

Gourmet “Nesting” Cookware Care & Use Instructions

CAUTION

- **Do Not** use abrasive cleansers, oven cleaners, steel wool or any abrasive cleaning pads.
- **Always** use a hot pad when handling hot cookware. Handles may become hot if left directly over heat or flame.
- **Cookware is oven safe to 500° F.**
- **Do Not** use detachable cookware handles in oven.
- **Always** be sure locking pin on detachable handle has fully engaged before lifting cookware.
- **Caution** should be used with “Bungee” storage cord. Keep away from children.

GENERAL USE

- Hand wash in hot water and mild dishwashing detergent, before first use.
- When cooking over a gas burner, make sure flame touches pan bottom only. If flame extends up the pan side’s energy is wasted and sides of pan may become discolored.
- The triple clad bottom construction of the cookware is highly conductive and effective for quick, even heat distribution. Low to medium temperature setting is recommended for most cooking. Boiling water, medium-high is sufficient.
- Never leave an empty pan over a hot burner. Doing so can ruin pan, void the warranty, and could cause damage to stovetop.
- Heat and cool cookware gradually, never pour cold water in a hot pan or immerse a hot pan into liquid.
- Hand wash in hot water, mild dishwashing detergent, and sponge or soft cloth. Dry thoroughly.
- For heavily baked-on debris or grease, soak pan(s) in hot water and a mild dishwashing detergent for 1-2 hours, then a non-abrasive nylon pad and/or a non-abrasive cleanser may be used on the Stainless Steel Interiors or on exteriors surfaces of the pan(s).

CERAMICA® NON-STICK INTERIORS

- **Never use any non-stick cookware without cooking oil or liquids, regardless of other manufacturer’s claims. Use without cooking oil will eventually reduce performance of non-stick and void product warranty.**
- **Do Not** use metal utensils. Use plastic or wooden utensils only to maintain cookware appearance and performance. Refrain from cutting foods or using sharp utensils that can scratch cooking surface. Slight surface marks and abrasions are normal and will not affect the performance of the Ceramica® coating.
- For heavily baked on debris or grease, soak pan(s) in hot water and a mild dishwashing detergent for 1-2 hours.
- Although non-stick cookware is stated as dishwasher safe, general ongoing research and testing has revealed that the non-stick properties of all non-stick coatings may slowly diminish with repeated exposure to some harsh dishwashing detergents. Magma recommends only hand washing in hot water with a mild detergent and a sponge or soft cloth as the best way to protect your cookware. Damage from harsh detergents is not covered by product warranty.

INDUCTION MODELS

- Induction cooking surfaces use a magnetic field to produce fast even energy efficient heat.
- Only pans with ferromagnetic bottoms can be used for induction cooking, non-magnetic pans will not create the magnetic field necessary for cooking.
- Although cookware bottom exterior is stainless steel it is not as resistant to rusting as the remaining 18-10 stainless steel construction. This ferromagnetic layer is susceptible, especially in a marine environment, to surface rusting.
- Rusting of the cookware bottom is not covered under the warranty.

