

Read all safety information carefully and thoroughly before use!

Save These Instructions! IMPORTANT SAFEGUARDS:

- Do NOT allow children near the stove while you are cooking.
- To avoid injury always use caution when handling hot cookware.
- For safety reasons never leave cookware unattended while in use and make sure the handles do not extend over the edge of the stove. Do not allow handles to extend over a hot burner, otherwise the handles might become hot.
- Lids and handles may become hot during prolonged cooking. Use caution when removing lids or lifting with the handles. Touch lightly to be sure the handles have not become hot. Use oven mitts or pot holder if necessary.
- Always use oven mitts when removing pans from a hot oven.
- Always check lid temperature resistance before using in an oven.
- Do NOT use in a microwave.
- Metal utensil safe with gentle use but plastic, rubber or wooden utensils are recommended to prolong the life of the pan.
- Do NOT hit your spatula or utensils on the edge, rim or surface of your cookware.
- Do NOT cut food while it is in the pan.

COOKWARE IS OVEN SAFE

GLASS LIDS ARE OVEN SAFE ONLY TO 420°F

BEFORE FIRST USE:

- Remove all packaging materials and labels. Please recycle waste properly.
- Wash in warm soapy water; rinse and dry thoroughly with a soft cloth.
- ALWAYS season pans before first use as follows:
 1. Heat clean, dry pan on low heat for 30 seconds.
 2. Remove from heat and add 1 tablespoon of vegetable oil.
 3. Using a paper towel, rub the oil all over the entire INTERIOR surface of the pan.
 4. REPEAT each time you wash the cookware in a dishwasher.

RECOMMENDATIONS TO PREVENT THE WARPING OF YOUR SIMPLY MING™ COOKWARE:

- Do NOT preheat your cookware on high heat.
- Never leave an empty pan on a hot burner. Doing so can permanently damage your pan and stovetop.
- Do NOT allow the pan to boil dry.
- Do NOT put hot cookware under cold water. Allow the cookware to cool completely.
- Do not drop the pan on the floor, and be careful not to warp or bend the pan as this may deform the Technolon+™ ceramic non-stick coating, resulting in reduction of non-stick properties.

RECOMMENDATIONS FOR ENERGY-SAVING & BEST COOKING AND FRYING RESULTS:

- Cook on a burner that is similar in base diameter to the pan you have selected.
- When cooking on gas, adjust the flame so it does not flare up the sides of the pan.
- Heat settings are very important. The MIDNIGHT STEEL Ceramic Non-Stick coating distributes heat more effectively, causing some protein-rich foods to cook more quickly.
 1. Use low heat to warm foods, simmer or prepare delicate sauces.
 2. Use medium-high heat settings for searing, sautéing, frying and stir-frying.
 3. Use high heat for boiling and reducing liquids.

PRE-HEATING YOUR PAN ON THE STOVE TOP:

- For searing, sautéing and pan-frying pre-heat the pan using the heat setting you intend to use when cooking before adding oil.
- Do NOT try to hurry the pre-heating process by using high heat.
- Do NOT allow the pan to boil dry.

COOKING WITH OILS & FATS:

- Some oils and fats burn at lower temperatures. Use oils and fats that have a high smoke point, like refined olive oil, peanut oil, corn oil and (clarified) butter. **Do not use extra virgin olive oil** as it cannot withstand high heating and will leave a thin carbonized layer on the non-stick surface.
- Because of the excellent heat conductivity of your pan and the MIDNIGHT STEEL Ceramic Non-Stick layer, food and oil carbonize very quickly. Always cook on low to medium heat and only use high heat for searing or browning.
- **Do not use any type of oil sprays, including aerosols, mist, and pump sprays. These sprays cause residue build-up that is difficult to remove from all types of cookware.**
- Always distribute the oil evenly onto the surface of the pan.
- To determine if your pan is hot enough for sautéing, try the “butter test”. Carefully wipe a dab of butter on the bottom of the pan. If it bubbles briskly without burning, your pan is perfectly pre-heated.

