



Gourmet Nesting Cookware Use, Care and Cleaning Instructions

CAUTION: Always use a hot pad when handling hot cookware: the handles may become hot if left directly over heat or flame.

CAUTION: Always remove the detachable handles before placing cookware in the oven.

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

CAUTION: The “Bungee” type storage cord should be used with caution, and should never be used by children.

Prior to using your new cookware, wash it in hot soapy water with a sponge or soft cloth.

Every time the cookware is washed, rinse and dry thoroughly to prevent water spots.

Season the cookware by rubbing a few drops of cooking oil into the pan's surface and wiping clean. Seasoning is recommended 2-3 times per year.

There is no completely “stainless” steel. Acid foods (mustard, ketchup, lemon, etc.) should be washed off immediately to prevent tarnish.

Food films not completely removed will discolor your cookware when next reheated.

Overheating will discolor your cookware.

Using wooden or plastic utensils will reduce scratching.

Always heat or cool your cookware gradually, never pour cold liquid into a hot pan, or immerse a hot pan into liquid.

Cleaning the exterior mirror finish:

To clean the exterior of the cookware, wash in warm soapy water with a sponge or soft cloth. Do not use steel wool, chlorine cleansers, oven cleaners, abrasive cleaners or pads. These will scratch the exterior surface of your cookware. Dry thoroughly.

Cleaning the interior cooking surface:

To clean the interior surface, wash in warm soapy water with a sponge, a soft cloth, or a non-abrasive nylon pad. A non-abrasive cleanser may be used if necessary.

The cookware is dishwasher-safe. However, the exterior may be dulled by repeated dishwasher use. We recommend hand washing.



Limited Warranty

Magma Products, Inc. guarantees this Cookware to be free from defects in materials or workmanship for 1 year from 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 the failure of the product. Nor does it cover damage due to misuse, abuse, accident, or damage resulting from transportation of the product. Nor does it include damage resulting from the commercial 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. We suggest that you keep your purchase receipt as we may require reasonable proof of purchase.

In the state of California only, if refinishing or replacement of the product 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.

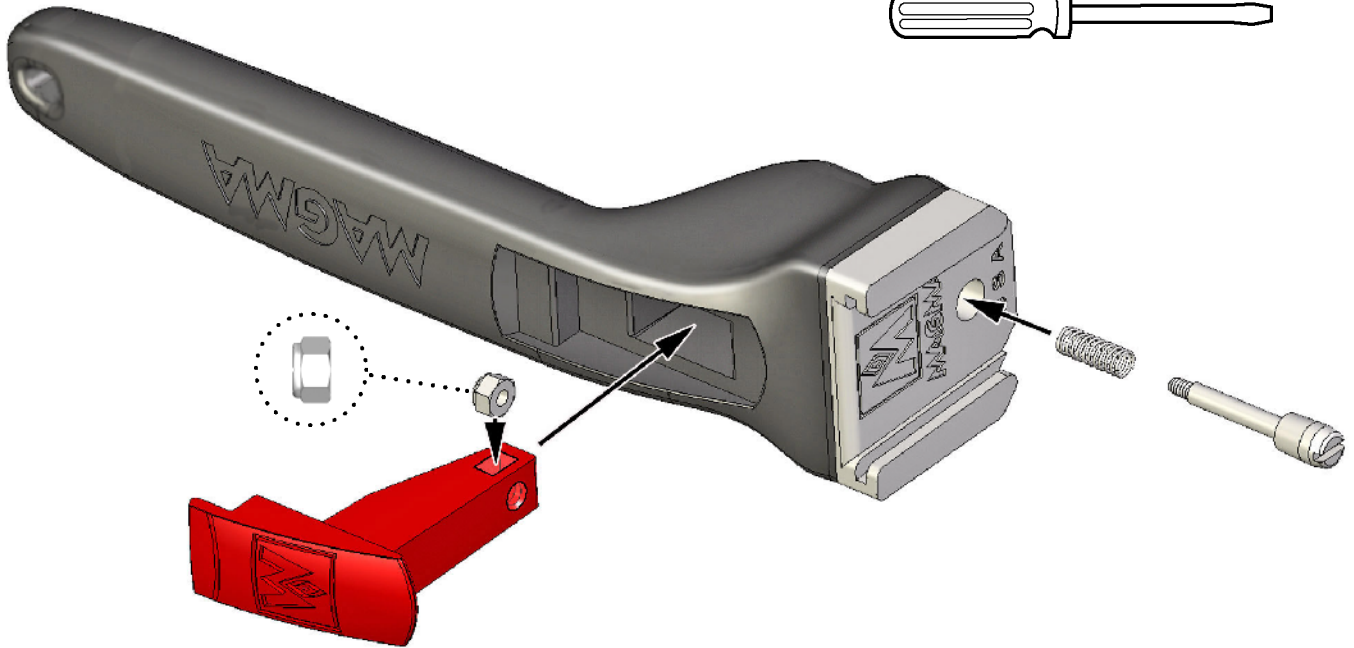
ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED HEREIN FOR THE PARTS DESCRIBED HEREIN.

Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Magma dealers, nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Magma's maximum liability shall not exceed the purchase price of the product paid by the original consumer. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusions may not apply to you. The warranty gives you specific legal rights and you may also have other rights which vary from state to state.

