



12-Piece Stainless Steel Cookware Set

Instruction Manual

SKU: DGCWS01

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STAINLESS STEEL POTS

I. PRODUCT DESCRIPTION AND OPERATION

This cookware is intended for household use only. Please read this manual carefully before using your cookware. Following the below safety instructions and warnings will allow a safe and damage-free use of the device.

II. TECHNICAL DATA AND SPECIFICATIONS

12-piece cookware set

Set contents:

	Diameter	Capacity
6" Sauce Pan w/ Lid	6"	1.5QT
8" Sauce Pan w/ Lid	8"	3.0QT
9" Sauté Pan w/ Lid	9"	3.5QT
9" Stock Pot w/ Lid	9"	8.0QT
8" Skillet	8"	X
10" Skillet	10"	X
8" Steamer w/ Lid	8"	X

This cookware is suitable for the following uses:

- Use on electric hot plate
- Use on electric stove top heating coil
- Use on gas stove top
- Use on induction stove top
- Use on ceramic plate
- Use in ovens up to 500F

This cookware is also suitable for dishwasher. However, washing by hand is recommended.

This cookware is NOT suitable for:

- Microwaves

III. SAFETY GUIDELINES

1. Please read this manual carefully before using your cookware. Please keep this manual and store it in a place that could be easily accessed by all potential users. Please keep the original package and manual for all potential users.
2. It is necessary to observe the guidelines provided by manufacturers of hot platens and other similar devices comprised in their respective user manuals, and referring to cookware suitable for each kind of hot plate and heating area size. Observing these guidelines will protect the cookware from overheating and subsequent energy loss.
3. It is vital to use only suitable sources of heat, according to section II of this manual.
4. **Do not heat up empty cookware for prolonged periods. After a few minutes of heating, add water, oil, or fats to cook.**
A preheated pan will cook food properly and in some cases faster, but cooking food without the above liquids can cause that food to stick or burn.
5. The stove should be heated up gradually in order to avoid "thermal shock". Do not use the Booster function nor the full heating power from the very beginning if using an induction cooker. It presents a damage hazard to the cookware surface. In case of gas stove, the flame should not be larger than the pot's bottom.

6. Do not put a cold cookware, e.g. directly from fridge, on a hot plate. Do not submerge and/or fill the hot cookware or lid with cold water. It may cause deformation of its bottom.
7. Do not use cookware where the bottom of which has been deformed or damaged.
8. Do not allow the liquids to boil away from the cookware.
9. Before washing, leave the cookware and the lid to cool down to room temperature.
10. Protect the cookware and its lid from bumps, knocks and scratches.
11. Do not cut or slice food products directly inside the cookware.
12. Use only wooden or plastic spatulas. Do not use metal utensils as they may damage or scratch the cookware surface.
13. Do not burn the cookware.
14. Reduce the cooker's flame/heating power as soon as your meal has started to boil. It will allow you to save energy.
15. **ATTENTION!** The cookware gets very hot when used. Always use protective gloves when handling cookware or lids by their respective handles.
16. Always lift the cookware up when taking it off of a ceramic plate or induction surface; never shove the cookware over the plate. It may cause scratches on its surface.
17. Do not allow any dirt or food remains to get between the hot plates surface and the cookware.
18. Add kitchen salt to meals that have already begun to boil. It will prevent corrosion damage and appearing of white residue stains.
19. Do not use stainless steel cooking pots for food products' storage, particularly those food products that have acidic PH or contain a lot of grease.
20. **DO NOT** microwave the cookware.
21. The device is not a toy. Children should not have access to kitchen or any hot cookware.

IV. MAINTENANCE

1. Before first use, wash the cookware in warm water and wash-up liquid; then use the cookware to boil water at least three times. Each time pour the water out afterwards.
2. After cooking, wait for the cookware to cool down and wash it in warm water and wash-up liquid.
3. In case of persistent scorches and dirt, do the following:
 - Pour hot water mixed with wash-up liquid to the cookware and leave for some time;
 - If the former turns out to be ineffective, you can boil the water with a wash-up liquid and then use e.g. wooden spatula to remove re-maining food remains.
4. Use a soft cloth to dry the cookware after each wash.
5. Do not use abrasive cloths or other rough washing devices, as they may damage the cookware surface.
6. Do not clean with powerful cleaners. Do not use bleach or any caustic cleaners.
7. The cookware is dishwasher safe. However, it is advisable to wash it by hand as it will help to extend its lifetime.

V. STORAGE

1. Keep away from children.
2. Make sure the cookware does not touch any other cookware when stored. If the cookware is stored one inside of the other, we recommended to use additional protective layer, i.e. a cloth or paper towel, to avoid scratches.

Claims regarding any damage resulting from improper use, or use not compliant with the User's Manual, will not be accepted.



Manufacturer's 1-Year Limited Warranty

The manufacturer warrants that all parts and components are defect free in materials and workmanship for 1 year. This warranty is valid only in accordance with the conditions set forth below:

1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
2. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
3. This warranty gives you specific legal rights. You may also have other rights which vary by state

Procedure for Replacement or Return within the 1 Year:

To return the product for replacement or refund within the 1 year, the original purchaser must pack the product securely and send it postage paid with a description of the reason for replacement or refund, proof of purchase, and include your order number on the package, to the following address:

Deco Chef
80 Carter Drive
Edison, NJ 08817

