

IMPORTANT SAFETY, USE & CARE INFORMATION

Thank you for choosing our cookware. To assure a long and pleasant experience, please read this information before you use your cookware. These instructions are for your general safety, use and care to avoid personal injury and damage to your cookware.

COOKING

General:

- **Safety:** Keep small children away from the stove while you are cooking. Be careful around the stove as heat, steam and splatter can cause burns. Some pets, especially birds, have extremely sensitive respiratory systems and should be kept away from the kitchen.
- **Unattended cooking:** Never allow your cookware to boil dry and never leave an empty pan on a hot burner. An unattended, empty pan on a hot burner can get extremely hot, which can cause personal injury and/or property damage.
 - **Aluminum base:** In some cases, cookware with aluminum bases may melt and separate possibly resulting in personal injury and property damage.
 - **Stainless steel:** These pans may become discolored or warped.
 - **Porcelain enamel and Copper bottoms:** Too much heat can make them fuse to the surface of glass top ranges, requiring the replacement of the glass cook top.
- **Match pan size to burner size:** Use burners that are same size as the pan you are using. Adjust gas flame so that it does not extend up the sides.
- **Sliding Pans:** Avoid sliding or dragging you cookware over the surface of your stovetop, especially glass top ranges, as scratches may result.
- **Microwaves:** Never use your cookware in the microwave.
- **Oven Use:** Always use potholders when removing cookware from the oven. All cookware is oven safe to 350° F. NOTE: Some may be safe at higher temperatures depending upon the product specifics.
- **Broiler:**
 - Never place a nonstick pan under the broiler.
 - Cookware with metal handles and **no** nonstick is broiler-safe.
- * **Utensils:** Do not use metal or sharp-edged utensils, which will scratch both stainless steel and nonstick surfaces.

Nonstick Cookware:

- **Standard care:** Use low to medium heat. High or excessive heat will cause pan warping and permanent nonstick coating damage.
- **Nonstick Sprays:** Do not use nonstick sprays on nonstick cookware - an invisible buildup will impair the nonstick release system.
- **Oil:** Oil is not needed on nonstick cookware, but if you prefer oil for flavor, olive oil or peanut oil is recommended. Heavy vegetable oils may leave a residue that can affect nonstick performance.

CLEANING

- **Standard Care:**
 - **All cookware:** Before first use and after each use, wash pans thoroughly with mild dishwashing detergent and warm water. If food remains on the surface, boil a mixture of water and vinegar to dislodge the food particles.
 - **Copper bottom pan:** A protective layer has been applied to the copper base to prevent tarnishing during packaging. BEFORE FIRST USE, remove this layer by dissolving 3 tablespoons of baking soda in 3 quarts of hot water and soak each pan for 20 minutes. Then rinse with cold water and dry.
- **Spots and Stains:**
 - **Do not use oven cleaners to clean cookware.**
 - **Hard-Anodized:** To lessen a stain, make a paste of baking soda and water, apply to pan and scrub with a nonabrasive plastic mesh puff or pad such as Scotch-Brite®. Do not use steel wool, coarse scouring pads or powder.
 - **Stainless Steel/Nonstick:** A spotted white film may form which can be removed with a mild solution of water and lemon juice or vinegar.
- **Dishwasher:**
 - **Hard-Anodized/ Porcelain Enamel/ Copper Bottom and Nonstick Exterior:** Never put these types of cookware in the dishwasher. The high temperatures and dishwasher detergents will discolor your pans.
 - **Hard-anodized with titanium exterior cookware:** This cookware is dishwasher safe when using mild dishwashing detergent gels such as Palmolive®, Electrasol® and Sunlight®. The water temperature should be between 120°F-140°F. If the temperature exceeds this or the water is too hard, there may be an interaction with the exterior titanium surface causing the color to fade over time.
 - **Stainless Steel:** This can be washed in a dishwasher. However, over time the harsh dishwashing detergents may dull the stainless steel exterior.
- **Storage:** To avoid scratches or chips on the cookware exterior, place paper towels between pans when storing.

HANDLES AND KNOBS

- **Hot handles and knobs:** Handles can get very hot under some conditions. Use caution when touching them and always have potholders available for use.
- **Handle position when cooking:** Position pans so that handles are not over other hot burners. Do not allow handles to extend beyond the edge of the stove where pans can be knocked off.
- **Loose handles:** Periodically, check handles and knobs to be sure they are not loose. If the handles are attached with screws, re-tighten the screws, being careful not to over-tighten. If the screw cannot be tightened, please contact Consumer Relations for a replacement.

LIDS

- **Steam:** When removing lids or cooking with steam vented lids, always position the lid so that the steam is directed away from you. Always use a potholder when adjusting lids with steam vents. Rising steam can cause burns.
- **Locking lids:** Make certain that the lid is locked securely when using teakettles, straining pots or other cookware with locking lids. This will avoid escaping steam or hot liquid, which will cause burns.
- **Glass Lids:**
 - **Cracks and Scratches:** Do not use glass lids that have cracks or scratches. If your lid is cracked or has deep scratches, breakage can occur spontaneously. Please contact Consumer Relations for a replacement.
 - **Cleaning:** Never use metal utensils, sharp instruments or harsh abrasives that may scratch and weaken the glass.
 - **Temperature extremes:** Do not place glass lids directly on top of, or directly under heating elements. Avoid extreme temperature changes when using glass lids.