



## PORCELAIN ENAMEL NON-STICK COOKWARE

### Use and Care

#### WASH YOUR PANS BEFORE USING

Always wash new cookware with mild dishwashing detergent before initial use.

#### NON-STICK PERFORMANCE

cook's essentials® porcelain enamel cookware uses the latest PFOA-free metal utensil safe nonstick coating. DuPont™ Teflon® ScratchGuard Ultra nonstick coating is tough enough for metal utensils and will allow years of nonstick cooking and easy clean up!

#### STOVE TOP COOKING

cook's essentials® porcelain enamel cookware conducts heat so well that low to medium heat will provide excellent results. High heat can be used for searing meats, but the burner should be turned down as soon as completed. NEVER LET A PAN BOIL DRY ON A STOVE AS IT CAN BE A SAFETY HAZARD. Your cook's essentials® porcelain enamel cookware is safe for use with all gas, ceramic, electric, and glass top stoves. No aluminum cookware is for use with induction stove tops.

#### PHENOLIC ADVANTAGE

Our precision engineered phenolic handles are oven safe up to 350°F / 180°C. You can start cooking on top of the stove and finish or keep it warm in the oven. ALL HANDLES WILL GET HOT IN THE OVEN. ALWAYS USE OVEN MITTS OR POT HOLDERS.

#### COOK AND LOOK TEMPERED GLASS LIDS

These lids have been tempered for safety and are oven safe to 350°F / 180°C. Not having to remove the lid to see how your food is cooking will keep the heat in to save you time. Always use hot mitts when removing lids. Some cookware does not come with lids.

#### LOCKING DRAIN LID ( If applied )

Hold the handle on the top of the lid when twisting the drain lid open. This will ensure that the lid is locked to the pot. Always make sure the lid is locked to the pot before pouring. Some cookware does not come with lids.

#### COOKING UTENSILS

DuPont™ Teflon® ScratchGuard Ultra non-stick coating is so tough, even metal utensils can be used. Please note that minor surface marring or scratches may occur but will not affect the non-stick performance. Although metal utensils may be used, plastic or wood utensils will help keep your pan's interior looking new. No electric utensils, such as hand mixers, or sharp-edged utensils, such as knives, may be used. Do not cut food in the pan.

#### CLEANING

Immediately after use, remove the pan from the heat and let it cool on a trivet or heat-resistant surface. Do not pour cold water into a hot pan, as this can cause warping of the pan base. To remove dried on food, soak in hot water before washing.

Wash pans thoroughly after each use. This removes food and grease particles which will burn when the pan is reheated and cause stains. Do not use steel wool or coarse scouring pads or powders.

On the non-stick interior only use those products which state "safe for cleaning non-stick surfaces". A spotted white film (minerals from water or starch from food) may form on the non-stick surface. The white film can be removed by rubbing the non-stick surface with a sponge that has been dipped in lemon juice or vinegar. Then wash, rinse and recondition the surface with cooking oil. Remove stubborn stains and burned on grease with a non-abrasive plastic mesh or pad.

#### DISHWASHER

Your cookware is dishwasher safe. However like all fine cookware, hand washing is preferable. In time the cumulative effect of strong agitation and harsh detergent will dull the exterior surface, although the performance of the pan will not be affected. Always follow dishwasher manufacturer's instructions carefully.

#### OVEN COOKING

cook's essentials® porcelain enamel cookware is oven safe to 350°F / 180°C. Now you can start cooking on the stovetop and finish it in the oven up to 350°F / 180°C for easy, one-dish meals. Just remember to use potholders when removing the pan from the oven. ALL HANDLES WILL GET HOT IN THE OVEN.

#### WARNING

Birds are sensitive to cooking fumes. Although most household pets do not appear to be adversely affected by fumes from overheated non-stick cookware, PTFE (polytetrafluoroethylene) coated cookware heated to temperatures exceeding 500°F / 260°C, can emit fumes which are hazardous or fatal to birds.

**Never keep pet birds in your kitchen.**

DO NOT LEAVE PAN UNATTENDED. THE COOKWARE SHOULD NEVER BE HEATED TO TEMPERATURES IN EXCESS OF 1000°F / 535°C AS THIS MAY CAUSE DELAMINATION OF THE COOKWARE MATERIALS. SEE OTHER WARNINGS.

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