

USE + CARE

Cooktop Compatibility	Suitable for all stovetops, including gas, electric, ceramic, halogen, and induction.
For Browning, Sautéing & Searing	<ol style="list-style-type: none"> 1. Bring food to room temperature and pat dry to reduce splattering. 2. Preheat the pan over low to medium heat. Sprinkle a few drops of water — if they bead or dance, the pan is ready. 3. Add a thin layer of oil to coat the surface. 4. Add food once the oil shimmers or a faint vapor appears; food should sizzle upon contact. 5. Let food cook undisturbed — when it releases naturally, it's ready to turn. 6. After cooking, deglaze the pan with wine, stock, or water to loosen browned bits for sauces.
Oven Safe	Safe for oven use up to 500°F (260°C).
Broiler Use	Not recommended for use under a broiler.
Cleaning	<ul style="list-style-type: none"> • Dishwasher safe, but handwashing with warm, soapy water, and a soft sponge is recommended. • For stock-on food, soak the pan in warm, soapy water for several hours or overnight before cleaning. • Avoid using steel wool, scouring pads, or harsh detergents to prevent surface scratches. • For discoloration or mineral spots, use a stainless steel cleaner or a baking soda paste (baking soda + water). • Salt Precaution - To prevent pitting, bring liquids to a boil before adding salt or wait until food begins cooking. • Overheating - Avoid overheating or leaving an empty pan on a hot burner; excessive heat may cause blue or brown discoloration. • Storage - Dry cookware completely before storing. Stack carefully or use pan protectors to avoid scratches.
Handwash Preferred	Although dishwasher safe, handwashing helps maintain the cookware's appearance and performance.
Heat Management	Heat and cool cookware gradually to prevent warping. Avoid preheating an empty pan for extended periods.
Cooling	Allow cookware to cool completely before washing to prevent thermal shock or warping.
Additional Tips	<ul style="list-style-type: none"> • Oil Selection: Use oils with a high smoke point (e.g., avocado, grapeseed, canola) for searing and sautéing. • Stain Removal: A vinegar-water rinse (1:3) ratio can help remove rainbow discoloration caused by heat. • Performance Note: Cosmetic changes like minor pitting or color shifts do not affect cooking performance.
Warranty	Limited life time