



Classic Stainless Cookware with Excalibur® Coating

Thank you for purchasing SPT cookware. This cookware is designed with a 3-ply capsulated base for superior heat conductivity and even heat distribution. When properly cared for, this cookware will provide many years of service. Follow the use and care suggestions below to preserve and maintain the cookware's original beauty.

Excalibur® Coating: world's toughest non-stick coating especially designed for stainless steel cookware.

3-ply: 18/10 stainless steel inner layer bonded by aluminum center core and an induction stainless steel outer layer.

ASSEMBLY

Assembly of the handle is required on certain models. Align the screw opening on the handle to that on the pan, insert enclosed screw and tighten securely.

INITIAL USE

Before using for the first time, wash in hot, soapy water with a sponge or soft cloth. Rinse thoroughly and dry immediately; or you may place cookware in a dishwasher.

USAGE

- It is recommended to preheat on low heat for one to two minutes before adding food.
- Do not use on high heat. Due to the aluminum-encapsulated base, this cookware is highly conductive and efficient for quick, even heat distribution. Cooking on high heat will cause food to burn easily. It is recommended to use low to medium setting for most cooking.
- It is recommended to use plastic or wooden utensils.
- **Never leave this or any cookware empty over a hot burner.**
- When cooking over a gas burner, make sure the flame touches only the bottom. If the flame comes up the sides, energy is wasted and the sides may become permanently discolored.

EASY MAINTENANCE

- Immediately after each use, fill with hot water and mild detergent; let stand until lukewarm. Use a sponge or soft cloth to remove any food particles. Do not use steel wool or metal pads as these will scratch the surface and diminish the beauty of the stainless steel. Rinse thoroughly and dry immediately to prevent water spotting.
- Salt residue can form small white dots or pits on the inner surface. This does not interfere with the cookware's performance but can diminish the appearance. To prevent this, bring liquids to a boil before adding salt, then stir well. Or, add salt after food has started to cook.
- 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 food may leave a light residue or cloudy appearance (like pasta). This can be removed with a commercial stainless steel cleaner.
- If food is burned in the cookware, it may leave a stubborn black residue. If soaking does not loosen it, fill cookware with one inch of water and add a small amount of dishwasher detergent. Bring mixture to a boil, reduce heat and simmer for 15 minutes. Let cool, then drain and rinse. Wipe the residue with a sponge or plastic/wooden spatula. Repeat if necessary.
Caution: Detergent fumes can be irritating. Perform this procedure under a hood with an exhaust fan or in a well-ventilated room.
- The exterior requires little maintenance. Wash with sponge and mild detergent, do not use steel wool or scouring pads. If polishing is needed, use any commercial stainless steel cleaner.
- Do not use knives or sharp objects to cut food in the cookware.



Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product is modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

What is NOT COVERED:

- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your Statutory Rights

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