



## Use & Care Instructions Commercial Induction Cookware

### Before first use

1. Wash pans with soap and hot water. Rinse clean.

### Regular use & care

1. Apply grease, oil or release spray before each use.
2. Avoid use of metal utensils to remove products from pans. Only use nylon or wooden utensils
3. Do not leave cookware empty or unattended on an active cook top. This could lead to overheating of the pan, which will damage the non-stick coating.
4. Maximum temperature for continued use is 500F.
5. Wipe clean and hand wash after each use with soap and hot water. Dishwasher use is not recommended as it may shorten the life of the nonstick coating.
6. If additional cleaning is necessary, use a nylon brush. **Do not use metal scrubbers, as this will damage the coating.**
7. Handle pans carefully between use. Hanging is preferred method of storage. If this isn't possible, avoid stacking the pans to prevent damage to coating.

### Special note regarding non-stick coatings.

Non-stick coatings were initially developed to make the pans more durable and easier to clean. While the non-stick properties do help with food release, they are not intended strictly for that use. All non-stick coatings still require the use of some type of release spray or oil.