IMPORTANT SAFETY, USE AND CARE INFORMATION

Thank you for choosing our cookware. To assure a long and pleasant experience, please read this information before you use your cookware. These instructions are for your general safety, use and care to avoid personal injury and damage to your cookware. Please note that some sections may not apply to your specific line of cookware.

Note: This Use and Care makes reference to porcelain enamel and silicone polyester coated cookware. In general, you can tell if your cookware is porcelain enamel or silicone polyester coated if it has a colored exterior.

COOKING

General:

- Safety: Keep small children away from the stove while you are cooking. Never allow a child to sit near or under the stove while cooking. Be careful around the stove as heat, steam and splatter can cause burns.
- Pet Warning: Fumes from everyday cooking can be harmful to your bird and other small pets, particularly smoke from burning foods. Overheating cooking sprays, oils, fats, margarine and butter will create dangerous fumes which a bird's respiratory system cannot handle. Scorched plastic handles or utensils can also contaminate the air and endanger birds and other pets. Nonstick cookware with polytetrafluoroethylene (PTFE) coating can also emit fumes harmful to birds. Never allow a pan to overheat and never cook with birds or small pets in or near the kitchen.
- Unattended Cooking: NEVER LEAVE AN EMPTY PAN ON AN ACTIVE BURNER. Any material, if heated continuously at a high enough temperature, will begin to decompose, causing damage to the stovetop, cookware and/or personal injury.
  - Aluminum with Stainless or Copper Base: **WARNING:** IF YOUR ALUMINUM CORE COOKWARE IS EXPOSED TO PROLONGED OVERHEATING, OR ALLOWED TO BOIL DRY ON A HOT BURNER WITHOUT LIQUID OR MOIST FOOD, THE ALUMINUM CORE MAY MELT AND SEPARATE THE BASE FROM THE PAN RELEASING HOT MOLTEN ALUMINUM THAT MAY RESULT IN SEVERE PERSONAL INJURY AND PROPERTY DAMAGE. If your cookware is overheated and boils dry and you see molten aluminum near the base, do not pick up your cookware. Turn burner off, leave cookware on the stove, and let cool before moving.
  - Clad Stainless Steel: These pans may become discolored or warped if allowed to boil dry.
  - Porcelain Enamel or Silicone Polyester: Overheating or allowing to boil dry can make these pans fuse to the surface of glass top ranges, requiring the replacement of the glass stovetop. Never leave a porcelain enamel pan on the glass stovetop. Remove to a heat-resistant surface such as a wooden cutting board.
- Match Pan Size to Burner Size: Use burners that are the same size as the pan you are using. Adjust gas flame so that it does not extend up the sides of the pan.
- Sliding Pans: Avoid sliding or dragging your cookware over the surface of your stovetop, especially glass top ranges, as scratches may result. We are not responsible for scratched stovetops.
- Microwaves: Never use your cookware in the microwave.
- Oven Use: **Caution:** Always use potholders or oven mitts when removing cookware from the oven. All cookware is oven safe to 350°F (180°C). Cookware with stainless steel handles is oven safe to 500°F (260°C). NOTE: Some cookware may be safe at other temperatures depending upon the product specifics. See packaging for specifics. Oven use may cause rubberized handles to slightly fade in color but will not affect performance.
- Broiler: Never place a nonstick pan under the broiler. Cookware with metal handles and no nonstick is broiler-safe.
- Utensils: Some nonstick pans are safe for use with metal utensils such as spoons, spatulas and whisks. See packaging for specifics. Sharp-edged tools such as forks and knives should not be used in any pan and knives should never be used to cut inside the pan. These utensils will scratch both nonstick and stainless steel surfaces. Scratches and peeling due to sharp-edged utensils is not covered under warranty.
- This cookware is not intended for commercial use or restaurant use.

Nonstick Cookware:

- Standard Care: Using low to medium heat can preserve the cookware's exterior and nonstick interior coatings as well as preserve the nutrients in food. High heat may damage the cookware's coating, voiding the warranty.
- Nonstick Sprays: Do not use nonstick cooking sprays on nonstick cookware - an invisible buildup will impair the nonstick release system and food will stick in your pan.
- Oil: If you prefer to keep the use of cooking oil to a minimum, you can dab your favorite oil on a paper towel and carefully wipe the interior of the pan before cooking. Heavy vegetable oils may leave a residue that can affect nonstick performance. Use low heat when heating up oils. Oils can quickly overheat and cause a fire.
- Staining: Nonstick staining occurs even with normal use, but is not considered a defect and is not covered under warranty.

CLEANING

- Standard Care: Before first use and after each use, wash pans thoroughly with mild dishwashing detergent and warm water. If food remains on the surface, boil a mixture of water and vinegar into the pan to dislodge the food particles.
  - Copper Bottom Pan: A protective layer has been applied to the copper base to prevent tarnishing during packaging. BEFORE FIRST USE, remove this layer by dissolving 3 tablespoons of baking soda in 3 quarts of hot water and soak each pan for 20 minutes. Then rinse with cold water and dry. After removing the protective layer and to preserve the shiny finish, a copper polish can be used to bring back the original luster.
- Spots and Stains:
  - **Never use oven cleaners to clean cookware. They will ruin the cookware.**
  - Hard-Anodized: To lessen a stain, make a paste of baking soda and water, apply to pan and scrub with a nonabrasive plastic mesh pad such as Scotch-Brite®. Do not use steel wool, coarse scouring pads or powder. Please note that plain hard-anodized exterior cookware is porous. Staining will occur if food is spilled or allowed to boil over onto the exterior of the pan.
  - Stainless Steel or Nonstick: A spotted white film may form which can be removed with a mild solution of water and lemon juice or vinegar.

