



## **How to maintain your Happycall cookware?**

Cooking will lead to scratches and other marks, but with proper cleaning the products will remain in good condition. Nevertheless, once out of the box and in use, cookware will not always look brand new.

You can expect your cookware to be reliable. To ensure top performance each time you use your cookware, regular cleaning is necessary. Improper care may affect how your cookware functions.

To get the best out of your Happycall cookware, follow these simple steps to get the maximum satisfaction return!

### ***1. Use a soft cloth or sponge***

When cleaning your stainless steel cookware, a soft cloth or sponge is the best tool for the job. Wet the cookware first. Then use a mild detergent and a soft cloth to wipe away any food debris and grease.

### ***2. Never use harsh chemicals***

Ammonia, bleach and other harsh chemicals may damage or discolour your cookware. With proper care and cleaning techniques, your stainless steel cookware can provide years of quality service in your kitchen.

Happycall frying pan is indeed tough and durable. Its 5-layered non-stick coating is still subject to some conditions.

**There are four common conditions you should avoid.**

### ***1. Cooking over high heat***

Although the pan can occasionally sustain high heat, exposure to high heat will deteriorate the surface over time. Please cook over low and medium heat.

If you burnt food and it is stuck to the frying pan, it is best to let the pan cool down. Use a soft cloth or a clean sponge and wash the pan with a mild detergent.

### ***2. Using a dirty pan***

Food or oil residue will create a sticky build-up. Cookware should be thoroughly cleaned and dried.

Use a soft cloth or a clean sponge and wash the pan with a mild detergent.

### ***3. Using sharp or abrasive objects***

This goes for both cooking and cleaning. Using sharp objects like knives or metal spatulas to stir or remove food from the pan can scratch and damage the coating on the pan. Similar damage can occur from using abrasive things like steel wool for cleaning.

Stick with wooden spoons or silicone spatulas for stirring food. When it comes time to clean your pan, use a soft dishrag or non-metallic sponge or brush.

### ***4. Forgetting to season your pan to protect it***

Preseason your pan: Rinse and completely dry the pan. Then use a paper towel to rub about a teaspoon of oil around the inside of the pan. It is also a good idea to re-season the pan by rubbing it with a small amount of oil each time before using it.