a boil. Let water boil for 5 to 10 minutes to help