



Performance and Excellent Line

(Recommended for extending the life expectancy for Performance and Excellence line)



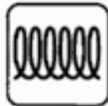
Gas



Electric



Radiant



Induction

USE

- Avoid heating when empty or over heating while cooking.
- Avoid violent physical shocks or rapid heat changes.
- Air cool slowly before cleaning cookware.
- When cooking is completed, remember to empty your cookware, as acids and sugary foods cause damage to metal surfaces.
- Do not add salt to water until it has come to a complete boil, and stir until dissolved.
- Wash utensils as soon as possible after each use.
- Dry cookware quickly after washing, rather than letting them dry naturally, to avoid traces of calcium.
- Use round ended wood or plastic utensils. (Matfer recommends any of our Exoglass® utensils.)

MAINTENANCE

- Remove burnt or sticky particles, soak in hot water before cleaning with sponge.
- Do not use abrasive products or buffers.
- Do not use products which are not recommended for cleaning various metals, such as alkaline for aluminum, bleach, acid detergents, oven cleaning sprays.
- In the event of calcium deposits, add a small amount of vinegar to hot water, leave to cool, then wash normally.

- Overheating traces or marks on stainless steel can be removed using specific stainless steel polishing paste products.
- Iridescent coloring (bluing) can occur after cooking foods containing starch, to remove clean using diluted vinegar.
- Store in a clean, dry place.

LIFETIME WARRANTY ON ATTACHMENT HANDLE/BODY, ON ALL ITEMS.