

# T-fal®



## USE & CARE INSTRUCTIONS

***Congratulations on your purchase and welcome to the world of T-fal® cookware! T-fal cookware is designed to provide many years of cooking enjoyment, superior performance and maintenance-free service.***

### ■ QUICK START TIPS

- Remove all labels and packaging materials.
- Wash cookware in warm, soapy water, then rinse and dry using a soft cloth or paper towel.
- For cookware with a non-stick interior, it is recommended to "season" the pan prior to first use. (Ceramic cookware should NOT be seasoned.) Wash the cookware thoroughly and dry. Heat each pan on low for 30 seconds, remove from heat and put one tablespoon of vegetable oil in each pan. Rub the oil over the entire surface with a paper towel. Repeat after every 10 dishwasher cycles or if accidental overheating occurs.

NOTE: Some cookware is shipped with a protective plastic piece located at the base of the handle. Please discard before use, as failure to remove this piece could create a fire hazard.

### ■ GENERAL COOKING TIPS

- Never leave cookware unattended while cooking.
- Use only low to medium heat with your T-fal cookware at all times (including boiling water). Aluminum cookware conducts heat extremely quickly and evenly. High heat may damage your T-fal non-stick cookware, and this type of damage is not covered under the warranty.
- Never let cookware boil dry or leave an empty piece of cookware on a heated burner.
- Select the proper burner size so that the heat touches only the bottom of the cookware and does not climb up the side walls.
- Do not use pans to flambé.
- Let pans cool before cleaning to prevent warping caused by extreme temperature shocks. Avoid any extreme temperature changes.
- Do not slide or drag cookware across the stove top, as this may cause damage to both the cookware and the stove top.

### ■ HELPFUL HINTS ON LID USE

- When removing lids during cooking, tilt lid to direct steam away from you and keep hands and face away from steam vents.
- Do not use glass lids that have cracks, chips or scratches and do not attempt to make repairs to damaged cookware. Using damaged lids or cookware could lead to explosions or injuries to users or bystanders.
- Do not place hot glass lids under cold water, as the temperature change can break the glass. This is not covered under the warranty.
- Tempered glass lids are oven safe to 350°F/175°C.
- When leaving a covered pan on the burner after the heat is turned down, be sure to leave the cover ajar or the steam vent open or else a vacuum seal may form. If a vacuum seal does form, do not attempt to remove the cover from the pan, and call the T-fal Consumer Relations Helpline.

### ■ HANDLES AND KNOBS

- Handles and knobs can get very hot under certain conditions. Always have pot holders available for use.
- When cooking, make sure handles are not positioned over other hot burners.
- Some handles and knobs that are attached with screws may loosen over time. If this occurs, they should be retightened. Do not overtighten, as this could result in damage to the lid or knob. If the screw cannot be tightened or handles are riveted or welded, call the T-fal Consumer Relations Helpline for assistance.
- Oven safe to 500°F if handles are all stainless steel. Oven safe to 350°F/175°C if handles have any phenolic, plastic parts. Oven safe to 400°F/204°C if handles have any silicone parts.

### ■ COOKING WITH T-FAL ON A STOVE TOP

#### T-fal NON-STICK, PROMETAL AND EXPERT NON-STICK COOKWARE

T-fal is a pioneer and innovator in the world of non-stick cookware. If properly maintained, T-fal's unique non-stick finish will provide years of great cooking performance and easy cleaning. Preventing damage to the non-stick finish will help to maximize product performance. By following these care instructions, you can protect and get the most out of your investment in T-fal cookware.

- NEVER cut food directly in the pan or gouge the non-stick surface in any way.
- With use, the non-stick surface may become slightly darker. This will not impair its performance. Slight surface marks or abrasions are normal and will NOT affect the performance of the non-stick coating.
- Non-stick cooking sprays are not necessary with non-stick cookware. The use of such sprays may create an invisible buildup on the surface of the pan that will affect the pan's non-stick properties.
- If your T-fal product includes Thermo-Spot, this unique heat indicator will show when the pan is perfectly preheated to seal in the flavor of your food. When the design changes to a solid red "spot," the pan is preheated to optimal temperature. Thermo-Spot is built into the non-stick surface of your pan, requires no special maintenance and should be treated just like the other non-stick surfaces on the pan. With normal use, Thermo-Spot will not wear off or lose effectiveness over time.



