

Use & Care Instructions

Using Your Stainless Steel Mixing Bowls

- Before using your mixing bowls for the first time, hand-wash with warm soapy water. Rinse and dry thoroughly.
- To preserve the interior finish of the bowls, we recommend using only silicone, nylon, bamboo or wood utensils. Using metal utensils may scratch the interior surface.
- Do not leave or store food remains in the mixing bowls for long periods of time. Superficial pitting may occur if very salty or acidic foods (such as tomatoes) are left in the bowls.
- The mixing bowls are not suitable for stove-top, oven or microwave use.

Cleaning and Caring For Your Stainless Steel Mixing Bowls

- Stainless steel mixing bowls are dishwasher-safe. However, we recommend hand-drying the bowls immediately after the rinse cycle or hand-washing and drying to prevent water spots from forming.
- To recondition your mixing bowls or to remove stubborn spots or stains, use a nonabrasive pad and quality stainless steel cleanser such as Bar Keepers Friend®.