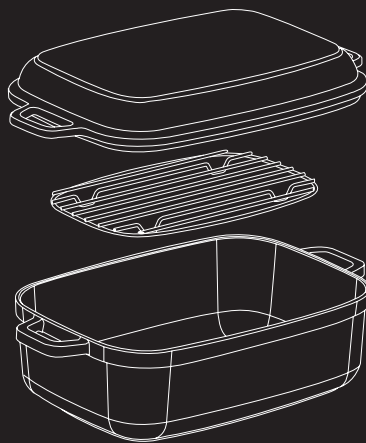




made exclusively with
Dura-Pan
NON-STICK COATING

CURTIS STONE



8.5QT ROASTER WITH GRILL LID

RECIPES AND USAGE INSTRUCTIONS



CURTIS STONE

Grilled Salmon with Orzo Salad

Serves: 4

Prep Time: 15 minutes

Cook Time: 20 minutes

Make-Ahead: Orzo can be cooked up to 1 day ahead, cooled, covered, and refrigerated.

INGREDIENTS

Orzo:

- 1 1/2 cups orzo
- 3 tbs. red wine vinegar
- 3 tbs. finely chopped shallots
- 2 garlic cloves, finely chopped
- 1/3 cup extra-virgin olive oil, plus more for coating salmon
- 2 oz. fresh baby spinach (about 3 cups not packed)
- 1 1/2 cups grape tomatoes, halved
- 1/2 cup pine nuts, toasted
- 1/4 cup thinly sliced fresh basil leaves
- 1 cup crumbled feta cheese
- 2 tbs. chopped fresh chives, for garnish

Salmon:

Four 5-oz. skinless salmon fillets

METHOD

To make orzo salad:

1. Add enough water to fill base of the Curtis Stone 8.5-qt. Roaster with Grill Lid two-thirds full. Season water generously with salt and bring to a boil over high heat. Add orzo and cook, stirring often, for 8 minutes, or until just tender. Drain orzo and set aside.
2. In medium bowl, whisk vinegar, shallots, and garlic. Gradually whisk in extra-virgin olive oil. Season with salt and pepper.
3. In large bowl, toss warm orzo, spinach, tomatoes, pine nuts, and basil with vinaigrette. Season with salt and pepper. Set aside at room temperature.



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To cook salmon:

4. Preheat grill lid over medium-high heat.
5. Coat salmon with olive oil and season with salt and pepper. Cook salmon for 4 minutes, or until grill marks form. Using thin spatula, starting at corner of each fillet nearest you, flip fillets over. Cook 2 minutes, or until fish is opaque with slightly rosy center when flaked in thickest part with tip of small knife. Remove from grill.
6. Mound salad in center of large serving platter or four dinner plates. Sprinkle with feta cheese. Top with salmon, sprinkle with chives, and serve.





CURTIS STONE

Slow-Roasted Prime Rib with Mushroom Jus

Serves: 8

Prep Time: 10 minutes

Cook Time: 3 hours and 15 minutes

Make-Ahead: Mushroom jus can be made up to 1 day ahead, covered and refrigerated. Rewarm over medium heat to serve. Beef can be slow-cooked to 120°F and held in warm place up to 1 hour before finishing in hot oven.

INGREDIENTS

Beef:

1 (3-rib) standing rib roast of beef (6- to 7-lb), room temperature

2 tsp. olive oil

Mushroom Jus:

1 tbs. butter

1 tbs. olive oil

4 sprigs thyme

2 garlic cloves, thinly sliced

1 lb. assorted fresh mushrooms, thickly sliced (such as crimini and button mushrooms)

1/4 cup dry white wine

1 tsp. Worcestershire sauce

2 cups low-sodium beef broth



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METHOD

To roast beef:

1. Preheat oven to 225°F. Place rack inside base of the Curtis Stone Roaster with Grill Lid. Coat beef with 2 tsp. oil and season generously with salt and pepper. Place beef on rack in roaster and roast until an instant-read thermometer inserted into center of meat registers 120°F for rare doneness, 3 to 3 1/2 hours.
2. Remove beef from oven, transfer beef to grill lid, and rest 20 minutes. Increase oven temperature to 425°F.

