



Heirloom Quality Cookware Since 1915

THE ESSENTIAL 3-PIECE COOKWARE SET MODEL 2123

Care & Use Instructions

THANK YOU FOR YOUR CHEF'S DESIGN® PURCHASE

Congratulations on being the new owner of a CHEF'S DESIGN® Essential 3-Piece Cookware Set, Model 2123. Crafted of the finest heavy-gauge cast aluminum, this versatile cookware set is perfect for cooking anything from eggs to a panini, to an entire family meal. You have made an excellent choice. By following these simple guidelines, your new cookware set will give you many years of satisfying, dependable service.

FIRST USE

As with all premium cookware, proper care will maintain the performance of your 3-piece set. Before you use your CHEF'S DESIGN® cookware for the first time, wash it in hot, soapy water with a sponge or dish cloth, rinse and dry.

UTENSILS USED WITH ETERNA® NONSTICK INTERIOR

Your new cookware set uses ETERNA® nonstick, the world's longest-lasting premium interior surface coating. Use only plastic, rubber or wooden spatulas, spoons and forks. DO NOT USE ANY METAL UTENSILS or SHARP-EDGED KNIVES as they will scratch or damage the nonstick surface.

COOKING ON THE RANGETOP

Heavyweight aluminum cooks more efficiently and evenly with the innovative CHEF'S DESIGN® stainless steel inset disc base on the bottom of the pans. The BEST COOKING TEMPERATURE for rangetop use is medium-high heat. Perfect cooking temperature is reached when sprinkling a few drops of water into the pan produces an immediate sizzling and evaporation of the water. Medium to high temperatures are best for cooking, but low temperatures can be used for simmering or keeping food warm. To prevent warping, avoid sudden temperature changes such as running cold water into hot cookware or placing hot cookware on a cold surface.

COOKING WITH THE GRILL PRESS

The 3-piece cookware set comes with a traditional weight and size grill press. For best results in creating grilled sear marks in food; the grill press should be preheated on a separate rangetop burner on medium-high heat, then placed on top of the panini bread or meat cooking in the grill pan for a perfectly grilled, gourmet food presentation.

COOKING IN THE OVEN

The CHEF'S DESIGN® cookware set was designed mainly for rangetop cooking; due to their durable construction the versatile 3-piece set can be used in the oven too. Roasting vegetables or keeping foods oven warm are perfect uses. The cookware is oven safe to 450°F, 232°C. They are not intended for use under the broiler as the high heat of the broiler may damage the cookware.

CLEANING THE NONSTICK INTERIOR

DO NOT IMMERSE HOT PAN IN COLD WATER to prevent warping. Clean the unit only after it has cooled down. DO NOT USE IN DISHWASHER. After each use, thoroughly wash in hot, soapy water. Generally, no scrubbing or scouring is necessary but if stubborn foods remain, remove with non-abrasive, nylon pad. For best results, use only those products which clearly state "safe for cleaning nonstick surfaces."

STORAGE

Store your CHEF'S DESIGN® cookware individually to prevent scratching. If you store your cookware stacked, place a piece of soft cloth or paper toweling between the nonstick surface to prevent scratching. With your attentive care, The Essential 3-Piece Cookware set will provide you years of lasting use.

Thank you again for your quality cookware purchase.