

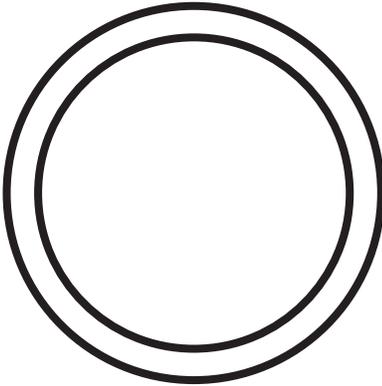
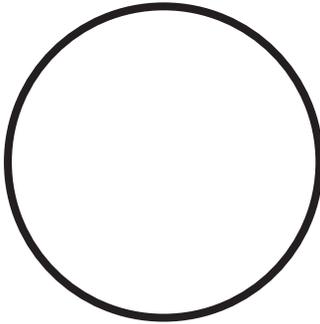
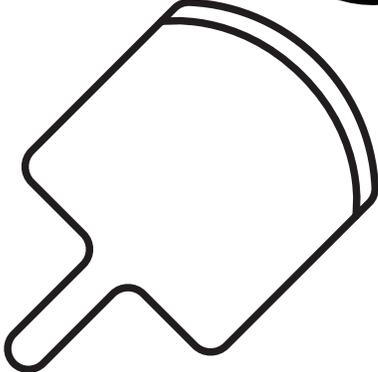
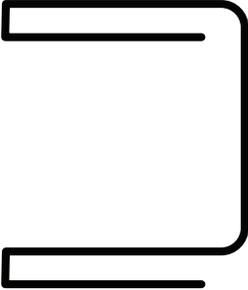
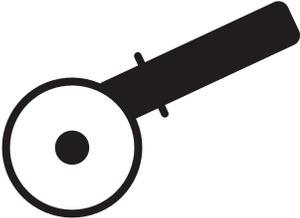
TASTY™

PIZZA KIT

You wanna pizza me? Get everything you need to get from pan to plate with this Tasty Pizza Kit. Whip it up and dish it out, home slice.

This kit includes:



 <p>15.5" Pizza Pan</p>	 <p>15" Pizza Stone</p>	 <p>Bamboo Pizza Peel</p>
 <p>Presentation Stand</p>	 <p>Cheese Dispenser</p>	 <p>Pizza Cutter</p>

Please carefully review the following use, care and safety instructions, which contain important information for the use and safe enjoyment of your new bakeware.

15" PIZZA STONE

SAFETY INSTRUCTIONS

WARNING! Put safety first! Read all use, care and safety instructions before using your new pizza stone to avoid injury. Pizza stones retain heat, and will be hot to the touch. Always use oven mitts to remove the stone from the oven. Serving the pizza on the stone will keep the pizza hot and crispy throughout the meal. You may safely use a pizza cutter directly on the stone. Do not set the stone on flammable items or surfaces that may be scorched or burned by the hot stone.

DO NOT use the pizza stone to bake cookies or pastry items; butter and oils can smoke and burn on the stone at high temperatures.

CARING FOR YOUR PIZZA STONE

To clean the stone after use, allow it to cool completely. Rinse the stone in warm water. Do not use soap or detergent, as the stone may absorb the taste and smell of detergent.

Do not place in dishwasher. Hand wash only. Stubborn particles may be scraped off, or you may allow the stone to soak in clean water for 15 or 20 minutes. Allow the stone to completely dry before its next use. Do not use if cracked.

As you use the stone, it will naturally darken and age. This is the seasoning process of a natural stone and will not affect its performance.

NOTICE: Do not leave the stone in the oven during a self-cleaning cycle of the oven.

PIZZA CUTTER

WARNING: THIS IS A SHARP PRODUCT, HANDLE WITH CARE. KEEP AWAY FROM CHILDREN.

CARE INSTRUCTIONS

Dishwasher safe.

PRESENTATION STAND

CARE INSTRUCTIONS

Hand wash only.

CHEESE DISPENSER

CARE INSTRUCTIONS

Dishwasher safe.

