

How to get the most from your new Xylac® coated cookware

You are about to enjoy the experience of cooking with first-class cookware with all of the advantages of Xylac easy clean exterior coating from Whitford. 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 cookware for the first time, wash it to make sure it is clean.
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 beautiful exterior.
3. While the Xylac exterior coating is designed to stand up to rough treatment, all coatings will last longer if you are careful not to scratch the surface with cooking tools.
4. Do not overheat empty cookware. Always be sure that oil, water or food materials are in the cookware prior to heating it.
5. Always allow cookware to cool before immersing in water.
6. Your new cookware is perfectly safe to put into the dishwasher, but the Xylac surface is so easy to clean that a quick handwash does the trick.
7. 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 tablespoon liquid dish detergent and 1 cup of water. Apply to the coated surface with a Sponge or plastic scrubbing pad.