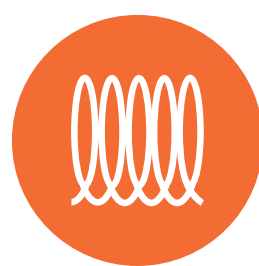
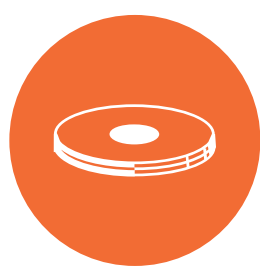




# GUIDANCE

## non-stick cookware



### **For long life of your cookware please follow these simple instructions:**

Before first use wash cookware with warm water and mild detergent, rinse well and dry with soft cloth • For best results before use always coat inside surface of the pan with thin layer of edible oil or grease, absorb exceeding oil with a towel. Cook on medium temperatures • Don't overheat the pan; don't leave it unattended on a heat source • Sudden changes of temperature may damage the coating and the pan base • Use with a hob size corresponding to the pan bottom diameter. Do not drag the cookware over the glass-ceramic hob to avoid possible damages. Always lift the cookware when you need to move it. Do not shake frypans, woks or stewpots on a cook top while cooking. Cookware bottom should always be well dry before placed on a cook top, in particular on a glass-ceramic plate, otherwise it will stick to the plate. Take care that both the hob and the cookware are perfectly clean to avoid any scratches to your glass-ceramic surface due to impurities. With gas cooker adjust the flame to cover only pan bottom • When stirring food in the pan always use wooden or plastic utensils. Do not cut food directly in the pan • After each use it is recommendable to wash the pan by sponge with warm water and mild detergent • Do not use wire scrub or abrasive cleaning means • This type of cookware is dishwasher safe.