



ALUMINUM COOKWARE CARE & MAINTENANCE INSTRUCTIONS

CARE & CLEANING

- Prior to using cookware for the first time: wash cookware thoroughly with warm water and a few drops of dish detergent. Rinse the cookware thoroughly and wipe dry.
- To avoid discoloration, hand washing is suggested. If the cookware is discolored, apply a small dab of cooking oil and spread evenly over the surface. Heat the cookware in an oven or on a stovetop until moderately hot. Turn off heat and allow the cookware to cool completely. Repeat this process two more times and the cookware will be ready for use in your commercial kitchen.
- After using the cookware, soak it in warm, soapy water to help release food residue. Using a nylon pad or other soft abrasive, scrub the surface clean. Never use a metallic scraper as they will scratch the surface of the cookware.
- Do not store food overnight in the cookware. Storing food in the cookware will lead to staining or discoloration.

GOOD TO KNOW

- Avoid rapid changes in temperature. This will quickly warp the cookware from its original form.
- Always lift cookware when moving it on a glass ceramic cooker top to avoid scratching.
- Cookware gets very hot during use. Always handle with care, using insulated gloves and/or pot holders.
- Never allow the cookware to boil dry. The base will become skewed if overheated.
- The cookware is not made for storage of food. Food that is stored in the cookware for a long period may affect the surface of the cookware and begin to take on the taste of metal.
- Check to see if the handle or knob feels loose prior to cooking.
- We recommend using plastic or wooden utensils with your cookware. Metal utensils may scratch the cooking surface but will not affect performance of the cookware. Hand mixers with metal beaters may scratch the interior surface of the cookware, but will not impact its durability or affect performance.

