

Gourmet Nesting Ceramica® 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.

Caution: Do not use metal utensils, do not cut foods or use sharp utensils that can scratch cooking surface. Use nylon coated, or wood utensils only.

Caution: Do not use abrasive cleaners, oven cleaners, steel wool or any abrasive cleaning pads or the scrubbing side of scrub sponge.

GENERAL USE

- Before first use, hand wash in hot water with a mild dishwashing detergent, rinse thoroughly, and dry with a soft dishtowel.
- When cooking with your Ceramica® pan, adding oil or butter to prevent foods from sticking is not necessary. If you wish to enhance the flavor and appearance of foods, add only a minimum amount to the non-stick surface.
- When cooking over a gas burner, make sure flame touches pan bottom only. If flame extends up the pan side’s energy is wasted and sides of pan may become permanently discolored.
- The triple clad bottom construction of the pan’s base is highly conductive and effective for quick, even heat distribution. Low to medium temperature setting is recommended for most cooking.
- Never leave an empty pan over a hot burner. Doing so can ruin pan, void the warranty, and cause damage to stovetop.
- Pans are oven safe to 500° F. Pans in the oven become hot, always use oven mitt when removing pan from oven.
- Heat and cool pans gradually, never pour cold water in a hot pan or immerse a hot pan into liquid

CLEANING EXTERIOR

- **Do Not use abrasive cleansers, oven cleaners, steel wool or any abrasive cleaning pads or sponges.**
- Hand wash in hot water, mild detergent, and a sponge or soft cloth. Dry thoroughly.
- For heavily baked on debris or grease; soak pan in hot water and a mild dishwashing detergent for 1-2 hours.
- The exterior will show wear with continuous use, this will not affect the superior performance of the cookware.

CLEANING CERAMICA® NON-STICK INTERIOR

- **Do Not use abrasive cleansers, pads or cleaners on the non-stick surface.**
- Hand wash in hot water, mild detergent, and a sponge or soft cloth. Dry thoroughly.
- For heavily baked on debris or grease; soak pan in hot water and a mild dishwashing detergent for 1-2 hours.
- Some harsh dishwasher detergents slowly diminish the non-stick properties of ceramic coatings with repeated dishwasher use. For this reason, Magma recommends that you hand wash in hot water, with mild detergent, and a sponge or soft cloth. Dry thoroughly. Damage from use of harsh dishwasher detergents is not covered by the warranty.



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

Limited Warranty