



STAINLESS STEEL COOKWARE USE AND CARE

- Before using, wash stainless steel product in hot soapy water, rinse and dry thoroughly to remove any residue which may remain from the crafting process.
- Before cleaning, be sure cookware has cooled completely.
- Putting a hot utensil in water may warp it permanently. Stainless steel cookware is designed to withstand staining and discoloration under low heat cooking. Should a stubborn spot persist, you may rub gently with a non-abrasive cleanser for stainless steel.
- Your stainless steel product is dishwasher safe. However the high temperature drying process may leave exterior water spots. To eliminate them, remove cookware from dishwasher before the drying cycle begins and hand dry with a soft towel.

CAUTION NEVER LEAVE AN EMPTY PAN, OR PAN WHICH HAS BOILED DRY, ON A HOT BURNER OR ELEMENT. The pan will warp or possibly melt. DO NOT UNDER ANY CIRCUMSTANCES USE IN MICROWAVE. When cooking, use the lowest heat possible so foods will utilize their own natural moisture and discoloration will be minimized. Salt can be a caustic element. Adding salt to cold water may cause pitting: to avoid this, add salt only to boiling water.

VAJILLA INOXIDABLE USO Y CUIDADOS

- Antes de usar, lave el producto de acero inoxidable en agua caliente jabonosa, enjuague y seque completamente para eliminar cualquier residuo que haya quedado del proceso de fabricación.
- Antes de limpiar, asegúrese de que los componentes de la batería se hayan enfriado completamente.
- El colocar un utensilio caliente en agua podría dañarlo permanentemente. La batería de cocina de acero inoxidable está diseñada para resistir las manchas y la decoloración bajo un cocinado a fuego lento. Si persistiese una mancha difícil, puede frotar ligeramente con un limpiador no abrasivo para uso en acero inoxidable.
- Este producto de acero inoxidable puede usarse en el lavaplatos automático, sin embargo, el proceso de secado a alta temperatura puede dejar manchas de agua en el exterior. Para eliminarlas, saque los componentes de la batería de cocina del lavaplatos automático antes de que comience el ciclo de secado y séquelos con una toalla suave.

PRECAUCION NUNCA DEJE UNA SARTEN VACIA, O UNA SARTEN A LA QUE SE LE HAYA SECADO EL

CONTENIDO, SOBRE UN QUEMADOR O ELEMENTO CALIENTE. La sartén se deformará permanentemente o posiblemente se derretirá. NO LA UTILICE BAJO NINGUNA CIRCUNSTANCIA EN EL HORNO DE MICROONDAS. Cuando cocine, utilice el ajuste de calor más bajo para que los alimentos utilicen su humedad natural y se minimice la decoloración. La sal puede ser un elemento cáustico. El añadir sal al agua fría puede picar el metal: para evitar esto, añada la sal solo al agua hirviendo.

11-Piece Fondue Set

Before first use, wash in hot soapy water, rinse and towel dry.

- The burner will be extremely hot while flame is burning. Be careful when replacing or adding fuel/candle in a hot burner.
- Wear an oven mitt when pot is hot!

HOW TO USE:

Your fondue set's burner is the small, round metal piece with holes and there is an absorbing pad inside. You can use alcohol-based fuel or a gel fuel. If alcohol, you will need to pour it carefully into the burner and as soon as you see the level of liquid approaching the holes or mesh, stop.

If you spilled any fuel around or on the burner, wipe it off. Bring the refilled burner (unlit) back to the table and place it underneath your fondue pot. If you spilled any alcohol on your way to the table, especially near the pot, wipe it off.

Make sure that all flammable material is far from the burner (i.e., napkins, paper, etc.). Open the air holes to the maximum opening with the top of the burner and carefully bring a lit match to the holes. Once your burner is lit, discard the used match. Adjust the openings to the desired temperature.

If you are using gel fondue fuel, you will need to open the burner and remove the top and the piece with the holes and pad inside. Leave the bottom of the burner and insert the gel cartridge into the metal casing and with the top of the fondue burner, you can place it on top of this bottom part to open for air.

If you are not using a gel cartridge, you must still remove the bottom portion (with the surface with holes or mesh) and pour the gel directly into the bottom of the fondue burner. Return the top and light as per the alcohol burner instructions. The advantage of using gel fuel is that you don't have to wait until the burner has cooled off.

When you are done eating, simply put the burner's cover on the burner and it will smother the fire.

- For best results, stir contents periodically. Add a small amount of liquid if bubbling occurs.
- Do not use steel wool, scouring pads, oven cleaners, bleach or other strong cleaners.
- To protect the beauty of your pot, avoid strong impact, over-heating and pre-heating empty.