



HERENTHAL®

## MARBLE COATING COOKWARE INSTRUCTION MANUAL

### The eatwell plate

Use the eatwell plate to help you get the balance right. It shows how much of what you eat should come from each food group.



### Marble Coating Cookware

Thank you for choosing our product. Your cookware is a state of the art creation with an advanced interior Marble Coating. Please read through this manual carefully for proper caring procedures.

### Pre-Conditioning your Cookware

Upon removing all labels, gently rinse and dry your cookware with mild detergent and water. Condition the cookware with a little vegetable oil and wipe off the excess. Periodic conditioning can maintain your cookware's non-stick performance.

### Cleaning Instructions

Immediately after cooking, cool your cookware on a heat-resistant surface. Do not attempt to cool it by pouring cold water into the hot cookware. Should there be dried-on food stains, soak your cookware in hot water before proceeding.

Clean your cookware with mild detergent thoroughly, ideally, use non-abrasive cleaning products designed for non-stick surfaces. Our cookware is designed to give you maximum performance with minimum effort.

Hand washing in hot, soapy water is usually sufficient to clean the cookware. Alternatively, you can clean your cookware with the dishwasher.

### Usage Reminders

- Do not use high heat on your cookware.
- Avoid using sharp metal kitchen utensils such as forks and knives on the interior coating.
- Do not leave an empty cookware on a hot burner or in a heated oven.
- Position handles away from burners.
- Do not keep hot oil unattended on the cookware.
- Do not store food in your cookware after cooking, use another container.