BAMBOO PIZZA PEEL

USE AND CARE INSTRUCTIONS

- Hand wash with warm, soapy water and wipe dry immediately after use.
- Not microwave or dishwasher safe.
- Do not soak.
- Occasional conditioning with food-safe mineral oil is recommended. Oil pizza peel, let sit for 20 minutes and rinse thoroughly.

15.5" PIZZA PAN

SAFETY INSTRUCTIONS

WARNING! Put safety first! Read all use, care and safety instructions before using your new pizza pan to avoid injury. Always use oven mitts or potholders. Keep hot pans away from children. **DO NOT LEAVE AN EMPTY PAN IN THE OVEN FOR AN EXTENDED PERIOD OF TIME.** Besides wasting energy, it may impair your pan's performance, or discolor or damage it, and could result in a fire. Continuous high heat may also discolor and damage your pan.

BEFORE USING

Before using your new pan for the first time, remove all packaging, wash your pan in warm, soapy water, rinse and dry. For best results, the non-stick surface should be "conditioned" by wiping the INTERIOR of the pan with a light coating of cooking oil. All non-stick surfaces benefit from periodic "conditioning", especially after repeated automatic dishwasher cleaning.

FOR THE BEST FOOD RELEASE

Always start with a clean pan. Wash carefully and be sure you've removed all traces of cooking oil and food before you store your pan. Remember to pre-heat your oven to the correct temperature for your recipe.

UTENSILS

Use only nylon or wooden utensils for non-stick bakeware. NEVER cut or chop in the pan with a metal utensil, as it will cut into the non-stick surface. Minor scratches will not harm the non-stick performance or affect food cooking in the pan.

CLEANING

Immediately after cooking, remove the pan from heat and let it cool on a heat-resistant surface. CAUTION! DO NOT POUR WATER INTO A HOT PAN. This can cause excess baking residue to splatter and can cause the pan to warp. Always wash pan thoroughly with soap and water after each use. Brief cleaning with a dishcloth may not remove all food, grease particles or non-stick spray, which may settle into the non-stick finish. If not removed, they may burn when the pan is reheated, causing stains and reducing the non-stick quality. To remove stubborn spots, use a non-abrasive plastic mesh pad. Use only products which clearly state they are safe for non-stick surfaces. Do not use steel wool, coarse scouring pads or powders. This pan is dishwasher safe and may be washed in an automatic dishwasher. A red film or spots may occur after dishwashing, which is caused by dishwashing detergent residue or from not letting the pan dry completely before storing. The red film or spots can easily be removed by wiping it with cooking oil. To remove stubborn spots, use a non-abrasive plastic mesh pad. Dishwasher detergents are very hard on finishes. While your pan may be cleaned in a dishwasher, hand washing is recommended.

STORAGE

Do not store food in a pan after baking. Always transfer it to a container.

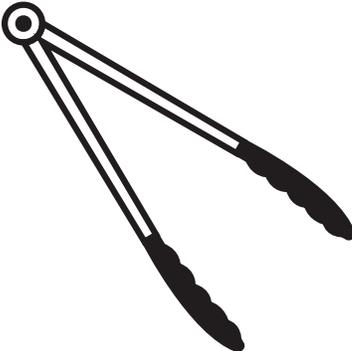
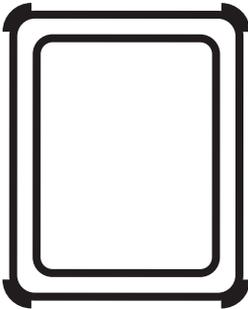
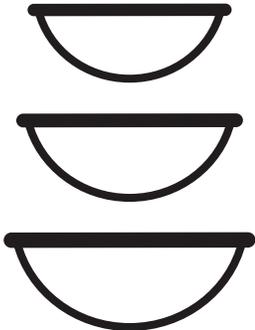


COOKING KIT

Things are cooking up! This kit is chock full of everything you need to whip up a gourmet meal that can't be beat. Whether you need to chop til you drop or flip it and whip it, this kit will help transform your ingredients into a culinary masterpiece.

