

Read All Information Before Use



Please scan for
other language



Ciarra Beyond
Cookware Collection

Learn how our kitchen products can
enrich your life at www.ciarraappliances.com



Care

Our toxin-free ceramic nonstick coating is easy to maintain. To keep our nonstick coating in great condition, we recommend the following:

- It's oven-friendly, assuring you the confidence to cook at temperatures of up to 450°F/230°C when used in the oven, and for stovetop cooking, it can handle a maximum limit extending to 550°F/285°C. This remarkable versatility allows you to seamlessly transition from stovetop to oven, opening up a world of possibilities for a wide range of recipes, from the perfect sear to exquisite roasting.
- Use only soft, non-metal utensils to avoid scratches.
- Use low and medium heat when cooking to help preserve the non-stick surface. Avoid overheating, and always ensure that oil, water, or food materials are in the cookware before heating it.
- Do not use cookware as a food storage container, as it may result in staining the non-stick surface.
- Always allow the cookware to cool before immersing it in water.



Cleaning

- Avoid using steel wool; use a non-abrasive sponge or soft cloth for cleaning.
- Our cookware is dishwasher-safe, but we recommend hand-washing with mild dish soap and a soft sponge.
- If the non-stick performance declines, it may be due to residue buildup on the surface or residue formed from misuse. A deep cleaning of the non-stick surface can help restore performance.
- To remove stains, create a paste by mixing baking soda and a splash of water. Scrub the paste into the stains with a soft sponge, rinse with warm water, and repeat as necessary.



Caution

- The lid knob and long handles on our products are designed to stay cool on the stovetop, but they may become warm with prolonged use. The pan body and helper handle will become hot. Please handle all cookware with caution. We recommend using an oven mitt while cooking!