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I always strive to live a life of gratitude, and I am so grateful you have chosen to include my cookware in your kitchen! I know you will love the design, quality, and luxury of every CookCraft  CANDACE product as much as I do. I hope our collection inspires you to cook more, enjoy a healthy lifestyle, and of course to spend more time with your loved ones! There is truly nothing like a home cooked meal shared with family and friends. Food, just like life itself, should be savored, celebrated, and enjoyed!

*Candace*

**CookCraft**  **CANDACE**

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## USE AND CARE INSTRUCTIONS

Congratulations on your purchase of high-quality CookCraft™ cookware, designed to provide professional cooking results for the everyday chef. To maintain the beauty and durability of your new cookware, please carefully read and review these guidelines.

### Before First Use

- Remove all packaging materials and labels.
- Wash in warm, soapy water, rinse, and dry thoroughly.

### Stove Top Use

Safe for use on:



GAS



ELECTRIC



INDUCTION



HALOGEN



GLASS



CERAMIC

### Lids

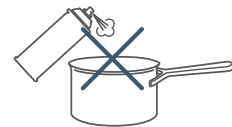
- Lids are equipped with an adjustable steam vent. Please do not place your hand over the steam vent when it is in the open position since escaping steam can burn you.
- To avoid lid damage, never place a lid on a hot burner.
- All lids are oven safe up to 350°F/180°C.

### Handles



- Always use caution when cooking on the stove top or when placing cookware into or replacing cookware from the oven. The silicone grips on the handles are safe to touch when using the CookCraft cookware on the stove top. Please ensure your hands are in contact only with the silicone, not the stainless steel.
- Never allow the handles of your cookware to extend over the cooking area.
- The silicone handles are designed to remain cool to the touch under most stove top cooking conditions. However, all handles may get hot during extended stove top use or during oven usage. We recommend that you always use pot holders when handling hot pans or covers.
- DO NOT USE your CookCraft cookware if a handle becomes loose.

### Cooking



- Preheat the pot/pan using the heat setting you intend to use during the cooking process before adding butter or oil. Do not rush the preheating process by raising the temperature to high heat.
- Do not use non-stick sprays in your pan. The non-stick sprays will leave a residue on your cookware. Using vegetable or olive oil is best; however, no oil is necessary.

### Cooking (continued)



- When using tri-ply stainless steel cookware, you only need to adjust your stove top settings to low or medium because the center is an aluminum core that efficiently conducts the heat. To prevent scorching, continue to use low to medium heat.
- Make sure you securely attach the lid onto the rim when checking your cooking progress or when cooking uncovered. This is an exclusive feature of CookCraft cookware.
- Silicone and wooden utensils will not scratch the cookware. You may use metal utensils with care; be aware that they may scratch your new cookware and should not be scraped over the surface. Make sure to avoid using sharp utensils or knives on the cookware.
- Cookware is oven safe up to 350°F/180°C.
- CAUTION!!! Exercise extreme caution when using CookCraft cookware in the oven. The silicone coating is designed to hold and withstand the heat, but please use a potholder or oven mitts to prevent burns when removing pans from the oven.



### Cleaning and Care Tips

- Allow pots/pans to cool completely before washing them. Never immerse a hot pan in cold water as this will cause permanent deformation.
- If there are food residues, fill your pan with warm water and let soak until the residues release easily before proceeding to cleaning.
- We highly recommend handwashing to preserve the beauty of your stainless-steel cookware using liquid dish soap and a non-abrasive sponge or soft bristle brush. Dry completely to prevent water spots.
- DO NOT USE abrasive cleaners or cleaning pads, oven cleaners or other caustic cleaning solutions, baking soda, bleach, or liquid household cleaners used for floors, porcelain, etc. to clean the pans. These types of cleaners will permanently damage the product and void the warranty.



**CLEANING TIP #1** Combine 1 tbsp of salt in the pan with a half inch of water and bring to a boil. Once it boils, pour the water into the sink and use a non-abrasive sponge to wipe the pan clean. Finish cleaning with dishwashing soap. This will maintain the luster of the pan. Dry immediately.

**CLEANING TIP #2** Combine 1 tbsp of white vinegar with warm water to clean the CookCraft cookware. Once clean, use dishwashing soap with a non-abrasive sponge to clean the white vinegar off. Dry immediately.

### Storage

Hang pans on a pot rack or store flat in a single layer to prevent scratches and scuff marks to the exterior/interior of your pan. Do not nest pans one inside the other or put lids between the cookware; this may damage the cookware, voiding the warranty. If you do nest them, please place a soft cloth in between cookware as a divider for added protection.