

CHEF'S DESIGN®

HEAVY CAST ALUMINUM

THE ULTIMATE PAN

ROAST & BAKE PAN - MODEL 5250
LASAGNA PAN PLUS - MODEL 6260

CARE & USE

Congratulations on your purchase of the Chef's Design Roast & Bake or Lasagne Pan Plus

Chef's Design cookware is made from the finest professional weight, hand-cast aluminum. By following these simple guidelines, your pan will give you many years of satisfying, dependable service.

About the Excalibur® Non-Stick Surface

Your new pan uses a unique stainless steel reinforced non-stick surface that will last 100 times longer than regular non-sticks. This coating does not require any special treatment. Handle it with the same care as your other non-stick cookware.

First Use

Before using your new pan, wash it in hot, soapy water, rinse, and dry.

Heat

Heavy-weight aluminum cooks more evenly and efficiently at lower temperatures. Burner temperatures can exceed 1,000° Fahrenheit. Excessive heat will cause discoloration, soften the coating and will shorten the life of the non-stick surface. **DAMAGE CAUSED BY EXCESSIVE HEAT WILL VOID THE WARRANTY. FOR COOKING USE LOW TO MEDIUM HEAT SETTINGS ONLY.**

Always use oven mitts when handling a hot pan.

IMPORTANT: NEVER USE HIGH HEAT; EXCESS HEAT MAY BE TRAPPED UNDER THE PAN AND CAUSE DAMAGE TO THE RANGE TOP.

Cooking

When using the pan on a gas range top, do not remove the grates on the burners. The grates are necessary to elevate the pan above the surface of the flame.

Preheat cookware on medium heat only. Never preheat on high settings. Never leave your pan unattended, especially when preheating. The temperature of an empty pan will rise rapidly without food to dissipate the heat. To improve cleanability, we recommend using butter or cooking oil as a surface preparation before cooking food that typically has little or no fat content, such as eggs, fish, chicken, very lean cuts of meat, etc. Should you wish to avoid using butter or oil we recommend PAM® or other cooking sprays, which have little fat or calories and do an excellent job. (Always use cooking sprays on a cold pan away from any flame or heat source.)

When cooking fatty foods you may need to drain excess fats from the pan. Always turn off heat before moving pan to drain fat or oil, and always drain pan away from the range. Be sure to wipe any fat or oil from the sides or bottom before returning unit to the heat source

Proper Utensils

Never use metal utensils, wire brushes or any abrasive cleaner or metal tool on the cooking surface. Nylon or wooden utensils should be the only type used. Never cut on the cooking surface with a metal object or knife.

DAMAGE CAUSED BY METAL UTENSILS OR KNIVES WILL VOID THE WARRANTY.

Cleaning

Clean the unit only after it has cooled down. After each use, thoroughly wash pan in hot, soapy water, rinse and dry. Should there be any food build up, it may be removed with the use of a non-abrasive pad such as a "Scotch brand" sponge.

Automatic dishwashing detergents will corrode aluminum, therefore never put the pan in a dishwasher.

If you have any questions or comments regarding this product, we would be pleased to hear from you. Call or write:

Wisconsin Aluminum Foundry
Customer Service Department
P.O. Box 246
Manitowoc, WI 54221-0246

Phone: 920-682-8627
Fax: 920-682-4090

10-YEAR LIMITED WARRANTY....

OUR PROMISE TO YOU

This Wisconsin Aluminum Foundry product is warranted against defects in workmanship or material over a period of (10) TEN YEARS from the date of purchase. If the product becomes defective within the warranty period, Wisconsin Aluminum will repair or replace it at our discretion.

This warranty gives you specific legal rights; you may also have other rights which vary from state to state. This warranty does not cover damage to the product resulting from commercial use, accidents, negligence, misuse, overheating, or alterations to the product.

If service becomes necessary, call the Customer Service Department to obtain a Return Authorization (RA) Number. Items returned without an RA number will be refused. Return the product postage prepaid with sales receipt, RA number and a description of the claimed defect to:

Wisconsin Aluminum Foundry Co., Inc.
Consumer Products Division - Warehouse
Corner of South 18th Street and Franklin Street
Manitowoc, WI 54221-0246

During the warranty period, Wisconsin Aluminum Foundry will repair or replace your cookware free of charge if it is defective.

Return transportation will be prepaid on all merchandise in warranty.