

Use & Care

Thank you for choosing Saflon. This product is just one of the many products we offer to make your life and your kitchen a better place. To assure a long and pleasant experience, please read this information before you use your cookware. These instructions are for your general safety, use & care to avoid personal injury and damage to your cookware.

Safety First

Keep small children away from the stove while you are cooking. Never allow a child to sit near or under the stove while cooking. Be careful around the stove as heat, steam and splatter can cause burns. Fumes from everyday cooking can be harmful to your bird and other small pets, particularly smoke from burning foods. Never allow a pan/pot to overheat and never cook with birds or small pets in or near the kitchen.

An unattended, empty pan on a hot burner can get extremely hot, which can cause personal injury and/or property damage. Never allow your cookware to boil dry and never leave an empty pan on a hot burner. If your pan boils dry and you see molten aluminum, do not pick up your pan. Turn the burner off, allow the pan to cool, then remove from the burner and discard. Do not reuse a pan that has been allowed to boil dry.

Before First Use

Remove all packaging materials and labels. Wash your cookware thoroughly with mild dishwashing detergent and warm water.

Use liquid dishwashing detergent and a non-abrasive sponge or soft bristle brush. Never use oven cleaners to clean your cookware and hard objects like a metal brush, aluminum wire, abrasive materials, etc. They will ruin the cookware and void the warranty.

Heating

To prevent handles burning it's very important to Match Pan Size to Burner Size that are same size as the pan you are using. Adjust gas flame so that it does not extend up the sides of the pan.

Using low to medium heat can preserve the cookware's exterior and nonstick interior. High heat may damage the cookware's coating.

Always follow your stovetop manufacturer's instructions for correct stovetop use and for specific cookware restrictions. Never place a hot pan on a cool ceramic/glass stovetop burner. This can cause the pan to fuse to the stovetop.

Avoid Sliding or dragging your cookware over the surface of your stovetop, especially glass/ceramic cooktop ranges. This can cause scratches or marks on your stovetop. Saflon will not be responsible for damage to stovetops.

Never use your cookware in the microwave. Rubberized, Bakelite handle cookware are not oven safe.

Oil Use

if you prefer to keep the use of cooking oil to a minimum, we suggest you to dab your favorite oil on a paper towel and carefully wipe the interior of your pan before cooking instead of using nonstick sprays.

Cleaning

Never use metal utensils, sharp instruments or harsh abrasives when cleaning your cookware. That may scratch your cookware and weaken the glass lid.

Saflon cookware's are dishwasher safe. Use automatic dishwashing detergent without bleach or citrus additives.

Utensils

Saflon cookware are metal utensils safe but never use sharpened-edged utensils in nonstick pans. Sharpened-edged utensils will scratch nonstick surface of your cookware. We recommend using plastic or wooden utensils. Scratches and peeling due to sharpened-edged metal utensil use is not covered under warranty.

Handles and Knobs

Handles and knobs can get very hot under some conditions. Use caution when touching them and always have potholders available for use.

Position pans so that handles are not over other hot burners. Do not allow handles to extend beyond the edge of the stove where pans can be knocked off the cooktop.

When cooking on a gas stove, place the pan on the burner with the handle lined up with one of the burner grate crossbars to help prevent the pan tipping.

Loose Handles

Handles are attached with screws may get loose after a long time use because of temperature change. Periodically, check handles and knobs to be sure they are not loose. If they are loose, re-tighten the screws, being careful not to over-tighten. **Never use a pan that has a loose handle it may cause personal injury or property damage.**

Lids

When removing lids or cooking with steam vented lids, always position the lid so that the steam is directed away from you. Always use a potholder when adjusting lids with steam vents. Rising steam can cause burns.

Do not place glass lids directly on top of or directly under heating elements. Avoid extreme temperature changes when using glass lids. Do not submerge a hot lid in cold water or place on a cold surface.

Storage

To avoid scratches or chips on the cookware in and out surface use Saflon storage bags or paper towels between pans when storing.

For more information on Saflon products use and care, warranties, claims and returns please visit us on line at www.saflonusa.com

