



NON-STICK PRO CARBON COOKWARE



To my fellow home chefs,

I am incredibly excited to bring new kitchen innovations to your home. With my Pro For Home collection, we have created high quality products that will deliver pro chef results that are sure to impress.

Included with your purchase are a few recipes that I use at home and in my restaurants. I hope you enjoy them as much as I do.

Cheers,

A handwritten signature in blue ink that reads "Geoffrey Zakarian".

For more recipes, cooking tips and products follow me @geoffreyzakarian and visit geoffreyzakarian.com



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Geoffrey Zakarian Cookware has a unique non-stick coating that is not like other carbon steel products. Follow these tips to ensure the longevity of your product:



Do not season your Zakarian Cookware with oil, as you typically would with cast iron cookware. Doing so will damage the non-stick coating.



Avoid using extra virgin olive oil over high heat as it will burn and leave a thin carbonized layer on the surface.



Aerosol cooking spray should not be used on Pro Carbon Cookware as it damages the coating and is difficult to remove.



Cooking over a high heat burner for prolonged periods may cause staining.



If your Zakarian Cookware product has a wooden handle, it is not safe to put it in the oven.



Using silicone accessories

Pro Carbon Cookware comes with a silicone sleeve for safe handling. This silicone is oven safe up to 425°F. If using on the stove-top, do not place the silicone handle directly over an open flame.

Always remember to use the silicone sleeve to pick up the Pro Carbon Cookware, as the Pro Carbon handle is made of the same material as the pan and WILL be hot.



Preheat with oil, butter or water

Use a small amount of oil, butter or water to lightly and evenly coat the inside surface each time you cook. Do not use aerosol cooking sprays. Allow the oil to heat for a minute before adding food. Never heat your cookware empty or dry as this can result in property damage or injury.



Use low to medium heat

Use low to medium burner heat when cooking to avoid damage to the cookware or coating. Cooking over a high heat burner for prolonged periods may cause staining and/or an uneven distribution of heat.

Your cookware is oven-safe up to 500°F.

Use extreme caution when using the cookware on glass stovetops as this may scratch or damage the glass.



Non-stick safe utensils only

Silicone, nylon, or wood utensils are recommended to protect the non-stick coating. Metal utensils may scratch the non-stick coating.



Allow to cool

Always allow the cookware to cool before submerging into water or other liquids. Never put a hot pan on a cold surface such as a marble countertop. Use a trivet.



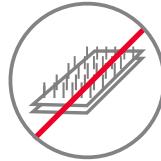
Pro Carbon Cookware is NOT dishwasher safe.



Hand-washing with a soft towel or sponge in warm, soapy water is recommended to prolong the cookware's original appearance.



Always allow the cookware to cool before cleaning. Filling with cold water before cooling may damage the cookware.



Never use steel wool or abrasive cleaning pads, as these may scrape off the coating. Do not use harsh cleaners.

CLEANING TOUGH STAINS AND BUILDUP

Soaking

Try soaking the cookware overnight in hot, soapy water. For really tough stains like barbecue sauce, mix ½ cup of dishwasher detergent with 2 cups of hot water. Let stand in the cookware overnight then rinse and wash thoroughly.

Solution

For some foods, simmering ½ cup of vinegar and scrubbing with a non-abrasive sponge will give better cleaning results. Do not use metal sponges or brushes.

Buildup

To help clean any discoloration or oil buildup, clean with a solution of baking soda and warm water using a soft towel or sponge.

DREAM TEAM IN YOUR KITCHEN

Chef Geoffrey Zakarian has teamed up with Dash, a leading manufacturer of cookware and kitchen tools, to bring you high-quality professional grade products specifically designed for home use. This collection provides a combination of innovation, craftsmanship and culinary expertise that will elevate your cooking endeavors.

CUSTOMER SUPPORT

Contact Customer Support regarding repairs to the product. We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: **1-800-898-6970** from 7AM-7PM PT, Monday-Friday, or by email at zakarian@bydash.com.

Dash - 1 Year Limited Warranty

Your Zakarian product by Dash is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, Dash will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. Dash will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to zakarian@bydash.com.

There are no express warranties except as listed above.

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Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.



PTFE-Free



PFOA-Free



PLEASE NOTE:
NON-STICK PRO CARBON COOKWARE
IS NOT DISHWASHER-SAFE

GZ_Pro_Carbon_Steel_Pans_IM_v1



Ph: 1-800-898-6970 | Email: zakarian@bydash.com