Meanwhile, prepare mushroom jus:

3. Place roaster base over medium-high heat. Add butter and 1 tbs. oil and stir until butter has melted. Add thyme and garlic and cook for about 20 seconds, or until fragrant. Add mushrooms and cook, stirring often, for 5 minutes, or until browned and tender. Add wine and Worcestershire sauce and simmer 2 minutes, or until wine has reduced completely. Add broth and simmer 8 minutes, or until liquid has reduced slightly. Keep mushroom jus warm.

To finish roasting beef and serve:

4. Roast beef 15 minutes, or until heavily browned. Transfer beef to carving board.
5. Cut ribs from roast and cut meat into 1/2-inch-thick slices. Pour mushroom jus into serving bowl and serve with prime rib.



CURTIS STONE

Crispy Fried Chicken

Serves: 4

Prep Time: 15 minutes

Cook Time: 12 minutes

Make-Ahead: Chicken can marinate in buttermilk mixture for up to 1 day, covered and refrigerated. Serve chicken – hot or cold – with your favorite hot sauce.

INGREDIENTS

- 1 cup buttermilk
- 2 chicken breast fillets, each cut into 2 pieces
- 4 chicken drumsticks
- 1 1/2 cups all-purpose flour
- 1/2 cup corn starch
- 3 tbs. garlic powder
- 2 tbs. each onion powder and sweet paprika
- Vegetable oil, for deep-frying

METHOD

To coat chicken:

1. In large bowl, whisk buttermilk and 1 tbs. salt. Add chicken and turn to coat. In another large bowl, mix flour, corn starch, garlic powder, onion powder, paprika, pepper, and remaining 1 tbs. salt. Remove chicken from buttermilk mixture, allowing excess buttermilk to drip back into bowl. Coat chicken in flour mixture. Transfer chicken to baking sheet and set aside 10 minutes; reserve flour mixture.

To fry chicken:

2. Add enough oil to base of the Curtis Stone 8.5-qt. Roaster with Grill Lid to reach depth of 3 inches and place over medium-high heat. Heat oil to 375°F.
3. Place cooling rack in large rimmed baking sheet.
4. Toss chicken pieces again in reserved flour mixture.
5. Working in two or three batches, cook chicken, turning occasionally and adjusting heat as necessary to maintain oil temperature of 350°F; about 14 minutes for drumsticks and 9 minutes for breasts, or until chicken is dark golden and cooked through. Using tongs, remove chicken pieces, allowing excess oil to fall into fryer. Transfer chicken to prepared rack and sprinkle with salt. Serve hot.







CURTIS STONE

Grilled Chicken with Arugula-Zucchini Salad

Serves: 4

Prep Time: 15 minutes

Cook Time: 10 minutes

Make-Ahead: Vinaigrette can be made up to 8 hours ahead, covered and refrigerated. Let vinaigrette stand at room temperature for 15 minutes and rewhisk before using.

INGREDIENTS

Lemon-Caper Vinaigrette:

- 2 tbs. finely chopped shallots
- 1 lemon, zest finely grated, juiced
- 1 tbs. coarsely chopped drained nonpareil capers
- 1 tbs. finely chopped pepperoncini
- 1 tbs. finely chopped fresh flat-leaf parsley
- 2 tsp. white wine vinegar
- 1/4 cup extra-virgin olive oil

Chicken and Salad:

- 4 boneless skinless chicken breast halves (6 oz. each)
- 1 tbs. olive oil
- 5 oz. baby arugula (about 8 cups not packed)
- 1 cup halved cherry tomatoes
- 2 small zucchini, ends trimmed



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METHOD

To make lemon-caper vinaigrette:

1. In medium bowl, whisk shallots, lemon zest, 3 tbs. lemon juice, capers, pepperoncini, parsley, and vinegar. Gradually whisk in oil. Season with salt and pepper.

