



# FlavorStone™

## COOKING & WASH CARE GUIDE

### VERY IMPORTANT

**READ ALL WARNINGS AND SAFE USE INSTRUCTIONS CAREFULLY AND THOROUGHLY BEFORE USE.**

#### Before You Start

Your brand new FlavorStone™ cookware set needs to be thoroughly cleaned before you use it for the first time.

1. Remove any labels/stickers that might be on each pan.
2. Wash each pan with mild detergent, rinse with warm water and dry completely with a paper towel.
3. You are now ready to start cooking!



#### Instructions and Tips

- Cook at a moderate heat. This cookware is never to be used at temperatures over 446°F/230°C, which means it should only be used on a medium to low setting.
- Even though the handles (including the optional detachable handles) on all the pans are 'cool-touch' please make sure to select a heat source that is suited to the size of the base of the pan. This is especially important when using a gas hob, so that the flame doesn't burn along the handles and the sides of the cookware. The diameter of the gas flame should never be larger than the diameter of the base of the pan.
- Do not overheat the empty pan; supervise the cooking process at all times.
- Use only silicone, wooden or plastic utensils, never sharp or metal, and do not cut food directly inside the pan. Silicone utensils are preferable and recommended by the manufacturer to extend the life of your FlavorStone™ cookware as certain plastic and wooden utensils may have very sharp or hard edges that can damage the non-stick coating.
- Allow the pan to cool before washing. Do not use abrasive or aggressive chemical products for cleaning.
- The cookware does not need to be washed every time it is used. Because of its non-stick surface it can be cleaned without detergents by simply wiping the surface with a paper towel and hot water.
- Ensure that all grease or food deposits left on the pan have been removed when washed. Improperly cleaning your non-stick cookware can cause foods to stick the next time you use your pan.
- Over time, certain foods might leave some stains. These traces will not compromise the pan's function or non-stick properties. To remove discoloration, wash the pan in hot water with mild detergent while rubbing it delicately with a non-scratch scrub sponge. More resistant stains can be cleaned by heating equal parts of white vinegar and water in the pan. Please note that the discoloration is intensified if the cookware is used on higher than recommended temperatures.
- As with all aluminum cookware, avoid dropping the pans because they will warp if dropped.
- To lengthen the pan's life, store it with care and avoid banging or scratching the inner non-stick coating during storage.
- If small/shallow scratch marks should appear on the non-stick coating, the affected pan can still be used without any cooking performance concerns. If very deep scratches are made and the aluminum base becomes visible, stop using the cookware as the cooking performance will be affected severely.

#### Additional Instructions and Tips for Optional Items Only

- The Grill Pan is the only piece of FlavorStone™ cookware that CANNOT be used on induction stoves!
- If planning to use the 16cm Sauce Pan on an induction stove top, please make sure that your induction hob can work on a 12cm base. The base minimum sometimes varies from one induction stove manufacturer to the next.
- The temperature measuring knob on the Thermo Lid has a temperature measuring range of 0-100°C (32-212°F) and takes around 10 minutes to show the reading closest to the temperature of the food inside the pan.
- Be aware that the temperature reading displayed on the knob of the Thermo Lid will not be the same as the temperature of the food being cooked inside the pan. Even though there is a general relationship between the temperature of the food and the temperature being displayed on the knob, depending on the type of food, the difference from the temperature of the food inside the pan and the temperature reading on the knob can vary anywhere from 10% to 50%.
- The temperature reading on the Thermo Lid knob is more accurate for liquids (water, soup, sauce) than for solid foods, such as meat or vegetables.
- The area of the knob in the Thermo Lid that measures temperature is airtight. If the seal is broken for any reason and water or vapor gets inside, the knob will not work and will not be able to measure temperature at all.

- FlavorStone™ pans that come with detachable handles can be used in the oven only after the detachable handles are removed. The MAX temperature of 446°F/230°C applies for oven use as well.
- The detachable handles are very easy to take off and put back onto the pans. To remove the detachable handle, just press the button down and pull. To put the handle back onto the pan, again, press the button down and slide it back onto the pan.

