



MULTI-CLAD METAL STAINLESS-STEEL COOKWARE Use and Care Guide

What is multi-clad metal construction?

A combination of 18/10 stainless steel with a multi-element aluminum core creates a permanent bond of metal, so heat passes through the whole pan--along the bottom and up the sidewalls, not just along bottom, which gives you maximum cooking performance. This construction is only used in the highest-grade cookware.

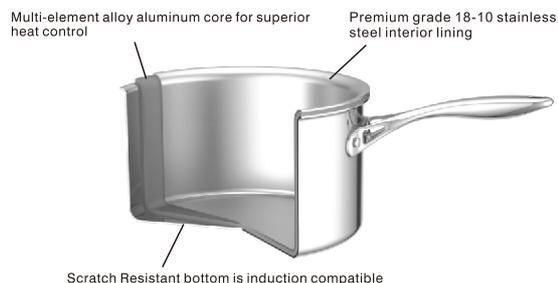


Image above:

Multi-element alloy aluminum core for superior heat control
Premium-grade 18/10 stainless-steel interior
Induction compatible bottom is brushed for Scratch resistant

What is the stay-cool handle with air-flow technology?

The cookware's stainless-steel handle comes riveted for strength, offers an ergonomic shape for a comfortable grip, and features air-flow technology to help it stay cooler to the touch than typical handles. The open V-shaped design allows air to flow through, which helps keep the handle cooler and more comfortable to hold when cooking on the stovetop.

Air-Flow Technology Keep Handle Stay Cool Longer



SAFETY FIRST

It is important to read all safety instructions and precautions.

Caution:

- Do not boil dry
- Do not use under a broiler
- Always use potholders to remove cookware when in use
- Do not store food or liquids in the pan after use--undissolved salts can damage the surface

Before Use:

Get rid of any stickers by soaking the cookware in warm water and scraping off stickers with your nail or a hard plastic kitchen utensil (be careful not to scratch the surface). Lemon juice is good at getting rid of any persistent glue. Wash the cookware thoroughly with warm soapy water, rinse clean, and wipe dry.

Discoloration:

Discoloration (rainbow color) happens sometime in new stainless steel cookware, machine oil residue cause the color, when heat pan with dry food, or heat empty pan, it may happen, to avoid, wash pan thoroughly before 1st time use, or cook liquid food in first few use, Stainless steel cleaner (Barkeeper's friend) is recommended to remove discoloration. Lemon juice or vinegar also works.

Stovetop Cooking:

Preheating provides maximum control over the cooking process; the pan is properly preheated when the rim is hot to touch. Many cooking recipes require preheating to ensure better cooking results.

High heat may damage the cookware; medium heat is recommended for best results. It is recommended to always heat the pan gradually.

Do not boil dry or pour cold liquid into a hot vessel. Do NOT put the hot pan into water. Sudden changes to the temperature may damage or warp the cookware.

Handles are designed to minimize heat transfer, however potholders are recommended when removing cookware from the stovetop.

Oven Cooking:

Stainless-steel cookware is oven-safe up to 500 degrees F. Always use oven mitts or potholders when removing cookware from the oven because cookware and handles will get extremely HOT.

Broiler Cooking:

Stainless-steel cookware is NOT broiler safe.

Cleaning and Maintenance:

Stainless-steel cookware is dishwasher-safe, however the mirror finish may become dull by repeated dishwasher use. To maintain the mirror finish, washing by hand is recommended.

Hand Washing:

Clean up is as simple as using a sponge and hot soapy water. Do not use abrasive cleaning pads such as steel wool or scouring powder as these will scratch the surface. If you get burnt food stuck on a pan, soak it in warm, soapy water for one to two hours. For persist food residue, bring the soapy water to a boil, then let the water cool before using a soft cleaner to remove the stuck-on food.

- Allow overheated pans to cool naturally (e.g. if food has been burnt on or the saucepan was left empty on the heat). DO NOT immediately place in cold water.

- Add salt to the food only after it has started to boil or reached a very high heat to prevent white spots from appearing on the cookware. If they do appear, they can be removed by boiling some white vinegar in the pan.

Never use bleach or chlorine-based products on the cookware, as it is extremely corrosive to stainless steel; even when diluted, it will cause tiny pits to appear in the surface of the steel, which might not be visible, but will effect cooking performance.

Do not allow the pan to boil dry as this may cause discoloration damage to the pan.

By exposing to intense heat, little white limescale stains may appear on the bottom due to the level of water hardness, and bluish rings may appear due to starch contained in some foods such as pasta and rice. These stains can be removed by using lemon juice, white vinegar, or a special cleaner designed for stainless steel.

Limited Lifetime Warranty

Cooks Standard™ Clad stainless steel is manufactured and inspected to ensure the best cooking performance. It is guaranteed to be free from defects in materials and workmanship under normal household use for the lifetime of the cookware.

To the original purchaser, Cooks Standard promises to repair or replace any item found defective in material or workmanship. Should you have any problem with your cookware, write to Cooks Standard customer service or call the customer service hotline: 1-888-788-5880. When returning the product for repair or replacement, please contact Cooks Standard customer service for the return address and repair #. Also include your shipping address, the description of the defect, and your phone number.

The warranty does not cover damage caused by accident, misuse, abuse, or commercial use. Scratches, stains, discoloration, damage from overheating, or damage from use of an automatic dishwasher is not covered by this warranty. Incidental or consequential damages are not covered by this warranty.

When the product is out of production, Cooks Standard will replace it with a similar pan of similar value.

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