








 Department Stores Menomonee Falls, WI	
DATE:	4.19.12
STYLE#:	LF0106-2
KOH#/CODE#:	TBD
BRAND:	Kitchen à la Carte
PROGRAM:	Cookware
SEASON:	Fall '12
DESCRIPTION:	Aluminum Cookware Warranty
JOB ID#:	120801_PK_KA_Cookware2
VENDOR:	LF Maspion
CONTACT:	
OFFICE:	Shanghai
COP:	China
PROD. DEV. CONTACT:	Kim Elkins, (917) 339-4152, kim.elkins@kohls.com Elizabeth D'orazi, (212) 946-3089, elizabeth.d'orazi@kohls.com
PACKAGING COORDINATOR:	Erika Wolf (262)703-2339, erika.wolf@kohls.com
PACKAGING MANAGER:	Kelley Malone (262)703-7126, kelley.malone@kohls.com
PACKAGING DESIGNER:	Jenny Fox (262)703-1882, jenny.fox@kohls.com
PACKAGING INFORMATION	
PKG. TYPE:	Use & Care - insert
DIE SIZE:	4" W x 9.13" H
PRINT SIZE:	100%
STOCK:	Bright White 12 pt Satin Coated
WEIGHT:	TBD by Vendor
FINISH/VARNISH:	Satin
PRINTED SIDES:	2-sided
ADHESIVE:	TBD by Vendor
INTEGRATED:	Yes
NOTES:	Insert is enclosed inside cookware package
Callouts on artwork: (Embossed, Debossed, Foil, Attachment, Spot Varnish, Perforated, Unique Substrate, etc.)	LF0106-2
FILE INFORMATION	
FILE NAME:	NonstickAluminum_Warranty
HISTORY:	4.19.12
RELEASE DATE:	4.27.12
RELEASED BY:	Jenny Fox
FONTS:	Adobe Systems- Helvetica Neue Lt. Std, Helvetica Neue
LINKS:	N/A
COLOR: (callout % screen of PMS colors here)	PMS  Pantone 124 C  Pantone  Pantone CMYK  PMS  PMS  CMYK Image DO NOT PRINT  Die  White  Black

IMPORTANT!!! IMPORTANT!!!

SAMPLES/PROOFS
THIS ARTWORK IS FOR SAMPLE/PROOF PRODUCTION ONLY - RECEIVING THIS ARTWORK DOES NOT AUTHORIZE FULL PRODUCTION.

ALL SAMPLES AND/OR PROOFS MUST BE APPROVED BY KOHL'S PACKAGING DEPARTMENT PRIOR TO ACTUAL PRODUCTION. IF THIS PROOF IS NOT RECEIVED FOR APPROVAL AND PRINT PRODUCTION IS BEGUN IN ERROR, KOHL'S RESERVES THE RIGHT TO REFUSE THE PACKAGING. THE COST OF PRODUCTION AND/OR CORRECTION WILL BE BORNE BY YOU. PLEASE FORWARD PRINTED PROOFS TO PROJECT MANAGEMENT AT THE ADDRESS NOTED BELOW FOR ALL APPROPRIATE APPROVALS. YOU WILL BE ADVISED OF THE NECESSARY APPROVALS WITHIN APPROXIMATELY 48-72 HOURS OF RECEIPT OF PROOF.

FONTS
TO THE EXTENT THE DISC CONTAINS FONTS FOR WHICH YOU DO NOT HAVE A LICENSE (WHERE SUCH LICENSE IS REQUIRED), YOU SHALL BE SOLELY RESPONSIBLE FOR OBTAINING SUCH LICENSE. IN ADDITION, ALL CONTENT CONTAINED ON THE DISC IS TO BE USED SOLELY FOR THE PURPOSE OF CREATING PACKAGING FOR KOHL'S.

PHOTOGRAPHY
PLEASE NOTE THAT IF PHOTOGRAPHY IS REQUIRED THAT IS NOT PROVIDED BY KOHL'S - YOU MUST FIRST RECEIVE ART DIRECTION AND PROVIDE ADEQUATE TIME FOR THE KOHL'S PACKAGING DEPARTMENT TO REVIEW AND APPROVE.

