

Pre:

1. Before using for the first time, give it a wash with soap and water—by hand is best, but dishwashers are safe too. After that, you're good to go.

During:

1. The utensil we included is perfect for our non-stick coating, and won't scratch it. But any soft utensil—such as silicone or wood—will be safe to use as well!

2. Avoid heating up an empty pan for extended periods of time without anything in it.

3. Never, ever walk away from an active stovetop.

Post:

1. Never submerge a ripping hot pan in water. Always let your pan cool before cleaning as dramatic temperature changes might cause warping.

2. Our non-stick coating is super easy to clean, so a quick wipe will get the job done. Our sponge is perfect for cleaning without damaging our coating. But any soft, non-abrasive sponge or scrubber will do. Avoid steel wool or anything similarly

abrasive. The dishwasher is A-OK, but because a quick wipe will usually do the trick, we recommend hand-washing.

3. Sticking is unlikely. But if you ever get into a sticky situation, add a little soapy water, bring it to a simmer for a couple minutes, and give it another go. Still stuck? Try simmering water with a couple spoonfuls of baking soda.

If all else fails:

hello@fromourplace.com.

OUR PLACE
TAKE
CARE