

Dishwasher safe, but for stubborn, baked-on foods, soak vessels briefly in warm water to loosen foods. Do not allow to soak in water for extended period of time. Clean with plastic brush or nylon scrubber. Do not use abrasive cleansers. Always use wooden, nylon or plastic utensils to extend life. Metal utensils and cutlery can scratch or leave gray marks in the dishes.

## Handles & Knobs

The handles and knobs will get hot during cooking. Always use protective gloves when handling handles and knobs.

## Glass Lids

**WARNING:** Failure to follow warnings may cause product to fracture, resulting in property damage or serious personal injury from cuts or burns. Always handle glass lids with care. Use of an oven mitt is recommended. Do not place glass lids directly on top of heating elements, browning elements or broilers. Do not expose to direct flames.

Do not use harsh cleaning pads or cleansers that can scratch and weaken glass. Do not use if chipped, cracked or noticeably scratched. Do not handle hot lid with wet cloths, or place on wet or cold surface. Do not use hard sharp knives or utensils that can scratch and weaken glass. Avoid sudden temperature changes. Do not immerse hot glass in water. Clean burned on foods by soaking in warm water and dish detergent. It is recommended to use a non-abrasive cleaning pad.

## Steam Vents

Your products may include a steam vent on the lid. Please refer to product packaging to determine location. Steam vents will become hot during use. Always use oven mitts or potholders when handling lids.

## Limited Lifetime Warranty

This product is distributed by Gibson Overseas, Inc. and is warranted against original defects in workmanship and materials under normal household use, not commercial.

If any piece fails to conform to this warranty, return item with proof of purchase to the address below and Gibson will replace the item at no charge with one of equal value. Damage caused by misuse or failure to use proper care in accordance with instructions provided is not covered. This warranty provides specific legal rights and you may also have other rights which vary from state to state.

For warranty service or questions, please contact Gibson at the address or phone number below. You can also find us online at [www.gibsonusa.com](http://www.gibsonusa.com)

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# Care Instructions

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## Cast Aluminum

Dishwasher safe, but extensive use of detergents may cause surfaces to dull. Hand wash recommended. Use mixture of water with baking soda and scrub with soft sponge or non-abrasive plastic mesh. Do not use steel wool or other harsh materials.

Nonstick pans should not be used under the broilers. Condition new pans by wiping the interior with shortening or cooking oil the first time you use them (solid shortening covers better than oil). Thereafter, using oils or other fats is optional.

## Enameled Cast Iron

Hand wash with warm soapy water to preserve original appearance. Dry cookware immediately. Do not let air dry. Only use plastic or nylon scouring pads to avoid damaging enamel. For persistent stains, soak interior of cookware for 2 to 3 hours with a solution of 1 teaspoon bleach to 1 pint of water. To remove baked on food residue, boil in cookware a mixture of 1 cup water and 2 tablespoons baking soda.

To prolong the beauty of this cookware, we recommend that you use nylon or wood kitchen utensils. Preheat and cool your cookware gradually. Always allow your cookware to cool down before washing and never boil dry. Enamel surfaces are not suitable for dry cooking. When moving cookware on ceramic glass stovetops, always lift (do not slide) to avoid scratching the cooktop.

## Pre-seasoned Cast Iron

Your new cast iron cookware is pre-seasoned, and continued seasoning and proper care will ensure that it lasts a lifetime. Seasoning cast iron cookware is the process of allowing oils to be absorbed into the material which creates a protective, naturally rust-proof cooking surface.

To season your cookware at any time, preheat the oven to 350°F. Wash cookware with hot, soapy water avoiding abrasive scouring pads. Rinse and dry completely. Using a paper towel, apply a thin coating of melted vegetable

shortening to the entire pan, both inside and out. Place the pan upside down in the oven, placing a rimmed baking sheet or foil underneath, and allow it to heat for 1 hour. Turn off the oven, but leave the pan inside to slowly cool. Your pan has now been seasoned!

To clean your cast iron after each use, rinse the pan with hot water immediately after cooking. For burned-on foods, use a mild abrasive like coarse salt and a soft, non-metal brush to remove food residue. You can also use a few drops of mild, dishwashing soap every once in a while. Dry thoroughly and oil immediately to maintain its nonstick surface. Never put pre-seasoned cast iron in the dishwasher and never use harsh scrubbers as they remove seasoning.

## Flame Proof Ceramic

This multi-functional ceramic is lightweight, nonstick, oven, stovetop, freezer and dishwasher safe. Moderate heat is recommended when cooking on the stovetop. Choose a medium setting when using the flame guard ceramic in your microwave.

To prolong the beauty of this cookware, we recommend that you use nylon or wood kitchen utensils. We recommend washing the ceramic vessel in hot, soapy water with a sponge or nylon scourer. Avoid steel wool and abrasive cleaning agents.

CAUTION: Place on a soft cloth or board after removing from the oven or stovetop to avoid thermal shock. When moving cookware on ceramic glass stovetops, always lift (do not slide) to avoid scratching the cooktop.

## Ceramic

Ceramic vessels will break if dropped and should be handled with care. Avoid knocking ceramic vessels against hard surfaces. Do not tap or strike sides of vessels with spoons or other cooking utensils. Do not expose to any direct heat. Ceramic vessels are oven safe but should not be pre-heated when empty. Always use dry oven mitts when handling. Always allow hot vessels to cool before placing in water or on wet surfaces.