

# CARE & USE

## Before First Use

1. Remove all packaging and labelling from the pan.
2. Wash the pan in hot water and dry thoroughly.
3. Condition your pan’s interior by warming the pan over a low heat for approximately 30 seconds. Then, rub in a high smoke point oil such as sunflower, vegetable or corn oil onto the nonstick surface of the pan using a kitchen towel. Remove the excess.

Please Note:  
This conditioning should be done on a regular basis to maintain the performance of the nonstick coating and is particularly key if you use a dishwasher to wash your pans.

## Special Instructions For Use on Induction Cooktop

1. An induction cooktop can deliver extremely high heat outputs, often at double or triple times that of a typical gas cooktops. Therefore, extra care must be taken to reduce the heat setting as excessive heat will damage the pan.
2. Only use high heat or boost settings for boiling large quantities of water (e.g. for pasta).
3. Reduce the heat setting as soon as the desired temperature has been achieved.
4. Do not use the boost setting to heat oil or fat.
5. Never heat an empty pan—the high output from an induction cooktop may damage the pan which is not covered by the guarantee.

Caution:  
Extra special care should be taken on both induction and ceramic cooktops. Do not move the pots or pans around once placed on the cooktop to prevent possible scratching. Scratched cooktops are not covered by our guarantee.

## Special Guidelines For Dishwasher Use

1. To prevent glass covers becoming cloudy, it is recommended you use rinse aid (which prevents limescale clinging to the glass) this is especially important if you live in a hard water area—further details can be found in your dishwasher instruction manual.
2. Some dishwasher detergents have an abrasive nature and can dull the finish of the pan—this will not impair the performance of the pan.

## Customer Experience Information

Please visit [www.zlinekitchen.com](http://www.zlinekitchen.com) for full terms and conditions of our guarantee.



**STAINLESS STEEL**

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# COMPLETE 10-PIECE COOKWARE SET

Bring culinary excellence into your kitchen. Accomplish every cooking task with ease with this luxury cookware set. With its high-quality stainless steel material and limitless versatility, you can experience a lifetime of masterful dishes.

- 1.5-QT Stainless Steel Saucepan with Glass Cover
- 2.5-QT Stainless Steel Saucepan with Glass Cover
- 8-QT Stainless Steel Stockpot with Glass Cover
- 3-QT Stainless Steel Sauté Pan with Glass Cover
- 8" Stainless Steel Frying Pan
- 10" Stainless Steel Frying Pan

# INSPIRE YOUR INNER CHEF

## Features

This contemporary 10-piece stainless steel kitchen cookware set ensures you have everything you need to create inspiring meals every day. Composed of brushed satin stainless steel, this essential cookware set features sleek, ergonomic designs engineered to create a professional culinary experience.

Simmer, sauté, fry, boil or braise to your heart's content. This set includes 1.5 and 2.5-QT saucepans, 8" and 10" skillets, large 3-QT sauté pan, a versatile 8-QT stock pot plus various sized covers. Each pan is suitable for gas, ceramic, and induction cooktops.

The pots and pans feature a premium quality stainless steel base with a thick aluminum core for fast and even heat distribution and maximum durability. This non-toxic stainless steel cookware set will not react with food, or alter flavors, keeping your meals safe and healthy.

Utilize the professional-grade tempered glass covers to help retain heat and seal in moisture and nutrients for healthier, more flavorful meals. The covers with steam vents fit perfectly within the smoothly tapered rims, designed to eliminate drips and spills while pouring. Paired with double riveted comfort handles to provide extra strength and a strong grip when in use.



Non-toxic  
materials



Tempered  
glass cover



Dishwasher  
safe



A complete  
kitchen set