

Heiss™ Cookware Care & Use



- Heiss™ is safe for hi-temp and low-temp commercial dishwashers. To avoid scratching, make sure to separate Heiss™ products in dish racks so that they are not touching.
- To prevent scratching, it is recommended to avoid using metallic pads, scourers, or abrasive cleaners on the cooking surface. Soft abrasive pads or brushes can be used to remove residues.
- When placed on any heat source Heiss™ will begin heating almost instantly. Heating Heiss™ while empty can cause scorching and burning. Add water or oil before heating.
- Heiss™ is completely crafted from cast aluminum so always use thick cloth or oven mitts to move heated Heiss™ products and when removing lids.
- Heiss™ should not be heated while empty. Add water or oil before heating.
- When on stovetops, use burner nearest in size to the diameter of the product for optimal heating.
- Follow manufacturer instructions for pre-soaking. Recommend testing on one vessel prior to pre-soaking all inventory.
- Recommend testing any non-recommended cleaners/ degreasers on one vessel prior to using on all inventory.



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