

User Instructions

Kenmore®

Titanium Infused Ceramic Coated Cookware

Congratulations on your decision to purchase this amazing high quality, easy to use and clean, titanium infused natural ceramic coated cookware. With proper care your new cookware should give you many years of use and many meals made with the healthiest natural coating available in cookware today. Please take a moment to read the use and care instructions that follow. Should you have any questions contact Customer Assistance at 1-855-351-8261

Cookware use precautions

- Cooking with low to medium heat is recommended. Overheating may discolor and damage your cookware.
- If cooking on a gas range, adjust flame so that it does not extend up the side of cookware.
- Use cookware on a range burner that is close to diameter of cookware
- To prevent scratching ceramic finish, avoid using sharp-edged metal kitchen utensils.
- Do not use cookware under an oven broiler or grilling burner.
- Do not use cookware over a campfire.
- Do not use cookware in a microwave oven.

When you take it out of the package

- Remove labels on cookware.
- Wash in warm water with a soft cloth.
- Dispose of packing materials in an environmentally friendly way.

When it's time to cook

- Do not preheat on high setting. This pan and coating heats up very quickly and needs less heat than older style pans. It is best not to keep the heat higher than necessary for long periods of time. You will find that the aluminum cookware provides very quick and even heat conduction for easy cooking.
- Do not allow pan to boil dry; not only is that dangerous for your home but also bad for your cookware
- When using an induction cooktop, only use an induction element with a diameter that matches the diameter of the bottom of the pan.
- Add cooking oil for better cooking results.

When it's time to clean

- One of the benefits of natural ceramic coating is that it is naturally non-stick, so most food particles and cooking oils will wipe off easily with a clean dry cloth. Make sure that your pan is clean and dry after use. Food particles that remain on your pan tend to become harder to remove after continued use.

- If your cookware has a polished or metallic exterior, clean it with soft cloth or sponge to prevent scratches.
- Hand washing your cookware in warm water with soap is always your best choice. If you do choose to put your cookware in the dishwasher, choose alkaline-based detergents to dissolve grease, oil, and fats.
- After cooking, allow the pan to cool slightly before immersing in water. Do not wash the pan right after cooking, as it may affect its non-stick ability.

How to care for your new cookware

- Do not use any abrasive substances such as chemical or mineral cleaners.
- Do not use harsh or rough materials to clean.
- Do not use scouring pads or steel wool unless they are specifically made for ceramic-coated pans.
- Make sure pan is clean and dry before storing away.

With proper use and care your new cookware should give you many great cooking experiences. Remember, healthy cooking starts in the pan.

Customer Assistance: 1-855-351-8261

KENMORE LIMITED WARRANTY

FOR FIVE YEARS from the date of sale this cookware product is warranted against defects in material or workmanship under normal home use.

WITH PROOF OF SALE return a defective product to the retailer from which it was purchased for free replacement or exchange for a product of equal value.

This warranty does not cover damage to the product resulting from misuse or commercial use, accidents or alterations to the product, including overheating. This warranty does not cover discoloration or damage to the interior or exterior surface which do not impair the functional utility of the cookware.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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