### **T-fal STAINLESS STEEL COOKWARE**

- Low to medium heat offers best cooking performance
- Use high heat only for boiling or reducing liquids
- Medium to medium-high heat for sautéing, stir frying and frying
- Low heat for warming food, simmering and preparing delicate sauces
- Cookware is oven safe to 500°F/260°C, if handles are also stainless steel.

CAUTION: Cooking at ultra high settings can cause emission of fumes from the non-stick interior that could be dangerous for certain animals with very sensitive respiratory systems, such as birds. Birds should not be kept in the kitchen.

### **T-fal TRI-PLY COOKWARE**

Due to the full aluminum core, there will be full even heat distribution throughout the whole pan, which often means that a lower heat setting should be used for this cookware, than for others.

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### **DISCOLORATION:**

Overheating can cause brown or blue stains. This is not a defect in the product; it occurs from using a too high heat setting (typically in an empty or minimally filled pan). Food films that were not properly or fully removed from past cooking will also cause discoloration to the pan when reheated. Large amounts of iron in your water can cause discoloration as well and may result in the pot looking slightly rusty.

### **T-fal CERAMIC COOKWARE**

T-fal ceramic cookware is PFOA-free and PTFE-free. The ceramic surface provides easy release while cooking and quick cleanup.

- The T-fal ceramic surface can be heated up to 700°F/371°C on a stovetop.
- The high heat resistance of the ceramic interior surface makes the pan ideal for searing, browning and frying.
- T-fal ceramic cookware promotes healthy cooking by requiring less saturated fats and oils while cooking.

### **T-fal INDUCTION COMPATIBLE COOKWARE**

Some T-fal cookware is induction compatible. If you are unsure about the induction compatibility of your T-fal cookware, please refer to cookware outer packaging to determine. Some T-fal hard anodized sets with stainless steel bases may include smaller capacity pots and pans that may not properly heat on all induction cooktops. Please refer to the Use & Care document supplied by the induction cooktop manufacturer for more information.

## **■ UTENSILS**

### **T-fal NON-STICK COOKWARE**

- Wooden or plastic utensils are recommended for most non-stick surfaces.

### **T-fal PROMETAL AND EXPERT NON-STICK COOKWARE**

- T-fal Prometal and Expert non-stick are metal safe. Most metal utensils may be used on this non-stick surface, with the exception of knives and whisks.

### **T-fal STAINLESS STEEL and TRI-PLY COOKWARE**

- Use plastic, silicone or wooden utensils for best long term results.
- Most metal utensils may be used with the exception of knives and whisks, but they may leave small scratch marks on the pan's surface.
- Slight surface markings or abrasions are normal and will not diminish the performance of your cookware.

### **T-fal CERAMIC COOKWARE**

- While T-fal ceramic cookware interior surface is resistant to scratching, the use of plastic, silicone or wooden utensils is recommended for best long term results.

## **■ OVEN AND BROILER USE**

- Always use potholders when moving cookware in to and out of the oven.
- T-fal cookware with phenolic (plastic) handles, with or without metal inserts is oven safe to 350°F/175°C. T-fal cookware with stainless steel handles with silicone inserts is oven safe to 400°F/204°C.
- T-fal cookware with handles made completely out of aluminum or stainless steel is oven-safe to 500°F/260°C.
- Do not use aluminum cookware under the broiler. This includes cookware with a ceramic interior surface.
- Stainless steel cookware with stainless steel handles, that do not include silicone inserts, is broiler safe.
- T-fal cookware with handles that have soft-touch translucent portions is not oven safe. The handles may also discolor over time if placed in the dishwasher in contact with substances having strong food color, such as tomato sauce.
- Refer to product packaging for further details on oven use.



