



PKN
Product Knowledge Network

*Everything you need to know
about nonstick-coated
houseware products — FREE.*

Common Use and Care Instructions

Introduction

When writing use and care instructions, the goal is always focused on reminding the final consumer that sensible care will help preserve their new cookware. The simple steps outlined in this section will help the end user get the most pleasure and use from their cookware or bakeware.



COATING
INFORMATION

For Nonstick Cookware

1. Before using any nonstick cookware for the first time, wash it to make sure it is clean.
2. Optionally, you can further clean and prepare the surface by seasoning. Lightly rub cooking oil onto the nonstick surface and heat the cookware over medium heat for two or three minutes. When it cools, sponge it with a mild detergent in warm water and rinse clean. It's ready to go!
3. Always use low or medium heat when cooking food. This helps preserve the nutrients (many of which are fragile, and easily damaged when heated to extremes). It also helps preserve the nonstick surface.
4. While the better nonstick coating surfaces are designed to stand up to rough treatment, all nonsticks will last longer if you are careful not to stab the surface with a sharp point or cut foods with a knife while in the cookware.
5. Do not overheat empty cookware. Always be sure that oil, water or food materials are in the cookware prior to heating it.
6. Do not use cookware as a food storage container, which could encourage staining. It's better to keep cookware clean when not in use.
7. Always allow cookware to cool before immersing in water.

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8. Your new cookware is perfectly safe to put into the dishwasher, but most nonstick cookware surfaces are so easy to clean that a quick handwash does the trick.

9. If, through misuse, burned grease or food residue collects on the surface, it can usually be removed with warm water and a mild detergent. In an extreme case, such residue can be removed by a thorough cleaning with this solution: 3 tablespoons bleach, 1 tablespoon liquid dish detergent, and 1 cup of water. Apply to the cooking surface with a sponge or plastic scrubbing pad. After cleaning, recondition the surface with a light wipe of cooking oil.

For Sol-Gel "Ceramic" Nonstick Cookware

1. Before using any "ceramic" cookware for the first time, wash it to make sure it is clean.

2. Optionally, you can further clean and prepare the surface by seasoning. Lightly rub cooking oil onto the nonstick surface and heat the cookware over medium heat for two or three minutes. When it cools, sponge it with a mild detergent in warm water and rinse clean. It's ready to go!

3. Always use low or medium heat when cooking food. This helps preserve the nutrients (many of which are fragile, and easily damaged when heated to extremes). It also helps preserve the nonstick surface.

4. Remember that all nonsticks will last longer if you are careful not to stab the surface with a sharp point or cut foods with a knife while in the cookware.

5. Do not overheat empty cookware. Always be sure that oil, water or food materials are in the cookware prior to heating it.

6. Do not use cookware as a food storage container, which could encourage staining. It's better to keep cookware clean when not in use.

7. Always allow cookware to cool before immersing in water.

8. Your new cookware is perfectly safe to put into the dishwasher, but the sol-gel "ceramic" surface is so easy to clean that a quick handwash does the trick.

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For Nonstick Bakeware

1. Before using any nonstick bakeware for the first time, wash it to make sure it is clean.
2. While most nonstick baking surfaces are designed to stand up to rough treatment, all nonsticks will last longer if you are careful not to stab the surface with a sharp point or cut foods with a knife while in the bakeware.
3. Do not overheat empty bakeware as when making gravy. Always be sure that oil, water or food materials are in the bakeware prior to heating it.
4. Do not use bakeware as a food storage container, which could encourage staining. It's better to keep bakeware clean when not in use.
5. Always allow bakeware to cool before immersing in water.
6. Your new bakeware is perfectly safe to put into the dishwasher, but the nonstick baking surface is so easy to clean that a quick handwash does the trick.
7. If, through misuse, burned grease or food residue collects on the surface, it can usually be removed with warm water and a mild detergent. In an extreme case, such residue can be removed by a thorough cleaning with this solution: 3 tablespoons bleach, 1 tablespoon liquid dish detergent, and 1 cup of water. Apply to the cooking surface with a sponge or plastic scrubbing pad. After cleaning, recondition the surface with a light wipe of cooking oil.

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What about pet birds?

Regarding the safety of pet birds and nonstick coatings, birds have unusually sensitive respiratory systems, and are easily affected by a variety of fumes. For the nonstick cookware itself, there is only a concern if the pan is left empty for a period of time on high heat and overheats. The other concern is leaving foodstuffs to overheat or burn in the pan. Both may cause fumes which, while not dangerous to humans or most household pets, can adversely affect pet birds.

From both scenarios above, the more immediate dangers lie with the fumes and smoke from overheated foodstuffs, such as cooking oil, fats, margarine, and butter. These foodstuffs will release smoke and fumes at a much lower temperature than any coating, and can be harmful to pet birds.

Pet birds should always be kept in a well ventilated room, and never in the kitchen.

This information has been created by the Retail Marketing Team at Whitford. The Product Knowledge Network (PKN) offers you everything you need to know about nonstick-coated housewares products — all for FREE.

For more information, contact us at retail@whitfordww.com, visit us online at productknowledge.com or scan this QR code.



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