

NEWAYHOUSEWARES™

I N T E R N A T I O N A L

STAINLESS STEEL COOKWARE CARE AND CAUTION SAFETY FIRST AND ALWAYS!

It is important to read all safety instructions and caution.

Caution:

- Do not boil Dry
- Do not use in 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: First, get rid of any stickers by soaking your cookware in warm water and scraping them off with your nail or a hard plastic kitchen utensil (but take care not to scratch the surface). Lemon juice is good at getting rid of any persistent glue. Wash cookware thoroughly with warm soapy water thoroughly.

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:

High heat may damage cookware, medium heat is recommended for a best results. Sudden changes to the temperature may manage any warp the cookware to prevent this it is recommended to always heat Cookware gradually.

Do not boil dry or pour cold liquid into a hot vessel. Handles are designed to minimize heat transfer and absorption however potholders are recommended when removing cookware from stovetop.

Oven cooking:

Stainless steel pan and pot oven safe to 500°F, Stainless steel lid oven safe to 500°F, Always use oven mitts or pot holders when removing from oven. Glass lid oven safe to 350°F .

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 hand washing 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 first. For persist food residues, bring the soapy water to the boil and then letting the water cool before using a soft cleaner to remove.

- 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 appearing. If they do appear, they can be removed by boiling the pan with some white vinegar.

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