



## **SAFETY INSTRUCTIONS**

Always use oven mitts or potholders. Keep hot pans away from children. **DO NOT LEAVE AN EMPTY PAN IN THE OVEN FOR AN EXTENDED PERIOD OF TIME.** Besides wasting energy, it may impair the pan's performance, discolor or damage it. Continuous high heat may also discolor and damage your bakeware. Minor scratches will not harm the non-stick performance or affect food cooking in the pan. Do not put lid (if included) in oven, microwave or dishwasher. Let pan cool completely before using lid (if included).

## **BEFORE USING**

Before using your new bakeware for the first time, remove all packaging, wash your pan in warm, soapy water, rinse and dry. For best results, the non-stick surface should be "conditioned" by wiping the INTERIOR of the pan with a light coating of cooking oil. All non-stick surfaces benefit from periodic "conditioning", especially after repeated automatic dishwasher cleaning.

## **FOR THE BEST FOOD RELEASE**

Always start with a clean pan. Wash carefully and be sure you've removed all traces of cooking oil and food before you store your pan. Remember to pre-heat your oven to the correct temperature for your recipe

## **UTENSILS**

Use only nylon or wooden utensils for non-stick bakeware. NEVER cut or chop in the pan with a metal utensil, as it will cut into the non-stick surface.

## **CLEANING**

Immediately after cooking, remove the pan from heat and let it cool on a heat-resistant surface. **DO NOT POUR WATER ONTO A HOT PAN.** This can cause excess baking residue to splatter and can cause the pan to warp. Always wash pan thoroughly with soap and water after each use. Brief cleaning with a dishcloth may not remove all food or grease particles, which may settle into the non-stick finish. If not removed, they may burn when the pan is reheated, causing stains and reducing the non-stick quality. To remove stubborn spots, use a non-abrasive plastic mesh pad. Use only products which clearly state they are safe for non-stick surfaces. Do not use steel wool, coarse scouring pads or powders. This bakeware is dishwasher safe and may be washed in an automatic dishwasher. A red film or spots may occur after dishwashing, which is caused by dishwashing detergent residue or from not letting the pan dry completely before storing. The red film or spots can easily be removed by wiping it with cooking oil. To remove stubborn spots, use a non-abrasive plastic mesh pad. Because automatic dishwasher detergents can be hard on finishes, to preserve the non-stick surface and color, hand washing is recommended.

## **\*LIMITED LIFETIME WARRANTY**

Congratulations on your purchase of Ecolution bakeware. This product is warranted to be free from defects in material and workmanship under normal household use. The manufacturer's obligation shall be limited to repairing or replacing, FOB Epoca International Distribution Facility as well as the authorized selling agent, any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse or misuse, including damage caused by overheating and does not apply to scratches, stains, discoloration or other damage, which does not impair the functionality of the bakeware. This warranty is valid only for the first quality goods purchased from an authorized selling agent of Epoca International, Inc. To claim your warranty, send the bakeware along with an \$8.00 check for shipping and handling to:

**Epoca International, Inc. Attn.: Customer Service**  
**931 Clint Moore Rd**  
**Boca Raton, FL 33487**