



Gourmet Nesting Cobalt Blue Non-Stick Cookware Care, Use, and Cleaning Instructions

Caution: Always use a hot pad when handling hot cookware. Handles may become hot if left directly over heat or flame.

Caution: Do not use detachable handles in the oven. **Keep oven temperature below 500° F.**

Caution: Be sure the locking pin on detachable handle is fully engaged before lifting cookware.

Caution: “Bungee” storage cord should be used with caution. Keep away from children.

General use

- First cleaning: before using new cookware, wash in hot soapy water with ½ cup of vinegar added. This helps ensure any remaining manufacturing oils are removed before use.
- Never use abrasive pads or cleaners.
- Season the cookware by rubbing several drops of cooking oil into pan and wiping clean with paper towel. Seasoning is recommended 2-3 times per year.
- Although stainless steel is a very durable metal, foods such as mustard, lemon juice, mayonnaise, salt any type of tomato product such as tomato paste or tomatoes themselves as well as any condiments may etch, pit, or spot if left in contact with surface for an extended period of time.
- We recommend using plastic or wooden utensils. You may prefer using metal utensils. These may scratch the cooking surface, but will in no way impair the performance or durability of the cookware.
- When cooking over a gas burner, make sure flame touches pan bottom only. If flame comes up sides of pan energy is wasted and sides of pan may become permanently discolored
- Never use on high heat. Food will burn. The triple clad construction of this cookware is highly conductive and effective for quick, even heat distribution.
- Low to medium setting, recommended for cooking. Boiling water on medium-high is sufficient.
- Never leave an empty pan over a hot burner. Doing so can ruin pan and cause damage to stovetop.
- Heat or cool cookware gradually, never pour cold water in a hot pan or immerse a hot pan into liquid.

Cleaning exterior

- Clean exterior with warm soapy water(dishwashing liquid), sponge or soft cloth, and thoroughly dry.
- **Do Not** use steel wool, chlorine cleansers, abrasive cleaners or cleansers, or abrasive pads including Teflon pads, as these will scratch the exterior finish.

Cleaning Non-Stick interior

- **Do Not** use steel wool, chlorine cleansers, abrasive cleaners or cleansers, or abrasive pads including Teflon pads, as these will scratch the interior finish.
- Clean interior with warm soapy water (dishwashing liquid), sponge or soft cloth, and thoroughly dry.
- A non-abrasive cleanser like Bon Ami® may be used for heavily baked on debris.
- Cookware is dishwasher safe. However, exterior may dull from repeated dishwasher use. Hand washing recommended.



*******Original Proof of Purchase Required for all Warranty Claims*******

Limited Warranty

Magma Products, Inc. guarantees this cookware to be free from defects in materials and workmanship for 1 year from the date of purchase to the original consumer. This guarantee is for the periods herein specified when used under normal and reasonable conditions in a non-commercial or non-institutional environment.

Conditions of Warranty

This warranty does not include the cost of property damage or any inconvenience due to failure of the product. Nor does it cover damage due to misuse, abuse, accident, or damage resulting from transportation of this product. Nor does it include damage resulting from commercial / industrial use of this product. If the product fails to function due to a defect in materials or workmanship during the warranty period, the defective part will be repaired or replaced at Magma's option. If you wish to obtain performance under this limited warranty, you should contact **Magma's customer service department via telephone at 562-627-0500 or via e-mail at mail@magmaproducts.com, or via U.S. postal Service mail at "Magma products, Inc., Attention customer service, 3940 Pixie Ave., Lakewood, CA 90712 U.S.A."** The defective part, along with proof of purchase, must be returned postage prepaid to Magma Products, Inc.

In the state of California only, if refinishing or replacement is not commercially practicable, the retailer selling the product, or Magma Products, Inc., will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer prior to the discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty.

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