



USE AND CARE

Aluminum articles with non stick coating

Usage: gas, electric, radiant or halogen ceramic hob, *induction hob (only if specified)*.

Before first use

- ✚ Remove all packaging materials, labels and stickers.

NOTE: Some kitchen items come with a plastic piece for presentation in shelves. Please remove of these parts before use to avoid the risk of fire or melting.

- ✚ Wash your kitchen item with warm soapy water, then rinse and dry thoroughly using a soft cloth or paper towel.
- ✚ Utensils with anti-adhesive coating: Heat for 30 seconds over very low heat, and grease with a little cooking oil, then wipe with a paper towel. Repeat this treatment from time to time (e.g., every month) improves the longevity of the coating.

During

- ❖ **For the safety of children always turn the handle of your utensil towards the inside of your stove.**
- ❖ Do not allow flame to lick the sides of the utensil to avoid damaging the non-stick coating or handles.
- ❖ Always use low to medium heat only with your cooking utensils (including for boiling water). Low to medium heat provides best cooking performance. High heat can damage your article and this type of damage is not covered under warranty. Use high heat only to reduce liquids. Medium to medium-high heat for frying. A low heat for heating food, simmering and preparing delicate sauces.
- ❖ Never allow a cookware to evaporate dry and never leave an empty cookware on a hot griddle or on a fire.
- ❖ Select the correct size griddle or gas flame, so that the heat or gas flame only touches the bottom of the cookware and does not reach the sides of the pot/pan.
- ❖ Do not use a non-stick coated pot/pan for flambéing.
- ❖ Allow pots/pans to cool before washing to prevent warping from severe thermal shock. Avoid extreme temperature changes.
- ❖ Do not drag the pan across the hob surface, as this may damage the article and the hob surface.
- ❖ Discoloration: Overheating and extreme thermal shock may cause brown or blue stains to appear. This is not a product defect but is caused by the heat being set too high (usually in an empty or underfilled pot/pan). A high iron content in your water can also lead to discolouration: the pot/pan will therefore appear slightly rusty. Very hard water can cause white marks to appear which you can easily remove with lemon juice or white vinegar.
- ❖ When boiling water, add salt to the water only when boiling to prevent damage to cookware components from salt grains.
- ❖ Never heat fat or oil until it smokes, burns or turns black.
- ❖ Milk burns easily. Heat over low to medium heat until bubbles form around edges.
- ❖ To avoid spillage, only fill pots/pans two-thirds full.
- ❖ Avoid using your pots/pans to store acidic, salty or fatty foods before or after cooking.
- ❖ **Unless otherwise specified, only use your pots/pans on a stovetop and not in an oven.**



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Warranty:

This product is guaranteed by International Cookware against **manufacturing defects** from the date of purchase for the period indicated on the packaging subject to the presentation of proof of purchase.

The warranty does not apply to damage due to misuse or professional use.

Scratches, impact damage, stains, deformation, and overheating are not covered by the warranty.