



COOKING & WASH CARE GUIDE

VERY IMPORTANT

Before You Start

Your brand new FlavorStone™ cookware set needs to be preconditioned before you use it for the first time. This will help to protect and prolong its use and the steps are easy!

1. Remove any labels/stickers that might be on each pan.
2. Wash each pan with mild dish washing liquid, rinse with warm water and dry completely with a paper towel.
3. Warm the pan over medium heat for 20-30 seconds and remove.
4. Spread a light coating of vegetable oil or shortening over the entire inside surface of the pan.
5. Place it back on your stovetop over medium heat.
6. Watch carefully and remove once it begins to smoke.
7. Let it cool completely.
8. Wipe away any excess residue with a lightly oiled paper towel.
9. You are now ready to start cooking!

Tips

- Cook at a 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 all the pans and lids 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 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.
- 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 your pan.
- 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 pans because they 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.

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



FlavorStone™

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WARNING

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

1. Do not use your FlavorStone™ cookware in the microwave, toaster, conventional oven, BBQ grill, broiler, 'salamander' food warmer, or under heat lamps as this might cause electric sparks or fire, damage to the microwave and your cookware.
2. The Grill Pan is the only piece of FlavorStone™ cookware that CANNOT be used on induction stoves!
3. Monitor cookware during use to avoid potential injury to children or the risk of fire.
4. Always carefully oversee children who are near cookware that is in use, or injury may result.
5. Use care when using the glass lid. As with any glassware for cooking, the lid could break due to sudden temperature changes applied to it or due to impact if it is dropped or knocked against a hard object.
 - a. DO NOT directly expose the glass lid to a burner or other source of heat.
 - b. Avoid sudden temperature changes to the lid. DO NOT place it in a wet sink when it is hot.
 - c. DO NOT put the glass lid under the faucet or in wet sink when it is hot.
 - d. DO NOT allow damp fabric to contact the lid when it is hot.
 - e. Allow the lid to cool before washing.
 - f. DO NOT apply sudden force to the glass lid, as it may shatter.
 - g. Immediately stop using the lid if the lid cracks, chips or becomes badly scratched.
 - h. DO NOT remove dried food from the lid with sharp or metal utensils as the lid may get damaged.
 - i. DO NOT attempt to repair the lid if it is chipped or cracked.
 - j. Be careful when handling broken glass because the pieces may be extremely small.
6. 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.
7. Never leave empty FlavorStone™ cookware over a burner that is hot or turned on. This may damage the cookware or the stove.
8. This cookware is for home use only. It is not intended for camping or commercial use.
9. Never place hot FlavorStone™ cookware in cold water. Drastic temperature changes can permanently warp the pans.
10. 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.

Dishwasher Safety

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

CAUTION: Always allow the cookware to cool before washing.