

BEFORE USING: Remove all labels. Wash the product and dry it thoroughly.

GENERAL RECOMMENDATIONS: Do not allow the product to continue heating without food after cooking. Properly align the heat or flame to the base of the product for even cooking. Do not overheat as it may cause the flames to rise to the sidewalls. In order to avoid stains and discoloration of your product do not store food inside of this product. If the product has a glass lid, be sure not to put them under shock or abrupt temperature changes, this can cause the glass to shatter or break.

IN THE KITCHEN: Products with phenolic, plastic, or wooden accessories such as handles, knobs, and steam valves should not be placed in any kind of oven or exposed to direct heat or flame. Protection must always be used to handle and remove the products from heat sources. Products with handles made of aluminum, cast iron, or stainless steel can be placed in a conventional oven. We recommend using medium or low heat; high heat is not necessary. We recommend using nylon, plastic, or wooden utensils, as they do not damage nonstick-coated surfaces. Avoid sliding and gliding when using product on ceramic stoves to minimize risk of scratches or any other aesthetic damages. If the product contains a nonstick coating, do not use metal utensils such as spoons, knives, forks, or spatulas, as these will damage the nonstick coating. Avoid using utensils with sharp edges and cutting directly into the product. You may use your product on both electric and gas stoves.

CLEANING: Avoid contact with cold water while the product is hot. Wash it inside and out, with a soapy sponge. Do not use abrasive or metallic sponges. After washing the product, dry it thoroughly before storing it away to avoid stains.

BIRD WARNING (Applicable to nonstick products only): Please keep pet birds out of the kitchen. Birds' respiratory systems are sensitive to fumes, gases, and vapors, including the fumes from overheated nonstick cookware. Exposure to these fumes can be hazardous to birds.

CAUTION: Always use heat-resistant potholders, gloves, kitchen mittens, or protective gear to prevent burning yourself when handling this product as metallic handles, rivets, and other parts may get extremely hot when in use.

WARRANTY: The manufacturer will grant a ninety (90) day warranty on the quality and suitability of the product derived from manufacturing or design defects of the product and not from an inappropriate use different from that mentioned in the recommendations for use and care.

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