Questions? Call the T-fal Consumer Relations Helpline in the USA at 800.395.8325 or in Canada at 800.418.3325 or visit [www.t-falusa.com](http://www.t-falusa.com) or [www.t-fal.ca](http://www.t-fal.ca).

## CLEANING

### T-fal NON-STICK COOKWARE

Hand-washing is recommended.

**Hand-washing:** Always wait for your cookware to cool before cleaning. T-fal cookware is easy to clean in warm, soapy water using a cloth or sponge. Never use abrasive cleaners or scouring pads such as steel wool, scouring powder or oven cleaner. Stubborn spots can be removed with cleaners that specify "safe for non-stick surfaces."

When cleaning glass lids, do not use metal scouring pads or harsh abrasives, as they may scratch and weaken the glass.

**Dishwashing:** T-fal cookware can be cleaned in a dishwasher, but be advised that hard enamel, brushed aluminum and stainless steel EXTERIOR finishes may discolor and become dull due to the abrasive nature of dishwasher detergents. These effects are not covered under the warranty.

Although T-fal Stainless Steel and Tri-Ply cookware is dishwasher safe, handwashing is recommended.

When placing non-stick cookware in the dishwasher, position the items vertically between the spikes of the dishwasher rack to minimize friction between the non-stick surface and the spikes during the washing cycle. It is recommended to re-season non-stick pans with cooking oil after every 10 dishwashing cycles.

### T-fal STAINLESS STEEL and TRI-PLY COOKWARE

Immerse in hot water. Use a fine powder cleanser with water to form a paste. Apply paste using a soft cloth. Rub in a circular motion from the center outward. Wash in hot soapy water, dry immediately. For T-fal Stainless Steel Cookware with a copper band or bottom use any over-the-counter copper cleaner to restore it to its natural luster. DO NOT USE oven cleaners or cleansers with chlorine bleach. DO NOT USE steel wool, steel scouring pads or harsh detergents. Nylon scrubbing pads are safe to use. Be advised that Stainless Steel EXTERIOR finishes may discolor and become dull due to the abrasive nature of dishwasher detergents. **These effects are not covered under warranty.**

Although T-fal Stainless Steel and Tri-Ply cookware is dishwasher safe, handwashing is recommended.

With Stainless Steel cookware, blue or yellow discoloration may appear over time. This is a natural occurrence that may result from overheating and does not indicate any problem with the cookware. The discoloration can be removed with a special cleaner for stainless steel cookware, or by adding lemon juice or vinegar to your regular cleaning solution.

### T-fal HARD ENAMEL COOKWARE

Be advised that Hard Enamel EXTERIOR finishes may discolor and become dull due to the abrasive nature of dishwasher detergents. **These effects are not covered under warranty.**

### T-fal COOKWARE WITH POLISHED OR BRUSHED ALUMINUM EXTERIORS

To avoid discoloration, T-fal cookware with polished aluminum or brushed aluminum exteriors should not be cleaned in the dishwasher.

### T-fal HARD ANODIZED COOKWARE

Some T-fal cookware with hard anodized exterior is not dishwasher safe. Please refer to cookware outer packaging to determine if your T-fal hard anodized cookware is dishwasher safe.

### T-fal CERAMIC COOKWARE

Dishwasher Safe; however, handwashing is recommended.

**DO NOT USE DISHWASHER DETERGENT TABS, AS THE CONCENTRATED CLEANING AGENTS WILL DAMAGE THE COOKWARE'S FINISH.**

- For best results, use only those products which clearly state "safe for cleaning nonstick surfaces."
- Expert tip: Ceramic coating is easy to clean and offers strong release. However, you may want to add butter or oils to enhance performance and flavor. Cooking sprays are also safe. Minor surface marring, scratches, or chipping is normal and will not affect the performance of the coating. Handle the cookware gently to avoid chipping the ceramic surface.

