

CARE INSTRUCTIONS

Remove all labels and packaging before first use.

Wash product in warm, soapy water, then rinse and dry thoroughly.

Avoid cooking at excessive temperature as overheating can damage the stainless steel. For the best result cook on a medium or low heat.

When using ceramic style hobs such as halogen, lift and place you cookware rather than dragging it across the hob surface to minimise damage to both your hob and cookware.

Use only with wooden or plastic cooking utensils. Do not use handheld electric or battery-operated mixers or blenders, knives or sharp tools inside the cookware.

If you are using salt, do not pour salt directly onto the stainless steel surface, always add salt to hot cooking liquid or food to prevent pitting or discolouration.

Use caution when handling cookware as handles and knobs can become hot with use. Always use pot-holders to prevent burning.

After use let the product to cool for a few minutes before cleaning. Wash the cookware with warm, soapy water and soft sponge. Do not fill it with cold water when cookware is still hot as excessive temperature changes may damage the product.

Never use steel wool and other abrasives.

Do not store wet cookware as it can lead to moisture build-up, encouraging bacteria growth and potential corrosion over time. Store your cookware in a clean, dry place. If stacking, place a layer of paper or protector between each item to prevent scratches and surface damage.

Never storage food inside the stainless steel pots longer than 24hours.

Dishwasher suitable. Handwash is recommended to prolong the life of the cookware.