To cook chicken:

2. Heat the Grill Lid of the Curtis Stone 8.5-qt. Roaster over medium-high heat. Coat chicken with oil and season with salt and pepper. Grill 4 minutes per side, or until grill marks form and chicken shows no sign of pink when pierced in thickest part. Transfer to cutting board.

Meanwhile, to assemble salad:

3. In large bowl, combine arugula and tomatoes. Lay zucchini on work surface and, using vegetable peeler, shave off long, thin ribbons from each side of zucchini until you reach seedy center. Add ribbons to bowl and discard seedy center of zucchini.
4. Using your hands, toss salad with enough vinaigrette to coat. Season with salt and pepper.
5. Slice chicken breast crosswise and transfer to 4 plates. Heap some salad alongside. Drizzle with remaining vinaigrette and serve.



CURTIS STONE

Parmesan-Bacon Popcorn

Serves: 6 (makes 8 cups of popped popcorn)

Prep Time: 5 minutes

Cook Time: 10 minutes

INGREDIENTS

6 slices bacon (about 6 oz.), finely chopped

2 tbs. vegetable oil

1/2 cup organic popcorn kernels

1 1/4 tsp. kosher salt

1 1 1/2-oz. piece Parmesan cheese

METHOD

1. Heat base of the Curtis Stone 8.5-qt. Roaster with Grill Lid over medium-high heat. Add bacon and cook, stirring as fat renders, for 5 minutes, or until bacon is crisp. Using slotted spoon, transfer bacon to plate lined with paper towels. Pour bacon fat into small bowl, leaving brown solids behind. Reserve bacon fat.
2. Wipe out roaster base and return to medium-high heat. Add oil and popcorn kernels and use lid to cover. Once kernels begin to pop, using pot holders, shake pan constantly over heat as kernels pop for 5 minutes, or until all kernels have popped.
3. In large bowl, toss popcorn with bacon, reserved bacon fat, and salt. Using fine rasp grater, finely grate most of Parmesan over popcorn and toss to coat. Grate more cheese on top and serve immediately.





CURTIS STONE

Citrus Fritters

Makes: about 20 fritters

Prep Time: 5 minutes

Cook Time: 10 minutes

Make-Ahead: Fritter batter can be made up to 2 hours ahead, covered and refrigerated.

INGREDIENTS

Vegetable oil, for deep-frying

1 cup all-purpose flour

1/4 cup powdered sugar, plus more for dusting

2 tsp. baking powder

1/4 tsp. salt

1 cup good-quality fresh whole-milk ricotta

2 large eggs, beaten to blend

1/2 cup whole milk

2 tsp. grated orange zest

METHOD

1. Pour 3 inches of oil into base of the Curtis Stone 8.5-qt. Roaster with Grill Lid and heat over medium-high heat until it reaches 350°F.
2. Meanwhile, in medium bowl, whisk flour, powdered sugar, baking powder, and salt. In large bowl, whisk ricotta, eggs, milk, and orange zest to blend, then whisk in flour mixture.
3. Working in batches, fill 1 1/4-oz. trigger-release ice cream scoop with batter, lower scoop into hot oil, and release batter while scoop is submerged in oil to achieve a circular shape; repeat to make more fritters, without crowding pan. Fry fritters, turning occasionally, for 3 to 4 minutes, or until they are deep golden brown and cooked through. Using slotted spoon, transfer fritters to paper towels to drain. Return oil to 350°F between batches.
4. Dust warm fritters with powdered sugar and serve.



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Fritters Four Ways

- Make "churros" by rolling fritters in cinnamon sugar (1/2 cup granulated sugar to 2 tsp. ground cinnamon) instead of dusting them with powdered sugar, and serve with chocolate sauce.
- Dust fritters with powdered sugar and serve with caramel sauce.
- Split fritters and spoon lemon curd into centers.
- Make jam-filled fritters: Strain any jam through fine-mesh sieve and discard solids. Fill flavor injector with strained jam. Insert flavor injector needle into center of each fritter and pipe jam into fritter. Dust fritters with powdered sugar and serve.





