

Copper

LUXURY COOKWARE  PAN

PFOA
PTFE
FREE



10 PC SET INCLUDES:



8" FRY PAN



9.5" FRY PAN W/LID



STAINLESS STEEL STEAMER INSERT



1.5 QUART SAUCE PAN W/LID



2.5 QUART SAUCE PAN W/LID



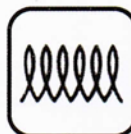
6 QUART CASSEROLE PAN W/LID

CARE & USE: Wash your pan, steamer insert and lid with warm soapy water and towel dry before first use. Always use wooden, silicone, plastic or nylon spoons and spatulas when cooking or serving. Do not use sharp knives or objects. Do not cut food while it is in the pan.

Good for cooking with Induction, gas, electric or ceramic glass stove-tops.

Oven Safe Up to 550°F for Pan. Maximum Oven Temperature for glasses lid 350°F. You can cook without oil or butter with this cookware. Do not use cooking spray in your copper pan because it cause residue build-up. Instead use a small amount of oil or butter to lightly coat the inside surface of the pan. Never leave cooking food unattended. Take extra care while cooking and handling hot pans when children or pets are present.

CARE & CLEANING: After use allow the pan to cool completely before washing. Do not plunge a hot pan into cold water, doing so can damage the pan surface and its non-stick ability. Hand wash with warm soapy water is recommended to extend the life of your pan. Avoid using steel wool, or any abrasive cleaning products. Rinse well in warm water and dry completely before storing.



Induction



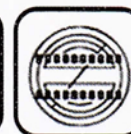
Gas



Electric



Ceramic



Halogen



Dishwasher

Pan Seasoning Instructions

Wash pan and spatula with hot soapy water before first use. Do not use abrasive cleaning pads or metal utensils, as they could scratch the surface of the pan.

Seasoning your pan is recommended to precondition and protect the nonstick surface.

1

Pour a little bit of vegetable oil into the bottom of the pan and coat the cooking surface and sides with a light film.

2

Heat the oil on medium heat until it begins to smoke.

3

Pour out excess oil, and let the pan completely cool.

4

Wipe the cooking surface with a paper towel or clean cloth.

Repeat process once or twice a year to refresh the nonstick effectiveness.

Do not pour cold water into the hot pan. To protect the finish, it's recommended to hand wash with hot soapy water. Don't use abrasive cleaners, scourers, or metal that could damage the surface. Do not leave to soak in water for long periods of time.