



FlavorStone™

## COOKING & WASH CARE GUIDE

### VERY IMPORTANT

#### **Before You Start**

Your brand new FlavorStone™ cookware set needs to be preconditioned before you use it for the first time. This will help to protect and prolong the use of FlavorStone™ cookware and the steps are easy!

1. Remove any labels/stickers that might be on each pot/pan.
2. Wash each pot and pan with mild dish washing liquid, rinse with warm water and dry completely with a paper towel.
3. Warm the pot or pan over medium heat for 20-30 seconds and remove.
4. Spread a light coating of vegetable oil or shortening over the entire inside surface of the pot or pan.
5. Place it back on your stovetop over medium heat.
6. Watch carefully and remove once it begins to smoke.
7. Let it cool completely.
8. Wipe away any excess residue with a lightly oiled paper towel.
9. You are now ready to start cooking!

#### **Tips**

- Before using the product, remove any labels/stickers from the cookware and wash it by hand with detergent and warm water.
- Cook at a moderate heat. This cookware is never to be used at temperatures over 350°F, which means it should only be used on a medium to low setting.
- Even though the handles on all the pans and lids are 'cool-touch' and will not get hot during use, please make sure to select a heat source that is suited to the size of the bottom of the product so that the flame doesn't burn along the handles and the sides of the cookware.
- Do not overheat the empty product and supervise the cooking process at all times.
- Use only plastic or wooden utensils, never metal, and do not cut food directly inside the pan.
- Allow the product to cool before washing. Do not use abrasive or aggressive chemical products for cleaning.
- The cookware does not need to be washed every time it is used. Because of its non-stick surface it can be cleaned without detergents by simply wiping the surface.
- Ensure that all grease or food deposits left on the pan have been removed when washed. Improperly cleaning your non-stick cookware can cause foods to stick the next time you use your pan.
- As with all aluminum cookware, avoid dropping the pans because they will warp if dropped.
- To lengthen the product's life, store it with care and avoid banging or scratching the inner non-stick coating during storage.

**READ ALL WARNINGS AND SAFE USE INSTRUCTIONS CAREFULLY AND THOROUGHLY BEFORE USE.**



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### WARNING

**FAILURE TO FOLLOW THE WARNINGS PROVIDED BELOW MAY RESULT IN PERSONAL INJURY, PROPERTY DAMAGE, OR DAMAGE TO YOUR FLAVORSTONE™ COOKWARE.**

1. Do not use your cookware in the microwave, toaster or a conventional oven as this might cause electric sparks or fire, damage to the microwave and your cookware.
2. Monitor cookware during use to avoid potential injury to children or the risk of fire.
3. Always carefully oversee children who are near cookware that is in use, or injury may result.
5. Use care when using the glass lid. As with any glassware for cooking, the lid could break due to sudden temperature changes applied to it or due to impact if it is dropped or knocked against a hard object.
  - a. DO NOT directly expose the glass lid to a burner or other source of heat.
  - b. Avoid sudden temperature changes to lid. DO NOT place it in a wet sink when it is hot.
  - c. DO NOT put lid under the faucet or in wet sink when it is hot.
  - d. DO NOT allow damp fabric to contact the lid when it is hot.
  - e. Allow lid to cool before washing.
  - f. DO NOT apply sudden force to the glass lid, as it may shatter.
  - g. Immediately stop using the lid if the lid cracks, chips or becomes badly scratched.
  - h. DO NOT remove dried food from lid with sharp or metal utensils as the lid may get damaged.
  - i. DO NOT attempt to repair the lid if it is chipped or cracked.
  - j. Be careful when handling broken glass because the pieces may be extremely small.
6. Always use care when handling hot cookware to avoid potential injury. Lid and handles might become hot during prolonged cooking. Use oven mitts or pot holders when lifting the lid or the cookware.
7. Never leave empty cookware over a burner that is hot or turned on. This may damage your cookware or the stove.
8. This product is for home use only. It is not intended for camping or commercial use.
9. Never place hot product in cold water. Drastic temperature changes can permanently warp the product.
10. This cookware is NEVER to be used at temperatures over 350°F, which means it should only be used on a medium to low setting.

#### **Dishwasher Safety**

Placing a very hot non-stick frypan into cool or lukewarm dishwasher can cause your pan to warp. A warped pan will not have even heat distribution and cooking abilities will be reduced. Always allow your pan to cool completely before immersing it.

**CAUTION:** Always allow product to cool before washing.