CURTIS STONE

Slow-Cooked Pulled Pork Sandwiches

Serves: 6

Prep Time: 15 minutes

Cook Time: 3 hours

Make-Ahead: Pulled pork can be made up to 1 day ahead, cooled, covered, and refrigerated. Reheat over medium heat before serving.

INGREDIENTS

One 4-lb. boneless pork shoulder roast

2 tbs. olive oil

2 medium red onions, quartered

2 large carrots, cut into 1-inch chunks

3 celery ribs, cut into 1-inch chunks

1 head garlic, halved horizontally

1 cup dry red wine

4 cups low-sodium chicken broth

1/2 cup cider vinegar

1 navel orange, quartered

4 large sprigs of fresh thyme

About 3 cups Bourbon-Apple Barbecue Sauce (recipe follows) or purchased barbecue sauce, warm

6 kaiser rolls with poppy seeds, split

Coleslaw, for serving

METHOD

To cook pork:

1. Preheat oven to 275°F.
2. Season pork with salt and pepper. Heat base of the Curtis Stone 8.5-qt. Roaster with Grill Lid over medium-high heat. Add oil and then pork. Cook, turning occasionally, for 15 minutes, or until golden brown all over. Transfer to rimmed baking sheet and pour off all but 2 tbs. fat from roaster base.
3. Add onions, carrots, celery, and garlic to pot and cook, stirring occasionally, for 5 minutes, or until onions are golden brown. Return pork to roaster base, add wine, and bring to a simmer. Using wooden spoon, scrape up browned bits on bottom of roaster base. Boil 3 minutes, or until wine is reduced by half. Add broth, vinegar, orange, and thyme and bring to a simmer.
4. Place lid on roaster and transfer to oven. Bake 2 1/2 hours, or until pork is fork-tender. Remove from oven, uncover, and let cool 30 minutes.



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5. Transfer pork to baking dish. Using fork and knife, pull meat apart into large chunks. Moisten shredded pork with some braising liquid and then toss with some warm barbecue sauce.

To make sandwiches and serve:

6. Heat grill lid over medium-high heat. Grill rolls, cut side down, until lightly toasted. Pile pork on bottoms of buns. Top with more sauce, some coleslaw, and tops of buns. Serve hot.

Bourbon-Apple Barbecue Sauce

Prep Time: 15 minutes

Cook Time: 1 1/4 hours

Make-Ahead: Barbecue sauce can be made up to 2 weeks ahead, cooled, covered, and refrigerated; reheat before using.

INGREDIENTS

2 tbs. unsalted butter	2 cups reduced-sodium chicken broth
1 yellow onion, chopped	2 cups ketchup
2 garlic cloves, finely chopped	3/4 cup packed light brown sugar
1 tsp. sweet paprika	2 canned chipotle chiles in adobo sauce, finely chopped
1/2 tsp. dry mustard	2 tbs. Worcestershire sauce
1/2 cup bourbon whiskey	2 Granny Smith apples, peeled, cored, and finely chopped
1 cup cider vinegar	1/4 cup fresh lemon juice

METHOD

1. In large saucepan, melt butter over medium heat. Add onions and cook, stirring often, for 5 minutes, or until tender. Stir in garlic and cook 3 minutes, or until garlic is tender.
2. Stir in paprika and dry mustard, then stir in bourbon and vinegar, bring just to a simmer, and simmer 3 minutes. Stir in broth, ketchup, brown sugar, chiles and their sauce, Worcestershire sauce, 1 tsp. salt, and 1/2 tsp. pepper. Add apples and lemon juice and bring sauce to a simmer over high heat.
3. Reduce heat to medium-low and simmer uncovered, stirring often to prevent scorching, for 1 hour, or until sauce reduces and thickens slightly.



CURTIS STONE

Baked Mashed Potatoes with Bacon

Serves: 8

Prep Time: 30 minutes

Cook Time: 1 hour

Make-Ahead: Mashed potatoes can be assembled in baking dish, covered, and refrigerated for up to 1 day. Uncover and bake as directed.

