

LIFETIME LIMITED WARRANTY

Thank you for purchasing our cookware. We wish you years of cooking enjoyment. Food Network is dedicated to producing a trusted brand of cookware. These pans are manufactured and inspected to ensure the highest guality standards. They are guaranteed to be free from defects in materials and workmanship under normal household use for the lifetime of the cookware.

This warranty promises the original purchaser replacement of any defective part or item during the guarantee period. If the product is out of production, a pan of similar value will be substituted or a refund will be issued.

This warranty does not cover damage caused by accident, misuse, abuse or commercial use. Scratches, stains, discoloration, damage from overheating, or damage from the use of an automatic dishwasher are not covered by this guarantee. Incidental or consequential damages are not covered by this guarantee.

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

Should you have a problem with your cookware, please return to your local Kohl's Department Store or call 1-877-342-4337.

IMPORTANT SAFETY. **USE & CARE INFORMATION** Please read this information before you use your cookware.

These instructions are for your general safety, use and care to avoid personal injury and damage to your cookware or property. Please note that some sections may not apply to your specific line of cookware.



Match the pan base to the heat zone

Place hot pan on trivet

handles/knobs



are still damp



USE & CARE:

• Keep small children away from the stove while you are cooking.

- Be careful around the stove as heat, steam and splatter can cause burns.
- Never allow your cookware to boil dry and leave an empty pan on a hot burner. An unattended, empty pan on a hot burner will get extremely hot, which can cause personal injury and/or property damage.
- The enamel interior is not suitable for dry cooking; liquid, oil, fat, or butter should completely cover the interior of the base before cooking begins.
- Oven Use: Always use potholders when removing cookware from the oven. Enamel Cast Iron Cookware is oven safe to 500°F.

- Stovetop: Match pan size to burner size. Use burners that are same size as the pan you are using. Adjust gas flame so that it does not extend up the sides of the pan. Position pans so that handles are not over other hot burners. Do not allow handles to extend beyond the edge of the stove where pans can be knocked off.
- Microwaves: Never use your cookware in the microwave. • Utensils: Wood, plastic, or nylon tool safe.
- Steam: When removing lids or cooking with lids, always position the lid so that the steam is directed away from you. Always use a potholder when adjusting lids. Rising steam can cause burns.
- Sliding Pans: Avoid sliding or dragging your cookware over the surface of your stovetop, especially glass top ranges, as scratches may result. When using products on plass or ceramic stovetops, always follow the manufacturer's guidance for use of your cookware. It is important to lift the product across the glass when moving it. Do not slide it across the glass or bang it down; both may damage the glass.
- Temperature Extremes: To minimize sudden changes in temperature that can cause cookware to warp, always heat gradually and never pour cold liquid into a hot pan. Enamel cast iron cookware must be heated progressively to avoid thermal shock and possible damage.
- Lid Vacuum: A lid left on a pan after turning heat down or off may result in a vacuum that causes the lid to seal to the pan. Using a lid made for another pan can also cause a lid vacuum. If a lid vacuum occurs, DO NOT attempt to remove the lid from pan in any way. To avoid a lid seal, remove the lid and set it ajar before turning heat off.
- Hot Handles and Knobs: Handles can get very hot under some conditions. Use caution when touching them and always have potholders available for use.
- Loose Handles: Periodically, check handles and knobs to be sure they are not loose.

CARE & CLEANING

- Standard Care: · Before first use and after each use, wash cool pans thoroughly with mild
- dishwashing detergent and warm water.
- Dry thoroughly with soft cloth and let pots sit in open air before storing. Snots and Stains:
- Do not use oven cleaners to clean cookware.
- Remove burnt-on foods by soaking for a few minutes.
- Do not use steel wool, coarse scouring pads or powder.
- Dishwasher: This cookware is not dishwasher safe.
- Storage:
- To avoid scratches or chips on the cookware exterior, place paper towels between pans when storing.
- Don't drop or bang cookware against hard surfaces, as enamel may chip.



safe



safe

gas safe





oven safe wood, nylon up to 500°F



Production Date

back

