

Wolfgang Puck

23 Piece CladFusion Fully Clad Stainless Steel Cookware Set

Use and Care

BEFORE YOUR FIRST USE

- **Wash all pieces in hot water with mild dish soap** using a sponge, nylon pad, or dishcloth.
- **Rinse and dry thoroughly.**

USING YOUR COOKWARE

HEAT SETTING

- **Only use low to medium-high heat.**
- **Do not use high heat** as it can cause discoloration or permanent damage.
- **Keep flames from rising** along the sides of the cookware when using gas stoves to prevent discoloration and to keep handles from getting hot.

FRYING

1. **Begin with clean cookware** for best results.
2. **Preheat cookware** for 1-2 minutes on medium to medium-high heat.
3. **Add 1-2 tablespoons of oil or butter.** Heat until the oil shimmers, or the butter foams and turns golden.
4. **Add food. Do not move it** until the edges brown. This helps prevent sticking.
5. **If food sticks, lower the heat** and ensure the cookware is clean, as excess heat or grease buildup can cause sticking.

BOILING

- **Bring liquid to a full boil before adding salt**, then stir to dissolve completely. Direct contact of undissolved salt with stainless steel can cause white spots or pitting, which is cosmetic only and will not affect cooking performance.

HELPFUL HINTS

- **Cookware is oven safe to 400°F.** The glass covers and universal lid are oven safe to 350°F. The stainless steel cover is oven safe to 400°F.
- **Glass covers** are made of tempered glass to reduce injury risk if broken.
- **Damaged glass covers** can crack or break when exposed to extreme temperatures. Inspect covers for nicks, dings, or other damage before placing in the dishwasher, oven, or freezer.
- **The universal lid is compatible with 8", 10" and 11" cookware.**
- **Use the roasting rack with your covered sauteuse** to roast meats, poultry, and vegetables.
- **Do not use in the microwave.**
- **Handles may get hot during stovetop use.** While designed to stay cool during stovetop cooking, always use potholders or oven mitts when handling.
- **Avoid leaving foods high in chloride or acid** (e.g., salt, tomatoes) in the cookware after use, as this can cause discoloration or pitting.
- **Do not overfill cookware.** Keep food and liquid levels below the rivets where the handles are attached.
- **Compatible with all stovetops, including induction.**

USING YOUR MIXING BOWL

- **The mixing bowl is freezer and refrigerator safe.** Do not use in the microwave or directly on a stovetop, as this can damage the bowl and your appliances.
- **The mixing bowl is oven safe to 400°F.**
- **The food prep cover is not oven safe.** Do not place cover in the oven or near a direct heat source.
- **The food prep cover without the insert can serve as a splash guard** while running a hand mixer or immersion blender in the mixing bowl.

USING YOUR FOOD PREP COVER AND GRATING/SLICING INSERTS

The food prep cover can be used as a regular cover for the mixing bowl or to slice/grate ingredients directly into the bowl using the grating/slicing inserts:

Fine Grater

Ideal for grating citrus, chocolate, and hard cheeses like Parmesan. (Figure 1)

Coarse Grater

Use to grate larger stands of soft cheese, vegetables and even coconut. (Figure 2)

Slicing Blade

Cut even slices of cheese, fruits, and vegetables such as carrots or cucumbers. (Figure 3)

1. **Place the food prep cover onto the mixing bowl.** Remove the plastic insert from the cover by lifting it up by the small tab. (Figure 4)
2. **Insert desired grating/slicing insert into the cover opening.** Ensure the blade facing up. (Figure 5)
3. **Glide food across the insert** with one hand. Hold the bowl with the other hand for stability. The grated/sliced food will fall directly into the mixing bowl.
4. **Remove the grating/slicing insert** by lifting up on the side by the small tab. Use caution as blades are sharp. (Figure 6)

NOTE: Always use extreme caution when using the grating/slicing inserts as the blades are extremely sharp and can cause injury.



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6

USING YOUR UTENSILS

- **Utensil handles may get hot if left near a direct heat source.** Always exercise caution when handling and use a potholder or oven mitt at all times.
- **Do not use stainless steel utensils on nonstick cookware.** This can cause scratching and damage the nonstick surface.
- **Store utensils in the included caddy** to keep them organized and within easy reach.

CLEANING

GENERAL CLEANING

- **All parts are dishwasher safe, but hand washing is recommended** to retain luster and shine.
- **Wash in hot water with mild dish soap** using a sponge, nylon pad, or dishcloth.
- **Rinse and dry thoroughly.**
- **Avoid prolonged soaking**, even if heavily soiled. The chlorine and mineral content in water, especially iron, can cause corrosion or discoloration.

REMOVING BAKED-ON FOODS FROM COOKWARE

1. **Add about 1-inch of water and a few drops of dish soap** to the cookware.
2. **Bring to a boil, reduce heat and simmer for 15 minutes.** Allow cookware to cool, then wash, rinse, and dry thoroughly.

REMOVING STAINS

- **Use stainless steel cleaners** such as Bar Keepers Friend® to remove stains from stainless steel surfaces only. Do not use on glass or plastic.
- **Alternatively, use a vinegar solution:**
Mix 1 part vinegar to 3 parts water, bring to a boil, let cool, then wash in hot water with mild dish soap.
- **Rinse and dry thoroughly** after cleaning to prevent spotting.

WARNINGS AND SAFEGUARDS

- **Never let cookware boil dry.** If this occurs, do not attempt to move or remove the cookware from the cooking surface until it has completely cooled.
- **Never leave empty cookware** on a hot burner or in a hot oven unattended. This can damage both the cookware and the stove or oven.
- **Always use potholders or oven mitts during stovetop use**, as handles may become hot.
- **Always use potholders or oven mitts during oven use**, as handles will become hot.
- **Avoid exposing glass covers to extreme temperature changes**, as this can cause cracking or breakage.
- **Utensil handles may get hot if left near a direct heat source.** Always exercise caution when handling and use a potholder or oven mitt at all times.
- **Always use extreme caution when handling the grating/slicing inserts** as the blades are extremely sharp and can cause injury.
- **Only use the grating/slicing inserts for food use.** Do not use for any other purpose.

ABOUT WOLFGANG PUCK



In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago—with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came—from LA and from everywhere—to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an

insistence on only the freshest ingredients. From his legendary fine dining icons, his entrepreneurial spirit has built an empire—from dining, to catering, to products for the home—touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.