INGREDIENTS

- 8 oz. bacon, cut into 2-inch pieces
- 3 tbs. unsalted butter, plus more to coat baking dish, room temperature
- 4 lb. russet potatoes (about 12), peeled and quartered
- 1 cup whole milk, warm
- 2/3 cup sour cream
- 1/2 cup mascarpone cheese or cream cheese, room temperature
- 1 cup freshly grated Parmesan cheese

METHOD

1. Position rack in center of oven and preheat oven to 350°F. Butter inside of Grill Lid of the Curtis Stone 8.5-qt. Roaster with Grill Lid.
2. Heat heavy large skillet over medium-high heat. Add bacon and sauté 6 to 8 minutes, or until crisp. Using slotted spoon, transfer bacon to plate lined with paper towels and reserve 1 1/2 tbs. pan drippings in small bowl.
3. Place potatoes in base of the roaster and add enough cold salted water to cover them by 1 inch. Bring water to simmer over high heat, then reduce heat to medium and simmer 15 minutes, or until potatoes are tender.
4. Drain potatoes. Press hot potatoes through potato ricer or food mill.
5. Put potatoes in base of roaster, reduce heat to low, and mix in 3 tbs. butter. Fold warm milk into mashed potatoes. Fold in reserved pan drippings and bacon, sour cream, and mascarpone cheese. Season with salt and pepper. Transfer potato mixture to prepared grill lid. Sprinkle Parmesan over.
6. Bake 25 to 30 minutes, or until potatoes are heated through, slightly puffed, and top is golden brown. Let stand 10 minutes and serve.



CURTIS STONE

Toasted Fideo Soup with Chile Broth and Avocado

Serves: 4 to 6

Prep Time: 10 minutes, plus 20 minutes to soak chiles

Cook Time: 20 minutes

Make-Ahead: Chile broth can be made 1 day ahead, cooled, covered, and refrigerated.

INGREDIENTS

- 3 dried red New Mexico chiles, stems and seeds removed
- 4 cups low-sodium chicken broth
- 2 garlic cloves, peeled
- 1 tbs. vegetable oil
- 3 oz. fideo noodles
- 1/4 tsp. cumin seeds
- 1 small white onion, thinly sliced
- 1/2 cup fresh cilantro leaves
- 2 avocados, peeled, pitted, cubed
- 1/2 cup Cotija cheese or queso fresco
- 1 jalapeño pepper, thinly sliced
- 1 lemon, cut into wedges

METHOD

1. Heat base of the Curtis Stone 8.5-qt. Roaster with Grill Lid over medium-high heat. Working in batches, toast chiles in roaster base until fragrant, about 1 minute (be careful not to burn chiles, or sauce will be bitter). Transfer toasted chiles to large bowl and pour 1 1/2 cups hot water over. Soak chiles, turning occasionally, for 20 minutes, or until softened. Drain chiles and discard soaking liquid.
2. In blender, puree chiles with broth and garlic. Season with salt (about 2 tsp. kosher salt) and set chile broth aside.
3. Return roaster base to medium-high heat. Add oil, noodles, and cumin seeds and stir for 2 minutes, or until noodles are golden brown and toasted. Add chile broth and onions, cover with lid, and simmer very gently, stirring occasionally, for 15 minutes, or until flavors blend. Season with salt and stir in cilantro.
4. Ladle soup and noodles into bowls and serve with avocados, cheese, jalapeño, and lemon wedges.



