

## **SPECIAL INSTRUCTIONS FOR CERAMIC/GLASS STOVETOPS**

Always follow your stovetop manufacturer's instructions for correct stovetop use and for specific cookware restrictions. We recommend using flat-bottomed stainless steel or hard-anodized exterior cookware on ceramic/glass cooktops. Overheating or allowing porcelain enamel or silicone polyester cookware to boil dry can cause your cookware to fuse to your ceramic/glass stovetop requiring replacement of the stovetop. Your warranty does not cover damage to stovetops. Never place a hot pan on a cool ceramic/glass stovetop burner. This can also cause the pan to fuse 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.

## **IMPORTANT SAFETY, USE & CARE INFORMATION**

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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. Refer to packaging for details.

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### **CLEANING**

- ***All Cookware:*** Before first use and after each use, wash pans thoroughly with a mild dishwashing detergent and warm water.
- **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. Do not use steel wool, coarse scouring pads or powder. Please note that plain hard-anodized cookware is porous. Staining will occur if food is spilled or allowed to boil over onto the exterior of the pan.
- A spotted white film may form on nonstick surfaces which can be removed with a mild solution of water and lemon juice or vinegar.
- ***Dishwasher:*** While this cookware is dishwasher safe, we recommend hand washing to avoid discoloration and to prolong the life of the cookware.
- ***Storage:*** To avoid scratches or chips on the cookware exterior, place paper towels between pans when storing.

### **COOKING**

Please refer to packaging for stove/cooktop suitability.

#### **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: Caution:** Never allow your cookware to boil dry and never leave an empty pan on a hot burner. An unattended, empty pan on a hot burner can get extremely hot which can cause personal injury and/or property damage.
- **Match Pan Size to Burner Size:** Use burners that are the same size as the pan you are using. Adjust the gas flame so that it does not extend up the sides of the pan. Caution, small skillet and milk pan may tip when empty or with small amounts of liquid. Please select small burner for best stability.
- **Sliding Pans:** Avoid sliding or dragging your cookware over the surface of your stovetop, especially glass cooktop ranges as scratches may result. We are not responsible for scratched stovetops.
- **Oven Use: Caution:** Always use potholders or oven mitts when removing cookware from the oven. This cookware is oven safe to 400°F/200°C.
- **Broiler/Griller:** Never place a nonstick pan under the broiler.
- **Utensils:** Total® Nonstick is safe for use with all utensils, including metal. Sharp-edged tools such as forks and knives should not be used and knives should never be used to cut inside the pan. Scratches and peeling due to sharp-edged utensils is not covered under warranty.
- This cookware is not intended for commercial use or restaurant use.
- Do not make a double boiler out of pots that are not designed for that purpose.

### **Nonstick Cookware:**

- **Standard Care:** Use low to medium heat only. Excessive use of high heat will cause pan warping and permanent nonstick coating damage. Use of high heat and resulting nonstick damage is not covered under your warranty.
- **Nonstick Sprays:** Do not use nonstick cooking sprays on nonstick cookware – an invisible build-up will impair the nonstick release system and food will stick in your pan.

- **Oil:** For nonstick pans, minimal amounts of oil may be used. Never allow oil to overheat, as this may lead to a fire hazard. Heavy use of oil in nonstick pans overtime will lead to oil residue build-up on the nonstick surface, decreasing the nonstick properties of your pan. Do not leave hot oil unattended. When deep frying, use a deep pan with a capacity larger than 2 U.S. qt/ 1.9L. Fill the pan no more than one third full of oil and do not use a lid.

### **Caution:**

- **Hot Handles and Knobs:** Handles and knobs can get very hot under some conditions. Use caution when touching them and always have your 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 of the cooktop.
- **Loose Handles:** Periodically, check handles and knobs to make sure they are not loose. **NEVER USE A PAN THAT HAS A LOOSE HANDLE.**
- **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. Always double check that the lid is locked before straining or draining and always strain and drain away from your body.
- **Glass Lids:** Do not use lids when deep frying.
  - **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 or 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. 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 the pan in any way. To avoid a lid seal, remove the lid or set it ajar before turning heat off.