

Care and Use Instructions-Stainless Steel Cookware

BEFORE FIRST USE

1. Remove all labels.
2. Wash the cookware, per instructions below.

WASHING

1. Handwashing is strongly recommended, however NUCU Cookware can be placed in the dishwasher. If washing by hand, use a solution of hot water and a mild detergent, to maintain the finish.
2. Cookware with burned-on food or deposits can be soaked for up to 30 minutes to help loosen the food.
3. Always scrub in the direction of the material grain.
4. For non-stick cookware, use only scouring pads approved for non-stick.
5. Rinse with clean, hot water.
6. Air dry cookware in an inverted position to allow water to freely drain.

USE

Notice:

- Do not use metal utensils or false bottoms, as these could damage the non-stick & natural surface.
- Use only plastic, wooden or rubber utensils with non-stick cookware.
- Use a low-medium heat setting. NUCU non-stick coatings are heat-resistant to 450 degrees Fahrenheit. Overheating could damage the non-stick surface or cause the pan to warp.
- If pre-heating, do not exceed 450 degrees Fahrenheit for non-stick cookware.
- Never leave empty cookware on a heat source.
- Direct contact with salt can cause pitting. Add salt to boiling water or food to dissolve it.
- Salt Solutions, acidic products like tomatoes, disinfectants or bleach can corrode cookware. Never store these items in cookware and avoid prolonged exposure.
- To prevent damage to the cookware, including warping, allow cookware to cool before washing or immersing in liquid.

REMOVING STAINS AND DISCOLORATION

1. Make a paste using water and a stainless steel cookware cleaner, such as Bar Keepers Friend® or Cameo®.
2. Apply the paste to the stained/discolored area.
3. Use a non-abrasive scouring pad to lightly scrub the stained/discolored area. Scrub in the direction of the material grain. Repeat as needed.
4. Wash the cookware. NUCU Stainless Steel Cookware can be used on Gas, Electric and Induction stove tops. Ensure your pot/pan is centralized on the heating surface.

TIPS

- Do not use cooking spray with non-stick cookware. We recommend olive oil for best performance.
- Store each piece of cookware on its own; do not stack unless a protective layer is placed in-between, preventing scratches and damages. Make sure cookware is completely dry before storing.