



nutrichef



### KITCHEN COOKWARE SET NCCWHA

#### WHILE COOKING

When cooking, remember to use medium to low heat. High heat may damage or discolor cookware and continual overheating or uncovered cooking may cause food to burn. To minimize sudden changes in temperature that can cause cookware to warp, always heat gradually and never pour cold liquid into a hot pan.

Cook on a burner that is close to the diameter of the pan you have selected. When cooking on gas, adjust flame so it does not flare up on the sides of the pan. It is better to add salt after food has started cooking. This will help prevent small white dots or pits from forming on your cookware surface, as is the case for any stainless steel cookware.

#### SALT DAMAGE:

Undissolved salt may leave with white spots or pits in stainless steel surface. To prevent this from happening, only add salt after food begins to cook or after liquids begin to boil. Pitting does not affect the cookware's performance, but may mar its appearance.

- DO NOT BOIL DRY.
- USE LOW TO MEDIUM HEAT SETTINGS.
- USE OF POTHOLDERS IS REQUIRED WHENEVER MOVING OR LIFTING HOT COOKWARE.
- MATCH THE PAN TO CORRECT BURNER SIZE.
- DO NOT LEAVE THE PAN EMPTY ON HIGH HEATING SETTING.
- OVEN SAFE TO 500F (260C)

- Hand washing is recommended to preserve the stainless steel shine.
- Wash with warm, soapy water and dry immediately with a soft cloth to extend the life of your cookware and maintain the consistency and color of the anodized exterior.
- Remove burnt-on foods by soaking for a few minutes. Never use steel wool or scouring powder on pots as these may scratch the surface. If scrubbing is necessary, use a nylon pad with warm, soapy water or a non-abrasive, silicate-based cleaner.
- Avoid chlorine cleaners as they cause scratching. For greasy stains, use a stainless steel cleaner with a damp cloth.
- For stubborn stains, combine equal parts cleanser, white vinegar and water to cover; heat to boiling, turn off heat and let stand 30 minutes.
- Any hard water or brown/blue spots from excessive heat will not affect cookware performance.