

## Cookware Care/Use Cleaning Guide



## Limited Lifetime Warranty

### Care & Use

#### **First Time Use**

- Wash in hot, soapy water with a sponge or dishcloth.
- Rinse in hot water and hand dry thoroughly.

#### **Preheating:**

We recommend placing our cookware on stove burners at low heat for one or two minutes before you increase the heat to medium and add foods.

#### **Avoid Frying With Natural Fat - Try This:**

- Use oil, butter, or margarine to the pan or pot just enough to just cover the bottom surface.
- Heat pan or pot for one to two minutes over low to medium heat.
- then you may turn up the heat a little and add your food to fry.

#### **To prevent food from sticking:**

- Ensure your stove is level.
- Your cookware is clean.
- Your heat is not set too high. We recommend Low to medium heat for optimal cooking results.

#### **Avoid Salt Damage:**

Pitting caused by salt can and will diminish the beauty of stainless steel. To avoid the formation of small white dots or pits caused from cooking with salt bring liquids to a boil before adding salt, and stir well or better yet, add your salt after the food has already started to cook.

#### **Water Spotting:**

Hand dry immediately after rinsing in lukewarm to hot water.

#### **Discoloration and Prevention:**

##### **[Avoid Overheating]**

Overheating can cause brown or blue stains. We recommend Low to medium heat for optimal cooking results.

##### **[Clean thoroughly after each use]**

Food films, if not removed, will cause discoloration on your cookware when it is reheated.

##### **[Use filtered water for cleaning]**

Large amounts of iron content in your water may cause your cookware to look rusty.

### Cleaning

#### **Stainless Steel Interior:**

**DO NOT USE oven cleaners or cleansers with chlorine bleach. DO NOT USE steel wool.**

- (1) Immerse in warm water.
- (2) Use a fine powder cleanser with water to form a paste.
- (3) Apply paste using a soft cloth.
- (4) Rub in a circular motion from the center outward.
- (5) Wash in hot, soapy water, dry immediately.

#### **Stainless Exterior:**

Cook's Choice Stainless requires very little care. It may be polished with one of the available commercial stainless steel cleaners by rubbing in a circular motion.

Rinse in lukewarm water.

We do not recommend using steel wool, steel scouring pads or harsh detergents.

**Nylon scrubbing pads are safe to use.**

You may wash Stainless in the dishwasher but hand-washing is recommended.

### Warranty

#### **Cook's Choice Cookware Limited Lifetime Warranty:**

From date of purchase, Cook's Choice guarantees to repair or replace any item found defective in material, construction or workmanship under normal use and following care instructions.

This excludes damage from misuse or abuse. Minor imperfections and slight color variations can be expected and are normal in all Stainless cookware.

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