

## – Use & Care

1. Hand wash with warm soapy water. Scouring pads and abrasive cleaners should not be used on nonstick surfaces.
2. We recommend silicone, nylon, and wooden utensils for use with this pan to protect the nonstick surface. Metal utensils can damage the nonstick.
3. Dishwasher use is not recommended, as it will diminish the release properties of the nonstick coating with time.
4. Use moderate heat to obtain the most effective heating properties. Excessive heat can be damaging to the pan and stovetop.
5. Never allow cookware to boil dry or leave an empty pan on a hot burner unattended.
6. Always use adequate ventilation when cooking.
7. While not necessary, cooking with butter or oil will improve the performance and taste of food.
8. Safe to use on gas, electric and induction stovetops.
9. Oven safe to 350°F.