RECOMMENDATIONS FOR BEST FOOD RELEASE:

- Always start with a clean pan. Wash carefully with a soft cloth and be sure that you have removed all traces of cooking oil and food before you store your cookware.
- Remove food from the refrigerators 10 minutes before you intend to cook or fry.
- Remember to pre-heat your pan and allow the oil or butter to briefly heat before adding food to the pan.
- If food slightly sticks to the pan during cooking, add a small amount of water. Adding moisture will create a burst of steam that will release any remaining food.

MIDNIGHT STEEL

MIDNIGHT STEEL CERAMIC NON-STICK

- PTFE-Free MIDNIGHT STEEL Ceramic Non-Stick coating is a ceramic-based nano non-stick technology that enables cookware to perform at high temperatures and last longer than traditional non-stick
- PFOA-Free in Manufacturing of MIDNIGHT STEEL Ceramic Non-Stick coating means your cookware is environmentally friendly
- MIDNIGHT STEEL Ceramic Non-Stick is a ceramic nano non-stick technology
- MIDNIGHT STEEL Ceramic Non-Stick coating is heat resistant up to 850 °F
- Cookware with MIDNIGHT STEEL Ceramic Non-Stick offers superior non-stick food release that will last and not, over time, breakdown or wear out like traditional non-stick
- Cooking is quick, convenient and healthier because you don't need to add butter, oils or fats
- More scratch and abrasion resistant than ever before, the MIDNIGHT STEEL Ceramic Non-Stick coating imparts no off-flavors to your foods. You never have to worry about flaking or peeling of your non-stick surface.
- MIDNIGHT STEEL Ceramic Non-Stick cookware offers even heat conductivity throughout all cooking surfaces and up the walls for even browning throughout the entire vessel
- MIDNIGHT STEEL Ceramic Non-Stick is dishwasher safe and offers easy clean-up

OUTSIDE HAMMERED FINISH

- PTFE-Free enables cookware to perform at high temperatures and last longer than traditional non-stick
- PFOA-Free in Manufacturing means your cookware is environmentally friendly

CARE AND CLEANING:

- Allow the pan to cool before thoroughly washing after each use. Plunging a hot pan into water can cause irreparable warping.
- While this cookware is dishwasher-safe, the best way to care for your cookware is to simply wash it in warm water using a cloth or soft sponge. Rinse and dry with a soft towel or paper towel.
- Do NOT use steel wool or nylon scrubbing pads.
- Do NOT use oven cleaner or any cleaner that is abrasive or which contains chlorine bleach. Do not gouge the non-stick coating.
- Brown deposits can form on the non-stick coating as a result of prolonged exposure to high heat during cooking with fats and oils which can break down. This can create carbonized oil and fat films, which may accelerate the loss of non-stick performance. If this happens, empty any loose food, partly fill the pan with warm soapy water and let it come to a quick boil. Then turn off the stove and leave it to cool. After cooling the burnt food should be easily wiped away.
- Always ensure the pan is clean before you store it.
- Slight surface marks and discolorations developed over time are normal and will not affect the performance of the coating.
- Halogen and ceramic stovetops: Take care to ensure that your stovetop and your cookware is kept free from debris so as not to scratch the ceramic stovetop's surface.

Limited Lifetime Warranty

Congratulations on your purchase of Ming Tsai™ Simply Ming Collection Cookware. This product is warranted to be free from defects in material and workmanship under normal household use for the lifetime of the cookware from the date of purchase with receipt. The manufacturer's obligation shall be limited to replacing the individual item with a like or similar product of equal or greater value, F.O.B. NY. This warranty shall not apply to damages resulting from accidents, abuse or misuse, including damage caused by overheating and does not apply to scratches, stains, discoloration or other damage, which does not impair the functionality of the cookware. This warranty is valid only for first quality goods purchased from an authorized selling agent of IDL, with valid proof of purchase. 916

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Ming Tsai Presents:



Hammered Series Cookware with
MIDNIGHT STEEL Ceramic Non-Stick
the Newest Enhancement
in Ceramic Non-Stick



CARE & USE

SAVE THESE INSTRUCTIONS