This kit includes:



 <p>3.25" Paring Knife</p>	 <p>8" Chef Knife</p>	 <p>10" Tongs</p>
 <p>11" Fry Pan</p>	 <p>Bamboo Board</p>	 <p>Set of 3 Prep Bowls</p>

Please carefully review the following use, care and safety instructions, which contain important information for the use and safe enjoyment of your new cookware.

11" CERAMIC FRY PAN

SAFETY INSTRUCTIONS

WARNING! Put safety first! Read all use, care and safety instructions before using your new cookware to avoid injury. The handles are designed to "stay-cool" during use; however, they will eventually get hot during an extended cooking session. Use of potholders is always recommended. Keep handles from extending over the front edge of the cooktop where they can be snagged by clothing or small hands. Be sure to position handles away from other burners to keep them from getting hot. **DO NOT LEAVE AN EMPTY POT ON A HOT BURNER OR ALLOW LIQUIDS TO BOIL DRY.** Besides wasting energy, it may impair your cookware's performance, or discolor or damage it, and could result in a fire. Stovetop cookware is not designed for oven use. **DO NOT USE** in the oven. Using cookware that is not oven-safe is a fire hazard and can result in damage to the cookware and the oven.

BEFORE USING

Before using your new cookware for the first time, remove all packaging, wash your pan in warm, soapy water, rinse and dry. For best results, the non-stick ceramic surface should be "conditioned" by wiping the **INTERIOR** of the pan with a light coating of cooking oil. All non-stick surfaces benefit from periodic "conditioning".

FOR THE BEST FOOD RELEASE

Always start with a clean pan. Wash carefully and be sure you've removed all traces of cooking oil and food before you store your pan. Remove food from the refrigerator 10 minutes before you intend to cook. Remember to preheat your pan. When cooking do not add salt to your pan until the liquid is at boiling point.

UTENSILS

Only use nylon or wooden utensils for non-stick ceramic cookware. You should **NEVER** cut or chop in the pan with a metal utensil. Slight surface marks and abrasions are **NORMAL** and will not affect the performance of the non-stick ceramic coating. Metal will cut into the non-stick ceramic and should be avoided.

COOKING ON THE STOVETOP

Stainless steel induction base is ideal for induction cooking. This cookware is suitable for all surfaces including electric, gas, glass ceramic, and induction. Best results are obtained by preheating your cookware for 2 to 3 minutes on low heat. **CAUTION!** Cookware over heat should never be left unattended or empty for an extended time. Ideal cooking temperature is approx. 300 degrees Fahrenheit and this is achieved in only a few minutes at low heat.

Continuous high heat may discolor and damage your cookware. Select the right size burner to fit the bottom of the pan and adjust gas flames so they do not extend up the sides of the pan. Minor scratches will not harm the non-stick ceramic performance or affect food cooking in the pan. The handles of your cookware are constructed to minimize heat transfer. Touch lightly to be sure the handles have not become hot. Use oven mitts or potholders if necessary.

CLEANING

Immediately after cooking, remove the pan from heat and let it cool on a heat-resistant surface. **CAUTION! DO NOT POUR WATER INTO A HOT PAN.** This can cause grease to splatter and can cause the bottom of the pan to warp. Always wash pan thoroughly with soap and water after each use. Brief cleaning with a dishcloth may not remove all food or grease particles, which may settle into the non-stick ceramic finish. If not removed, they may burn when the pan is reheated, causing stains and reducing the non-stick ceramic quality. To remove stubborn spots, use a non-abrasive plastic mesh pad. Use only products which clearly state they are safe for non-stick surfaces. Do not use steel wool, coarse scouring pads or powders. This non-stick ceramic cookware is hand wash only. Hand washing will help to protect the characteristics of the coating and preserve the long lasting beauty of the pan. Do not wash in dishwasher. Dishwasher detergents are very hard on finishes. For best results, hand wash with non-abrasive cleaners and liquid dish soap. Then wash, rinse, dry and recondition the non-stick ceramic surface with cooking oil.

STORAGE

Do not store food in a pan after baking. Always transfer it to a container.

3.25" PARING KNIFE

WARNING: THIS PRODUCT CONTAINS SHARP BLADES, HANDLE WITH CARE. KEEP AWAY FROM CHILDREN.

