

*LIMITED LIFETIME WARRANTY

Congratulations on your purchase of Ecolution cookware. 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 cookware. 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 cookware 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

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**PFOA FREE
Non-Stick**
a safer solution for
healthy & eco-friendly
cooking :)

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Cook Well. Do Good.

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Water-based
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Non-Stick

**USE, CARE AND SAFETY
INSTRUCTIONS**

Thank you for choosing Ecolution cookware. Please carefully review the following use, care and safety instructions, which contain important information for the use and safe enjoyment of your new cookware.

SAFETY INSTRUCTIONS

The handles are designed to "stay-cool" during use; however, they will eventually get hot during an extended cooking session. Use of potholders is always recommended. Keep handles from extending over the front edge of the cooktop where they can be snagged by clothing or small hands. Be sure to position handles away from other burners to keep them from getting hot. **REMEMBER: Put safety first! DO NOT LEAVE AN EMPTY POT ON A HOT BURNER OR ALLOW LIQUIDS TO BOIL DRY.** Besides wasting energy, it may impair the pan's performance, discolor or damage it. **DO NOT STORE FOOD IN A PAN AFTER COOKING, ALWAYS TRANSFER IT TO ANOTHER CONTAINER.** Stovetop cookware is not designed for oven use.

BEFORE USING

Before using your new cookware 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. Remove food from the refrigerator 10 minutes before you intend to cook. Remember to preheat your pan. When cooking do not add salt to your pan until the liquid is at boiling point.

UTENSILS

Only use nylon or wooden utensils for Ecolution non-stick cookware. You should NEVER cut or chop in the pan with a metal utensil. Slight surface marks and abrasions are NORMAL and will not affect the performance of the non-stick coating. Metal will cut into the non-stick and should be avoided.

COOKING ON THE STOVETOP

Best results are obtained by preheating your cookware for 2 to 3 minutes on low heat. Cookware over heat should never be left unattended nor empty for an extended time. Ideal cooking temperature is approx. 300 degrees Fahrenheit and this is achieved in only a few minutes at low heat.

Continuous high heat may discolor and damage your cookware. Select the right size burner to fit the bottom of the pan and adjust gas flames so they do not extend up the sides of the pan. Minor scratches will not harm the non-stick performance or affect food cooking in the pan. The handles of your cookware are constructed to minimize heat transfer. Touch lightly to be sure the handles have not become hot. Use oven mitts or potholders if necessary.

CLEANING

Immediately after cooking, remove the pan from heat and let it cool on a heat-resistant surface. **DO NOT POUR WATER INTO A HOT PAN.** This can cause grease to splatter and can cause the bottom of 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. Your cookware is dishwasher safe and may be washed in an automatic dishwasher. A spotted white film (minerals from water, buildup of detergents from the automatic dishwasher) may form on the non-stick surface. This film can be removed by rubbing the non-stick or anodized surface with a sponge dipped in lemon juice or vinegar. Then wash, rinse, dry and recondition the non-stick surface with cooking oil. Dishwasher detergents are very hard on finishes. While your pans may be cleaned in a dishwasher, to preserve the long lasting beauty of the pan, hand washing is recommended.

STORAGE

To preserve the life of the soft touch handles, store your cookware in a cool, dry place.