

OUTSIDE

3"

***LIMITED LIFETIME WARRANTY**

Congratulations on your purchase of Ecolution cookware. 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, Inc.

To claim your warranty, send the cookware along with an \$8.00 check for shipping and handling to:

Epoca International, Inc.
Attn.: Customer Service
931 Clint Moore Rd.
Boca Raton, FL 33487

5"

PURE

INTENTIONS

STAINLESS STEEL COOKWARE USE & CARE



www.epoca.com

Visit EcolutionHome.com for info on recycling and more of the scene on green.

INSIDE

3"

3"

Thank you for choosing Ecolution® 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.

Before using your new cookware for the first time, remove all labels, wash your pan in warm, soapy water, rinse and dry.

CLEANING

Immediately after cooking, remove pan from heat and let it cool on a heat-resistant surface. DO NOT POUR WATER INTO A HOT PAN. 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. This cookware is dishwasher safe and can be cleaned on normal or heavy-duty wash. To remove burned-on food, fill the pan with enough warm soapy water to cover residue and let it sit for an hour. Then put the pan back on the burner and boil the soapy water for 10 to 15 minutes. Let the water cool to the touch and then scrub with a nylon-scouring pad. Wash again with hot, soapy water, rinse and dry. Repeat for more stubborn residue.

Use a non-abrasive cleaner for general cleaning; stain removal and keeping the cookware looking shiny as new. Do not use metal scouring pads or abrasive cleaners. Do not use chlorine bleach or ammonia-based cleaners on your stainless steel cookware.

TIPS FOR CLEANING WHITE RESIDUE

Stains can come from food being burned in the pan, from excessive heat or from mineral content in your tap water. A high calcium content in your tap water may cause a chalky white residue to form on your cookware, and can be easily removed. To remove this residue, fill the pan with 1 part vinegar to 3 parts water. Boil the liquid and let it cool down to the touch. Wash the pan thoroughly with hot, soapy water and dry it carefully.

STORING STAINLESS STEEL COOKWARE

When storing your stainless steel cookware, do not stack them on each other or on other pots and pans, as that may

scratch the surface. To polish the stainless steel, sprinkle baking soda on the wet surface and scrub with a synthetic scouring pad. Be sure to wear rubber gloves. After rinsing and drying the pan, it will look as shiny as if it were brand new.

STOVETOP USE

Pure Intentions Cookware with induction base is suitable for all cooking surfaces including electric, gas, glass ceramic and induction. Best results are obtained by preheating your cookware for 2 to 3 minutes on low heat.

Recommended Heat Settings for Stovetop Cooking:

- Use high heat for boiling and reducing liquids
- Use medium-high heat for searing, sautéing, frying and stir-frying
- Use low heat to warm foods, simmer or prepare delicate sauces

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. Keep handles from extending over the front edge of the stovetop where they can be snagged by clothing or small hands. Be sure to position handles away from other burners to keep them from getting hot. Remember: Put safety first! Always use oven mitts or potholders.

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, discolor or damage it. **DO NOT STORE FOOD IN A PAN AFTER COOKING.** Always transfer to another container. This cookware is oven safe up to 350°F. Do not put the pan in the oven at any temperature above 350°F.

FOR THE BEST FOOD RELEASE

Always start with a clean pan. Wash carefully and be sure to remove 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.