

## HOW TO GET THE MOST FROM YOUR NEW QUAN TANIUM® NONSTICK COOKWARE

**Y**ou are about to enjoy the experience of cooking with first-class cookware with all of the advantages of QuanTanium, the nonstick surface, internally reinforced with titanium to stand up to almost anything. Remember that sensible care will help your new cookware last for many years. These simple steps will help you get the most pleasure and use from it:

1. Before using this (or any nonstick) cookware for the first time, wash it to make sure it is clean. Then season it by lightly rubbing cooking oil onto the nonstick surface. When it cools, sponge it with a mild detergent in warm water and rinse clean. It's ready to go!
2. Always use low or medium heat when cooking food. This helps preserve the nutrients in food (many of which are fragile, and easily damaged when heated to extremes). It also helps preserve the nonstick surface.
3. While the QuanTanium surface is designed to stand up to rough treatment, all nonsticks will last longer if you are careful not to stab the surface with a sharp point or cut foods with a knife while in the cookware.
4. Do not overheat empty cookware. Always be sure that oil, water or food materials are in the cookware prior to heating it.
5. Do not use cookware as a food storage container, which could encourage staining. It's better to keep cookware clean when not in use.
6. Always allow cookware to cool before immersing in water.
7. Your new cookware is perfectly safe to put into the dishwasher, but the QuanTanium surface is so easy to clean that a quick handwash does the trick.
8. If, through misuse, burned grease or food residue collects on the surface, it can usually be removed with warm water and a mild detergent. In an extreme case, such residue can be removed by a thorough cleaning with this solution: 3 tablespoons bleach, 1 table spoon liquid dish detergent and 1 cup of water. Apply to the cooking surface with a sponge or plastic scrubbing pad. After cleaning, recondition the surface with a light wipe of cooking oil.