CURTIS STONE

Super Simple Spaghettini with Lemon and Ricotta

Serves: 4

Prep Time: 5 minutes

Cook Time: 6 minutes

INGREDIENTS

- 12 oz. spaghettini
- 3/4 cup good-quality fresh whole-milk ricotta
- 1 1/2 tbs. extra-virgin olive oil
- 1/2 tsp. freshly ground black pepper
- 2 lemons

METHOD

1. Add enough water to fill base of the Curtis Stone 8.5-qt. Roaster with Grill Lid two-thirds full. Season water generously with salt and bring to a boil over high heat. Add spaghettini and cook, stirring occasionally, for 6 minutes, or until tender but still firm to the bite. Drain spaghettini, reserving 1/2 cup cooking water.
2. Meanwhile, in large bowl, mix ricotta, oil, and pepper. Grate zest of 1 lemon over ricotta and mix it in. Season with salt.
3. Add spaghettini to ricotta mixture and stir well to coat, adding reserved cooking water as needed to moisten. Season pasta with salt and pepper.
4. Divide pasta among 4 plates. Finely grate zest of remaining lemon over pasta and serve immediately.



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SET INCLUDES

- 8.5QT Roaster
- 3.5QT Grill Lid
- 11" x 7" Rack

PRODUCT INFORMATION

- Large capacity roasting pan
- Grill Lid perfect for searing meat and vegetables
- Exclusive DURA-PAN® non-stick interior for reliable food release and easy cleaning
- Solid cast aluminium provides even heat distribution without the heavy weight
- Suitable for oven and cooktop use
- Safe to use on all cooktops, including induction
- Dishwasher Safe



DURA-PAN® NON-STICK INTERIOR:

- 5 layers of interior coating
- 4x stronger than non-reinforced coatings
- Premium food release that lasts
- Easy clean up
- PFOA free



CERAMIC



ELECTRIC



GAS



INDUCTION



INFRARED



OVEN





USAGE & CARE INSTRUCTIONS

BEFORE FIRST USE

- Remove all packaging, stickers, labels and tags.
- Wash in warm, soapy water, rinse and dry thoroughly.
- The high quality DURA-PAN® non-stick interior does not need to be conditioned with oil, however you may choose to use oil depending on your recipe requirements.

CLEANING YOUR COOKWARE

- Carefully wipe off any drips which occur during cooking immediately for easier clean up later.
- Do not pour cold water into hot cookware, as this may cause warping or oil to splatter and may affect the non-stick performance of your non-stick cookware.
- After each use, wash the inner and outer coatings of your pan with warm water, mild liquid detergent and a sponge. Rinse and dry thoroughly. Do not use metal scouring pads, abrasive wire wool or harsh scouring powder. This can scratch both the interior and exterior coating and is not covered by the manufacturer's warranty.
- Do not use metal scouring pads, abrasive wire wool or harsh scouring powder. This can scratch both the interior and exterior coating and is not covered by the manufacturer's warranty.
- To remove stubborn stains, partially fill the cookware with three parts water to one part detergent or vinegar and bring to the boil. Turn off the heat source and set aside for a period to cool and allow these stains or deposits to soften; then wash in mild dishwashing detergent and warm water using a nonabrasive mesh pad or a soft brush.
- To help preserve the finish of the pan hand washing is recommended. The pans are dishwasher safe, however dishwasher may cause discoloration to the base, this in no way affects the performance of the pan. Discoloration is not covered by the manufacturer's warranty.
- Always dry cookware thoroughly after washing, paying particular attention to the rims, handles, rivets and other small spaces where water might collect.

OVEN USE

- This cookware is oven safe to 450°F. Do not use above this temperature setting. Using above the temperature setting can cause discoloration and can permanently damage the cookware.
- In a convection oven, adjust the temperature in line with the oven manufacturer's guidelines.
- Do not place empty cookware in a hot oven.
- Always use oven mitts when removing cookware from the oven.
- This cookware can be used under a broiler. Ensure that the cookware and handle is at least 2" away from the heat source. Do not exceed the oven safe temperature when using cookware under the broiler / grill.
- **CAUTION: DUE TO THE NATURE OF THE PAN'S CONSTRUCTION, HANDLES WILL BE HOT WHEN IN USE. ALWAYS USE OVEN MITTS WHEN MOVING OR HANDLING THIS COOKWARE.**





