

USE + CARE

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| Cooktop Compatibility | Suitable for all stovetops, including gas, electric, ceramic, halogen, and induction. |
| For Browning, Sautéing & Searing | <ol style="list-style-type: none"> 1. Bring food to room temperature and pat dry to reduce splattering. 2. Preheat the pan over low to medium heat. Sprinkle a few drops of water — if they bead or dance, the pan is ready. 3. Add a thin layer of oil to coat the surface. 4. Add food once the oil shimmers or a faint vapor appears; food should sizzle upon contact. 5. Let food cook undisturbed — when it releases naturally, it's ready to turn. 6. After cooking, deglaze the pan with wine, stock, or water to loosen browned bits for sauces. |
| Oven Safe | Safe for oven use up to 500°F (260°C). |
| Broiler Use | Not recommended for use under a broiler. |
| Cleaning | <ul style="list-style-type: none"> • Dishwasher safe, but handwashing with warm, soapy water, and a soft sponge is recommended. • For stock-on food, soak the pan in warm, soapy water for several hours or overnight before cleaning. • Avoid using steel wool, scouring pads, or harsh detergents to prevent surface scratches. • For discoloration or mineral spots, use a stainless steel cleaner or a baking soda paste (baking soda + water). • Salt Precaution - To prevent pitting, bring liquids to a boil before adding salt or wait until food begins cooking. • Overheating - Avoid overheating or leaving an empty pan on a hot burner; excessive heat may cause blue or brown discoloration. • Storage - Dry cookware completely before storing. Stack carefully or use pan protectors to avoid scratches. |
| Handwash Preferred | Although dishwasher safe, handwashing helps maintain the cookware's appearance and performance. |
| Heat Management | Heat and cool cookware gradually to prevent warping. Avoid preheating an empty pan for extended periods. |
| Cooling | Allow cookware to cool completely before washing to prevent thermal shock or warping. |
| Additional Tips | <ul style="list-style-type: none"> • Oil Selection: Use oils with a high smoke point (e.g., avocado, grapeseed, canola) for searing and sautéing. • Stain Removal: A vinegar-water rinse (1:3) ratio can help remove rainbow discoloration caused by heat. • Performance Note: Cosmetic changes like minor pitting or color shifts do not affect cooking performance. |
| Warranty | Limited life time |