

SAFE – T – GRIP

USE & CARE INSTRUCTION

When you take it out of the package:

- Wash in warm soapy water with a soft cloth.
- Dispose of packing materials in an environmentally friendly way.

When it's time to cook:

- This pan can be used on gas, electric and ceramic ranges (not for use on induction cooktops)
- Preheat the pan in low to medium heat for 3-5 minutes. Cook at moderate heat. Do not preheat on high setting. You will find that the aluminum base provides very quick and even heat conduction for easy cooking.
- Do not allow pan to boil dry; not only is that dangerous for your home but also may permanently damage the ceramic cooking surface.
- Please use nylon, silicone or wood utensil for cooking, as the metal utensil will damage the ceramic cooking surface.
- Do NOT expose the handle over the open flame.
- Can add cooking oil or butter for better cooking result.
- Handle can become hot in use, adequate protection such as an oven glove should be used at all times.
- The pan and lid are oven safe up to 300°F/150°C degrees.
- When moving cookware on the hob, always lift it to prevent scratching. Aluminum-based products may leave silver stains on the stove-top, but these can be removed using a suitable detergent.

When it's time to clean:

- Make sure that your pan is clean and dry after use. Food particles that remain on your pan tend to become harder to remove after continued use.
- Hand wash your cookware in warm water with soap is always your best choice, If you do choose to put your cookware in the dishwasher, please choose alkaline-based detergents to dissolve grease, oil and fats.
- After cooking, please allow the pan to cool thoroughly before immersing in water. Do not wash the pan right after cooking, as it may affect non-stick ability also cause irreparable warping of the pan.

How to care for your new cookware:

- Do not use any abrasive substances such as chemical or mineral cleaners.
- Do not use harsh or rough material to clean.
- Do not use scouring pads or steel wool unless they are specifically made for ceramic coated pans.
- Make sure pan is clean and dry before storing away.

With proper use and care your new cookware should give you many pleasant cooking experiences. Remember, healthy cooking starts in the pan.

LIMITED 2 YEAR WARRANTY

This is the only express warranty for this product. The Sneaky Chef, Inc, warrants this product to be free from defects in material and workmanship for single-family household use for two years from the date of original purchase. Ordinary wear and tear including damage to the coating and cooking surface is excluded. Use of product for anything other than its intended purpose is also not warrantied. We exclude liability for all consequential damages. Your exclusive remedy is repair or replacement of the nonconforming product, at our option. All liability is limited to purchase price.

All other warranties, including any statutory warranty or condition of merchantability or fitness for a particular purpose, are disclaimed. You may have legal rights that vary depending on where you live. For repair or replacement, please contact our Cookware Team with information on your product's proof of purchase and description of the problem.

Customer Service Number: 844-689-0936

TSC Product Lab, a div of The Sneaky Chef, Inc.

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Made in China