10-361 • Removable Cookware Handle

Disassembly and Cleaning Instructions

Tools required:



- Place handle on its side as shown.
- Unscrew & remove locking pin and spring with a slot-head screwdriver (Careful not to lose spring).
- Remove red thumb slide (Careful not to lose lock nut).
- Wash all parts with soap and water and dry.
- If necessary, clean any left over residue in locking pin hole with a Q-tip and alcohol.
- Reinstall red thumb slide with locknut in place.
- Reinsert lock pin and spring into pin hole and thread into locknut as shown (Do not over tighten).

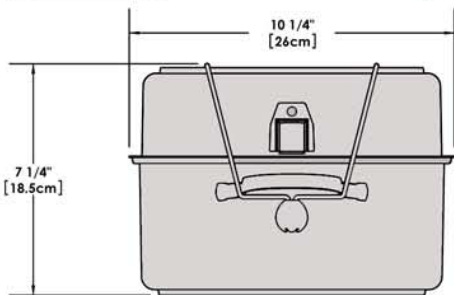
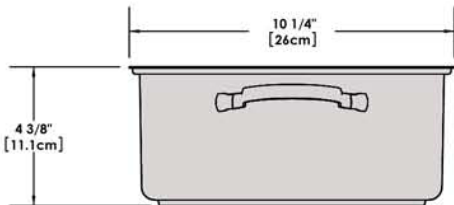
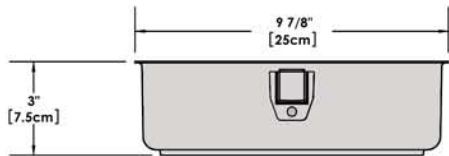
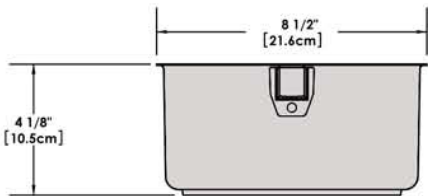
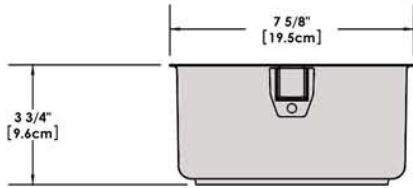
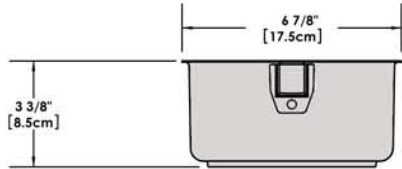
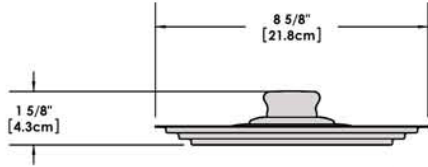
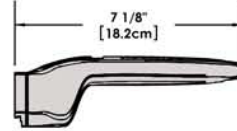
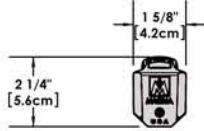


A10-360L

10 Piece Stainless Steel Gourmet "Nesting" Cookware

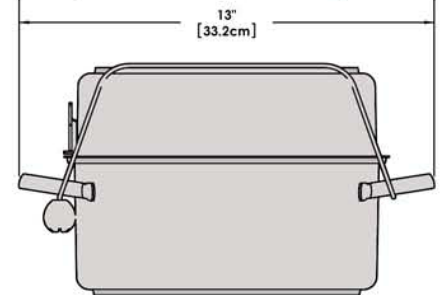
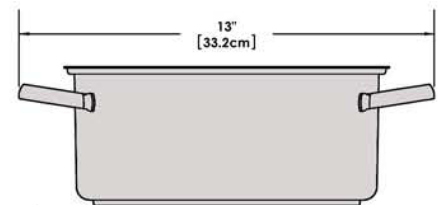
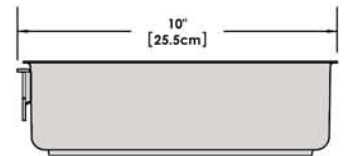
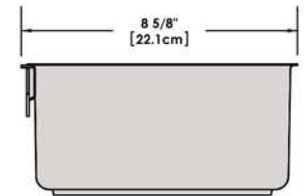
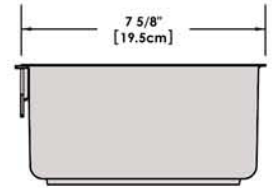
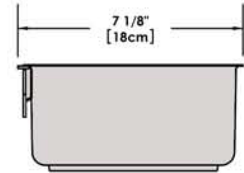
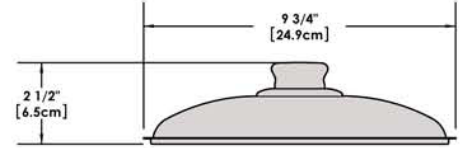
Weight 11 lb. (5 kg)

Removable Handle



*"Nested"
Cookware*

Lids



*"Nested"
Cookware*

*Saucepan
6-7/8\"
1-1/2 Quart*

*Saucepan
7-5/8\"
2 Quart*

*Saucepan
8-1/2\"
3 Quart*

*Saute / Fry Pan
9-7/8\"
3 Quart*

*Stock Pot
10-1/4\"
5 Quart*