CARE INSTRUCTIONS

Hand wash only.

8" CHEF KNIFE

WARNING: THIS PRODUCT CONTAINS SHARP BLADES, HANDLE WITH CARE. KEEP AWAY FROM CHILDREN.

CARE INSTRUCTIONS

Hand wash only.

10" TONGS

CARE INSTRUCTIONS

Hand wash only.

3 GLASS PREP BOWLS

CARE INSTRUCTIONS

Dishwasher safe.

BAMBOO CUTTING BOARD

USE AND CARE INSTRUCTIONS

Hand wash with warm, soapy water and wipe dry immediately after use.

- Not microwave or dishwasher safe.
- Do not soak.
- Occasional conditioning with food-safe mineral oil is recommended. Oil board, let sit for 20 minutes and rinse thoroughly.

TASTY™

BAKING KIT

Rollin' in the dough! Mix it, whip it, knead it, roll it and bake it all with this Tasty Baking Kit. This kit is filled with everything you need to rise to the occasion, so you can stop and smell the flour.

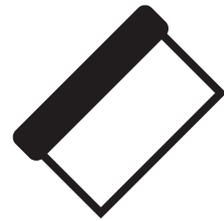
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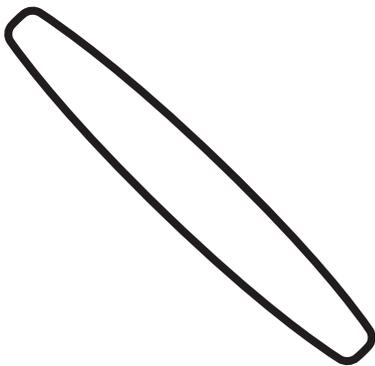
3.25" Paring Knife



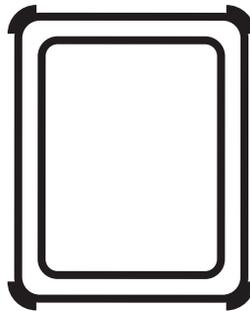
8" Chef Knife



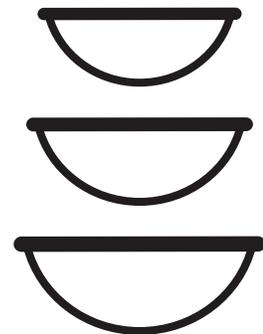
Dough Scraper



16.5 x 2" Rolling Pin



Bamboo Board



Set of 3 Prep Bowls

Please carefully review the following use, care and safety instructions, which contain important information for the use and safe enjoyment of your new bakeware.

3.25" PARING KNIFE

WARNING: THIS PRODUCT CONTAINS SHARP BLADES, HANDLE WITH CARE. KEEP AWAY FROM CHILDREN.

CARE INSTRUCTIONS

Hand wash only.

8" CHEF KNIFE

WARNING: THIS PRODUCT CONTAINS SHARP BLADES, HANDLE WITH CARE. KEEP AWAY FROM CHILDREN.

CARE INSTRUCTIONS

Hand wash only.

DOUGH SCRAPER

WARNING: THIS IS A SHARP PRODUCT, HANDLE WITH CARE. KEEP AWAY FROM CHILDREN.

CARE INSTRUCTIONS

Hand wash only.

3 GLASS PREP BOWLS

CARE INSTRUCTIONS

Dishwasher safe.

BAMBOO CUTTING BOARD

USE AND CARE INSTRUCTIONS

Hand wash with warm, soapy water and wipe dry immediately after use.

- Not microwave or dishwasher safe.
- Do not soak.
- Occasional conditioning with food-safe mineral oil is recommended. Oil board, let sit for 20 minutes and rinse thoroughly.

16.5 X 2" ROLLING PIN

USE AND CARE INSTRUCTIONS

- Hand wash with warm, soapy water and wipe dry immediately after use.
- Not microwave or dishwasher safe.
- Do not soak.
- Occasional conditioning with food-safe mineral oil is recommended. Oil rolling pin, let sit for 20 minutes and rinse thoroughly.