

# The Rock 8" (20cm) Fry Pan

## CARE & USE INSTRUCTIONS

Before using your new cookware, wash thoroughly in hot soapy water using a soft cloth or sponge. Dry completely.

For better non-stick performance, it is recommended to add a teaspoon of cooking oil prior to each use.

Never heat an empty cooking utensil. Be sure there is oil, butter, liquid or food before placing the cookware on the range or burner.

It is not recommended to use high heat. Cooking on excessive heat can cause permanent damage to the non-stick coating.

Never cut anything in the cookware or use utensils with sharp edges as to avoid piercing the non-stick surface.

Add salt to water only after it has come to a boil. Salt grain deposit on the cookware bottom will attack the metal as the heat melts it down.

Never use metal scouring pads to clean the non-stick surface.

Never put cold water into a hot utensil. Let cookware cool down on its own or place in lukewarm soapy water.

If using a ceramic stovetop, lift the pan rather than sliding it across the glass plate.

This cookware is oven safe up to 350 °F / 176 °C.

Higher cooking temperatures or longer cooking time can cause the handle to get hot. Always use oven mitts.

Never put in the dishwasher. Take note that the shine of the coating may become dull and discolored to the action of certain detergents. Our warranty does not cover this type of wear, as the performance of the cookware is not affected.