



## Care & Use Instructions

Premium nonstick cookware will provide years of optimal performance if proper Use and Care guidelines are followed on a regular basis. A Limited Lifetime Warranty is provided based on proper maintenance and care. Failure to do so may result in a nullified warranty.

### Heat Settings

Medium-high heat is hottest setting advised for any nonstick cookware as overheating can cause the surface to blister, crack or peel.

### Preheating

All pans should be preheated. To do this, place the pan on medium heat for 2-3 minutes before adding any ingredients. If the pan is hot enough water will sizzle or bead when a few drop are added. If the water evaporates immediately, turn the heat down and wait a few minutes before testing again. An empty pan should not be preheated for longer than 5 minutes.

### Cooking with Oil

Premium nonstick pans are designed for healthy eating and require little or no oil. Cooking oils are a matter of choice and should never be used on a high setting. Never use nonstick sprays.

### Utensils

Silicone and wooden utensils are advised although metal utensils may be used with care as long as they do not have a sharp edge or point. Food should not be cut in the pan.

### Oven Safe

Woll cookware is oven safe up to 500°F (260°C). A potholder is recommended for oven use as the handles will get hot.

### Cleaning

Preparing any pan for the first use requires a thorough washing with hot soapy water. This process should be repeated after each use making sure that all particles of food are removed as they may carbonize when reheated, causing the food to stick to the pan. No abrasive cleaning products or scouring pads should be used. Doing so may damage the performance of the nonstick coating.

To prolong the life of nonstick cookware, hand washing is recommended.

### Storage

When storing pans on top of one another, a paper towel or pan protector should be placed between each pan to prevent scratches.