

# **COOKING & WASH CARE GUIDE**

# **VERY IMPORTANT**

#### READ ALL WARNINGS AND SAFE USE INSTRUCTIONS CAREFULLY AND THOROUGHLY BEFORE USE.

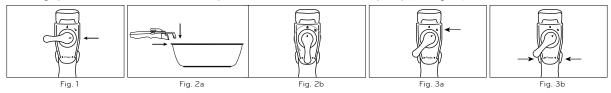
#### Before You Start

Your brand new FlavorStone® Diamond Edition cookware set needs to be thoroughly cleaned before you use it for the first time. Remove any labels/stickers that might be on each pan and accessory (if applicable). Wash each item with mild detergent, rinse with warm water and dry completely with a paper towel. You are now ready to start cooking!

## Instructions and Tips



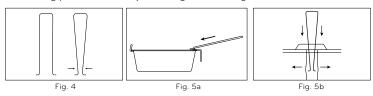
- The FlavorStone® Diamond Edition Cookware is suitable for gas, electric, ceramic and induction cooktops as well as oven use.
- Always cook at a moderate heat. This cookware is never to be used at temperatures over 446°F/230°C, which means it should only be used on a medium to low setting. The max oven temperature for the glass lids is 180°C/356°F.
- FlavorStone® Diamond Edition pans that come with the removable handle can be used in the oven only after the handle is removed. The pans with stainless steel riveted handles are oven safe.
- The removable handle is very easy to use:
  - 1. To attach it to the pan, first, make sure the lever is completely unlocked, which means that the lever is at a 90° angle to the handle (see Fig.1).
  - 2. Place the handle in the desired position on the pan lip and lock it by turning the lever in a counter-clockwise direction, until it clicks into the lock position (see Fig. 2a and 2b). The handle will not lock unless it is positioned onto the pan properly.
  - 3. For added safety, removing the handle is a two step process. First, move the lever in a clockwise direction until it clicks into place to the unlock position (see Fig. 3a). Then, push the two grey buttons on the side simultaneously in order to unlock the handle completely. (see Fig. 3b).



- Do not use the removable handle for any other pans other than the intended FlavorStone® Diamond Edition Deluxe Deep, Sauté and Grill Pans with lip.
- Even though the handles (removable and riveted) on all the FlavorStone® Diamond Edition pans are 'cool-touch', make sure to select a heat source that is suited to the size of the base of the pan. This is especially important when using a gas hob, so that the flame doesn't burn along the handles and the sides of the cookware. The diameter of the gas flame should never be larger than the diameter of the base of the pan.
- Do not overheat an empty FlavorStone® Diamond Edition pan; supervise the cooking process at all times.
- Use only silicone, wooden or plastic utensils, never sharp or metal, and do not cut food directly inside the pan. Silicone utensils are preferable and recommended by the manufacturer to extend the life of your FlavorStone® Diamond Edition cookware as certain plastic and wooden utensils may have very sharp or hard edges that
- · Allow the pans to cool before washing. Do not use abrasive or aggressive chemical products for cleaning.
- This cookware does not have to be washed every time it is used. Because of its non-stick surface it can be cleaned without detergents by simply wiping the surface with a paper towel and hot water.
- Ensure that all grease or food deposits left on the pan have been removed when washed. Improperly cleaning your non-stick cookware can cause foods to stick the
- Do not use aerosol cooking sprays with the FlavorStone® Diamond Edition Cookware.
- Over time, certain foods might leave some stains. These traces will not compromise the pan's function or non-stick properties. To remove discoloration, wash the pan in hot water with mild detergent while rubbing it delicately with a non-scratch scrub sponge. More resistant stains can be cleaned by heating equal parts of white vinegar and water in the pan. Please note that the discoloration is intensified if the cookware is used on higher than recommended temperatures.
- As with all aluminum cookware, avoid dropping the pans because they will warp if dropped.
- To lengthen the pan's life, store it with care and avoid banging or scratching the inner non-stick coating during storage. For best results, use the FlavorStone® Diamond Edition felt pan protector inserts between each pan in order to protect the non-stick coating from being damaged during storage.
- If small/shallow scratch marks should appear on the non-stick coating, the affected pan can still be used without any cooking performance concerns. If very deep scratches are made and the aluminum base becomes visible, stop using the cookware as the cooking performance will be affected severely.

### Additional Instructions and Tips for the Cook Basket

- The Cook Basket is designed to be used with the FlavorStone® Diamond Edition Deluxe Deep Pans only. It is not suitable for the Casserole, Sauté or Grill Pans.
- Be sure not to overfill the pan with oil while using the Cook Basket. The maximum amount of oil that can be in the Deluxe Deep Pan when it is used with the Cook Basket is 1/3 full.
- For quicker and safer frying and steaming with the Cook Basket, always use a FlavorStone® Diamond Edition Glass Lid that matches the type and size of your Deluxe Deep Pan.
- The hook on the Cook Basket is only to be used to drain excess oil or any other liquid from the Cook Basket.
- When hanging the Cook Basket to drain on your Deluxe Deep Pan, always use the silicone pan protector that is provided with the Cook Basket. This is in order to protect the coating on the pan edge from being scratched by repeated use of the Cook Basket.
- Do not move the Cook Basket during frying to avoid scratching the non-stick coating.
- To assemble the Cook Basket, follow these instructions:
  - 1. Squeeze the basket handle to compress the holding posts together.
  - 2. While still holding the handle compressed, position it so that the holding posts fit through the support wire of the Cook Basket (see Fig. 5a).
  - 3. Once in position, release the grip on the holding posts so that they fit through the holding slots made to secure the handle into place (see Fig. 5b).





