



cook's essentials®

ALUMINUM NONSTICK COOKWARE WITH STEEL BASE

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® aluminum cookware with steel base uses the latest PFOA-free metal utensil safe nonstick coating. Our nonstick coating is tough enough for metal utensils and will allow years of nonstick cooking and easy clean up!

STOVETOP COOKING

Use low to medium heat when cooking. High intensive heat may discolour and damage the cookware. Metal cooking utensils may be used during cooking. But avoid using cutting tools or any utensil with sharp edges to help protect the non-stick surface from scratching. (Any minor scratching or scuffing will only affect the appearance of the coating and not its non-stick performance). Pans should not be filled to more than two-thirds capacity. As soon as boiling point is reached, the temperature should be lowered. Do not leave hot oil unattended. When deep frying, fill the pan no more than one third full of oil. Always use lids when cooking. This will help to preserve nutrients and flavour during cooking and heat can be kept to a minimum, so saving on fuel. Remember that not all items have lids – any reference to lids apply only where provided.

Do not allow handles to extend over hot burners.

The handles may get hot during use depending on the type and length of cooking. For safety, it is recommended that oven gloves are used.

Do not leave an empty pan on a hot burner or allow the pan to boil dry. Besides wasting energy, it may impair the pan's performance.

Avoid leaving food, to which salt has been added, in the pan. This may cause deterioration of the pan's surface.

Some cookware (especially those with a small diameter base and frypans) may be unstable when placed on a gas hob, particularly if empty. Always take care to position centrally and with the handle in line with the supports. Use pan on a burner of corresponding diameter, this will make the best use of your energy. If using gas, adjust flame so that it does not extend up sides. If using an induction hob, please follow the manufacturer's guidelines. Please also note that under certain conditions, noise may occur. This will not impair the performance or damage your cookware in any way.

Due to the rapid speed of heating of induction cookers, care should be taken if pre-heating the cookware to prevent overheating. Pre-heating is not advised for nonstick cookware. If overheating of a coated pan has occurred which has led to disintegration of the coating, thorough venting of the room shall be carried out.

PHENOLIC HANDLE 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

Our nonstick 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 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® aluminum nonstick cookware with steel base 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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