KO	HLS <sup>®</sup> Department Stores Menomonee Falls, WI
DATE:	7.27.12
STYLE#:	2119801
KOH#/CODE#:	XXX
BRAND:	Kitchen à la Carte
PROGRAM:	Cookware
SEASON:	SP '13
DESCRIPTION:	Warranty Info
JOB ID#:	132001_PK_KC_SSCookwareWP
VENDOR:	LF Hong Kong
CONTACT:	dorawok@lfsourcing, allisonfung@lfsourcing
OFFICE:	Hong Kong
COP:	China
PROD. DEV.	Kim Elkins, (917) 339-4152, kim.elkins@kohls.com
CONTACT:	Elizabeth D'orazi, (212)946-3089, elizabeth.d'orazi@kohls.com
PACKAGING	
COORDINATOR:	Christy Musack (262)703-2274, christy.musack@kohls.com
PACKAGING	Kellev Malone
MANAGER:	(262)703-7126, kelley.malone@kohls.com
PACKAGING	John Ziemer
DESIGNER:	(262)703-6882, john.ziemer@kohls.com
PACKAGING IN PKG. TYPE:	
DIE SIZE:	Use & Care - insert 4" W x 9.13" H
PRINT SIZE:	4 W X 9.13 H 100%
STOCK:	Bright White 12 pt Satin Coated
WEIGHT:	TBD by Vendor
FINISH/VARNISH:	
PRINTED SIDES:	2-sided
ADHESIVE:	TBD by Vendor
INTEGRATED:	Yes
NOTES:	Insert is enclosed inside cookware package
Callouts on artwork:	moore to onotobod mondo obokwaro paokago
(Embossed,Debossed, Foil, Attachment,	
Spot Varnish,Perforated, Unique Substrate, etc)	
FILE INFORMA	TION
FILE NAME:	2119801_WARRANTY
HISTORY:	8.30.12, 9.11.12
	·····
	0.7.40
RELEASE DATE:	9.7.12

RELEASED BY:	John Ziemer
FONTS:	Adobe Systems- Helvetica Neue Lt. Std, Helvetica Neue
LINKS:	
COLOR: (callout % screen of PMS colors here)	PMS Pantone 124 C Pantone Pantone Pantone Pantone
	CMYK PMS PMS CMYK Image
	DO NOT PRINT Die White Black

#### IMPORTANTIII IMPORTANTIII

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

NUT AUTORALE FOLL FRUDUCTION. ALL SAMPLES AND/OR PROOFS MUST BE APPROVED BY KOHLS PACKAGING DEPARTMENT PRIOR TO ACTUAL PRODUCTION. IF HIS PROOF IS NOT RECEIVED FOR APPROVAL AND PRINT PRODUCTION SEGUIN IN BROK ROLLS RESERVES THE RIGHT TO REFUSE THE PACKAGING. THE COST OF PRODUCTION AND/OR COMPRECTION WILL BE BONNE BY YOU. PLASE FORWARD PRINTED PROOFS. TO PRALOET MANGEMENT AT THE ADDRESS NOTE BOLIV FOR ALL PAPPROVIALS. YOU WILL BE ADVISED OF THE NECESSARY APPROVALS WITHIN APPROXIMATELY 48-72 HOURS OF RECEIPT OF ROOF.

TAINS FONTS FOR WHICH YOU DO NOT HAVE A LICENSE (WHERE OU SHALL BE SOLELY RESPONSIBLE FOR OBTAINING SUCH LICENSE NTAINED ON THE DISC IS TO BE USED SOLELY FOR THE PURPOSE OF

OGRAPHY IS REQUIRED THAT IS NOT PROVIDED BY KOHLS - YOU MUST ON AND PROVIDE ADEQUATE TIME FOR THE KOHLS PACKAGING UN APPRIVIE

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

OHL'S DEPARTMENT STORES IARKETING DEPARTMENT ROLECT MANAGEMENT/PACKAGING COORDINATION 000 RIDGEWOOD DRIVI

# Kitchen {à la carte}

## **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.

**Stainless Steel** 

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 vour 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 lid.
- Broiler: Never place a pan under the broiler.
- Stovetop: The use of high heat can permanently discolor, warp and damage the cookware. 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: Metal, wood, plastic, or 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 stovetop, especially glass top ranges, as scratches may result.

- Temperature Extremes: Do not place glass lids directly on top such as immersing hot cookware in cold water. Always let cookware cool before washing.
- 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.
- have cracks or scratches. If your lid is cracked or has deep scratches, breakage can occur spontaneously. Please contact Kohl's for a replacement.
- 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:
- mild dishwashing detergent and warm water and dry thoroughly. Lid Cleaning:
- Never use metal utensils, sharp instruments or harsh abrasives that may scratch and weaken the glass.

#### Spots and Stains:

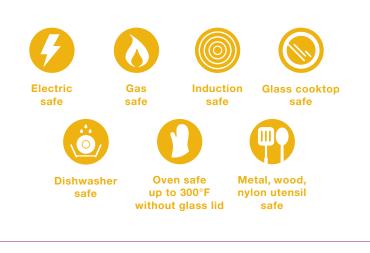
- Do not use oven cleaners to clean cookware. • Do not use steel wool, coarse scouring pads or powder.
- A spotted white film may form which can be removed with a mild solution of water and lemon juice or vinegar.

## Dishwasher:

• This cookware is dishwasher-safe but to maintain luster. handwashing is recommended. Over time harsh dishwashing detergents may dull the stainless steel exterior.

### Storage:

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



of or directly under heating elements. Avoid extreme temperature changes when using glass lids. Avoid sudden temperature changes

• Lid Vacuum: A lid left on a pan after turning heat down or off may

• Glass Lids: Cracks and Scratches: Do not use glass lids that

• Hot Handles and Knobs: Handles can get very hot under some

• Before first use and after each use, wash pans thoroughly with