

# FRIGIDAIRE®

## All about the Use & Care of your Cookware

Thank you for choosing Frigidaire brand cookware! To be sure you get great results, please read this information before using your new cookware. These instructions are for use, care, and cleaning, so you can cook safely and keep your cookware looking good and working well.

### IMPORTANT SAFETY USE & CARE INFORMATION

#### SAFE COOKING

- **Children:** Keep small children away from the stove while you are cooking. Never allow a child to sit near the stove while cooking. Be careful around the stove as heat, steam, and splatter can cause burns.
- **Pet Warning:** Fumes from everyday cooking -- particularly smoke from burning foods -- can be harmful to small pets, especially birds. Overheating cooking spray, oil, fat, margarine, or butter creates dangerous fumes which a bird's respiratory system cannot handle. Scorched plastic handles or utensils can also contaminate the air and endanger birds and other pets. Never allow a pan to overheat, and never cook with birds or small pets in or near the kitchen.

- **Unattended cooking:** **Never** allow your cookware to boil dry, and **never** leave an empty pan on a hot burner. An unattended, empty pan on a hot burner can get extremely hot, which can cause personal injury and/or property damage.
- **Aluminum with stainless base:** If cookware with an aluminum base is allowed to boil dry, the aluminum may melt and separate, resulting in personal injury and property damage. If your cookware boils dry and you see molten aluminum, **do not** pick up your cookware. Turn the burner off, leave the cookware on the stove, and allow it to cool before moving.
- **Match pan size to burner size:** Use burners that are same size as the cookware you are using.
- **Gas cooktops:** Adjust gas flame so that it does not extend up the sides of the cookware.
- **Sliding pans:** Avoid sliding or dragging your cookware over the surface of your stovetop, especially glass-top ranges, as scratches may result. We are not responsible for scratched stovetops.
- **Microwaves:** Never use your cookware in the microwave.
- **Oven Use:** Always use potholders when removing cookware from the oven. Cookware with stainless steel handles is oven safe to 450°F (230°C). If cookware with a stainless steel handle is used with a glass lid, it is oven safe up to 400°F (200°C).
- **Broiler:** Cookware with metal handles and without non-stick coatings are broiler-safe.
- **Home use:** This cookware is not intended for commercial use or restaurant use.
- **Double boiling:** **Do not** make a double boiler out of cookware that is not designed for that purpose.

#### GETTING STARTED

Before using new cookware, wash thoroughly with warm soapy water mixed with one cup of vinegar to remove all dirt and factory oils completely.

#### CLEANING

##### Standard Care:

- After each use, wash the cookware thoroughly with mild dish-washing detergent and warm water.
- Oil left on the pans may turn brown when heated and make the cookware difficult to clean. If food remains on cookware, boil a mixture of water and vinegar in the cookware to dislodge the food particles.
- Most oven cleaners should **not** be used to clean your cookware, as they contain chemicals that can ruin the cookware. Frigidaire ReadyClean™ cleaners contain food surface contact safe ingredients and are a better alternative for tough stains. The Oven and Microwave Cleaners break up burnt-on grease. The cooktop cleaner gently scrubs the surface to remove baked on food, and the Stainless Steel Cleaner can be used to buff the finish.\* Make sure to spot test on an inconspicuous area of the pan before applying any cleaner to the entire surface.
- If a spotted white film develops, use a mild solution of water and lemon juice or vinegar to remove it.
- This cookware is dishwasher safe, but the best way to clean it is to wait for it to cool, then wash by hand in warm soapy water, rinse thoroughly, and dry immediately. Cookware can discolour and pit if not fully rinsed and dried before storage.
- To keep your cookware's bright shine, avoid soaking it in dish detergents for long periods, especially if your tap water is chlorinated. Some dishwasher detergents contain chlorides, chlorine, and fine sand. All of these help in the cleaning action, but these ingredients will dull the bright finish of your cookware over time.
- To prevent scratches or chips on the cookware exterior, place paper towels between pieces when storing.

#### HANDLES AND KNOBS

- Handles and knobs can become very hot under some conditions. Use caution when touching them, and always have pot holders available for use.
- Position cookware so that handles are not over other hot burners. Do not allow handles to extend beyond the edge of the stove where the cookware can be knocked off the cooktop.
- Check handles and knobs periodically to make sure they are secure. **Do not** use cookware that has a loose handle. Handles that are loose can separate from the pan and cause injury or damage items in your kitchen.

\* ReadyClean™ product numbers - Oven Cleaner: 5304508689, Cooktop Cleaner: 5304508690, Stainless Steel Cleaner: 5304508691.

#### LIDS

- When removing lids or cooking with steam vented lids, always hold the lid so that the steam is directed away from you. Always use a pot holder when adjusting lids with steam vents. Rising steam can cause burns.
- Glass Lids:
  - **Do not** use glass lids that have cracks or scratches. Lids with cracks or deep scratches can break spontaneously.
  - When cleaning, never use metal utensils, sharp instruments, or harsh abrasives that may scratch and weaken the glass.
  - **Do not** place glass lids directly on top of, or directly under heating elements. Avoid extreme temperature changes when using glass lids. Do not submerge a hot lid in cold water.
- When you remove covered cookware from heat, a vacuum may result that causes the lid to seal to the cookware. Using a lid made for another pan can also cause a lid vacuum. If a lid vacuum occurs, **DO NOT** attempt to remove the lid from cookware in any way. To avoid a lid seal, remove the lid or set it ajar before turning heat off.

#### LIMITED WARRANTY

*This Frigidaire product is warranted to be free from defects in materials and workmanship for a period of 1 year from the date of purchase. If this product is found to be defective, return with receipt or proof of purchase to place of purchase for replacement. If you do not receive satisfaction from the place of purchase, please contact our Customer Service Department: Phone: 800-944-9044; Website: www.frigidaire.com. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Electrolux Home Products, Inc. shall not be liable for consequential or incidental damages, improper installation, service call cost, installation or reinstallation cost, or by failure due to normal wear. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.*

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