THANK YOU,
CATHERINE SNYDER-WOJCIUK
MANAGER - PACKAGING DESIGN AND PRODUCTION

KOHL'S DEPARTMENT STORES
MARKETING DEPARTMENT
PROJECT MANAGEMENT/PACKAGING COORDINATION
SOUTH DOCK
N56 W17000 RIDGEWOOD DRIVE
MENOMONEE FALLS, WI 53051

Kitchen Aluminum Nonstick {à la carte} Cookware

3-YEAR LIMITED WARRANTY

Thank you for purchasing our cookware. These pans are manufactured and inspected to ensure the highest quality standards. They are guaranteed to be free from defects in materials and workmanship under normal household use for a 3-year period.

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 pot 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 1-877-34-CHEFS (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.

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 never leave an empty pan on a hot burner. An unattended, empty pan on a hot burner can get extremely hot, which can cause personal injury and/or property damage.
- **Aluminum Base:** In some cases, cookware with aluminum bases may melt and separate, possibly resulting in personal injury and property damage.
- **Oven Use:** Always use potholders when removing cookware from the oven. Cookware is oven-safe up to 300°F without glass lids.
- **Broiler:** Never place a nonstick pan under the broiler.
- **Stovetop:** Match pan size to burner size. Use burners that are the same size as the pan you are using. Adjust gas flame so that it does not extend up the sides of the pan. The use of high heat is not necessary; cook using low to medium heat only. The use of high heat can permanently discolor and damage the cookware. 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 and nylon tools are preferred.
- **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 stove top, especially glass top ranges, as scratches may result. Porcelain enamel is a glass-based finish and, like glass, if force is applied against rough metal, it will scratch. Therefore, to preserve the exterior finish of the cookware,

we recommend this item not be slid across the grates, but rather picked up and moved to prevent cosmetic exterior scratching.

- **Temperature Extremes:** Do not place glass lids directly on top of or directly under heating elements. Avoid extreme temperature changes when using glass lids. Avoid sudden temperature changes such as immersing hot cookware in cold water. Always let cookware cool before washing.
- **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 the pan in any way. To avoid a lid seal, remove the lid and set it ajar before turning heat off.
- **Glass Lids:** Cracks and Scratches: Do not use glass lids that have cracks or scratches. If your lid is cracked or has deep scratches, breakage can occur spontaneously. Please contact Kohl's for a replacement.
- **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.

NONSTICK COATINGS

- This cookware uses nonstick coatings on the interiors of the cookware. We do not recommend using metal utensils to mix, stir or release food from our pans. Wood or nylon tools are preferred.
- If restricted ventilation, some pets, especially small birds, have extremely sensitive respiratory systems and should be kept away from the kitchen.

CARE & CLEANING

Standard Care:

- Before first use and after each use, wash pans thoroughly with mild dishwashing detergent and warm water and dry thoroughly. Then season by lightly rubbing cooking oil onto the nonstick surface and heat over medium heat for two to three minutes. When cool, hand wash in warm, soapy water.
- Do not use nonstick aerosol cooking sprays. This will leave a residue that may be difficult to remove and will cause foods to stick to the cookware. If food remains on the surface, boil a mixture of water and vinegar to dislodge the food particles.

Lid Cleaning:

- Never use metal utensils, sharp instruments or harsh abrasives that may scratch and weaken the glass

Spots and Stains:

- Do not use oven cleaners to clean cookware.
- Do not use steel wool, coarse scouring pads or powder.

Dishwasher:

- This cookware is not dishwasher-safe. Hand wash only.

Storage:

- To avoid scratches or chips on the cookware exterior, place paper towels between pans when storing.

Kitchen Tools:

- Hand wash only. Wash with warm, soapy water and a non-metallic scrubber. Rinse and dry completely before storing.



Electric safe



Gas safe



Glass cooktop safe



Wood & nylon utensil safe



Oven safe up to 300°F without glass lids

front

back