

Use & Care

Before using your pan for the first time, hand-wash with warm, soapy water. Rinse and dry thoroughly, then season by lightly rubbing cooking oil onto the cooking surface and heating over medium heat for two to three minutes. When cool, hand-wash in warm, soapy water, then rinse and dry thoroughly.

- Do not use nonstick aerosol cooking sprays in your nonstick pan. They will leave a residue, which may be difficult to remove and will cause foods to stick to the pan.
- To preserve the look and performance of your pan, we recommend using silicone, nylon, bamboo or wood utensils when cooking. Regardless of how hard the cooking surface is, using metal utensils or sharp objects may damage the cooking surface over time.
- Cooking using low to medium heat only. Since aluminum yields excellent conductivity and delivers even heat distribution, the usage of high heat is not necessary. In fact, the use of high heat can permanently discolor and damage your pan.
- Keep the pan on the burner only during the necessary time for cooking. Do not overheat empty pan.
- Your pan is oven-safe:
500°F / 260°C - For use without silicone grip
400°F / 204°C - For use with silicone grip
- Always use protective mitts to safely handle a hot pan.
- Avoid sudden temperature changes such as immersing hot pan in cold water. Always let the pan cool before washing.
- When using your pan on ceramic glass stovetops, always lift (do not slide) to move to avoid scratching the cooktop.
- Interior Cleaning: The nonstick cooking surface on your pan ensures easy cleanup with just soap and water. Should burnt grease or food residue collect on the surface, it can usually be removed with warm water and a mild detergent. For extreme cases, residue can be removed with a thorough cleaning using Soft Scrub®.