

nuwave®

DURALON® BLUE COOKWARE



USE AND CARE GUIDE

Congratulations on your purchase of **Nuwave® Duralon® Blue Ceramic Non-Stick Cookware**! We know there are many options available and sincerely appreciate the trust you have placed in us. Unlike other traditional cookware, cooking with **Nuwave® Duralon® Blue Ceramic Non-Stick Cookware** is not only smarter but healthier! The eco-friendly, ultra-non-stick Duralon® Blue coating is an all-natural ceramic coating **free of harmful chemicals** like PFAS, PTFE, lead, and cadmium. Which means no toxic gases or forever chemicals are emitted at higher temperatures!

Utensils

The Nuwave Culinary Team recommends the use of high-heat resistant, silicone-based tools for cooking foods. **DO NOT** use metal utensils while cooking.

Recommended Heating

To maximize the performance of your cookware, avoid long-term or repeated exposure to high heat that can cause food to scorch, burn, or discolor the cookware and potentially damage the coating.

For best results, allow the cookware to heat between **280°F** and **300°F** for up to 1 minute before inserting and cooking foods. Avoid preheating empty pans above **300°F**.



INDUCTION



CERAMIC



GAS



HALOGEN



ELECTRIC



HOT PLATE



OVEN SAFE



FOOD SAFE



DISHWASHER

*Tested by independent 3rd party lab for 106 known PFAS elements and none were detected.

Maximum Recommended Heating

Oven	450°F for your cookware and 350°F for tempered glass lids.
Stove top	450°F or medium-high heat for your cookware.

For long lasting Non-Stick Performance

Low to medium heat is recommended to ensure the longevity of the ceramic non-stick coating.

Nuwave Duralon® Blue Ceramic Non-Stick Cookware is an investment that is meant to last for years. The following instructions will not only help you properly maintain your cookware, but they will also help to extend your cookware's life to the fullest.

We highly recommend hand-washing your cookware with a mild liquid soap. While Nuwave Duralon Cookware can be washed in the dishwasher, the harsh detergents can shorten the lifespan of the cookware.

ALWAYS:

- Let your cookware cool, away from heat, before washing it. Wash after each use with a mild dish soap and non-abrasive cloth or sponge to maximize the longevity of the non-stick coating.
- Rinse your cookware thoroughly and dry it with paper towels or a soft cloth. Use a hanging rack to store your cookware (where possible). If cookware must be stacked when storing away, towels or paper towels can be placed between each cookware to prevent scratching or damage to the coating.

NEVER:

- Attempt to cut foods while they are in the cookware or use cooking sprays, harsh abrasives, metal scrubbers, or heavy-duty cleaning chemicals. They will damage the Duralon coating, inhibiting functionality and voiding the warranty.
- Run cold or warm water over hot cookware. **NEVER** immerse hot cookware in water. This can damage the Duralon coating and may cause the pan to warp.
- Heat your cookware above **450°F** or allow it to boil dry.
- Use Alkaline materials such as baking soda on the cookware as it may adversely affect the lifespan of the non-stick coating.

Note: A mixture of vinegar and water may be used to clean your Duralon Cookware.

DO NOT boil the vinegar water as doing so will alter the chemistry which may affect the non-stick properties of your cookware.

Customer Service:

support@nuwavenow.com

1-888-502-7805

Mon-Fri 7:30am-4:30pm CST

Designed & Developed in USA

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Made in China

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Duralon Blue Cookware



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Item No: IN31310

Rev.1-V1-YK

07-31-24

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