



Use and Care Guide

What is Hard Anodize Technology?

"Hard Anodize" technology is an advanced method to transfer aluminum surface into a hard coating on top of metal base, it is harder than stainless steel, it is more denser and will not chip in long time use, the hard anodize process made this type cookware significantly more durable than traditional type of nonstick cookware

SAFETY FIRST

It is important to read all safety instructions and precautions.

Caution:

- Do not boil dry, it will permanently damage nonstick coating.
- Do not use under a broiler.
- Do not use metal utensil, interior surface should not be scrubbed.
- Always use potholders to remove cookware when in use, pot will be hot
- Do not store food or liquids in the pan after use--undissolved salts can damage the surface
- Do not use harsh chemical, No abrasive scrubber! protect interior surface is important when stacking of pans.

Before Use:

Get rid of any stickers by soaking the cookware in warm water and scraping off stickers with your nail or a hard plastic kitchen utensil (be careful not to scratch the surface). Lemon juice is good at getting rid of any persistent glue. Wash the cookware thoroughly with warm soapy water, rinse clean, and wipe dry.

Stovetop Cooking:

Preheating provides maximum control over the cooking process; the pan is properly preheated when the rim is hot to touch. Many cooking recipes require preheating to ensure better cooking results.

High heat may damage the cookware; medium heat is recommended for best results. It is recommended to always heat the pan gradually.

Do not boil dry or pour cold liquid into a hot vessel. Do NOT put the hot pan into water. Sudden changes to the temperature may damage or warp the cookware.

Handles are designed to minimize heat transfer, however potholders are recommended when removing cookware from the stovetop.

Oven Cooking:

Cookware is oven-safe up to 500 degrees F. Always use oven mitts or potholders when removing cookware from the oven because cookware and handles will get extremely HOT.

Glass Lid is not withstand high temperature as stainless steel pan, It is not suggested to use glass lid in oven, if you need to, Please limited max temperature to 375 degree F

Broiler Cooking:

Cookware is NOT broiler safe.

Cleaning and Maintenance:

Cookware is dishwasher-safe, However washing by hand is recommended, it will prolong lifespan significantly.

Hand Washing:

Clean up is as simple as using a sponge and hot soapy water. Do not use abrasive cleaning pads such as steel wool or scouring powder as these will scratch the surface. If you get burnt food stuck on a pan, soak it in warm, soapy water for one to two hours. For persist food residue, bring the soapy water to a boil, then let the water cool before using a soft cleaner to remove the stuck-on food.

- Allow overheated pans to cool naturally (e.g. if food has been burnt on or the saucepan was left empty on the heat). DO NOT immediately place in cold water.
- Add salt to the food only after it has started to boil or reached a very high heat to prevent white spots from appearing on the cookware. If they do appear, they can be removed by boiling some white vinegar in the pan.

Never use bleach or chlorine-based products on the cookware, as it is extremely corrosive; even when diluted, it will cause tiny pits to appear in the surface of the steel, which might not be visible, but will effect cooking performance.

Do not allow the pan to boil dry as this may cause damage to the pan.

Limited 10 Year Warranty

Cooks Standard™ Clad stainless steel is manufactured and inspected to ensure the best cooking performance. It is guaranteed to be free from defects in materials and workmanship under normal household use for 10 Years time of the cookware.

To the original purchaser, Cooks Standard promises to repair or replace any item found defective in material or workmanship. Should you have any problem with your cookware, write to Cooks Standard customer service,
email: CS@newayusa.com

When returning the product for repair or replacement, please contact Cooks Standard customer service for the return address and repair #. Also include your shipping address, the description of the defect, and your phone number.

The warranty does not cover damage caused by accident, misuse, abuse, or commercial use. Scratches, stains, discoloration, damage from overheating, or damage from use of an automatic dishwasher is not covered by this warranty. Incidental or consequential damages are not covered by this warranty.

When the product is out of production, Cooks Standard will replace it with a similar pan of similar value.