



BLUE MIST

GRAPHITE

STONE

SPICE



LILAC FROST

CRIMSON RED

SAGE



Goodful™

4.4 QT

NON-STICK ALL IN ONE PAN

WITH CAST LID AND
BEECHWOOD TURNER



DISHWASHER
SAFE*



ELECTRIC



GLASS



GAS



INDUCTION



The best things in life are Goodful™—so congratulations on choosing Goodful™ non-stick cookware. Please carefully review the following use, care and safety instructions, which contain important information for the use and safe enjoyment of your new cookware.

SAFETY IS A GOODFUL™ THING

WARNING! Put safety first, Goodful™ friends! Read all use, care and safety instructions before using your new cookware to avoid injury. Handles can get hot after an extended cooking session! While handles are designed to “stay-cool” during use they can get hot during an extended cooking session. Always use oven mitts or potholders. Keep handles from extending over the front edge of the cooktop where they can be snagged by clothing or small hands. Keep hot pans away from children. Be sure to position handles away from other burners to keep them from getting hot. **DO NOT LEAVE AN EMPTY POT ON A HOT BURNER OR ALLOW LIQUIDS TO BOIL DRY.** Besides wasting energy, it may impair the pan’s performance, or discolor or damage it, and could result in a fire. Stovetop cookware is not designed for oven use. **DO NOT USE** in the oven. Using cookware that is not oven-safe is a fire hazard and can result in damage to the cookware and the oven. Do not use in microwave, on charcoal or gas grill, or over open fire.

When using cookware on ceramic or glass topped cooking surfaces, avoid dragging the cookware across the surface, as this can cause damage to the cooking surface. Do not store food in cookware after cooking. Always transfer it to another container.

WAIT—BEFORE YOU TAKE THE PLUNGE

Before using your new Goodful™ cookware for the first time, remove all packaging, wash your pan in warm, soapy water, rinse and dry. For best results, the non-stick surface should be “conditioned” by wiping the **INTERIOR** of the pan with a light coating of cooking oil. All non-stick surfaces benefit from periodic “conditioning”.

FOR THE BEST FOOD RELEASE

Always start with a clean pan. Wash carefully and be sure you’ve removed all traces of cooking oil and food before you store your pan. Remove food from the refrigerator 10 minutes before you intend to cook. Remember to pre-heat your pan. When cooking do not add salt to your pan until the liquid is at boiling point. Goodful™ non-stick cookware is designed for cooking without butter or oil. Butter or oil can be used over low heat. Do not use non-stick sprays.

ALL UTENSILS ARE NOT CREATED EQUAL

Nylon, silicone, and wood, whisks and spoons are safe for Goodful™ non-stick cookware. You should **NEVER** cut or chop in your non-stick cookware with a metal utensil. Slight surface marks and abrasions are **NORMAL** and will not affect the performance of the non-stick coating.

A GOODFUL™ GUIDE TO STOVETOP COOKING

Best results are obtained by preheating your cookware for 2 to 3 minutes on low heat. **CAUTION!** Cookware over heat should never be left unattended nor empty for an extended time. Ideal cooking temperature is approx. 300°F and this is achieved in only a few minutes at low heat. Continuous high heat may discolor and damage your cookware. Select the right size burner to fit the bottom of the pan and adjust gas flames so they do not extend up the sides of the pan. Minor scratches will not harm the non-stick performance or affect food cooking in the pan.

GOODFUL™ CLEANING FUN

Immediately after cooking, remove the pan from heat and let it cool on a heat-resistant surface. **DO NOT POUR WATER INTO HOT COOKWARE.** This can cause grease to splatter and can cause the bottom of the pan to warp. Always wash pan thoroughly with soap and water after each use. Brief cleaning with a dishcloth may not remove all food or grease particles, which may settle into the non-stick finish. If not removed, they may burn

when the pan is reheated, causing stains and reducing the non-stick quality. To remove stubborn spots, use a non-abrasive plastic mesh pad. Use only products which clearly state they are safe for non-stick surfaces. Do not use steel wool, coarse scouring pads or powders.

Although Goodful non-stick cookware is dishwasher safe, dishwasher detergents are very hard on finishes. Hand washing will help to protect the characteristics of the non-stick coating and preserve the long lasting beauty of the pan. For best results, we recommend hand washing with non-abrasive cleaners and liquid dish soap. Then wash, rinse, dry and recondition the non-stick surface with cooking oil.

***BEECHWOOD TURNER:** Hand wash only

LIMITED LIFETIME WARRANTY

This product is warranted to be free from defects in material and workmanship under normal household use. The manufacturer’s obligation shall be limited to repairing or replacing, FOB Epoca International Distribution Facility as well as the authorized selling agent, any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse or misuse, including damage caused by overheating and does not apply to scratches, stains, discoloration or other damage, which does not impair the functionality of the cookware. This warranty is valid only for the first quality goods purchased from an authorized selling agent of Epoca International, LLC. To claim your warranty, send the cookware along with an \$8.00 check for shipping and handling to: Epoca International, LLC, Attn.: Customer Service, 931 Clint Moore Rd., Boca Raton, FL 33487.