Gibson
OVERSEAS, INC

**STAINLESS STEEL**
Dishwasher safe, but extensive use of detergents may cause surfaces to dull. Handwash recommended. Use mixture of water with lemon juice or vinegar and scrub with soft sponge or non -abrasive plastic mesh. DO NOT USE STEEL WOOL OR OTHER HARSH MATERIALS.

**ALUMINUM**
Dishwasher safe, but extensive use of detergvents may cause surfaces to dull. Handwash 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

**HARD-ANODIZED ALUMINUM**
Hard-anodized items are not dishwasher safe. Use mixture of water baking soda and scrub with soft sponge or non-abrasive plastic mesh. Do not use steel wool or other harsh materials.

**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 nlyon 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 foods residue, boil in cookware a mixture of 1 cup water and 2 tablespoons baking soda.

**PRESEASONED CAST IRON**
Your new cookware is preseasoned, but will last a lifetime with proper care and continued seasoning. Seasoning is th eprocess of allowing oils to be absorbed into the iron, which creates a natural rustproof finish. It is actually a very simple process.

Wash new cookware with hot, soapy water and a stiff brush. rinse and dry completly. Apply a thin coat of melted vegetable shortening to the entire surface, inside and out. Line the lower oven rack with aluminum foil ( to catch any dripping), and preheat oven to 325degreed F. Place cookware upside down on the upper oven rack, and bake for one hour. Turn oven off and let cookwre cool before removing from oven. Store in a cool dry place.

After use, clean using a stiff brush and hot water only (do not wash in dishwasher). towel dry immediately and apply a light coating of vegetable oil to cookware while warn.

**NON-STICK PANS**
Non-stick pans should not be used under the broilers. Condition bew pans by wiping 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.

**GLASS LIDS**
**WARNING:** *Failure to follow warnings may cause product to fracture, resulting in property damage or serious personal injury from suct or burns.*
Always handle glass lids with car. Use of an ovenmitt is recommended. Do no place glass lids directly on top of heating 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 hanlde 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 sish detergent. It is recommended to use a non-abrasive cleaningpad.

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**STAINLESS STEEL HANDLES**
Oven sagfe to 500 Degrees F.
PHENOLIC (BAKELITE) & SILICONE HANDLES/KNOBS
Oven safe to 325 degrees F. Ovens should be completely preheated before placing pans in oven, as temperatures may exceed 325 Degrees F during pre-heat period.

**STEM VENTS**
Your cookware 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 ovin mitts or potholders when handling lids.

**COPPER BOTTOM**
BEFORE FIRST USE, use any copper cleanser to remove protective residue. For regular cleaning, we recommend using either lemon jice or white vinegar rubbed onto the copper bottom with a soft cloth. Wash, rinse and. Be sure to wash, rinse and dry your pans after use of any copper cleaner.

**METALLIC BAKEWARE**
BEFORE FIRST USE: Using dishcloth or sponge, wash bakeware in hot, soapy water to remove manufacturing oil. Rinse thoroughly and dr. "Condition" interior by wiping lightly with cooking oil or shortening before first use.
HANDWASH RECOMMENDED
Regular exposure to the concentrated dishwasher detergent will dull the interior and exterior finishes and will shorten the life of the non-stick bakeware and we therefore recommend washing by hand.
DO NOT USE ABRASIVE PAD OR CLEANSER SO AS NOT TO SCOUR THE PAN

**CUTLERY**
BEFORE FIRST USE: Sharpen the blade to make it easier and safer to use. CLEANING: Carefully wipe clean with sudsy cloth and rinse after each use. ALWAYS wipe dry immediately. Do not clean in a dishwasher or allow to soak. Polish occasionally with non-abrasive metal polish to maintain shine. STORAGE:ALWAYS store in a cutlery block to preserce the cutting edges and protect hands from unnessary contact with the blade.

**CERAMIC**
Ceramic vessels will break if dropped and should be handled with care. Avoid knocking ceramic vessels against hard surfaces. Do not tap or strik sides of vessels with spoons or other cooking utensils. Do not expose to any direct heat. Ceramic vessels are oven safe but should be 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. 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 ectended period of time. Clean with plastic brush or nylon scrubber. Do not use abrasive sleansers. Always use wooden, nylon or plastic utensils to extend life. Metal utensils and cutlery can scratch or leave gray marks in the dishes.

**ENAMEL ON STEEL**
For best results, before first use, lightly rub cooking oil into the non-stick surface. Hand wash with warn soapy water to preserve original appearance. To remove baked on food residue, simmer cookware in a mixture of 1 cup water and 2 tablespoons baking soda. Because enamel is stick-resistant, you can use less oil. Enamel is durable, so you can use your metal utensils. Never let liquids boil dry, it will damage your cookware and void the warranty. Under normal use, enalel is chip resistant, but be careful to not drop on floor.

STAINLESS STEEL WITH COLORED EXTERIOR
Handwash Only. Use mixture of water with lemon juice or vinegar and scrub with soft sponge or non-abrasive plastic mesh. The mixture should be used to clean the interior and exterior of your cookware soon after you're finished using it.

# Limited Warranty

Gibson cookware, cutlery, and bakeware is bistributed by Gibson Overseas, Inc., offical licensee for this product, and is warranted against original defects in workmanship and materials under normal household use for period specified below.
If any piece fails to conform to this warranty, return item with proof of purchases to abress below and Bigson will, at its option, replace the item at no charge with one of equal or greater value.

Damage caused by misuse or failure to use proper care in accordance with instructions provided in not covered. This warranty provide specific legal rights and you may also have other rights, which vary from state to state.

Product warranty periods and category are as follows:

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|---|---|
| ***COOKWARE*** | ***Limited Lifetime*** |
| ***CUTLERY*** | ***Limited Lifetime*** |
| ***METAL BAKEWARE*** | ***1 Year*** |

For warranty service or questions, please contact Gibson at the address or phone number below. You can also fin us online at www.gibsonusa.com.

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