



nutrichef



KITCHEN COOKWARE

- TRI-PLY CONSTRUCTION WITH RAISED-UP HONEY-COMB AND FIRE TEXTURED PATTERN, INFUSED WITH DIAMOND DUST TO INCREASE DURABILITY.
- WORKS ON ALL INDUCTION, GAS, CERAMIC AND ELECTRIC COOKTOPS
- PFOA/PFOS-FREE
- OVEN SAFE UP TO 500°F DEGREES
- COMFORTABLE GRIP WITH STAY COOL HANDLES
- SCRATCH RESISTANT AND METAL UTENSIL AND DISHWASHER SAFE

IMPORTANT SAFEGUARDS



- Cookware should be **seasoned** before first use. This is to avoid food sticking on the cookware. Over the first few weeks of use, this cookware will perform better and better as it re-seasons itself on its own from the fats in the food you are cooking.
- Use **low heat**. The technology behind the cookware allows to heat up much faster and distribute heat much more evenly than most cookware. It's a hybrid pans so it requires a little bit of oil. *Note that sticking may occur when the heat is too high.*

*Heat pan over medium-low heat. Spread 1 tsp of vegetable oil around the interior of the pan. Leave on heat for 1-2 minutes. The pan is ready to use.



CLEANING & CARE

Wash cookware before first use. Dry immediately. Though this cookware is Dishwasher Safe, Hand washing is still recommended.

Always wait for the cookware to cool before cleaning. It is easy to clean in warm, soapy water using a cloth or sponge for a few minutes.

Depending on how tough the stain is, we recommend using Barkeepers friend or even stainless steel scouring pads to scrub off tough stains.