KUCHT Professional

USE & CARE

STAINLESS STEEL COOKWARE

BEFORE FIRST USE

- Remove all labels and hand wash with warm soapy water.
- Rinse and dry thoroughly with a soft cloth.

STOVETOP COOKING

- Do not boil dry.
- Do not place handles directly over heat. Doing so may cause irreparable damage, and void your warranty. Always use oven mitts or potholders when handling hot cookware.
- To preheat, add a small amount of cooking oil to a cold cookware. Heat on medium temperature for one to two minutes before adding food.
- Be sure your cooking surface is level. Burners and stoves that are not level may cause fats to pool; pooled fats and oils do not adequately cover cooking surfaces.
- Sticking may also be caused by high heat. When fats or oils smoke, the heat is too high.
- Excessive use of high heat will cause warping.
- Use low to medium heat only.
- Avoid sliding or dragging your cookware over the surface of your stovetop, especially glass top ranges, as scratches may result.
- To preserve the exterior finish of your cookware, we recommend that you DO NOT slide it across the stovetop grates; lift it instead to prevent cosmetic exterior scratches.

OVEN USE

- Oven safe.
- Lid is oven safe up to 350°F.

CLEANING

- Dishwasher safe.
- To prolong the beauty of your cookware, hand wash is recommended.
- Clean with warm water and mild dishwashing soap using a sponge, nylon pad or dishcloth. Rinse and towel dry thoroughly.
- Clean cookware thoroughly after each use. Food films cause sticking and discoloration on the cookware when it is reheated.
- The use of abrasive pads, oven cleaners, bleach, or strong abrasive cleansers may damage the polished interior and exterior.
- Note: Everyday use may result in minor scratching or yellow staining; this will not interfere with cooking performance.
- Slight staining, which may occasionally occur, is normal over time. To remove light stains from the surface of your stainless steel cookware, apply a small amount of lemon juice or vinegar and scrub vigorously with non-metal scrubber.
- Avoid extreme temperature changes. Bring cooking vessel to room temperature before submerging in cold water; not doing so may cause warping.

WARNING

- Not broiler safe.
- Never let liquids boil dry; the extreme temperatures can cause irreparable damage to your cookware and void the warranty.
- Do not preheat cookware empty.
- Overheating or allowing gas flames to come up the sides of the cookware can cause discoloration.
- For best results, use a burner of the same diameter as the cookware.