

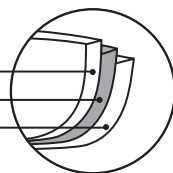
Features

WHAT SETS **TRI-GEN™** APART FROM THE REST?



- 1 **TRI-GEN™ construction** - is made of a tri-ply stainless steel which is comprised of 3 layers of material. 18/8 stainless steel inside for easy cleaning, a magnetic stainless steel exterior for use with induction cook-tops and an aluminum core for more efficient and even-heat distribution.

18/8 Stainless steel interior cooking surface
Aluminum layer
Mirror finish magnetic stainless steel exterior



- 2 **TRI-GEN™ Cookware**
Suitable for all types of cooking surfaces including gas, electric, vitro-ceramic and induction.
- 3 **Versatile performance** - Oven safe to 550°F. Cook on stove-top, in oven or under broiler.
- 4 **Unsurpassed Heat Distribution** - The TRI-GEN™ aluminum core heats quickly, distributes heat evenly and minimizes hot spots.
- 5 **TRI-GEN™ Stainless Advantage** - Stainless steel won't react with food or alter flavors.
- 6 **Flavor Lock Lids** - Stainless steel snug-fit lids are designed to seal in flavor.
- 7 **The Coolest Touch in Cooking** - TRI-GEN™ cast stainless steel, cool-grip pan handles are contoured for a secure grip, maximum control and excellent comfort.
- 8 **TRI-GEN™ Perfect handles** - Riveted stainless steel handles, including side grip and helper handles, are securely riveted to ensure a lifetime of service.
- 9 **Drip-less Pouring** - Rims of cookware are fluted to make pouring clean and easy.
- 10 **Dishwasher Safe** - Brilliant stainless steel comes out of the dishwasher looking great.

TRI-GEN™
by Winco®

Care & Use

IMPORTANT TIPS TO HELP EXTEND
THE LIFE OF YOUR COOKWARE

USE

BEFORE FIRST USE

Remove labels and wash in warm, soapy water. Dry thoroughly. If label adhesive remains, apply a small amount of WD-40 to affected area. Gently wipe area with soft rag or towel. Re-wash in warm, soapy water.

DAILY USE

If using salt, always add to hot cooking liquid or food so that it can dissolve thoroughly.

CARE

DAILY CARE

- 1 Wash and rinse thoroughly after each use making sure to remove any baked or burned on foods.
- 2 To remove burned on foods coat affected area with a solution of vinegar and water and boil for 10-15 minutes. Scrub area until clean.
- 3 To remove white spots from hard water soak with lemon juice or vinegar. Wash cookware with warm, soapy water after soaking.

PRECAUTIONS

- 1 Never leave cookware unattended on heat source without food or liquid.
- 2 Never cut or use metal utensils on non-stick surfaces. WOOD, PLASTIC, or SILICONE utensils preferred.
- 3 Never store highly acidic foods, salt solutions, disinfectants, or bleach in cookware as it can cause pitting or corrosion.
- 4 Never plunge hot cookware into cold water as it can cause warping or de-lamination.