

10" (25cm) Multi Pan

Before you cook

Remove all labels and packaging materials.

Before using your new cookware, wash thoroughly in hot soapy water using a soft cloth or sponge. Dry completely.

General cooking tips

Prior to each use, it is recommended to add a teaspoon of cooking oil for better cooking results.

Never heat an empty utensil. Be sure there is oil, butter, liquid or food before placing the cookware on the range

or burner.

It is not recommended to use high heat. Cooking on excessive heat can cause permanent damage to the surface and

utensil.

Never cut anything in the cookware or use utensils with sharp edges as to avoid damaging the surface.

General safety recommendations

If using a ceramic stovetop, lift the cookware rather than sliding it across the glass plate.

Never put cold water into a hot utensil. Sudden changes of temperature may cause metal to warp, resulting in an uneven

bottom. Instead, let cookware cool in lukewarm soapy water.

Higher cooking temperatures and longer cooking times can cause handles to get hot. Always use oven mitts.

Cleaning

Although some cookware are dishwasher safe, hand washing is strongly recommended.

When hand washing your cookware, thoroughly clean the inside and outside of your cookware with hot soapy water using

a soft cloth or sponge after every use.

If placed in the dishwasher, the exterior may become dull and discoloured due to the action of certain detergents.

Oven use

Handles may become very hot in the oven. Always use potholders or oven mitts to prevent burns when removing cookware

from the oven.