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COOKWARE USE

- This cookware is suitable for all cooktops including induction.
- We recommend not to cook on high heat as this may damage the non-stick coating, burn food, produce stains or damage the base of the product.
- Always choose a suitable sized flame or ring for the base of the pan. When using a gas cooktop, do not allow the flames to rise up along the sides of the pan. This could damage the cookware, coating and handles. Turn down the flame to prevent this from happening. If the flames do rise up along the sides of the pan, the stainless steel handles will get hot.
- Never heat fat or oil to the extent that it smokes, burns or turns black.
- After prolonged usage some minor discoloration of the non-stick coating may occur. This is quite normal and will not affect the non-stick properties of your cookware.
- Never heat an empty pan or allow to boil dry. This may damage the coating or base. If this occurs, turn off the heat and allow the cookware to cool completely before attempting to move it from the cooktop.
- Your cookware interior is lined with the high quality Dura-Pan non-stick which allows for easy food release and clean up.
- While the interior of the pan is metal utensil safe, we do recommend that you use nylon, wooden or silicone utensils to prolong the life of your non-stick cookware. Do not use sharp edged utensils on the non-stick surface.
- Do not use a knife or any pointed tip utensils to cut or pierce food directly on the non-stick surface as this could cause permanent damage and is not covered under the manufacturer's warranty. Do not gouge the non-stick surface.
- Always clean & dry the base of your cookware before cooking, especially if you use it on a ceramic or halogen cooktop otherwise the pan may stick to the hob.
- Avoid dragging or sliding cookware over the cooktop surface as this may damage your cooktop surface. Take special care when you're using a glass cooktop or any other surface that may scratch easily. We do not take responsibility for scratched cooktops.
- Depending on your cooktop type, the base of your pan may become marked or scratched. This is normal. Centre your pan over the heat source (this prevents damage to the handle and exterior coating). Small pans may need careful placement on the support legs of gas cooktops.
- The unpainted base of your cookware is raw aluminium. The aluminium can discolour after repeated exposure to heat. This is normal and will not affect the performance of your pan in any way. To minimize this discoloration, follow the "Cleaning Your Cookware:" instructions.
- **CAUTION: DUE TO THE NATURE OF THE PAN'S CONSTRUCTION, HANDLES WILL BE HOT WHEN IN USE. ALWAYS USE OVEN MITTS WHEN MOVING OR HANDLING THIS COOKWARE.**

STORAGE

- To protect your non-stick coating, do not stack or nest cookware inside each other without a protective sheath (ie. tea towel) in between.



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GENERAL SAFETY ADVICE

- Cookware should never be used in a microwave.
- Ensure cookware is stable on the cooktop surface to prevent tipping.
- Never leave unattended cookware on a hot cooktop. Never leave food cooking unattended.
- Continuous high heat or over heating may shorten the life of cookware, cause discoloration and damage both in the interior and exterior surface.
- Never leave the handle of your pan sticking out over another hob.
- Never put a hot pan on the floor or near the edge of a kitchen surface. Let it cool down and keep out of reach of children.
- Use the lid to prevent burns caused by hot ingredients splattering.
- In general, we recommend using oven mitts when holding handles on cookware and lids.
- In the event of a pan fire, turn off the heat supply and place a dampened towel over the pan and leave for 30 minutes before removing.
- **CAUTION: DUE TO THE NATURE OF THE PAN'S CONSTRUCTION, HANDLES WILL BE HOT WHEN IN USE. ALWAYS USE OVEN MITTS WHEN MOVING OR HANDLING THIS COOKWARE.**

WARRANTY: 1-YEAR LIMITED

Your Curtis Stone cookware is warranted for 1 year to be free of defects under normal household use to the original purchaser.

This warranty excludes damage caused by accident, overheating, misuse or abuse, and does not apply to scratches, discoloration, stains, dents or other damage which does not affect the functionality of the cookware. This warranty gives you specific legal rights, and you may also have other rights which vary between states. If it is determined that the warranty claim is valid, we will provide the original purchaser with a replacement of the same product. Should the product be discontinued, a replacement product of close to equivalent value will be sent. Shipping and handling charges may apply.

Curtis Stone Products
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Dura-Pan® is a registered Trademark of Food fight Ltd.

Made in China

