

# Flavor Stone Infusion Grill™

## COOKING & WASH CARE GUIDE

### VERY IMPORTANT

**READ ALL WARNINGS AND SAFE USE INSTRUCTIONS CAREFULLY AND THOROUGHLY BEFORE USE.**

#### Before You Start

Your brand new FlavorStone InfusionGrill™ Stovetop Cooker set needs to be thoroughly cleaned before you use it for the first time.

1. Remove any labels/stickers that might be on the pan.
2. Wash the pan with mild detergent, rinse with warm water and dry completely with a paper towel.
3. You are now ready to start cooking!

#### Instructions and Tips

- The FlavorStone InfusionGrill™ Stovetop Cooker is compatible with gas, electric, ceramic and induction stove tops.    
- The FlavorStone InfusionGrill™ Stovetop Cooker CANNOT be used in the oven.
- Cook at moderate heat. This cookware is never to be used at temperatures over 446°F/230°C, which means it should only be used on a medium to low setting.
- Even though the handles on the pan are 'cool-touch' and will not get hot during use, please make sure to select a heat source that is suited to the size of the bottom of the pan so that the flame or heat source doesn't burn along the handles and the sides of the cookware.
- Do not overheat the empty pan; supervise the cooking process at all times.
- To avoid scratching the pan's cooking surface, use only plastic or wooden utensils, never metal, and do not cut food directly inside the pan.
- Allow the pan to cool before washing. Do not use abrasive or aggressive chemical products for cleaning.
- The cookware does not need to be washed every time it is used. Because of its non-stick surface, it can be cleaned without detergents by simply wiping the surface with a paper towel and hot water.
- Ensure that all grease or food deposits left on the pan have been removed when washed. Improperly cleaning your non-stick cookware can cause foods to stick the next time you use it.
- Over time, certain foods might leave some stains. These traces will not compromise the pan's function or non-stick properties. To remove discoloration, wash the pan in hot water with mild detergent while rubbing it delicately with a non-scratch scrub sponge. More resistant stains can be cleaned by heating equal parts of white vinegar and water in the pan. Please note that the discoloration is intensified if the cookware is used on higher than recommended temperatures.
- As with all aluminum cookware, avoid dropping the pan because it will warp if dropped.
- To lengthen the pan's life, store it with care and avoid banging or scratching the inner non-stick coating during storage.

# WARNINGS & CAUTIONS

**FAILURE TO FOLLOW THE WARNINGS PROVIDED BELOW MAY RESULT IN PERSONAL INJURY, PROPERTY DAMAGE, OR DAMAGE TO YOUR FLAVORSTONE INFUSIONGRILL™ STOVETOP COOKER.**

**⚠ WARNING** Do not use your FlavorStone InfusionGrill™ pan in the microwave, as this may cause electric sparks or fire, and damage to the microwave and your cookware.

**⚠ WARNING** Do not use the FlavorStone InfusionGrill™ pan in a toaster, oven, BBQ grill, broiler, 'salamander' food warmer, or under heat lamps, as doing so will not only damage the cookware, but may cause fire and/or bodily and/or property damage.

1. Monitor cookware during use to avoid potential injury or the risk of fire.
2. Always carefully oversee children who are near cookware that is in use, or injury may result.
3. Use care when using the lid. As with any glassware for cooking, the lid could break due to sudden temperature changes or due to impact if it is dropped or knocked against a hard object.
  - a. DO NOT directly expose the lid to a burner or other source of heat.
  - b. Avoid sudden temperature changes to the lid. DO NOT put the lid under the faucet or in wet sink when it is hot.
  - c. DO NOT allow damp fabric to contact the glass part of the lid when it is hot.
  - d. Allow the lid to cool before washing.
  - e. DO NOT apply sudden force to the lid, as the glass may shatter.
  - f. Immediately stop using the lid if the glass part of the lid cracks, chips or becomes badly scratched.
  - g. DO NOT remove dried food from the lid with sharp or metal utensils, as the lid may get damaged.
  - h. DO NOT attempt to repair the glass part of the lid if it is chipped or cracked.
  - i. Be careful when handling broken glass if the lid is broken, cracked or chipped.
  - j. The lid is NEVER to be put in the oven or the dishwasher.

**⚠ WARNING** Even though the lid handle does not absorb heat well and does not get very hot during use, it is possible for it to get hot in special circumstances. To avoid injury, make sure to use an oven glove (or any other suitable protection for your hands) if the lid was being used on the stove top for a prolonged period of time or if higher than recommended temperatures were being used.

4. Always use care when handling hot cookware to avoid potential injury. The lid and handles might become hot during prolonged cooking. Use oven mitts or pot holders when lifting the lid or the cookware.
5. Never leave the FlavorStone InfusionGrill™ cookware empty over a burner that is hot or turned on. This may damage the cookware or the stove.
6. This cookware is for home use only. It is not intended for camping or commercial use.
7. Never place a hot FlavorStone InfusionGrill™ pan in cold water. Drastic temperature changes can permanently warp the pan.
8. This cookware is NEVER to be used at temperatures over 446°F/230°C, which means it should only be used on a medium to low setting.
9. Placing a very hot non-stick pan into cool or lukewarm dishwasher can cause your pan to warp. A warped pan will not have even heat distribution, and cooking abilities will be reduced. Always allow your pan to cool completely before immersing or washing it.

## Dishwasher Safety

Please note that frequent and prolonged use of the dishwasher to clean the FlavorStone InfusionGrill™ cookware may result in the fading of the color, as well as bubbles appearing on the plastic handles. The maximum temperature for the FlavorStone InfusionGrill™ in the dishwasher is 158°F/70°C.

