



Please follow the listed instructions to avoid overheating an empty pan:

Center the cookware over the heat source to prevent damage to the handles and coating.

Do not heat oil to the point of burning.

Do not use metal or sharp-edge utensils.

Do not cut directly on the cookware surface.

Never leave cookware unattended when cooking.

Slight surface marks and abrasions are normal and do not affect the performance of the non-stick coating.

CLEANING

Do not use metal scouring pads or harsh scouring powders or liquids.

Clean with hot water and mild liquid soap.

SAFETY

Do not let the handle hang over the edge of the heat source.

When finished cooking, turn off the heat source and leave the cookware on the heat source until it has cooled.

Use a lid to cover the cookware to keep oil or grease from splashing.

Keep out of reach of children.

WARNING

When using non-stick coated products, special care must be taken during cooking, cleaning and handling to avoid the product from peeling. Instructions must be followed or TableCraft is not liable for any loss or damages created due to improper usage.