# **WARNINGS & CAUTIONS**

FAILURE TO FOLLOW THE WARNINGS PROVIDED BELOW MAY RESULT IN PERSONAL INJURY, PROPERTY DAMAGE, OR DAMAGE TO YOUR FLAVORSTONE® COOKWARE.

WARNING Do not use your FlavorStone® Diamond Edition cookware in the microwave, as this may cause electric sparks or fire, and damage to the microwave and your cookware.

WARNING Do not use FlavorStone® Diamond Edition cookware in a toaster, BBQ grill, broiler, 'salamander'

food warmer, or under heat lamps. This can also cause fire, damage to the cookware or your property.

AWARNING Never use the removable handle for any other pans other than the intended FlavorStone® Diamond Edition Deluxe Deep, Sauté and Grill Pans that have the lip specifically engineered to be used with the removable handle. Even the FlavorStone® Diamond Edition Casserole Pans (with or without lip) and all other FlavorStone® Diamond Edition pans without lip (with riveted stainless steel handles) should never be used with the removable handle. Using the removable handle with pans that are not intended for it can result in personal injury and damage to property.

- 1. Monitor cookware during use to avoid potential injury to children or the risk of fire.
- 2. Always carefully oversee children who are near cookware that is in use, or injury may result.
- 3. Never use FlavorStone® Diamond Edition pans, that come with removable handle, in the oven while the removable handle is still attached. The pans (on their own, without removable handle) or with riveted stainless steel handles are oven safe for up to 446°F/230°C. The lids are oven safe up to 180°C/356°F.
- 4. The glass lid should not be used at the same time as the removable handle because it will not fit on the pan properly while the removable handle is attached, and it will allow excess steam to escape, potentially causing injury. Always make sure to detach the removable handle if using the lid.
- 5. Use care when using the glass lid. As with any glassware for cooking, the lid could break due to sudden temperature changes or due to impact if it is dropped or knocked against a hard object.
  - a. DO NOT directly expose the glass lid to a burner or other source of heat.
  - b. Avoid sudden temperature changes to the lid. DO NOT put the glass lid under the faucet or in wet sink when it is hot.
- c. DO NOT allow damp fabric to contact the lid when it is hot.
- d. Allow the lid to cool before washing.
- e. DO NOT apply sudden force to the glass lid, as it may shatter.
- f. Immediately stop using the lid if the lid cracks, chips or becomes badly scratched.
- g. DO NOT remove dried food from the lid with sharp or metal utensils, as the lid may get damaged.
- h. DO NOT attempt to repair the lid if it is chipped or cracked.
- i. Be careful when handling broken glass if the lid is broken, cracked or chipped.

AWARNING Even though the glass lid knobs do not absorb heat well and do not get very hot during use, it is possible for them to get hot in special circumstances. To avoid injury, make sure to use an oven glove (or any other suitable protection for your hands) if the lid was being used on the stove top for a prolonged period of time or if higher than recommended temperatures were being used by accident.

- 6. Always use care when handling hot cookware to avoid potential injury. The lid and handles might become hot during prolonged cooking. Use oven mitts or pot holders when lifting the lid or the cookware.
- 7. Never leave empty FlavorStone® Diamond Edition cookware over a burner that is hot or turned on. This may damage the cookware or the stove. There should always be food or liquid in the pan when it is on a burner. Ideally, the pan should be 2/3 full.

**AWARNING** When using the fry basket, the Deluxe Dep Pan must not be more than 1/3 full. This is especially important because the lid cannot be used while the fry basket is in use, and overfilling the pan with oil can potentially cause accidents resulting in fire, injury or property damage.

- 8. This cookware is for home use only. It is not intended for camping or commercial use.
- 9. Never place hot FlavorStone® Diamond Edition cookware in cold water. Drastic temperature changes can permanently warp the pans.

## 10. This cookware is NEVER to be used at temperatures over 446°F/230°C, which means it should only be used on a medium to low setting.

11. Placing a very hot non-stick pan into cool or lukewarm dishwater can cause your pan to warp. A warped pan will not have even heat distribution, and cooking abilities will be reduced. Always allow your pan to cool completely before immersing or washing it.

#### Dishwasher Safety

The removable handle is NOT dishwasher safe, and it can be cleaned by simply wiping it down with a damp cloth. Do not leave it submerged in water.

The rest of the FlavorStone® Diamond Edition cookware is dishwasher safe at a maximum of 158°F/70°C. Please note that frequent and prolonged use of the dishwasher to clean FlavorStone® Diamond Edition pans may result in the fading of the non-stick color.



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