Lagostina

MARTELLATA™
HAMMERED STAINLESS AND COPPER

The ultimate combination of design, craftsmanship, and performance for inspired cooking every day

Before using your Lagostina cookware for the first time

- Wash in warm, soapy water with a sponge or dishcloth. Rinse and dry thoroughly.

Cooking Tips

- Preheat your cooktop to low or moderate heat. High heat should only be used for boiling. Overheating can cause brown or blue stains to appear.
- Use 1-2 teaspoons of oil or butter to maximize browning and minimize sticking.
- Food films, if not removed, will cause discoloration on the pan once it is reheated. Large amounts of iron content in your water may cause the pan to appear rusty.
- To avoid small white dots or pits from forming in your pan, bring liquids to a boil or wait until food starts to cook before adding salt. Pitting does not affect cooking performance but can diminish the appearance of your pan's interior.
- Martellata Stainless and Copper cookware are broiler and oven safe to 500°F/260°C. Always use potholders when touching handles after they have been in the oven, as they may become hot.

Cleaning Tips

- Your Lagostina Martellata Hammered Stainless cookware is dishwasher safe. Martellata Hammered Copper cookware is NOT dishwasher safe. To hand wash your Lagostina Martellata Stainless or Copper cookware, we recommend using a non-abrasive and non-chlorine cleanser. Immerse the pan in warm water and form a paste with the cookware cleanser. Apply the paste using a soft cloth, rubbing in a circular motion from the center outwards. Wash in hot, soapy water and dry immediately to prevent water spotting.
- To prevent warping, avoid placing a hot pan under cold water. Allow pan to cool prior to cleaning.
- Nylon scrubbing pads can be used on the pan interior, but a sponge or soft cloth should be used on exterior surfaces. DO NOT use oven cleaners, steel wool, steel scouring pads, harsh detergents or detergents containing chlorine bleach.

Compatible with All Cooking Surfaces

(Martellata Hammered Stainless ONLY)

- To maximize your cookware's efficiency on induction cooktops, choose a cooktop element that most closely matches the pan diameter.
- For optimal results, use the 8" skillet on a burner no larger than 6" in diameter. The pan may be used on a larger burner but induction compatibility may be affected.

** Martellata Hammered Copper is compatible with all cooking surfaces, except induction.

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AXIA
TRI-PLY STAINLESS CERAMIC

A modern twist on a timeless Italian classic

Before using your Lagostina cookware for the first time

- Wash in warm, soapy water with a sponge or dishcloth. Rinse and dry thoroughly.
- Next, using a paper towel, wipe the inside Meteorite® PTFE- and PFOA-free ceramic surface with a small amount of cooking oil, then wipe off.

Cooking Tips

- Cookware is oven safe to 500˚F/260˚C. Always use potholders when touching handles after they have been in the oven, as they may become hot.
- Using aerosol nonstick cooking spray is not recommended, as it may reduce the performance of the nonstick surface.
- To maintain the performance of your pan, avoid overheating it without food in the pan, since this may damage its nonstick characteristics or distort the base.
- Never heat fat or oil to the extent that it burns and turns black.
- If you burn food in your pan, fill pan with warm water and dish liquid and let it soak for about an hour. Afterwards, rinse with warm water, dish liquid and a sponge. Dry thoroughly and wipe the nonstick surface with a small amount of cooking oil on a paper towel, then wipe off.
- Meteorite® PTFE- and PFOA-free ceramic surface is metal-utensil safe. However do NOT use sharp instruments like knives or appliances to cut, chop or whip foods. Such use can damage the finish and void your lifetime warranty.

Cleaning Tips

- Your Lagostina cookware is dishwasher safe. To prolong the life and beautiful appearance of your pans, we recommend handwashing since some automatic dishwasher detergents contain ingredients that are harsh and corrosive to cookware.
- Wash with warm water and mild, non-chlorine dish-washing soap after each use.
- To prevent warping, avoid placing a hot pan under cold water. Allow pan to cool prior to cleaning.
- We do not recommend using steel wool, steel scouring pads or harsh detergents. Nylon scrubbing pads are safe to use.
- We recommend drying cookware thoroughly, immediately after washing.

Compatible with All Cooking Surfaces

- To maximize your cookware's efficiency on induction cooktops, choose a cooktop element that most closely matches the pan diameter.
- For optimal results, use the 8" skillet on a burner no larger than 6" in diameter. The pan may be used on a larger burner but induction compatibility may be affected.