

# General Care and Use Tips

## for all types of Cookware

**Aluminum — Classic™, Classic Select®**

**Stainless Steel — Intrigue®, Classic™**

**Multi-Ply — Tribute®, Tri-Ply**

- Before using for the first time, remove all labels and wash in hot soapy water to remove any manufacturing lubricants on new cookware.
- **Never leave cookware on heat source without food or liquid inside.**
- For safety and to prevent warping, allow cookware to cool before cleaning or immersion in water.
- Direct contact with salt can cause pitting. Add salt to boiling water to dissolve it.
- Salt solutions, acidic products like tomatoes, disinfectants, or bleaches can corrode cookware. Never store these items in cookware and avoid prolonged exposure.
- All cookware will last longer and look better if washed by hand with hot soapy water. Always scrub in the direction of the material grain. Rinse thoroughly and allow to air dry completely.
- Use of plastic, wooden or rubber utensils is recommended.
- If label adhesive remains on cookware, wipe off with WD-40 and clean with warm soapy water.
- To remove white film caused by starch or water minerals, rub with sponge that has been dipped in lemon juice or vinegar, then wash with hot, soapy water.
- To remove food burnt to the bottom of cookware, boil a mild solution of vinegar and water for 10 minutes to dislodge food particles.



### Non-Stick Coatings (PowerCoat 2™ & SteelCoat x3™)

Allow non-stick coating to cool before cleaning. Hand wash in hot soapy water and dry immediately to preserve appearance. Use a non-woven scouring pad to remove burnt food. Avoid using abrasive cleaners, metal scouring pads, and strong solvents. When stacking pans, place liners between pans to avoid scratching non-stick surfaces.

**Note:** Warranty - 90 days on all non-stick cookware.

### Seasoning Non-Coated Aluminum and Stainless Steel Cookware

Season cookware before its first use. Clean and dry cookware. Spray the inside of the pan lightly with vegetable oil or use a small amount of shortening. Place cookware on burner at medium for 5-10 minutes, until light smoke or heat waves appear. When the oil/shortening turns a deep amber color, turn the burner off and allow to cool. Pour out liquid oil/shortening and wipe down pan with paper towels until all oil/shortening is removed. Cleaning with a mild soapy solution after each use will not affect the “seasoning” of the pan. O.K. to repeat this procedure as often as needed without doing damage to the cookware.

### Carbon Steel Cookware

Pans are shipped with mineral oil applied to the pan. Wipe down oil and clean the pan using hot soapy water. Dry immediately. After each use, clean and season. Wipe the inside and outside of the pan with unsalted cooking oil or shortening to prevent oxidation. The pan will turn a dark color as seasoning occurs after repeated use. For more detailed seasoning instructions, visit [www.vollrathco.com](http://www.vollrathco.com)

### Removing Discoloration from Aluminum Cookware

Boil a solution of two tablespoons of cream of tartar to each quart of water in the cookware for ten minutes.