## WARNINGS & CAUTIONS

**FAILURE TO FOLLOW THE WARNINGS PROVIDED BELOW MAY RESULT IN PERSONAL INJURY, PROPERTY DAMAGE, OR DAMAGE TO YOUR FLAVORSTONE™ COOKWARE.**

**⚠ WARNING** Do not use your FlavorStone™ cookware (including Thermo Lid and pans with detachable handles still attached) in the microwave, as this may cause electric sparks or fire, and damage to the microwave and your cookware.

**⚠ WARNING** Do not use FlavorStone™ cookware (including Thermo Lid and pans with detachable handles still attached) in a toaster, oven, BBQ grill, broiler, 'salamander' food warmer, or under heat lamps. This can also cause fire, damage to the cookware or your property. The only FlavorStone™ pans that can be used in an oven are those that have detachable handles. Once the handles are removed, the pan is oven safe for up to 446°F/230°C.

1. Monitor cookware during use to avoid potential injury to children or the risk of fire.
2. Always carefully oversee children who are near cookware that is in use, or injury may result.
3. Use care when using the glass lid. As with any glassware for cooking, the lid could break due to sudden temperature changes or due to impact if it is dropped or knocked against a hard object.
  - a. DO NOT directly expose the glass lid to a burner or other source of heat.
  - b. Avoid sudden temperature changes to the lid. DO NOT put the glass lid under the faucet or in wet sink when it is hot.
  - c. DO NOT allow damp fabric to contact the lid when it is hot.
  - d. Allow the lid to cool before washing.
  - e. DO NOT apply sudden force to the glass lid, as it may shatter.
  - f. Immediately stop using the lid if the lid cracks, chips or becomes badly scratched.
  - g. DO NOT remove dried food from the lid with sharp or metal utensils, as the lid may get damaged.
  - h. DO NOT attempt to repair the lid if it is chipped or cracked.
  - i. Be careful when handling broken glass if the lid is broken, cracked or chipped.
  - j. The optional Thermo Lid with temperature measuring knob is NEVER to be put in the oven or the dishwasher.

**⚠ WARNING** Even though the glass lid knobs (including the knobs on the optional Thermo Lids) do not absorb heat well and do not get very hot during use, it is possible for them to get hot in special circumstances. To avoid injury, make sure to use an oven glove (or any other suitable protection for your hands) if the lid was being used on the stove top for a prolonged period of time or if higher than recommended temperatures were being used by accident.

4. Always use care when handling hot cookware to avoid potential injury. The lid and handles might become hot during prolonged cooking. Use oven mitts or pot holders when lifting the lid or the cookware.
5. Never leave empty FlavorStone™ cookware over a burner that is hot or turned on. This may damage the cookware or the stove. There should always be food or liquid in the pan when it is on a burner. Ideally, the pan should be 2/3 full.
6. This cookware is for home use only. It is not intended for camping or commercial use.
7. Never place hot FlavorStone™ cookware in cold water. Drastic temperature changes can permanently warp the pans.
8. This cookware is NEVER to be used at temperatures over 446°F/230°C, which means it should only be used on a medium to low setting.
9. Placing a very hot non-stick pan into cool or lukewarm dishwasher can cause your pan to warp. A warped pan will not have even heat distribution, and cooking abilities will be reduced. Always allow your pan to cool completely before immersing or washing it.

### Dishwasher Safety

Please note that frequent and prolonged use of the dishwasher to clean FlavorStone™ cookware may result in the fading of the color, as well as bubbles appearing on the plastic handles and knobs. The maximum temperature for FlavorStone™ pans in the dishwasher is 158°F/70°C.

As mentioned above, the Thermo Lid is NOT dishwasher safe under any circumstances. The Thermo Lid should always be hand washed with warm water and detergent.



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