



COLORS USED:



PAPER SPECIFICATION:

Thickness

- 80g
- 250g
- 300g
- 350g
- 450g

Single ply

- CCNB (White)
  - Kraft
  - White sticker
  - Kraft sticker
- 3-ply
- CCNB front
  - Kraft front
- 5-ply
- CCNB front (Set box)
  - CCNB front (Half open box)
  - Kraft front (Brown box / Remailer box)

Coating

- Matt varnish
- Gloss varnish
- Spot UV

Others

80g Woodfree paper, 1C+1C

**NON-STICK PRO**

- DO NOT use any type of oil sprays, including aerosols, mist and pump sprays. These sprays can cause residue build-up that is difficult to remove from all types of Cookware.
- Always distribute the oil evenly onto the surface of the Cookware.
- Use the 'butter test' to determine whether your OXO Cookware is hot enough. Simply wipe a dab of butter on the bottom of the Cookware. If it bubbles briskly without burning, your OXO Cookware is perfectly preheated.

**Utensils**

- Never use metal utensils on any Non-Stick surface. Plastic, rubber or wooden utensils are recommended to protect your OXO Cookware's Non-Stick finish. OXO offers a complete line of utensils that are safe for use with Non-Stick Cookware.
- DO NOT hit your spatula or utensil on the edge, rim or surface of your OXO Cookware.
- DO NOT cut food while it is in the Cookware.
- DO NOT use sharp instruments or appliances such as electric mixers to cut, chop, release or whip foods in any Non-Stick Cookware.

**CARE AND CLEANING**

- Allow Cookware to air cool, and clean thoroughly after each use.
- OXO Non-Stick Pro Cookware is dishwasher safe. Use automatic dishwashing detergent without bleach or citrus additives. Non-Stick coatings can be broken down in the dishwasher due to the fact that dishwashing detergents have a high alkalinity level and may also contain chlorine bleach and phosphates. To preserve your OXO Cookware, it is recommended to wash it in warm soapy water, rinse, and dry with a soft towel.

1400018799 **4**

**NON-STICK PRO**

- OXO Non-Stick Pro Cookware is made from non-corrosive, high-quality materials which meet the highest standards and makes your OXO Cookware suitable for dishwasher use. The process involves the application of an exterior coating which protects your OXO Cookware from the harmful consequences of dishwashing. It is therefore extremely important not to damage this coating; we recommend avoiding the use of scouring pads (such as Scotch-Brite pads) if you wash the Cookware by hand. If you do hand wash your OXO Cookware using a scouring pad, we strongly recommend that you no longer wash it in the dishwasher as the exterior coating may have been damaged.
- DO NOT use steel wool or nylon scrubbing pads.
- DO NOT use oven cleaner or any cleaner that is abrasive or which contains chlorine bleach.
- DO NOT gouge the Non-Stick coating.
- ALWAYS ensure the Cookware is clean before storing.
- When using halogen and ceramic stovetops, ensure that your stovetop and Cookware are free from debris so as not to scratch the stovetop's surface.

**Storing Cookware Properly**

Storing pans along with other metal implements can cause scratches or chipping in the surface of the Non-Stick coating and the drip-free edges. Always nest your OXO Cookware carefully, and DO NOT allow other metal Cookware covers with thin, sharp edges to sit inside your OXO Cookware.

**5**

**NON-STICK PRO**

**LIMITED LIFETIME WARRANTY**

OXO®, Good Grips®, and Softworks®\* Cookware is covered by a limited lifetime warranty against defects in materials and workmanship, beginning on the date of purchase and lasting until, in the case of the Cookware's non-stick coating, two (2) years, and in the case of any other defect, the end of the purchaser's lifetime. If your OXO®, Good Grips®, or Softworks® cookware product has a defect during the warranty period, OXO International, Ltd. (if purchased on oxo.com) ("OXO") or The Cookware Company (USA), LLC (for all other retailer purchases) ("CWC") will either repair or replace the product. The complete warranty, including exclusions from coverage and information on the warranty claim process, is available online at [www.oxo.com](http://www.oxo.com).

**TERMS OF SALE; ARBITRATION**

The terms on which CWC and/or OXO sells OXO®, Good Grips®, and Softworks® Cookware are available online at [www.oxo.com](http://www.oxo.com) (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you, OXO and CWC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration.

Any claim, dispute, or controversy between you, OXO, and/or CWC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

Under the Terms, you, OXO, and CWC agree to arbitration on an individual basis. In any dispute, NEITHER YOU, OXO, NOR CWC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY.

If any provision of the arbitration agreement summarized herein and found in its entirety in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.

**SUPPORT**

For support, please contact our Customer Service Department and we will be happy to assist you. Toll Free: 1-885-484-5140 - Website: [www.oxo.com](http://www.oxo.com)

\*OXO®, Good Grips®, Softworks® and the associated logos are trademarks used under license from Helen of Troy Limited.

