

## IMPORTANT SAFETY, USE & CARE INFORMATION

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Thank you for choosing Rachael Ray® stoneware. To assure a long and pleasant experience, please read this information before you use your stoneware. These instructions are for your general safety, use and care to avoid personal injury and damage to your stoneware.

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### STONEWARE COOKING & STORING

#### General:

- **Safety:** DO NOT USE STONEWARE ON YOUR STOVETOP OR COOKTOP. Keep small children away from the oven while you are cooking. Never allow a child to sit near or under the stove while cooking. Be careful around the stove as heat, steam and splatter can cause burns.
- **Pet Warning:** Fumes from everyday cooking can be harmful to your bird and other small pets, particularly smoke from burning foods. Overheating cooking sprays, oils, fats, margarine and butter will create dangerous fumes which a bird's respiratory system cannot handle.
- **Microwaves:** This stoneware is microwave safe. Always use potholders when removing stoneware from the microwave.
- **Broiler:** Never place your stoneware under the broiler or any other direct flame or heating element.
- **Oven Use: Caution:** Always use potholders when removing stoneware from the oven. Room temperature stoneware (70°F) may safely be placed in an oven between 350°F and 500°F. Stoneware at or below refrigeration temperature (40°F) should be placed into an oven no higher than 350°F, and the oven temperature gradually adjusted upwards if needed. Stoneware and contents at oven temperature should be cooled to room temperature before placing in the refrigerator or freezer.
- **Thermal Shock:** Stoneware is constructed and tested to safely handle the normal and gradual temperature changes associated with cooking. However, thermal shock, sudden and extreme temperature changes to the object, its parts, its contents or its immediate environment can damage the stoneware. Situations conducive to thermal shock include but are not limited to actions such as pouring very cold food into a very hot dish, placing heated stoneware directly into a freezer or vice versa, or drastically heating or cooling only part of the dish.
- **Freezer and Refrigerator:** This stoneware is safe for use in the refrigerator and freezer.
- **Glass Cooktops:** Do not slide or drag your stoneware over the surface of your stovetop, especially glass cooktop ranges, as scratches may result. We are not responsible for scratched stovetops.
- **Countertops:** Do not place hot stoneware directly on a cold countertop as it may cause the stoneware to crack. Place a soft cloth or trivet under the stoneware before placing on a countertop, or move to a heat resistant surface such as wooden cutting board.
- **Tabletops:** Do not slide or drag your stoneware over tabletop surfaces as scratches may result. Place a soft cloth or trivet under stoneware before placing on table.

- **Utensils:** Metal or sharp-edged utensils can be used in this stoneware. Cutting with sharp edges may leave slight scratches in the interior finish, but will not affect performance.
- **Storage:** To avoid scratches or chips on the stoneware, place paper towels between dishes when storing. This stoneware is a ceramic product and will break if dropped onto hard surfaces. Take care in handling and storing your stoneware to avoid breakage.
- This stoneware is not intended for commercial use or restaurant use.
- Never try to repair chipped, cracked or scratched stoneware.

### CLEANING

#### Standard Care:

- **All Stoneware:** Before first use and after each use, wash stoneware thoroughly with mild dishwashing detergent and warm water. Do not use oven cleaners, scouring pads or harsh abrasives on your stoneware. Allow your stoneware to dry completely before using or placing onto wood or other porous surfaces.
- **Dishwasher:** This stoneware is dishwasher safe. We recommend using a mild dishwashing detergent.
- Do not allow stoneware to soak in water for long periods of time. To remove stubborn baked on foods, fill stoneware with warm soapy water and let stand for 10 minutes. Repeat if necessary. Use only a soft sponge or plastic or nylon cleaning pad with non-abrasive cleansers.
- Do not immerse stoneware in cold water while the dish is still hot. Allow the dish to cool to room temperature.

### HANDLES

#### Caution:

- **Hot Handles and Knobs:** Handles and knobs can get very hot under some conditions. Use caution when touching them and always have potholders available for use.

### SILICONE TRIVETS

- These silicone trivets are microwave, freezer and top rack dishwasher safe. They are heat-resistant to 450°F/232°C. To clean, place on top rack in dishwasher or hand wash trivets in warm dishwashing detergent. Rinse and dry thoroughly.

### Rachael Ray® Quality Assurance Guarantee

Thank you for purchasing Rachael Ray® stoneware. We wish you years of cooking enjoyment. We are dedicated to producing great quality products. Rachael Ray stoneware is manufactured and inspected to ensure the highest quality. Please let us know immediately if you find any defects when you open your new Rachael Ray product. All stoneware found defective upon receipt will be replaced. Should you have a problem with your product, please contact our Consumer Relations Department at 1-800-214-8369.

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