

TUPPERWARE UNIVERSAL COOKWARE

Congratulations on your selection of the Tupperware Universal Cookware collection.



Features and Benefits

The perfect nesting of Tupperware Universal Cookware allows it to store three items in the space of only one. The knob is also a great spoon rest. No mess in your kitchen!

This product is compatible on:



Gas



Electric



Ceramic



Induction

Universal Cookware Stockpot (4L - 7L) and Frypan (Ø24cm) consists of single-ply stainless steel. The tri-ply construction of the base of the cookware consists of stainless steel and aluminium that ensures even and efficient heat conduction. The Cookware with nonstick coating will allow foods to release with ease and cook with a minimum amount of fat.

Use & Care

- Read the cookware manual thoroughly.
- Remove labels before use, if any are present. Always wash and rinse your new cookware before first use.
- The diameter of the base of the cookware should correspond with the diameter of the stovetop burner used.
- When boiling salted water in the cookware, always add the salt to the water when it is already boiling, making sure to disperse the salt evenly in the water. This reduces the risk of pitting.
- Do not use the product in a microwave oven, over an open-flame campfire, on top of a grill or under a broiler unit.
- Do not use in the oven as the handles could start melting.
- Do not leave an empty piece of cookware on a hot burner or allow the pan to boil dry.
- Never pour water onto hot fat in the cookware.
- Although covers are made of tempered glass, they can shatter if dropped and should be handled with care.
- Before first use, lightly coat non-stick fry pans with fat. Do not use aerosol cooking sprays as they may leave a gummy residue and cause foods to stick.
- To protect the high quality non-stick coating of the cookware, DO NOT use metallic or sharp-edged utensils on the product, as they will damage the non-stick coating.
- Do not use a hand mixer in your cookware, as this will damage the non-stick coating.
- Always stack the pans with a cloth between them in order to preserve the outside and inside surfaces of the cookware.
- Do not use a cookware with non-stick coating if the coating starts to peel.
- Always use oven gloves when using the cookware as handles may become warm during use.
- Always use a trivet when placing hot cookware on the dining table or worktop.
- Do not use a cookware item if it has a loose handle, as it can separate from the cookware and cause injury or damage to the product.

Cleaning Guidelines

- Allow cookware to cool gradually before cleaning. Do not rinse a hot pan with cold water, as it may cause hot grease to splatter or steam to be created, which could cause injury.
- Remove stuck or crusted-on foods by soaking cookware in hot water with dish detergent.
- Use only non-abrasive, non-chloride cleansers with a sponge, nylon scrub brush or a Tupperware Microfiber Towel.
- Do not use steel wool or metal products for cleaning your cookware, as they will scratch the product.
- Although the product is dishwasher safe, we recommend handwashing because the product could be damaged if it touches other pans or metal surfaces during the dishwashing cycle.
- Use a special stainless steel cleaner to remove stubborn stains and polish the surface. Make sure to use the soft side of the sponge to avoid scratches on the mirror finish of the outside.

Safety Guidelines

- Keep out of the reach of children while in use.



- Handles should never be placed directly over the heat source (see fig. A).

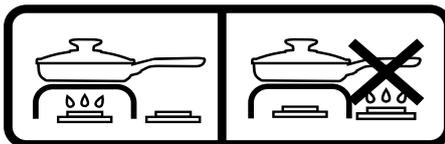


Fig.A

- Never allow flames from a gas cooker to extend up the sides of the cookware. To maintain balance on a gas range, ensure that long handles are positioned over grate prong (see fig. B).

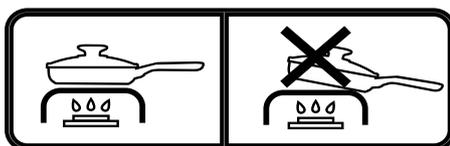


Fig.B

Cooking Guidelines

- For frying with a stainless steel interior, achieving the right temperature is required to prevent sticking and optimize browning of your meat. Check the temperature by sprinkling drops of water over the preheated stainless steel pan, without any grease. If the drops start rolling, that means your pan has reached the right temperature.
- Preheat cookware with little fat on low-to-medium heat for 1 to 2 minutes before adding food.
- If cooking with oil, only add room-temperature oil to the preheated pan to minimize the risk of splashing.

Energy Saving Tips

- Turn your stovetop off five minutes before the end of the cooking time. The encapsulated base will keep the pan hot enough to finish the cooking process.
- Choose the right size for the job; filling your pan to 2/3 is best.
- Use a low temperature on your dishwasher to save energy and help preserve the environment.

The Tupperware Commitment

Our products reflect our commitment to making a measurable impact on the world around us. At Tupperware, we design all products with minimizing plastic and food waste in mind. By creating quality, durable and reusable products made to stand the test of time, we're supporting our mission to reduce waste for the longevity of our planet, our people and the communities we live and work in.

The Tupperware Universal Cookware is covered by a Tupperware warranty against any material of manufacturing defect that may occur when using the product according to directions and in normal household use.

The warranty does not include damage to the product resulting from negligent use or misuse which may include overheating, stains and scratches on the inside and outside, or any nicks it may have received or if it has been dropped. If your product is covered by warranty, please refer to the warranty terms applicable to your country for a full description of coverage.

Your Tupperware product is meant to be used again and again. If for any reason your product is damaged and not covered by warranty or you no longer need your product, please be responsible and recycle it, or let us know if we can help you.

www.tupperwarebrands.com