**6**



**USE AND CARE INSTRUCTIONS**

**NON-STICK PRO**

**TABLE OF CONTENTS**

WARNINGS ..... **1**

USAGE GUIDE ..... **2**

CARE AND CLEANING ..... **4**

LIMITED LIFETIME WARRANTY ..... **6**

TERMS OF SALE ..... **6**

SUPPORT ..... **6**



## OXO IS DEDICATED TO CREATING INNOVATIVE CONSUMER PRODUCTS THAT MAKE EVERYDAY LIVING EASIER

It drives us to study every element of how a person interacts with a tool, from how it is held and how it is used, to how it is cared for. We applied the same rigorous attention to detail when creating our Hard-Anodized Pro Non-Stick Cookware. It features a German-engineered, PFOA-free, 3 Layer Non-Stick coating, which provides effortless food release and overall superior performance.

Like all OXO products, our Cookware offers thoughtful features which benefit everyone from the Home Cook to the Professional Chef — from comfortable, stay-cool handles and drip-free pouring edges, to rounded bottoms that facilitate stirring and durable finishes that are dishwasher safe.

Thoughtful design, professional-grade materials, and quality you can see and taste are guaranteed to help you accomplish culinary feats for years to come.

NON-STICK PRO

## WARNINGS

### Read all safety information carefully and thoroughly before using this product!

- DO NOT allow children near the stove while cooking.
- To avoid injury, always use caution when handling hot Cookware.
- NEVER leave Cookware unattended while in use and make sure the handles DO NOT extend over the edge of the stove.
- DO NOT allow handles to extend over a hot burner, otherwise the handles might become hot.
- OXO Cookware handles are constructed to minimize heat transfer, but lids and handles may become hot during prolonged cooking. Use caution when removing lids or lifting with handles. Touch lightly to be sure the handles have not become too hot to handle comfortably and safely. Use oven mitts or potholders if necessary.
- OXO Cookware with Stainless Steel handles are oven safe up to 500°F/260°C.
- Interchangeable lids are oven safe up to 430°F/220°C.
- DO NOT use under the broiler.
- DO NOT use in the microwave.
- Always use oven gloves when removing Cookware from a hot oven.
- DO NOT plunge a hot lid into water, as the thermal shock can cause the lid to shatter.

1

NON-STICK PRO

## USAGE GUIDE

### Stovetop Use

- Safe for use on gas, electric, electric coil, halogen and ceramic stovetops.
- Not suitable for induction.

### Before First Use

- Remove all packaging materials and labels. Please recycle properly.
- Wash in warm soapy water; rinse and dry thoroughly with a soft cloth.

### Cooking

#### Recommendations to prevent damaging Cookware

- NEVER leave empty Cookware on a hot burner. Doing so can permanently damage your OXO Cookware and stovetop.
- DO NOT allow the Cookware to boil dry.
- DO NOT put hot Cookware under cold water. Allow the Cookware to air cool completely first.

#### Recommendations for cooking, frying and conserving energy

- Cook on a burner that is similar in base diameter to the Cookware you have selected.
- When cooking on a gas stove, adjust the flame so it does not flare up the sides of the Cookware.
- Low to medium heat settings are recommended for best results. Lower heat settings conserve energy, minimize carbonization of food and oils, and prevent the Cookware from becoming too hot which can damage Non-Stick coatings.
- When cooking on a gas stove, Cookware heats up very quickly: be especially careful not to use high heat.
- Use of a lid when cooking considerably reduces energy consumption.

2

NON-STICK PRO

## Recommendations for best results

- Always start with clean Cookware. Wash carefully with a soft cloth or sponge and be sure that you have removed all traces of cooking oil and food before you store your OXO Cookware.
- Remove food from the refrigerator 10 minutes before you intend to cook or fry.
- Remember to pre-heat Cookware and allow the oil or butter to briefly heat before adding food to the Cookware.
- 3 Layers of German Engineered PFOA-free Non-Stick coating provides years of effortless food release using less oils. With use, the Non-Stick surface may become slightly darker, but this will not impair its performance. Slight surface marks, discolorations or abrasions are normal and will NOT affect the performance of the Cookware. Prolonged exposure of the Non-Stick interior to high heat will cause it to burn away, negatively affecting its release performance.
- To maintain the performance of the Non-Stick coating, we recommend you occasionally wipe a thin layer of cooking oil over the interior Non-Stick surface before cooking.

## Cooking oils and fats

- We recommend using oil or butter. Some oils and fats burn (smoke point) at lower temperatures like Coconut, Sunflower, Sesame, and Olive oils. Use oils and fats that have a high smoke point like Palm, Canola, Safflower, and Peanut Oils. If cooking with oil, add room temperature oil to preheated Cookware.
- Allow the oil/butter to heat up in the pan before adding food to the Cookware.
- DO NOT rush the preheating process by using high heat.
- Because of the excellent heat conductivity of your OXO Cookware, food and oil can carbonize very rapidly. Always cook on low to medium heat and only use high heat for boiling liquids. Use medium-high heat for searing, sautéing, stir-frying and reducing liquids. Use low heat to warm foods, simmer or for preparing delicate sauces.

3

NON-STICK PRO