## GENERAL SAFETY RECOMMENDATIONS

- Keep children away from the stove while you are cooking. Be careful around the stove, as heat, steam and splatter can cause injury.
- Do not touch cookware with a wet cloth or potholder or put it on a wet surface. Hot cookware should be placed on heat-resistant surfaces only.
- Do not add cold water, ice or fully frozen food items directly to a hot pan, as a steam eruption could occur that could cause burns or other injury to users or bystanders. Be especially cautious in this regard when the pan contains hot oils used during cooking, as steam eruptions are possible when elements containing water are brought into contact with hot oil.
- When boiling water, add salt to water only after it has come to a boil to keep salt grains from damaging the steel components of the cookware.
- Do not combine cookware to make a double boiler. These pieces are not designed for that purpose, and such use could result in steam-related burns or other injury to users or bystanders.
- T-fal cookware cannot be used in a microwave, under a broiler, over a campfire or on any type of grill, and should not be placed in the oven during the self-clean cycle.
- T-fal cookware is compatible with gas, spiral or solid electric, ceramic (radiant) and halogen rangetops. See packaging for further details. T-fal stainless steel products are suitable for use on all types of rangetops, including induction.

## FREQUENTLY ASKED QUESTIONS

**Q.** If the cookware is accidentally overheated, will there be hazardous fumes?

**A.** Any material overheated at a high enough temperature will emit fumes. Fumes from overheated non-stick cookware will not adversely affect humans or household pets, with the exception of certain exotic birds. Users should observe good cooking practices and never allow non-stick cookware to overheat. For safety, always keep birds in a well-ventilated room away from the kitchen.

**Q.** What would happen if the non-stick coating peeled and was accidentally ingested?

**A.** T-fal's non-stick coating is formulated not to chip or peel under normal household use. Accidental ingestion of a small quantity is not harmful. Should you have additional questions or problems, **DO NOT RETURN THE PRODUCT TO THE STORE.** Please call the T-fal Consumer Relations Helpline in the USA at 800.395.8325 or in Canada at 800.418.3325.

Representatives are available Monday to Thursday from 8:30 am to 5:00 pm EST and Fridays from 8:30 am to 4:00 pm EST. You may also visit the T-fal Web site at [www.t-falusa.com](http://www.t-falusa.com) or [www.t-fal.ca](http://www.t-fal.ca) for additional information, recipes and special offers.

## LIFETIME LIMITED WARRANTY

T-fal, a division of Groupe SEB, USA, warrants this cookware to be free of manufacturing defects for life from the date of purchase. This warranty does not cover damage due to misuse (including overheating, improper cleaning practices and non-recommended oven use) or commercial use. This warranty does not cover staining, discoloration or scratching of the non-stick interior or the aluminum, porcelain enamel or stainless steel exterior.

If, upon inspection, T-fal determines that a product is defective, T-fal will repair or replace the product, at T-fal's option, without charge to the customer, including the cost of return shipment. Repairs not covered by this warranty will be performed at T-fal's standard rates for parts and labor and will be shipped at customer expense. **THE WARRANTIES SET FORTH HEREIN ARE EXCLUSIVE AND NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, ARE MADE BY T-FAL OR ARE AUTHORIZED TO BE MADE WITH RESPECT TO THE PRODUCT.** Some states do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you.

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

If you believe your product is defective, please send it to T-fal along with proof of purchase and a description of the nature of the defect. For address and return instructions:

In the USA call toll free 800.395.8325.

In CANADA, return product to: T-fal Canada, a division of Groupe

Seb Canada, Inc., 345 Passmore Ave, Scarborough ON M1V 3N8- Canada.

Be sure to include your name, address and daytime telephone number with your shipment. We suggest you send by traceable means.

**FOR YOUR RECORDS:** In order to help T-fal assist you in the future with any questions about our products, please record the following information here and keep this leaflet along with your purchase receipt for your records.

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*solutions you can't live without*

[www.t-falusa.com](http://www.t-falusa.com)

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Date Purchased \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

Store Where Purchased \_\_\_\_\_

Price Paid \_\_\_\_\_

Product Name and Size(s) from Packaging  
\_\_\_\_\_

UPC Code: 0-32406- \_\_\_\_\_