

HOW TO GET THE MOST FROM YOUR NEW EXCALIBUR® COOKWARE

You are about to experience cookware unlike anything else you've ever used. It's a unique combination of top-grade cookware and Excalibur, the toughest, longest-lasting nonstick in the world. These simple steps will help you get the most pleasure and use from your special purchase:

1. Before using this (or any nonstick) cookware for the first time, wash it in warm, soapy water.
2. Always use low or medium heat when cooking food. This helps preserve the nutrients in the food (many of which are fragile, and therefore damaged when heated to extremes). It also helps preserve the nonstick surface.
3. Use metal utensils if you like: the special Excalibur surface is designed to stand up to them. Be careful, however, 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.
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. While this would not affect the Excalibur finish, a sudden temperature change could warp the pan.
7. Your new Excalibur cookware is perfectly safe to put into the dishwasher, but the Excalibur surface is so easy to clean that a quick hand wash does the trick. *But be sure to check with your manufacturer's instructions to make sure that the exterior of your pan is also dishwasher-safe.*
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, wash in warm, soapy water.

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