

## Stainless Steel Cookware Use & Care

### Care & Use Instructions

Küchenprofi Stainless Steel Cookware will provide years of performance if proper use and care guidelines are followed on a regular basis. A one year Warranty is provided based on proper maintenance and care. Failure to do so may result in a nullified warranty.

#### Care and Cleaning

- Before first use wash with hot soapy water and towel dry
- Küchenprofi Stainless Steel cookware is dishwasher safe, but hand drying is recommended for a spotless shine
- Do not use steel wool, oven cleaners, bleach, or other strong abrasive cleaners
- Metal utensils are okay to use, however knives and metal beaters are not

#### Safety

- Never let liquids boil dry, this can cause irreparable damage to your cookware
- Do not preheat empty cookware
- High heat settings can cause discoloration

#### Cooking Tips

- To avoid sticking add a small amount of oil or butter to a cold pan, heat on medium for one or two minutes before adding food
- Clean pan thoroughly after each use
- Sticking may be caused by high heat

