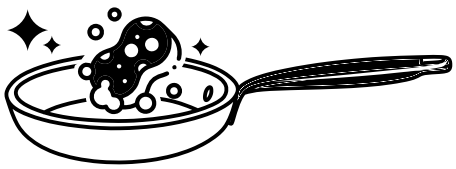
USE AND CARE INSTRUCTIONS



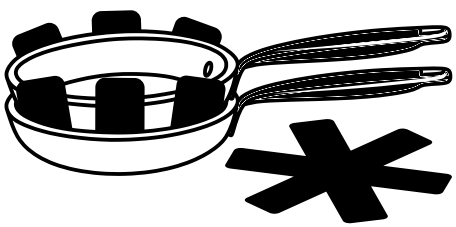
1. Before cooking, first warm up your pan on low to medium heat, then add a small amount of oil or butter to ensure an optimal cooking experience.



2. Always select the right temperature for your ingredients. Prevent the food or oil from scorching by avoiding too high heat. Ensure your oil never reaches the point of smoking or burning.



3. To extend the lifetime of your cookware's coating, we suggest washing it by hand. However, it is safe to clean your cookware in the dishwasher.



4. In order to keep your non-stick cookware in top shape, use BE | Living pan protectors when storing your cookware.

BEFORE FIRST USE

1. Remove all packaging materials and labels.
2. Wash the cookware in warm soapy water and dry with a soft cloth.

USAGE GUIDELINES

1. Avoid leaving an empty pan on an active stove as it can cause irreversible damage to both the cookware and your hob.
2. Never allow the cookware to boil or cook dry.
3. For baking and frying, choose oils or butter with a higher smoke point to enhance cooking performance.
4. This cookware is oven-safe up to temperatures of 250 °C.
5. Do not use the cookware in a microwave.
6. Cook on a burner that is similar in base diameter as your pan. If similar is not possible please use a burner with a lower base diameter, especially for induction.
7. When cooking on gas, adjust the flame so it does not flare up the side of the pan.
8. Metal utensils are likelier to harm the non-stick surface of your cookware. advise opting for wooden or silicone untensils instead.

CLEANING

1. Make sure your cookware is cool before cleaning. Cleaning hot cookware in cold water may cause warping.
2. Do not use steel wool, nylon scrubbing pads or other sharp cleaning utensils as this can harm the non-stick layer.
3. While the cookware is designed to be dishwasher safe, regularly washing it in a dishwasher can significantly reduce the non-stick coating's lifespan, making food more prone to sticking and potentially causing more brown burn spots. Therefore, to maintain its non-stick quality and enhance its longevity, hand washing is recommended.
4. Avoid using oven cleaners, abrasive cleaning agents, or products with chlorine bleach.
5. For standard cleaning we recommend using a soft, soapy sponge. For tougher cleaning we recommend a melamine foam sponge.