- Dishwasher: Some cookware materials are NOT dishwasher safe. Placing these types of cookware in the dishwasher will result in discoloration of your pans due to high water temperature and harsh detergents.

  The following types of cookware materials are **NOT** dishwasher safe. Using them in the dishwasher will void your entire warranty:

  - Hard-anodized aluminum cookware
  - Porcelain enamel-exterior cookware
  - Copper bottom cookware
  - Plain aluminum cookware

  The following types of cookware materials are dishwasher safe:

  - Stainless steel cookware (with or without nonstick coating): Over time, the harsh dishwasher detergents may dull the stainless steel exterior.
  - Aluminum cookware with exterior color coating (silicone polyester) with or without nonstick.
  - Machined base cookware with rings of exposed aluminum: Over time, repeated use in the dishwasher will cause slight discoloration of the exposed aluminum but will not affect performance.
  - Some hard-anodized cookware is specifically designed to be safe for use in the dishwasher. For your hard-anodized cookware to be dishwasher safe, all hard-anodized surfaces need to be completely encapsulated such that there is no exposed hard-anodized surface. Hard-anodized cookware that is dishwasher safe will be noted on the product packaging.
  - Ceramic cookware is dishwasher safe, however hand washing is recommended for ideal care.

- Storage: To avoid scratches or chips on the cookware exterior, place paper towels between pans when storing.

HANDLES AND KNOBS

Caution:

- Hot Handles and Knobs: Handles and knobs can get very hot under some conditions. Use caution when touching them and always have potholders available for use.
- Handle Position when Cooking: Position pans so that handles are not over other hot burners. Do not allow handles to extend beyond the edge of the stove where pans can be knocked off the stovetop. When cooking on a gas stove, place the pan on the burner with the handle lined up with one of the burner grate arms to help prevent the pan from tipping.
- Loose Handles: Periodically, check handles and knobs to be sure they are not loose. **If the handles are attached with screws, re-tighten the screws, being careful not to over-tighten.** If the screw cannot be tightened, please contact Consumer Relations for a replacement. Handles that are attached with screws that are loose can separate from the pan and cause personal injury or property damage. **NEVER USE A PAN THAT HAS A LOOSE HANDLE.**

LIDS

- Steam: When removing lids or cooking with steam vented lids, always position the lid so that the steam is directed away from you. Always use a potholder when adjusting lids with steam vents. Rising steam can cause burns.
- Locking Lids: Make certain that the lid is locked securely when using teakettles, straining pots or other cookware with locking lids. This will prevent escaping steam or hot liquid, which will cause burns. Always double check that the lid is locked before straining or draining and always strain and drain away from your body. Do not use straining lids on other cookware pieces.
- Glass Lids:
  - Cracks and Scratches: Do not use glass lids that have cracks or scratches. If your lid is cracked or has deep scratches, breakage can occur spontaneously. Please contact Consumer Relations for a replacement.
  - Cleaning: Never use metal utensils, sharp instruments or harsh abrasives that may scratch and weaken the glass.
  - Temperature Extremes: Do not place glass lids directly on top of, or directly under heating elements. Avoid extreme temperature changes when using glass lids. Do not submerge a hot lid in cold water or place on a cold surface. Glass lids are not broiler safe.
- Lid Vacuum: A lid left on a pan after turning down the heat or turning the burner off, may result in a vacuum that causes the lid to seal to the pan. Using a lid made for another pan can also cause a lid vacuum. If a lid vacuum occurs, DO NOT attempt to remove the lid from pan in any way. If your lid is vacuum sealed to your pan, return it to the burner on low heat so that the air inside the pan warms and expands, and releases the seal. The lid should lift effortlessly from the pan. To avoid a lid seal, remove the lid or set it ajar before turning heat off.

SPECIAL INSTRUCTIONS FOR CERAMIC/GLASS STOVETOPS

Always follow your stovetop manufacturer's instructions for correct stovetop use and for specific cookware restrictions.

We recommend the use of flat-bottomed stainless steel or hard-anodized exterior cookware on ceramic/glass stovetops. Overheating or allowing porcelain enameled or silicone polyester cookware to boil dry can result in the fusing of the cookware to your ceramic/glass stovetop requiring replacement of the stovetop. Meyer Corporation U.S. will not be responsible for damage to stovetops.

Never place a hot pan on a cool ceramic/glass stovetop burner. This can also cause fusion of the pan to the stovetop. Before using a double burner griddle or other large cookware pieces that are manufactured to sit over two stovetop burners, consult the stove manufacturer's manual to ensure that your ceramic/glass stovetop has a bridge between the two burners you intend to use. If your stovetop does not have a bridge between the burners, DO NOT USE YOUR DOUBLE BURNER GRIDDLE OR OTHER LARGE COOKWARE PIECES -it may fuse to your stovetop, causing stovetop damage.

Cookware bases should be flat for even heat conduction. Decorative pan bottoms may not conduct heat evenly.

Do not drag or scrape cookware across your ceramic/glass stovetop. This can cause scratches or marks on your stovetop. Meyer Corporation U.S. will not be responsible for stovetop damage.