

## How to get the most from your new Xylan® nonstick cookware

**Y**ou are about to enjoy the experience of cooking with first-class cookware with all of the advantages of Xylan nonstick coating from Whitford. Remember that sensible care will help your new cookware last for many years. These simple steps will help you get the most pleasure and use from it:

1. Before using this (or any nonstick) cookware for the first time, wash it to make sure it is clean. Then season it by lightly rubbing cooking oil onto the nonstick surface over medium heat for two or three minutes. When it cools, sponge it with a mild detergent in warm water and rinse clean. It's ready to go!
2. Always use low or medium heat when cooking food. This helps preserve the nutrients in food (many of which are fragile, and easily damaged when heated to extremes). It also helps preserve the nonstick surface.
3. While the Xylan surface is designed to stand up to rough treatment, all nonsticks will last longer if you are careful not to stab the surface with a sharp point or cut foods with a knife while in the cookware.
4. Do not overheat empty cookware. Always be sure that oil, water or food materials are in the cookware prior to heating it.
5. Do not use cookware as a food storage container, which could encourage staining. It's better to keep cookware clean when not in use.
6. Always allow cookware to cool before immersing in water.
7. Your new cookware is perfectly safe to put into the dishwasher, but the Xylan surface is so easy to clean that a quick handwash does the trick.
8. If, through misuse, burned grease or food residue collects on the surface, it can usually be removed with warm water and a mild detergent. In an extreme case, such residue can be removed by a thorough cleaning with this solution: 3 tablespoons bleach, 1 tablespoon liquid dish detergent and 1 cup of water. Apply to the cooking surface with a sponge or plastic scrubbing pad. After cleaning, recondition the surface with a light wipe of cooking oil.

## How to get the most from your new HALO® nonstick cookware

**Y**ou are about to enjoy the experience of cooking with first-class cookware with all of the advantages of HALO nonstick coating from Whitford that helps cook quickly and evenly. Remember that sensible care will help your new cookware last for many years. These simple steps will help you get the most pleasure and use from it:

1. Before using this (or any nonstick) cookware for the first time, wash it to make sure it is clean. Then season it by lightly rubbing cooking oil onto the nonstick surface. When it cools, sponge it with a mild detergent in warm water and rinse clean. It's ready to go!
2. Always use low or medium heat when cooking food. This helps preserve the nutrients in food (many of which are fragile, and easily damaged when heated to extremes). It also helps preserve the nonstick surface.
3. While the HALO surface is designed to stand up to rough treatment, all nonsticks will last longer if you are careful not to stab the surface with a sharp point or cut foods with a knife while in the cookware.
4. Do not overheat empty cookware. Always be sure that oil, water or food materials are in the cookware prior to heating it.
5. Do not use cookware as a food storage container, which could encourage staining. It's better to keep cookware clean when not in use.
6. Always allow cookware to cool before immersing in water.
7. Your new cookware is perfectly safe to put into the dishwasher, but the HALO surface is so easy to clean that a quick handwash does the trick.
8. If, through misuse, burned grease or food residue collects on the surface, it can usually be removed with warm water and a mild detergent. In an extreme case, such residue can be removed by a thorough cleaning with this solution: 3 tablespoons bleach, 1 tablespoon liquid dish detergent and 1 cup of water. Apply to the cooking surface with a sponge or plastic scrubbing pad. After cleaning, recondition the surface with a light wipe of cooking oil.

# How to get the most from your new Fusion® sol-gel nonstick cookware

You are about to enjoy the experience of cooking with a PTFE/PFOA-free sol-gel-coated “ceramic” cookware. Remember that sensible care will help preserve your new cookware. These simple steps will help you get the most pleasure and use from it:

1. Before using this (or any nonstick) cookware for the first time, wash it to make sure it is clean. Then season it by lightly rubbing cooking oil onto the nonstick surface. When it cools, sponge it with a mild detergent in warm water and rinse clean. It's ready to go!
2. Always use low or medium heat when cooking food. This helps preserve the nutrients in food (many of which are fragile, and easily damaged when heated to extremes). It also helps preserve the nonstick surface.
3. Remember that all nonsticks will last longer if you are careful not to stab the surface with a sharp point or cut foods with a knife while in the cookware.
4. Do not overheat empty cookware. Always be sure that oil, water or food materials are in the cookware prior to heating it.
5. Do not use cookware as a food storage container, which could encourage staining. It's better to keep cookware clean when not in use.
6. Always allow cookware to cool before immersing in water.
7. Your new cookware is perfectly safe to put into the dishwasher, but the Fusion surface is so easy to clean that a quick hand wash does the trick.
8. If, through misuse, burned grease or food residue collects on the surface, it can usually be removed with warm water and a mild detergent. In an extreme case, such residue can be removed by a thorough cleaning with this solution: 3 tablespoons bleach, 1 tablespoon liquid dish detergent and 1 cup of water. Apply to the cooking surface with a sponge or plastic scrubbing pad. After cleaning, recondition the surface with a light wipe of cooking oil.