

ID21 Cookware Use & Care

Important Safeguards:

- Do not preheat Chantal cookware empty and never let liquids boil dry. Extreme temperatures by boiling dry can cause irreparable damage to your cookware.
- Overheating or allowing gas flames to come up the sides of pan can cause brown/blue discoloration. A low to medium heat setting is all you need for most cooking applications (except for boiling water).
- For best results, use a burner smaller in diameter than the pan.
- Tempered glass lids are shatter-resistant and oven safe up to 425°F/220°C, but avoid direct exposure to a hot burner or flame, and avoid extreme temperature changes. Do not use the glass lid if you notice a crack in it.
- Steam escaping from the lid can burn you. Open the lid carefully so that rising steam does not come in contact with your face or hands, and wear an oven mitt to protect your hand.
- When using your stainless steel cookware in the oven, **always** wear an oven mitt to remove it as the knob and handle will be hot.



**Wear Oven Mitts
when Pot is Hot!**

Care and Cleaning:

Before first use, thoroughly wash your cookware with hot soapy water, rinse and towel dry. Keep your stainless cookware looking beautiful by soaking in hot soapy water after use, then rinse and towel dry. Chantal stainless steel cookware is dishwasher safe (except for Ceramic coating), but hand washing and drying are recommended for a spotless shine.

Cooking Tips:

- Ideal for **ALL** cooktops, especially magnetic induction.
- To prevent sticking on stainless steel cooking surface, use a small amount of cooking oil or butter to a heating pan. Heat on medium temperature for one to two minutes before adding food.
- Sticking may also be caused by high heat. When fats or oils smoke, the heat is too high.

Note: Everyday use may result in minor scratching; this will not interfere with cooking performance.

- Clean pan thoroughly after each use. Wiping a still-warm pan with a paper towel can help remove food residue. Food films cause sticking and discoloration on the pan when pan is reheated.
- Do not use steel wool, scouring pads, oven cleaners, bleach, or strong abrasive cleaners.
- Occasionally buff with a Stainless Steel/Aluminum cleaner for a "like new" luster.
- It is okay to use your metal utensils on the stainless steel surface, but do not use knives or electric beaters.
- For the occasional dried-on or burnt food, sprinkle with baking soda and allow oils to absorb and then simmer with water for 10 minutes before scrubbing.
- To avoid salt damage (small white dots or pits), add salt after food begins to cook or after liquids begin to boil. Pitting does not interfere with cooking performance, but it can diminish the beauty of the stainless steel.
- Do not store foods seasoned with salt in cookware.
- High iron content in water can cause rust spots to appear in pan. Use a Stainless Steel/Aluminum cleaner to remove these types of spots.

Additional Care and Cleaning for Ceramic Coated Surfaces:

Your Ceramic coated fry pan: Has no PFOA or PTFE and will not blister, peel, crack or release toxic fumes.

- Before first use, thoroughly hand wash your Ceramic coated cookware with mild dishwashing detergent in hot soapy water, rinse and towel dry.
- **Seasoning:** After first cleaning, heat up the pan on low to medium setting and put a small amount of oil in the pan. As it is heating, swirl oil around pan then turn off and let cool. After cooling, wipe off the oil with paper towel and the pan is ready to use.
- For best results, use oil or butter in your pan, but do not use a propellant-type oil spray, which will hinder the nonstick cooking surface and leave a residue on the pan, causing food to stick.
- **Note:** Low to medium heat (Max. 500°F/260°C) should be used for cooking with the nonstick pan. High heat should only be used for boiling water!
- Never pre-heat cookware dry. Always be sure that oil, water or food is in the cookware prior to heating. The nonstick pan is oven-safe, but not for broiler use.
- Use plastic or wooden utensils. Never cut food in the pan or use electric beaters.
- **DO NOT** use steel wool scouring pads, oven cleaners or strong grit-abrasive cleansers on the surface of your Ceramic coated pan. These products will permanently shorten the release life of the ceramic coating. Use sponge and Nylon-bristle brushes to clean the nonstick surface as well as paper towels.

Note: Automatic dishwashing detergents are harmful to ceramic surfaces. Our warranty does not cover dishwasher damage to the nonstick surface.

Customer Service: 1-800-365-4354

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Induction 21 Steel™

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