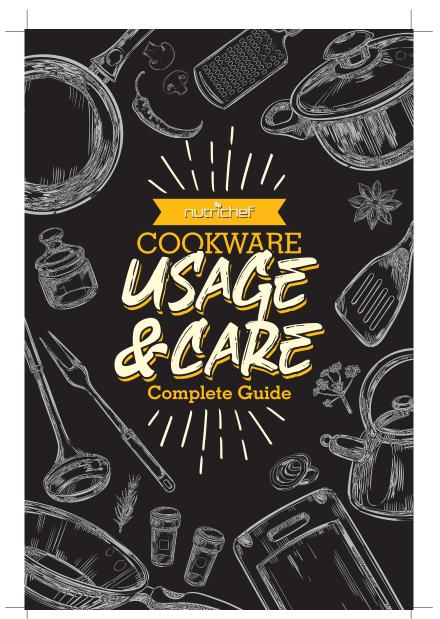
# **FRONT BACK**





# **IMPORTANT SAFEGUARDS**



# •Use low to medium heat settings. To minimize sudden objects in the pan. Metal changes in temperature that could cause cookware to and never pour cold liquid

# UTENSILS 🞾

### NON-STICK CARE

•Never use sharp or meta





GAS









RADIANT PLATE HOB

STOVETOP

- KEEP CHILDREN AWAY FROM THE STOVE WHILE COOKING. BE CAREFUL AROUND THE STOVE, AS HEAT, STEAM AND SPLATTER CAN CAUSE INJURY.
- •DO NOT BOIL DRY.
- •USE LOW TO MEDIUM HEAT SETTINGS.
- •USE OF POTHOLDERS IS REQUIRED IF PRODUCT IS PLACED IN OVEN OR 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 350F (177C), EXCEPT GLASS LID AND UTENSILS.

# **CLEANING & CARE**

- Before first use, wash cookware in warm soapy water with a sponge or dishcloth. Rinse in hot water and dry thoroughly. Wipe the nonstick surface with a small amount of cooking oil on a paper towel, then wipe off.
- Although dishwasher safe, hand washing is recommended. Hand wash with warm, soapy water and dry immediately with a soft cloth. Allow the pan to cool down before washing.
- Remove burnt-on foods by soaking for a few minutes. Never use steel wool or scouring powder as these may scratch the surface. Stubborn spots can be removed with cleaners that specify "safe for non-stick surfaces".
- If scrubbing is necessary, use a nylon pad with warm, soapy water or a nonabrasive, silicate-based cleaner. Avoid chlorine cleaners as they cause scratching.

Questions/Concerns: jb@pyleusa.com